



# PORT CHILKOOT DISTILLERY

## Recommended Cocktail Recipes

### *50 Fathoms Gin*

#### **Bee's Knees**

1.5 oz 50 Fathoms Gin  
.25 oz Lemon Juice  
.75 oz Honey Syrup

Shake with ice and strain into a chilled coupe glass.  
Garnish with a lemon twist.

#### **French 75**

2 oz 50 Fathoms Gin  
1 tsp Simple Syrup  
½ oz Lemon Juice  
5 oz Chilled Champagne

Add ice to shaker and pour gin, simple syrup, and lemon juice into shaker. Shake well. Fill chilled champagne flute or Collins glass half full of ice, then strain cocktail into glass. Top with champagne.  
Garnish with a lemon twist.

#### **Tom Collins**

2 oz 50 Fathoms Gin  
1 oz Lemon Juice  
¾ oz Simple Syrup  
Club Soda

Short shake all the ingredients (except for club soda) with ice, then strain into highball glass filled with ice cubes. Top with club soda.  
Garnish with a cherry and orange slice flag.

### **Blueberry Limoncello Spritzer**

1.5 oz 50 Fathoms Gin  
.75 oz Limoncello  
.5 oz Blueberry Syrup  
Soda Water

Top with soda water and serve in Collins glass over ice. Garnish with 3 blueberries and 1 lemon wheel.

### **Cranberry Lemon Spritzer**

1.5 oz 50 Fathoms Gin  
.5 oz Limoncello  
1 oz White Cranberry Juice  
.25 oz Highbush Cranberry Syrup  
Soda Water

Top with soda water and serve in Collins glass over ice. Garnish with 3 cranberries and 1 lime wheel.

### **Limonberry**

1.5 oz 50 Fathoms Gin  
1 oz Lemon or .5 oz Limoncello & .5 oz Lemon  
1 bar spoon Jam (Raspberry or Strawberry)

Serve in a coupe glass with a lemon wheel float.

### **Whiskey Gin-ger (Nod to Suffering Bastard)**

1 oz 50 Fathoms Gin  
.5 oz Wrack Line Rye  
.25 oz Ginger (or top with ginger beer)  
2 dashes Angostura  
Soda Water

Top with soda water and serve over ice in a rocks glass. Garnish with an orange wedge and lime twist.

### **Gin Old Fashioned**

1.5 oz 50 Fathoms Gin  
.25 oz Simple Syrup  
2 dash Orange Bitters  
1 dash Angostura

Serve in a rocks glass on ice. Garnish with a lemon twist.

## *Green Siren Absinthe*

### **The Last Word**

.75 oz Green Siren Absinthe  
.75 oz 50 Fathoms Gin  
.75 oz Luxardo  
.75 oz Lime Juice

Combine ingredients, shake, and strain into coupe glass.

### **On the Rocks**

Serve 2 oz. poured over rocks  
Add a splash of water and stir to open up the flavors. Sip as an aperitif or digestif

### **Absinthe Minded**

.5 oz 50 Fathoms Gin  
1 oz Green Siren Absinthe  
5 dashes Angostura Bitters  
5 dashes Orange Bitters  
.5 oz Simple Syrup

Combine ingredients, shake, and strain into martini glass. Garnish with an orange twist.

## *Icy Strait Vodka*

### **Moscow Mule**

1.5 oz Icy Strait Vodka  
 $\frac{3}{4}$  oz Fresh Lime Juice  
 $\frac{1}{2}$  oz Simple Syrup  
2 oz Ginger Beer

Add vodka, lime juice, and simple syrup to shaker and shake for 15-20 seconds. Strain into copper mug and fill with fresh ice. Top with ginger beer and stir. Garnish with a lime wedge.

### **Cosmopolitan**

1.5 oz Icy Strait Vodka  
.5 oz Cranberry Juice  
.25 oz Simple Syrup

Shake together with ice and strain into a chilled cocktail glass. Garnish with a lime peel.

### **The Godmother**

1  $\frac{1}{2}$  oz Icy Strait Vodka  
 $\frac{1}{2}$  oz Amaretto

Fill rocks glass with ice, add ingredients, and stir.

# *Boatwright Bourbon*

## **French 95**

2 oz Boatwright Bourbon  
¾ oz Lemon Juice  
½ oz Simple Syrup  
Dry Champagne

Short shake all ingredients (except the champagne) with a few ice cubes, strain into a fizz glass over 2 ice cubes. Top with Champagne.

## **Whiskey Sour**

2 oz Boatwright Bourbon  
¾ oz Lemon Juice  
¾ oz Simple Syrup  
1 Egg White

Dry shake all ingredients, then shake again with ice. Double strain into double rocks glass over 1 large ice cube. Add dash of bitters on top. Garnish with a cherry and orange slice flag.

## **Maple Bourbon Old- Fashioned**

2 oz Boatwright Bourbon  
2 tsp Maple Syrup  
1 tsp Water  
1 dash Bitters  
1 Orange Peel

Stir maple syrup, water, and bitters in a glass until well blended. Add a few blocks of ice and the orange peel. Pour bourbon on top. Garnish with maraschino cherry.

## **Coffee Coupe**

1 oz Coffee Liqueur  
.5 oz Boatwright Bourbon  
.5 oz Demerara  
1 oz Cream

Serve in a coupe glass with an orange twist.

# *Wrack Line Rye*

## **Boulevardier**

1 oz Wrack Line Rye  
1 oz Campari  
1 oz Sweet Vermouth

Pour ingredients into mixing glass and fill with ice. Stir well and strain into chilled cocktail glass. Garnish with cherry or orange peel twist.

## **Sparkling Honey Rye Whiskey Cocktail**

2 oz Wrack Line Rye  
2 tbsp Honey  
1 Lemon  
Sparkling Wine

Add ice cubes to shaker. Pour whiskey, honey, and lemon juice over the ice. Shake, then strain into glass filled with ice. Top glass with sparkling wine.

## **Ward Eight**

2 oz Wrack Line Rye  
 $\frac{3}{4}$  oz Lemon Juice  
 $\frac{3}{4}$  oz Orange Juice  
1 dash Grenadine

Fill shaker with ice and add whiskey, lemon, orange juice, and grenadine. Shake well and strain into chilled cocktail glass filled with ice. Garnish with a cherry and orange slice flag.

## **Sazerac**

1.5 oz Wrack Line Rye  
1 dash Simple Syrup  
3 dashes Peychaud's  
1 dash Angostura

Spritz glass with Green Siren Absinthe, stir and strain other ingredients into rocks glass. Garnish with a lemon twist.

## **Spruced Up Old Fashioned**

1.5 oz Wrack Line Rye  
.25 oz Spruce Syrup  
2 dashes Spruce Tip Bitters

Serve in a rocks glass over ice.  
Garnish with a lemon twist.