



**BRANDED SPIRITS**

The unique flavor profile of Branded Spirits brands makes them highly mixable. Many tasters remark that, "I don't even like Gin/Scotch, but I like this one!" They make a great landscape for bartenders to paint their own portrait of a cocktail.

# DRINK

# RECIPES

## THE MAC DADDY

1.5oz HM the King Scotch  
 1 squeeze of lemon and drop it into the shaker tin  
 1/8oz agave nectar (not agave juice) or simple syrup  
 Shake hard with ice and pour all into a 10oz highball  
 Top with .75oz Bull & Bush Man Beer (or whatever IPA you have)  
 Garnish with the squeezed lemon

## MAGNOLIA LANE MARTINI

*Alternatively the "Lavender Mint Crush "*  
 2oz Hana Gin  
 1/8oz agave nectar (not agave juice) or simple syrup  
 1 mint leaf  
 2 shake hard with ice and strain into a martini glass  
 Top with .50oz Bull & Bush Man Beer (or whatever IPA you have)  
 Garnish with grapefruit wheel/mint leaf

## ACRTIC BLISS

*A great cocktail for Asian accounts*  
 2oz Ice Fox Vodka  
 .25oz agave habanero infused simple syrup  
 .75oz pineapple juice  
 1 basil or mint leaf  
 Shake hard with ice and strain into a martini glass  
 Garnish with pineapple wedge

## RAZORBACK

*Because of the aggressive (bitter) nature of the IPA*  
 2oz Ol Major Bacon Bourbon  
 1oz simple syrup  
 .5oz fresh lemon  
 6oz IPA  
 Pour the 6oz IPA into a 10oz highball. Stir the remaining ingredients into a shaker tin, stir with ice and pour the ingredients into the beer

## THIS LITTLE PIGGY

*This cocktail is perfect for after dinner and brunch*  
 1oz Ol Major Bacon Bourbon  
 .5oz Aperol  
 .25oz simple syrup  
 One dash orange bitters/Angostora bitters  
 Pour into a 10oz rocks glass  
 Garnish with orange peel  
 You may also stir lightly and pour into a Champagne flute and top with Cava/Prosecco/sparkling wine

## DIRTY PIG

*As conceived & made famous by The Pig and the Sprout, Denver CO*  
 1.5oz Ol Major Bacon Bourbon  
 .25oz Amaro  
 .25oz Chartreuse  
 Pour over ice, or it is just as delicious warmed in a snifter

## LAVENDER BLOSSOM

*A great drink for Asian or more adventurous accounts*  
 1oz Hana Gin  
 1oz Junmai Sake  
 1 squeeze lemon (1/4oz)  
 1/8oz simple syrup  
 1 basil or mint leaf  
 Shake hard with ice and strain into a martini glass

## PEARLS BEFORE SWINE

*THE perfect drink for after dinner*  
 2oz Ol Major Bacon Bourbon  
 .25oz Benedictine  
 Pour over ice (or not!)