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Grown Up Pink Lemonade



Ingredients:

1.5 oz. of Ice Fox Vodka

1 oz lemon juice

½ oz. Grenadine

½ oz. simple syrup

½ oz. of cointreau

Top off with soda water

Directions:

Pour vodka, lemon juice, grenadine, simple syrup and cointreau into cocktail shaker, add ice and shake for 7 seconds. Strain into glass and add ice. Then top off with soda water.

Spring Fling



Ingredients:

1 oz. of Ice Fox Vodka
½ oz. of Aperol
¼ oz. Elderflower Liqueur
¼ oz. of Lime Juice
Champagne
Ice

Directions:

Combine all ingredients except Champagne in a shaker. Shake well and strain into your ice-filled glass. Top it off with a splash of champagne and garnish with a lemon peel, umbrella or fresh cut flower. Enjoy!

Northern Lights

- 1.5 oz Ice Fox Vodka
- .25 oz HM The King Scotch
- .75 oz Honey syrup (one part honey, one part water)
- .75 oz Lemon juice
- 1.5 oz Brewed green tea
- Lemon twist for garnish

Add all the ingredients to a Collins glass and fill with ice. Stir, and garnish with a lemon twist.



Polar Slush

- 4 cups water
- 4 cups Ice Fox vodka
- 12 oz frozen cranberry juice concentrate
- 6 oz frozen grapefruit juice concentrate
- ½ cup sugar
- 2L lemon-lime soda

Mix all ingredients EXCEPT lemon-lime soda in a plastic container with lid and place in freezer overnight.

Scoop frozen mixture into glass, leaving a bit of room then top off with lemon-lime soda to fill the glass. Garnish with frozen cranberries



Frosted Chocolate Martini

- 2 oz. Tiramisu flavored gelato
1 1/2 oz. Ice Fox Vodka
1/2 oz. Coffee liqueur
2 oz. Half & half or cream
Sprinkling of cocoa powder for garnish
- Add the gelato, Ice Fox, coffee liqueur and half & half to a cocktail shaker. Fill with ice and shake well. Dust the chilled cocktail glass with cocoa powder. Pour and Enjoy!



Moscow Fox

- 3 oz blueberries
- 2 sprigs mint leaves
- 1.5 oz Ice Fox Vodka
- 6 oz ginger beer
- ice
- 1 lime wedge

Muddle blueberries and mint in shaker then add Ice Fox vodka, squeeze of lime wedge and ice then shake for 7 seconds.

Strain drink from shaker into copper mug then top off with ginger beer and garnish with fresh lime wedge.

Cheers!



ACRTIC BLISS

- 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

White Peach Refresher

- 1/2 cup Hana Gin, chilled
- 3/4 cup club soda, chilled
- 3 tablespoons simple syrup, chilled
- pinch turbinado sugar
- 4 raspberries, for garnish
- 4 white peach slices, 2 for muddling & 2 for garnish
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Muddle 2 of the peach slices in the bottom of the serving glass. Add the gin, club soda, 3 tablespoons of the simple syrup, and the turbinado sugar. Stir until blended. Garnish with the raspberries and the remaining two peach slices. Serve immediately.



Hana Fizz

- 3 Basil leaves
- 1 oz Hana Gin
- 2 Strawberries
- 2 oz Fresh Lemonade
- Club soda



In a double Old Fashioned glass, muddle the strawberry and basil leaves. Fill with ice and set aside. Add Hana gin and lemonade to a shaker and fill with fresh ice. Shake, and strain into the prepared glass. Top with a splash of club soda and garnish with a strawberry and a basil leaf.

Cucumber Gimlets

- 2 large cucumbers (1 1/2 pounds total)
- 1/2 cup Hana Gin
- 4 teaspoons fresh lime juice
- 1 tablespoon sugar
- 1 cup ice cubes
- Lime slices
- Slice four 1/4-inch-thick slices from 1 cucumber. Peel and chop remaining cucumbers; purée in a food processor until smooth. Strain into a big bowl so you're left with cucumber juice.
- Mix 1 cup cucumber juice, Hana, lime juice, and sugar in pitcher; stir until sugar dissolves. Add ice; mix well. Immediately strain mixture into 4 small Martini glasses. Garnish with lime and cucumber slices and serve.



Pear & Thyme Gin Fizz

- 2 oz. Hana Gin
2 oz. Pear juice
1/2 oz. Simple syrup
1/2 Teaspoon thyme leaves
2 oz. Club soda
- Add the gin, pear juice, simple syrup and thyme to a cocktail shaker. Muddle the thyme leaves with a muddler or the back of a wooden spoon. Fill with ice and shake well. Pour into a chilled cocktail glass and top off with the club soda.



Honey Hana

- 10 Servings
- 1 (46 fluid oz) can pineapple juice
- 1 (46 fluid oz) can grapefruit juice
- 1 (8 oz) jar honey
- 2 cups Hana Gin
- In a blender combine pineapple juice, grapefruit juice, honey and Hana Gin. Blend until frothy. Pour into a pitcher and serve.



Hana Gin Negroni

- 1.5 oz Hana Gin
- 1 oz Campari
- 1 oz Vermouth
- Orange Peel

Mix all ingredients in a mixing glass, add ice and stir quickly. Strain into a glass and garnish with orange peel.



Ginger Gin Gimlet

- 1 Lime
- Sliced Ginger
- 2 oz Hana Gin
- ½ oz Simple Syrup

Juice lime into shaker add 3 slices of ginger muddle together. Add Hana Gin and Simple Syrup. Fill with ice and shake. Strain into glass. Garnish with ginger.

Magnolia Lane Martini

- 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

LAVENDER BLOSSOM

- 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

Bacon Ol' Fashioned



- 2oz Ol Major Bacon Bourbon
- 2 dashes Angostura Bitters
- 2 dashes orange bitters
- .5oz maple simple syrup or 1 brown sugar cube
- Splash of soda water
- Garnish with Orange Peel and Strip of Crispy Bacon

Instructions: add maple simple or brown sugar cube to stirring glass. Add Angostura and orange bitters (muddle sugar cube if necessary), add Ol' Major Bacon Bourbon,

Bacon Bourbon Bloody Mary



- 2-3 parts (depending on how strong you like it) Ol' Major Bacon Bloody Mary mix
- 1 part Ol' Major Bacon Bourbon
- Shake and pour over ice

THIS LITTLE PIGGY

- 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

- 1.5oz Ol Major Bacon Bourbon
- .25oz Amaro
- .25oz Chartreuse

Pour over ice, or it is just as delicious warmed in a snifter

RAZORBACK

- 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.

PEARLS BEFORE SWINE

- 2oz Ol Major Bacon Bourbon
- .25oz Benedictine

Pour over ice (or not!)

HM Spice

- 1 ½ oz HM The King
- ¾ oz cinnamon syrup
- ½ oz Meyer lemon juice
- 2 dashes Peychaud's bitters
- Combine ingredients in a shaker full of ice and shake for 15–20 seconds. Strain into chilled cocktail glass. Garnish with a cinnamon stick if desired.



Sovereign Cocktail

- 1 ½ oz HM The King
- 1 oz Irish whisky
- ½ oz lemon juice
- Dash of bitters
- Combine all the ingredients in a shaker filled with ice, stir well and pour into a martini glass.



Ginger King

- 2 oz HM The King
- Ginger ale
- Club soda
- Add HM The King to a Collins glass and fill with ice. Fill with equal amounts of ginger ale and soda.



HM Sunrise

- 3/4 oz HM The King
- 3/4 oz cherry brandy
- 3/4 oz sweet vermouth
- 3/4 oz orange juice
- Orange slice for garnish
- Pour the ingredients into a shaker filled with ice and shake well. Strain into a chilled cocktail glass and garnish with an orange slice.



Blackberry Smash

- 5 blackberries
- 6-8 mint leaves, torn (plus more for garnish)
- ½ small red plum, peeled and diced (plus more for garnish)
- ½ oz simple syrup
- ½ oz cointreau
- 2 oz HM The King
- In a cocktail shaker, muddle blackberries, mint, plum and simple syrup until broken up. Add ice, cointreau and HM The King. Shake vigorously 12 to 15 seconds. Strain into a glass of your choice filled with ice and enjoy!



Motu Refashioned

- 2 oz Motu Rum
- 4 dashes Angostura Bitters
- 1/4 oz simple syrup from sugar cane (or 1 brown sugar cube & 1/4 oz simple syrup)
- 1 lime garnish
- 4 ice cubes
- Place simple syrup (or alternative) & bitters into rocks glass with ice cubes and stir. Add Motu Rum and stir again. Garnish and serve.



Vava'u

- 2 oranges
- cilantro
- 1 oz lemon
- 2 ozs Motu rum
- ½ oz simple syrup
- sprite (to taste)
- Dice an orange with the skin on.
- In a tall shaker glass, muddle the diced orange with the cilantro, extracting all the oil from the peel. Add the juice of another orange (about 4 oz.), a squeeze of lemon, two shots of Motu and a shot of simple syrup. Add ice and shake well.
- Strain into a tall glass. Fill halfway with crushed ice. Top it off with sprite, and garnish with a small bunch of cilantro.



Cherry Motu

- * Makes 4 Servings
- 4 oz Motu Rum
- 1 liter lime soda
- 4 oz grenadine syrup
- 1 lime, juiced
- 1 lime, sliced
- 4 maraschino cherries
- In a mixing glass combine Motu, lime soda, grenadine and lime juice. Mix well and pour into chilled glasses. Garnish with lime slices and cherries.



Island Sangria

- 1 lemon
- 1 lime
- 1 orange
- 1 ½ cups Motu
- ½ cup of white sugar
- 1 bottle of dry red wine
- 1 cup of orange juice
- Have the fruit, rum, wine, and orange juice well chilled. Slice the lemon, lime and orange into thin rounds and place in a large glass pitcher. Pour in the rum and sugar. Chill in refrigerator for 2 hours to develop the flavors.
- When ready to serve, crush the fruit lightly with a wooden spoon and stir in the wine and orange juice.



Motu Banana Daiquiri

- ½ large banana, sliced
- 1 ½ oz Motu Rum
- 1 oz fresh lime juice
- ½ oz triple sec
- 1 tsp white sugar
- 1 cup ice cubes
- Combine banana, Motu, lime juice, triple sec, and sugar in a blender; puree until smooth. Add ice cubes and blend on highest setting until slushy, 15 to 20 seconds. Pour into a glass and serve.



The Countess

- 1 ¼ oz Majeste
- 1 oz sweet vermouth ¾ oz lemon juice (freshly squeezed)
- 10 1/8 oz pomegranate juice
- ½ oz simple syrup

Put all ingredients into a mixing glass with ice and shake.

Strain into a chilled cocktail glass.



Imperial Sidecar

- Sugar
- .75 oz Pama Pomegranate liqueur
- .75 oz Majeste
- 1 oz Triple sec
- .5 oz Fresh lemon juice
- Moisten the rim of a chilled Martini glass and coat it with sugar. Add the remaining ingredients to a shaker and fill with ice. Shake vigorously and strain into the prepared glass.



Megeste's French 75

- 1.5 oz Megeste
- .75 oz Fresh lemon juice
- .75 oz Simple syrup (one part water, one part sugar)
- 1 oz Champagne or other sparkling wine
- Add all the ingredients except the Champagne to a shaker and fill with ice. Shake well and fine-strain into a Champagne flute. Top with the Champagne and garnish with a long ribbon of lemon peel.



The Court's Cocktail

- 4 slices of ginger
- 1 lime slice
- 1 oz Mageste
- 2 oz lemonade
- a fine peel of cucumber
- Place the lime and ginger into a glass, and .5 oz of Majeste. Then add ice and stir. Add the rest of the Cognac the lemonade – then, finally add the cucumber peel.



Crown Sparklers for Two

- 1 oz cognac
- 1 cup apple cider (chilled sparkling)
- 3 dashes bitters
- Pour ½ ounce (1 tablespoon) Cognac into each of 2 Champagne flutes. Top each with 1/2 cup chilled sparkling apple cider, and finish with a few dashes bitters.



Cognac Sazerac

- 2 oz Majeste VSOP
- $\frac{3}{4}$ oz Simple Syrup
- 6 Dashes of Peychauds Bitters
- $\frac{1}{4}$ oz Absinthe
- Lemon Peel

In a mixing glass, combine all ingredients add ice and stir. Strain into a glass and garnish with lemon peel

Advanced Cocktails

Requiring specialty ingredients and high prep time

Custom Cocktails with Hana Gin

“Raspberry Bloom”

7 raspberries
1 TBSP of superfine sugar
1oz lemon juice
3/4oz Cointreau
3/4oz Cocchi Americano
1/2oz dry vermouth
2 dashes orange bitters
1.75 oz Hana gin
1oz Prosecco float

Muddle raspberries, sugar and lemon juice vigorously.
Add Cointreau, Cocchi, vermouth, bitters and Hana.
Pour in the glass and top with Prosecco.
Garnish 2 raspberries on a pick.
Served in a rocks glass with one big ice cube.



“Basil Hana and Tonic”

Ice Cubes
2 oz Hana Gin
4oz high quality tonic water
1 sprig of basil
Juice of 1 lime

Muddle the basil and juice from the lime wedge.
Add ice and Hana gin. Lastly, top off with Tonic water.
Water. Do not stir.

Custom with Cocktails Motu Rum

“Island Dusk”

2 oz. Motu Rum
1 oz Cointreau
1 oz Ginger beer
3/4 oz Lime juice
1 tbl Sugar
3 Nickels fresh ginger
2 Dashes Angostura bitters
2 Dashes Coffee bitters
1 Pinch fresh ground cinnamon

Muddle ginger, add sugar, Motu rum, Cointreau, lime juice, Angostura bitters, Coffee bitters then shake with ice.

Pour over ice in Collins glass and stir in 1 oz ginger beer.

Grate fresh cinnamon over glass and garnish with lime peel.



“Motu Refashioned”

2 oz. Motu Rum
1 Brown sugar cube
4 Dashes Angostura bitters
Ice cubes
Sugar crusted brim (optional)
Orange rind twist, to decorate

Put the sugar cube into an old-fashioned glass with a sugar crusted brim, then splash in the bitters, add 2 ice cubes and stir.

Add a half ounce of rum and another 2 ice cubes and stir.

Continue building and stirring, with the rum and ice cubes. Decorate with an orange rind twist.

Custom Cocktails with HM the King Scotch

"HM's Bell Pepper"

1oz. Lemon juice
1tbsp. Sugar
Pinch of Maldon salt
4 small red peppers
3/4oz Cointreau
3/4oz Gran Classico

2 oz. HM scotch

1 egg white

Combine lemon juice, sugar, salt and peppers. Muddle peppers down. Add Cointreau, Gran Classico, HM, and egg white. Dry shake for 7 seconds (without ice). Add ice and shake for 7 seconds. Double strain into rocks glass with a king cube and garnish with mint sprig.



"HM's Blood and Sand"

1.5oz HM the King Scotch
1 measure of freshly
squeezed orange juice
1 measure of sweet
vermouth
1.5 measure of cherry
liqueur
Orange rind twist, to
decorate

Shake all ingredients with
ice and strain into a chilled
rocks glass.

Rub orange rind twist
around edge of glass and
then place in the drink as
garnish.

Custom Cocktails with Ice Fox Vodka

"Arctic Watermelon"

1oz. Lemon juice
1tbsp. Sugar
2oz. Watermelon juice
1oz. Cointreau
2oz. Ice Fox vodka
2tbsp. Pineapple gum syrup
Pinch of cayenne pepper
Pinch of Maldon salt

Combine ingredients, add ice and shake for 7 seconds. Double strain into a coup glass and garnish with a lemon twist.



"Arctic Fox"

6-8 Ice cubes, cracked
1.5oz Ice Fox vodka
Juice of 1 lime
Ginger beer
2 thin slices of fresh ginger
Half of a lime

Put cracked ice into a highball glass. Add the vodka and squeezed lime juice, stir then top with ginger beer. Break two thin slices of ginger over the glass and rub n the rim, then add in half of the lime.