

SMALL BATCH



HAND CRAFTED

Whether it is **your wedding, a gala event** or an **intimate cocktail party**, **Berkshire Mountain Distillers** is here to help. We have created a list of **time honored cocktails** that lend themselves well to our spirits. **Sit back, enjoy...** and take the guesswork out of your next event. *Please enjoy responsibly.*

ICE GLEN VODKA

"Clear. Mild honeydew and cream aromas. A supple entry leads to a dryish medium body with hints of eucalyptus honey. Finishes with a peppery, light minty fade. Excellent."

— Beverage Testing Institute

APEROL SMASH

- 1 oz Ice Glen Vodka
- ½ oz Fresh squeezed lime juice
- ½ oz Simple Syrup
- 1 oz Aperol
- 5 Grapes
- Soda water

Muddle grapes in a Collins glass. Shake remaining ingredients with ice and strain into a into the Collins glass with fresh ice. Top with soda water (or try lemon/lime seltzer).

THE BARYSHNIKOV

- recipe by Six Depot Roastery

- 2½ oz Ice Glen Vodka
- 5 oz Six depot cold brew
- Dash Simple syrup
- 3 oz of milk

Shake all ingredients with ice and strain into a highball glass with fresh ice. No garnish.

CADERE

- 2 oz Ice Glen vodka
- 2 whole dried figs
- ¼ oz apple cider vinegar
- ¼ oz lemon juice
- ½ oz Demerara syrup
- 1 dash Angostura bitters

Shake all ingredients with ice and double strain into a chilled cocktail glass. No garnish.

CAIPIROSKA

- 2 oz Ice Glen Vodka
- 1 lime cut into 8 wedges
- 1 tablespoon sugar

Muddle lime wedges with the sugar in the bottom of a rocks glass. Fill the glass with crushed ice, add the vodka and stir well.



CAPE CODDER

- 2 oz Ice Glen Vodka
- 4 oz Cranberry juice
- ½ oz Fresh lime juice
- Lime wedge

Shake all ingredients with ice and strain into a highball glass with fresh ice. Garnish with a lime wedge.

CUCUMBER FIZZ

- 2 slices of thickly cut cucumber
- 1½ oz Ice Glen Vodka
- ½ oz St. Germain
- ½ oz lemon juice
- ½ oz simple syrup*
- Soda water

Cucumber slice, mint or lemon

Muddle cucumber and lemon. Shake all ingredients with ice and strain into a Collins glass with fresh ice. Top with soda water. Garnish with a cucumber slice, mint or lemon. **Simple syrup is optional try making one without it and add if desired**

GYPSY QUEEN

- 2 oz Ice Glen Vodka
- 1 oz Benedictine
- 2 dashes Berkshire Mountain Distillers Coffee bitters
- Lemon twist

Stir all ingredients with ice and strain into a chilled coupe glass. Garnish with a lemon twist.

HARVEY WALLBANGER

- ¾ oz Ice Glen vodka
- 1½ oz orange juice
- ¼ oz Galliano
- Orange slice & cherry

Shake all ingredients with ice and strain into a highball glass with fresh ice. Garnish with an orange slice and a cherry.

HAWTHORNE VALLEY LEMONADE RUSH

- recipe from Hawthorne Valley Farm

- 2 oz Ice Glen Vodka
- 1 oz Hawthorne Valley Goldrush kraut juice
- 1 oz lemon Juice
- 1 oz simple syrup
- Soda water
- Lemon Wedge

Shake all ingredients (except soda water) with ice and strain into a rocks glass with fresh ice. Top with soda water. Garnish with wedge of lemon.

HEATHER ROSE

1½ oz Ice Glen Vodka
1 Strawberry
1 orange slice
Mint sprig
Rosé champagne

Muddle strawberry, orange slice and mint leaves in the bottom of a shaker. Add vodka and shake with ice. Double strain into chilled champagne flute and top with rosé champagne. Garnish with an orange twist.

ICE GLEN BAY BREEZE

1½ ounces Ice Glen Vodka
1 oz cranberry juice
4 oz pineapple juice
Lime wedge

Pour ingredients into a highball glass with ice. Garnish with a lime wedge.

ICE GLEN ELDERFLOWER LEMONADE

(by the pitcher)

1 cup Ice Glen vodka
1/2 cup Elderflower liqueur

Juice from two to three lemons, (peel the skins first to garnish)
In a pitcher, combine all ingredients and stir thoroughly. Garnish with the lemon peel.

JUTE COCKTAIL

1½ oz Ice Glen Vodka
¾ oz Cinzano
¾ oz dry vermouth

Stir, strain, garnish with lemon twist and olive on the side

LAIKA

¾ oz Ice Glen Vodka
1 oz Fresh grapefruit juice
1 oz orange liqueur
Champagne
Grapefruit Twist

Shake all ingredients (except champagne) with ice and strain into a chilled champagne flute. Top with champagne. Garnish with grapefruit twist.

LAVENDER MARTINI

- recipe by *Brigid Dorsey, Les Collines*

1 tbsp Lavender Jelly
2½ oz BMD Ice Glen Vodka
Lavender flowers

Prior to making the cocktail, completely dissolve the tbsp of jelly into the 2½ oz of vodka. Pour mixture in to a mixing glass with ice and stir. Strain into a martini glass. Garnish with lavender flowers.

LE FLEURS

1½ oz Ice Glen Vodka
¾ oz Fresh lime juice
¾ oz St.Germain
¼ oz Simple Syrup
Champagne
Elderflower

Shake all ingredients (except champagne) with ice and strain into a chilled cocktail glass. Top with champagne. Garnish with an Elderflower.

NORTHSIDE

1½ oz Ice Glen Vodka
¾ oz Fresh Lemon Juice
1 tsp Sugar
2 Cucumber slices
Mint crown

Shake all ingredients with ice and strain into a rocks glass with fresh ice. Garnish with mint crown.

PINA 75

- recipe by Jacob Hanks

3oz of Ice Glen Vodka
1oz of Chambord Liqueur
2oz of pineapple juice
Pineapple slice

Shake all ingredients with ice and strain into a highball glass with fresh ice. Garnish with pineapple slice.

SEA BREEZE

1½ oz Ice Glen Vodka
3 oz fresh grapefruit juice
2 oz cranberry juice
Lime wedge

Pour ingredients into a highball glass with ice. Garnish with a lime wedge.

VESPER

¾ oz Ice Glen Vodka
2 oz Greylock or Ethereal Gin
½ oz Lillet or Cocchi Americano
Lemon Twist

Pour ingredients into a mixing glass with ice and stir. Strain into a cocktail glass. Garnish with lemon twist.

WATERMELON REFRESHER

- recipe by *Daire Rooney*

1½ oz Ice Glen Vodka
¼ oz lime juice
Splash of Agave
3 oz watermelon juice
Soda water

Lime wedge garnish

Shake all ingredients (except soda water) with ice and strain into a rocks glass with fresh ice. Garnish with a lime wedge.

WHAT ABOUT 'BARB

2 oz Ice Glen vodka
½ oz Strawberry Rhubarb Shrub
1 oz Pineapple juice
½ oz Simple syrup
2 dashes Cranberry bitters
Soda water
Sprig of mint

Shake all ingredients (except soda water) with ice and strain into a rocks glass with fresh ice. Garnish with mint crown.

GREYLOCK & ETHEREAL GIN



#1 craft gin in the country



- *New York Times*

THE AGE OF AQUARIA

- by Savannah of Area Four, Boston

- 1½ oz Greylock gin
- ½ oz Orgeat
- ½ oz Grapefruit juice
- ¼ oz Lemon juice
- ¼ oz Simple syrup
- ¼ oz Aperol

Short shake, DOF with crushed ice, orchid with shimmer sugar sprinkled on top

ALASKA

- 1½ oz Greylock or Ethereal Gin
- 1½ oz Yellow Chartreuse
- 2 dash Orange Bitters
- Lemon twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon twist.

THE AOMAME

- by Daniel Schmitz, Publik Draft House ATL

- 1 ½ oz Ethereal Gin
- 1 oz lemon juice
- ½ oz Maraschino liqueur
- 1 oz Butterfly pea syrup
- 1 egg white

Dry shake egg white, lemon juice until emulsified. Add remaining ingredients and shake with ice. Double strain into a chilled coup glass. Garnish with pea pod flowers.

In a small pot, bring ½ cup water to a boil, combine ½ cup sugar and stir until dissolved. Turn off heat and add butterfly pea flowers and let steep until desired color is reached. Strain out flower in to a jar and keep refrigerated. Recipe makes ¾ cup of syrup.

AVIATION

- 2 oz Greylock Gin
- ½ oz Maraschino liqueur
- ¼ oz Crème de violette or Crème Yvette
- ¾ oz Lemon juice
- Cherry

Shake all ingredients with ice and strain into a cocktail glass. Garnish with a cherry.

BASIL & BEES

- SevenStrong, Northampton, MA

- 1½ oz Greylock Gin
- ½ oz Honey Syrup*
- ½ oz Citric Water**
- 2 dashes Lavender Bitters
- Basil
- Dried Lavender

Stir all ingredients with ice and strain into a chilled coup glass. Light a piece of dried lavender on fire and extinguish immediately so it begins smoking. Invert a cold coup glass over the one containing the cocktail and hold the burning lavender inside the glass allowing the smoke to hover above the drink. Garnish with one leaf of basil.

*Honey Syrup

Heat up equal parts by weight water and honey until dissolved. Let cool.

**Citric Water: combine water with 2% of its weight of citric acid. Stir until dissolved.

BEE'S KNEES

- 2 oz Greylock or Ethereal Gin
- ¾ oz fresh lemon juice
- ¾ oz Honey Syrup
- Lemon Twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon twist.

THE BERKSHIRE BRAMBLE

- 2 oz Ethereal Gin
- 1 oz Lime Juice
- 1 oz Blueberry-mint syrup*
- Soda water
- Lime wheel

Shake all ingredients with ice and strain into a Collins glass with fresh ice. Top with soda water and garnish with a lime wheel.

*Blueberry-mint syrup: combine equal parts water, sugar, blueberries & mint bring to a boil and simmer for 10-15 minutes. Pour mixture through a strainer and keep refrigerated.

BLACKBERRY BRAMBLE

- 2 oz Greylock or Ethereal Gin
- 1 oz fresh lemon juice
- ¾ oz Simple Syrup
- Blackberry preserve

Shake all ingredients with ice and strain into a rocks glass with fresh crushed ice. Top with two bar spoons of Blackberry Preserve. (Or try fresh Blackberries muddled with sugar or St. Germain)

BLACKBERRY SMASH

- recipe by Emily Woerthman of Hudson Standard

- 1½ oz Greylock Gin
- ¾ oz Hudson Standard Cassis Berry Shrub
- ½ oz brown sugar simple syrup
- ½ oz lime juice
- 3 drops Hudson Standard Spruce Shoot Bitters
- 5 or 6 blackberries
- Rosemary sprig

Muddle a few of the blackberries in a shaker. Add remaining ingredients with ice and shake. Double strain into a rocks glass with fresh ice. Garnish with remaining blackberries and rosemary sprig.

BOSTON COCKTAIL

1½ oz Greylock Gin
1½ oz Apricot Brandy
½ oz fresh lime juice
Dash of grenadine
Cherry

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a cherry.

CIDER MAIDEN'S BLUSH

- recipe by Carr's Ciderhouse

6 oz Carr's Sparkling Dry Cider, chilled
1½ oz Greylock Gin
½ oz Bug Hill Farm Raspberry Shrub (or substitute ½ oz Chambord)
Sprig of mint
Fresh raspberries

Muddle mint in the bottom of the shaker. Add remaining ingredients with ice (except cider), shake well and strain into a chilled cocktail glass. Top with sparkling cider. Garnish with fresh raspberries and mint crown.

CITRUS FIZZ

1½ oz Greylock gin
1 oz orange liquor
¾ oz lime Juice
2 dashes wormwood bitters
1 mint sprig
Soda Water

Muddle mint (save the crown) with bitter in a shaker. Add remaining ingredients (except soda water) and shake with ice. Strain into a highball glass with fresh ice. Top with soda water. Garnish with a mint sprig.

CLEAN COLLINES

- recipe by Brigid Dorsey, Les Collines

2 oz Greylock Gin
1 tsp Les Collines Rosemary Meyer Lemon Rosemary Jelly
Tonic water
Fresh Rosemary

Prior to making the cocktail, completely dissolve the tsp of jelly into the 2 oz of gin. Muddle some of the rosemary in a Collins glass. Pour mixture into the glass with ice and top with tonic water. Garnish with a Rosemary sprig.

CLOISTER

2 oz Greylock or Ethereal Gin
¾ oz Yellow Chartreuse
¾ oz fresh grapefruit juice
¼ oz fresh lemon juice
½ oz simple syrup

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon twist.

CLOVER CLUB

2 oz Greylock or Ethereal Gin
1 oz fresh lemon juice
1 tsp raspberry syrup or grenadine
½ egg white

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

CONTESSA NEGRONI

1 oz Ethereal Gin
1 oz Aperol
1 oz Dry Vermouth
Orange Twist

Stir all ingredients with ice and strain into a rocks glass. Garnish with an orange twist.

CORPSE REVIVER #2

¾ oz Greylock or Ethereal Gin
¾ oz Lillet
¾ oz orange liqueur
¾ oz fresh lemon juice
Absinthe

Rinse a chilled cocktail glass with Absinthe. Stir remaining ingredients with ice and strain into the cocktail glass.

DELMONICO

1 oz Greylock or Ethereal Gin
½ oz brandy
½ oz dry vermouth
½ oz sweet vermouth
1 dash orange bitters
Lemon twist

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lemon twist.

DOING THYME

- recipe by Daddy Jones Bar, Somerville

2 oz Greylock Gin
1 oz Apple cider
½ lemon juice
Bar spoon Blueberry jam
Sparkling wine
Thyme sprig

Shake all ingredients (except the sparkling wine) with ice and strain into a chilled rocks glass with fresh ice. Garnish with a thyme sprig.

ELDER STATESMAN

- recipe by William Winn

2 oz Ethereal Gin
1 oz St. Germain Elderflower Liqueur
½ oz orange liqueur
Soda Water
Orange Twist

Stir all ingredients (except soda water) with ice and strain into a highball glass with fresh ice, top with soda water. Garnish with fresh orange twist.

FANCY GIN FIZZ

1½ oz Greylock or Ethereal Gin
¾ oz fresh lime juice
1 oz Simple Syrup
½ oz chartreuse
½ egg white
3 dashes Peychaud's bitters
Soda water

Pour Chartreuse over ice into a Collins glass. Shake remaining ingredients (except the soda water) with ice and strain into a Collins glass. Top with soda water and two dashes bitters.

FLAPPER

- recipe by Marliave, Boston

2½ oz Greylock gin
1 oz lavender honey
¾ Lemon juice
Lavender sprig

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lemon twist or lavender sprig.

FLORODORA

2 oz Greylock gin
½ oz lime juice
½ raspberry liqueur
Ginger ale
Lime wedge & raspberries

Shake all ingredients with ice and strain into a highball glass with fresh ice, top with ginger ale. Garnish with a lime wedge and raspberries.

FRENCH 75

1 oz Greylock or Ethereal Gin
¾ oz Simple syrup
½ oz fresh lemon juice
Champagne
Lemon twist

Shake all ingredients (except champagne) with ice and strain into a chilled champagne flute. Top with champagne. Garnish with Lemon twist.

GIMLET

2 oz Greylock or Ethereal Gin
1 oz fresh Lime Juice
¾ oz Simple syrup
Lime Wedge

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with lime wedge. This drink can also be served over ice in a Collins glass.

GIN & SIN

2 oz Greylock Gin
¼ oz fresh orange juice
¼ oz fresh lime juice
2 dashes grenadine

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

GREEN TEA ARNOLD PALMER

1½ oz Greylock Gin
6 oz green Tea
4 oz lemonade
Mint sprig

Shake all ingredients with ice and strain into a collins glass with fresh ice. Garnish with a mint crown/lemon wedge.

GREY DAWN

1 oz Greylock Gin
¾ oz Campari
1¾ oz fresh OJ

Shake all ingredients with ice and strain into a n rocks glass with fresh ice. Garnish with an orange slice.

GREY ROSE

- Andrew Harding

1½ oz Greylock Gin
1½ oz dry vermouth
¼ oz Black Rose Liqueur
1 oz lemon juice

Serve down on a large rock of ice. Garnish with lemon twist.

HONEY SAGE GIN FIZZ

2½ oz Ethereal gin
½ oz honey sage syrup*
½ oz lime juice
Soda water
Fresh sage leaves

Shake all ingredients with ice (except soda water) and strain into a chilled highball glass. Garnish with a few fresh sage leaves. *Combine equal parts honey and water and a sprig of sage for every half cup of honey and water mixture. Bring to a boil and strain. Let cool in the fridge.

JASMINE

1½ oz Greylock or Ethereal Gin
¼ oz orange liqueur
¼ oz Campari
¾ oz lemon juice
Lemon twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lemon twist.

KIN KAN

- recipe from PDT, adapted by Jane Burns, Allium

1½ oz Greylock Gin
1 oz kumquat syrup*
¾ oz lemon juice

Rinse a chilled coup with an elderflower liqueur. Shake all ingredients with ice and strain into the chilled, rinsed coup glass.

*Kumquat Syrup - prepare 6 oz of kumquats by rinsing and slicing the tops and bottoms off. Add to a pot along with 16 oz simple syrup and bring to a boil. Let simmer for 30 minutes. Turn off heat, cover for 1 hour to let cool. Stain into an empty bottle and keep in the refrigerator.

LAST WORD

¾ oz Greylock or Ethereal Gin
¾ oz Maraschino Liquor
¾ oz Green Chartreuse
¾ oz fresh lime juice

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

LOCKED UP GIMLET

- recipe by The Lock Up Restaurant

2 oz Ethereal Gin
1 oz lime juice
1 tbsp fig jam
Soda water
Lime wedge

Muddle fig jam. Stir the remaining ingredients (except soda water) with ice and strain into a collins glass with fresh, top with soda water. Garnish with a lime wedge.

LONDON MULE

1½ oz Greylock gin
10 mint leaves
1 oz simple syrup
¾ oz lime juice
Ginger beer
Mint crown

Muddle mint, lime juice and simple in a shaker. Add remaining ingredients (except Ginger beer), shake with ice and strain into a highball glass with fresh ice. Top with Ginger beer. Garnish with a mint crown.

MAPLE MOON

2 oz Greylock or Ethereal Gin
1 oz fresh lemon juice
¾ oz tsp Maple syrup
2 dash Grapefruit Bitters
Orange Twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with orange twist.

MARRAKESH

2 oz Ethereal Gin
½ oz lemon juice
¾ oz grenadine
½ tsp ras el hanout
1 egg white
Dry shake

Shake with ice, double strain into a chilled cocktail glass. Garnish with ras el hanout.

MARTINEZ

2 oz Ethereal Gin
1 oz Sweet Vermouth
¼ oz Maraschino Liquor
2 dashes Berkshire Mountain Distillers' Wormwood bitters
Lemon Twist

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon twist.

MENTHA SLING

- recipe by Tony Lamunno

2 oz Greylock gin
¾ oz Grapefruit liqueur
¾ oz fresh lemon juice
½ oz 3 spice peppermint tea syrup
Soda water

Mint crown and grapefruit twist

Shake all ingredients with ice and strain into a collins glass with fresh ice. Garnish with a mint crown.

MONK

2 oz Greylock or Ethereal Gin
½ oz Sweet Vermouth
½ oz Benedictine
2 dashes Orange Bitters

Stir all ingredients with ice and strain into a chilled cocktail glass.

MONKEY GLAND

1½ oz Greylock gin
¾ oz Orange juice
1 tsp absinthe
1 tsp grenadine
Orange Twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with an orange twist.

NEGRONI

1 oz Greylock or Ethereal Gin
1 oz Campari
1 oz Sweet Vermouth
Orange twist

Stir all ingredients with ice and strain into a rocks glass with one large ice cube. Garnish with orange twist.

NEVER SAY NEVER AGAIN

- recipe by Mike Shane of Public in N. Adams

1½ Greylock Gin
¾ Aperol
¼ Lime Juice
¼ Lemon Juice
½ Honey Syrup
2 dashes Orange Bitters
Orange twist

Shake all ingredients with ice and strain into a rocks glass with one large ice cube. Garnish with an orange twist.

NORMAN ROCKWELL

3 oz Barreled Ethereal Gin
Barspoon apricot liqueur
3 dash Angostura bitters
2 dash Orange bitters

Place 1 medium sized sugar cube in a double old fashioned glass. Soak the sugar cube with the bitters. Break sugar cube with muddler. Add ¼ oz water. Muddle until you can't feel the grit of the sugar through the muddler, yet the sugar is not completely dissolved. Then, rinse the muddler with ½ oz of spirit, into the glass. Add ice (preferably a single large rock). Stir to temper the ice. Add the rest of the ingredients. Stir to proper dilution. Garnish with orange twist.

ORANGE BLOSSOM

1½ oz Ethereal Gin
1½ oz Sweet vermouth
1½ oz Orange juice
Orange slice

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with Orange slice.

PEGU CLUB

2 oz Greylock or Ethereal Gin
1 oz orange liqueur
½ oz fresh lime juice
1 dash Berkshire Mountain Distillers' Wormwood Bitters
1 dash Orange Bitters
Lime wheel

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with lime wheel.

PIGLET'S LAMENT

- recipe by Frederic Yarm, Loyal Nine, Cambridge

- 1 oz Greylock Gin
- ½ oz Campari
- ¼ oz Cynar
- ¼ oz Elderflower Liqueur,
- 1 oz Sweet Vermouth.

Stir with ice, strain into a chilled coupe glass. Garnish with a grapefruit twist.

RED SKIES AT NIGHT

- recipe by Frederic Yarm, Loyal Nine Cambridge

- 2 oz Greylock gin
- ½ oz hibiscus tea syrup
- 1 tbs Luxardo
- ½ oz lime juice
- Sprig of mint
- Wormwood bitters

Muddle mint syrup. Add remaining ingredients with crushed ice in a highball glass. Using a swizzle stick, mix all ingredients keeping the mint on the bottom. top with more crushed ice, and garnish with three dashes of bitters.

RHUBARB 75

- 2 oz Greylock
- 1 oz Rhubarb-mint syrup**
- 1 oz lemon juice
- Champagne or soda water
- Mint crown or lemon twist.

Combine all ingredients in a shaker with ice, shake and strain into a flute and top with champagne or soda water. Garnish with mint crown or lemon twist.

**Rhubarb-mint syrup - In a small pot, combine ¾ cup Rhubarb, 1 sprig of mint, 1/2 cup sugar with ¾ cup water and bring to a boil. Reduce the heat to simmer until slightly thickened and bright pink in color, about 20 minutes. Let the syrup cool then strain.

RUBICON

- ½ oz Green Chartreuse
- 1 rosemary sprig
- 2 oz Ethereal gin
- ½ oz Maraschino liqueur
- ½ oz Lemon Juice

Curl the Rosemary around the bottom of a rocks glass. Add Chartreuse, light and allow to burn while you mix the drink (optional). Shake the remaining ingredients with ice. Strain into the rocks glass to extinguish. Top with crushed ice.

SEVENTH HEAVEN

- 2¼ Ethereal Gin
- ¾ Maraschino liqueur
- ¾ Grapefruit juice
- Mint

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a mint crown. This drink can also be served over ice in a Collins glass.

SOUTH SIDE

- 2 oz Ethereal Gin
- Sprig of fresh mint leaves
- ¾ oz fresh squeezed lemon juice
- ¾ oz simple syrup
- Mint crown

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a mint crown. This drink can also be served over ice in a Collins glass.

THE STAGECOACH STOP

- Recipe by Old Inn on the Green

- 2 oz Ethereal Gin
- 1 bunch seasonal herbs (basil, rosemary, thyme, sage)
- ½ tsp. granulated sugar
- ½ oz lime juice

Muddle the herbs and sugar in a shaker. Add remaining ingredients with ice and strain into a chilled cocktail glass. Garnish with the same fresh herb.

TOM COLLINS

- 1 oz Greylock Gin
- ½ oz Lemon juice
- ½ oz Simple syrup
- Soda water
- Lemon twist

Shake all ingredients (except the soda water) with ice and strain into a Collins glass with fresh ice. Top with soda water. Garnish with a lemon twist.

TUXEDO

- 2 oz Greylock or Ethereal Gin
- 1 oz Dry Vermouth
- ¼ oz Absinthe
- ¼ oz Maraschino Liqueur

Stir all ingredients with ice and strain into a chilled cocktail glass.

VERBENA BLOSSOM

- 1 ½ oz Greylock gin
- 1 oz sweet vermouth
- ¼ oz Lemon Juice
- Cucumber slice
- Soda water

Shake all ingredients (except soda water) with ice and strain into a Collins glass with fresh ice. Top with soda water. Garnish with a cucumber slice.

VESPER

- 2 oz Greylock Gin
- ¾ oz Ice Glen Vodka
- ½ oz Lillet
- Lemon Twist

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon twist.

VIBRANT SUNRISE

- 2 oz Greylock Gin
- 3 Blood orange slices
- 1 oz fresh lemon juice
- 1 oz fresh lime juice
- 1½ oz Agave
- Cayenne and salt rim

Blood orange slice & thyme sprig

Muddle the 2 of the 3 blood oranges in the bottom of a shaker, add remaining ingredients with ice and shake. Rim a rocks glass cayenne and salt. Double strain over new ice and garnish with blood orange slice & thyme sprig.

THE WINDSOR KNOT

- 1½ oz Ethereal gin
- ½ oz orange liqueur
- 1 oz freshly squeezed lemon juice
- 2 oz white cranberry juice
- Cucumber slices
- Soda water

Shake all ingredients (except soda water) with ice and strain into a wine glass with fresh ice. Top with soda water. Garnish with cucumber slices.

RAGGED MOUNTAIN RUM

DOUBLE GOLD MEDAL WINNER

– *San Francisco Spirits Competition*

A WISH FROM GRACE

- recipe by Steven Liles

- 1½ Ragged Mountain Rum
- ½ Dry Curacao
- ¾ Madeira
- ¾ lemon juice
- ½ simple syrup
- 1 dash of Falernum bitters

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

AIR MAIL

- 1½ oz Ragged Mountain Rum
- ¾ oz Honey Syrup
- ¾ oz fresh lime juice
- Champagne
- 2 dashes Berkshire Mountain Distillers' Falernum bitters
- Mint Crown

Shake all ingredients (except for champagne) with ice and strain into a Collins glass with fresh ice. Top with Champagne and bitters. Garnish with mint crown.

BERKSHIRE MOUNTAIN SQUALL

- 2 oz Ragged Mountain Rum
- 2 Dashes Berkshire Mountain Distillers' Falernum Bitters
- Premium quality ginger beer
- Garnish with a lime wedge

Pour rum and bitters in a rocks glass over ice. Top with ginger beer, garnish with a lime wedge.

THE BERKSHIRE PAINKILLER

- 2 oz Ragged Mountain Rum
- ¾ oz fresh pressed pineapple
- ¾ oz cream of coconut
- ¾ oz fresh orange juice
- Grated nutmeg and mint

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish fresh grated nutmeg and a sprig of fresh mint.



BOLERO

- 2 oz Ragged Mountain Rum
- ½ oz brandy
- ½ oz fresh lime juice
- ½ oz fresh orange juice
- ½ oz simple syrup
- Lime twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lime twist.

DAIQUIRI MULATA

- 1½ oz Ragged Mountain Rum
- ½ oz Lime Juice
- 1 oz Coffee Liqueur
- Lime wedge

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lime wedge.

FLOR DE JEREZ

- ½ oz Ragged Mountain Rum
- 1½ oz Lustau Los Arcos Amontillado Sherry
- ¼ oz Rothman + Winter Apricot liqueur
- ¾ oz lemon juice
- ½ oz simple syrup
- 1 dash of Angostura bitters

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

FLORIDITA

- 1½ oz Ragged Mountain Rum
- ½ oz lime juice
- ½ oz sweet vermouth
- 1/8 oz white creme de cacao
- 1/8 oz grenadine
- Lime wedge

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lime wedge.

GINGERMINT SWIZZLE

2 oz Ragged Mountain Rum
1 oz fresh lime juice
½ oz Velvet Falernum
¾ oz Simple Syrup
1 large mint sprig
Ginger Beer
Mint Crown
Lime wheel

Muddle mint in the bottom of a Collins glass. Stir* remaining ingredients (except Ginger Beer) with ice and strain into a Collins glass with fresh ice. Top with Ginger Beer. Garnish with lime wheel, Falernum Bitters and a mint crown. **For best results, use a swizzle stick**

GORILLA

¾ oz Ragged Mountain Rum
¾ oz Berkshire Bourbon
¾ oz coffee liqueur
Three coffee beans

Stir all ingredients with ice in a rocks glass. Garnish with three coffee beans.

HEMINGWAY DAIQUIRI

2 oz Ragged Mountain Rum
1 oz fresh lime juice
½ oz Maraschino liqueur
½ oz fresh grapefruit juice
1 spoon Sugar
Lime wheel

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with the lime wheel.

HOT MULLED CIDER

8 oz Ragged Mountain Rum
1 qt of fresh cider
4 tsp of light brown sugar
6 cloves
2 cinnamon sticks
2 sq inches of orange peel

Simmer all ingredients (except rum) for 10-15 minutes, covered. Add an 1½ oz of rum per serving into a mug.

INDEPENDENCE SWIZZLE

2 oz Ragged Mountain Rum
1½ oz fresh lime juice
1 tsp Honey
1 tsp Sugar
3 dashes Berkshire Mountain Distillers' Falernum bitters
Lime Wheel

Stir* all ingredients with ice and strain into a Collins glass with fresh ice. Top with Falernum bitters. Garnish with lime wheel.

For best results, use a swizzle stick

JAMAICAN BREEZE

1½ oz Ragged Mountain Rum
1 slice Fresh ginger
2 oz Pineapple juice
½ oz Simple syrup
1 dash Falernum bitters
Lime wedge

Muddle a slice of ginger in the bottom of a shaker. Add the remaining ingredients with ice and shake. Strain into a rocks glass with fresh ice, Garnish with a lime wedge.

MILL RIVER STING

1½ oz Ragged Mountain Rum
¾ oz cinnamon honey syrup
¾ oz lime juice
Prosecco
2 dashes Falernum bitters
Mint crown

Shake all ingredients (except prosecco) over ice. Strain into a coupe glass and top with prosecco. Garnish with two dashes of Falernum bitters and a mint crown.

Cinnamon Honey Syrup: 2 tbsp Mill River cinnamon honey, 2 tbsp hot water

MOJITO

2 oz Ragged Mountain Rum
1 oz fresh lime juice
1 tablespoon superfine sugar
1 Large mint sprig
Soda water
Mint crown

Muddle mint, lime juice and sugar in the bottom of a shaker. Add remaining ingredients (except soda water), shake with ice and strain into a highball glass with fresh ice. Top with soda water. Garnish with a mint crown.

PLANTER'S PUNCH

2 oz Ragged Mountain Rum
1½ oz fresh orange juice
1½ oz pineapple juice
½ oz fresh lime juice
½ oz simple syrup
Dash of grenadine
Dash of orange liqueur
Orange slice

Shake all ingredients with ice and strain into a highball glass with fresh ice. Garnish with an orange slice.

THE RAGGED GINGERMAN

- recipe by Cantina 229

2 oz Ragged Mountain Rum
¼ oz maple syrup
½ oz molasses
1 oz Intenese Ginger Liqueur
1 egg white
3 dashes Smoked Chili Bitters
Freshly shaved nutmeg

Dry shake all ingredients. Add ice, shake again and strain into a rocks glass with one large cube. Garnish with freshly shaved nutmeg.

RUM BEES KNEES

- recipe by @bottomsupnyc

2 oz Ragged Mountain Rum
1 oz allspice, orange peel honey syrup*
¾ oz lemon juice
Cara Cara orange and allspice berries

Shake all ingredients with ice and strain into a chilled cocktail glass.
Garnish with Cara Cara orange and allspice berries.

*To make a honey syrup: Add 4 parts honey to 1 part boiling water.
Stir and add allspice and orange. Let cool and then strain spices
(sometimes spices can take as long as 24 hrs to fully infuse so taste to
your liking before straining).

RUM MANHATTAN

2 oz Ragged Mountain Rum
1 oz sweet vermouth
Dash maraschino liqueur
2 dashes Berkshire Mountain Distillers' Falernum bitters
Twist of orange peel
Cherry

Stir all ingredients with ice and strain into a cocktail glass. Garnish with
the twist of orange peel and a cherry.

SCORPION BOWL

- recipe by Charlie Robinson

5 oz Ragged Mountain Rum
5 oz BMD Greylock Gin
2 oz lime juice
4 oz Orange juice
2 oz pineapple juice
1½ oz Demerara Syrup
2 oz Orgeat

Roll all ingredients back and forth between shakers, without ice, then
pour into 48oz ceramic scorpion bowl half filled with ice. Soak a sugar
cube in overproof rum and light!

STRAWBERRY GINGER HIGHBALL

1½ oz Ragged Mountain Rum
¾ oz fresh lemon juice
¾ oz Simple Syrup
2 fresh strawberries
2 Slices of ginger
Ginger beer

Muddle one strawberry and one slice of ginger in mixing glass. Shake
remaining ingredients (except ginger beer) with ice and strain into
a Collins glass with fresh ice. Top with Ginger beer. Garnish with
strawberry and mint.

VALLEY SUNRISE

- recipe from Tunnel Bar, Northampton, MA

3 oz Ragged Mountain Rum
¼ oz Old Friends Farm ginger syrup
1 oz beet syrup*
½ oz Mothers Inc strawberry jam
1 oz lime juice
4-5 mint leaves
Beet spiral & Mint crown

In a collins glass, add beet syrup, fill with ice. In a mixing glass, lightly
muddle lime, mint, jam and ginger syrup. Add rum and shake with ice.
Strain into the collins glass, careful to layer over the beet syrup, and
garnish with a beet spiral and mint crown.

*Puree of 2 cups local beets, 1 cup sugar and 2 cups water. Bring to a
boil, adding sugar slowly, and let cool.

"THE YACHTSMAN"

- recipe by Paul Calvert

1½ oz Ragged Mountain Rum
¾ oz lemon
¾ oz rainwater Madeira
¼ oz 2:1 honey syrup
¼ oz salty orange cordial*
2 dashes Angostura Bitters
No garnish

Shake all ingredients with ice and strain into a rocks glass with fresh
ice. *Combine equal parts by weight: fresh squeezed orange juice and
white sugar in a saucepan over medium heat. Heat until sugar is broken
down. Do not boil. Add 1/2 teaspoon Kosher salt per every cup and stir to
integrate. Bottle and refrigerate. Will keep for two weeks.

NEW ENGLAND CORN WHISKEY

ALGONQUIN

2 oz New England Corn Whiskey
1 oz dry vermouth
1 oz pineapple juice
Cherry

Shake all ingredients with ice and strain into a chilled cocktail glass.
Garnish with a cherry.

BERKSHIRE CORN MANHATTAN

2 oz New England Corn Whiskey
¾ oz Aperol
2 dashes orange bitters
Cherry

Stir all ingredients with ice and strain into a cocktail glass.
Garnish with a cherry.

THE BIG APPLE

3 oz New England Corn Whiskey
1 oz dry vermouth
2 dashes Berkshire Mountain Distillers' Wormwood bitters
1 cup sparkling cider (if using hard cider, reduce the
amount of whiskey by an ounce)
Apple slice

Stir all ingredients (except cider) with ice and strain into a Collins glass
with fresh ice. Top with cider. Garnish with an apple slice.

BLOOD & SAND

¾ oz New England Corn Whiskey
¾ oz Cherry Heering
¾ oz sweet vermouth
¾ oz orange juice
Orange twist

Shake all ingredients with ice and strain into a chilled cocktail glass.
Garnish with an orange twist.

CORN WHISKEY FLIP

1½ oz New England Corn Whiskey
2 tsp light cream
1 tsp maple syrup
1 whole egg
Nutmeg

Shake all ingredients with ice and strain into a chilled coupe glass.
Sprinkle nutmeg to garnish.

GINGER PEACH TEA

- *Theodore's Springfield, MA*

- 2 oz New England Corn Whiskey
- 1 tablespoon peach jam
- 4 1" chunks of fresh peach
- 1½ oz ginger syrup
- Top off with green tea
- ½ oz peach nectar

Sliced peach, mint crown & ginger

Muddle fresh peaches, peach jam and ginger syrup in a shaker. Add remaining ingredients and shake with ice. Garnish with a sliced peach, mint crown and ginger.

NEW ENGLAND WHISKEY SOUR

- 2 oz New England Corn Whiskey
- 1 oz fresh squeezed lemon
- 1 oz simple syrup
- Lemon wedge

Shake all ingredients with ice and strain into a chilled Collins glass with fresh ice. Garnish with a lemon wedge.

Variation 1: Whiskey Smash

Add 1 large mint sprig to shaker. Garnish with a mint crown.

Variation 2: Manhattan Sour

Slowly top with red wine after straining. Garnish with Orange twist.

PEACH BUCK

- *recipe by Hotel on North*

- 1½ oz New England Corn Whiskey
- 2oz peach juice
- Top with ginger beer
- No garnish

Shake all ingredients with ice and strain into a Rocks glass with fresh ice. No garnish.

WARD 8

- 2 oz New England Corn Whiskey
- ½ oz Lemon juice
- ½ oz Orange juice
- 1 tsp grenadine
- Orange twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with an orange twist

WHISKEY & GINGER

- 2 oz New England Corn Whiskey
- Ginger Ale
- Lime wheel

Pour whiskey into a highball glass filled with ice. Top off with ginger ale. Garnish with a lime wheel.

BERKSHIRE BOURBON

GOLD MEDAL WINNER

- *Jim Murray's Whisky Bible*

ANDREY KASATSKY PUNCH

- 2½ oz of Berkshire Bourbon
- 4 oz Six Depot Witches Brew tea
- 1 oz of orange juice
- 2 Orange slices and cherry

Muddle one orange slice and cherry in glass. Shake remaining ingredients with ice and strain into the rocks glass. Garnish with an orange slice and cherry.

APOGEE SOUR

- *recipe by Andrew Harding*

- 2 oz Berkshire Bourbon
- ½ oz demerara
- ½ oz lemon juice
- 1 chunk of raw turmeric

Smash the turmeric with a fruit muddler, rinse the muddler with the other ingredients, shake and double strain, then add rocks and garnish with apple flag and star anise.

APPLE BOURBON BRÛLÉE

- 1 oz Berkshire Bourbon
- 3 oz dry hard cider
- 1 tsp sugar
- 2 dashes Wormwood Bitters
- Caramelized orange slice*

Stir all ingredients with ice and strain into a chilled coupe glass.

Caramelized Orange slice to garnish. *Sprinkle a pinch of sugar on the orange slice and use a torch to caramelize until the sugar is brown

THE BELLE REEVE

- *recipe by Hudson Standard*

- 1½ oz Berkshire Bourbon
- 1½ oz Barrow's Intense Ginger Liqueur
- ¾ oz Hudson Standard Peach Lavender Shrub
- Juice of half a lemon
- 2-3 dashes Hudson Standard Ginger Bitters
- Sprig of hyssop

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a sprig of hyssop.

BERKSHIRE BOULEVARDIER

- *variation by Billy Jack Paul*

- 1½ oz Berkshire Bourbon
- ¾ sweet vermouth
- ¾ Campari
- Orange twist

Stir all ingredients with ice and strain into a rocks glass with one large cube. Garnish with an orange twist.

THE BERKSHIRE CHERRY SMASH

- *Latitude, W. Springfield, MA*

- 2½ oz Berkshire Bourbon Whiskey
- ¾ oz Lemon Juice
- ½ oz Honey Infused Simple Syrup
- Mint spring & crown
- Luxardo Cherries & syrup

Muddle mint, lemon juice and honey-infused simple syrup in a shaker. Shake with remaining ingredients and strain into a rocks glass with crushed ice. Add cherry juice drizzle and garnish with cherry and mint crown

BERKSHIRE OLD FASHIONED

2 oz Berkshire Bourbon
¼ oz Maple syrup
Orange slice
Cherry
2 dashes Berkshire Mountain Distillers' Wormwood bitters
Orange Twist

Muddle maple syrup, slice of orange and a cherry in a mixing glass. Add ice and Berkshire Bourbon and stir. Strain into a rocks glass with two large ice cubes. Garnish with flamed orange twist and another cherry.

BLACKBERRY BOURBON ICED TEA

(by the pitcher)

3 cups Blackberries
¾ cup sugar
2 tbps bruised mint
6 cups Black Tea
1½ oz Berkshire Bourbon (per drink)

Muddle blackberries, sugar and mint in a mixing glass. Pour in hot black tea and let steep. Strain mixture into a pitcher. In a rocks glass, add ice, bourbon and top with Blackberry Ice tea mixture.

DERBY

2 oz Berkshire Bourbon
¼ oz Benedictine
1 dash Wormwood bitters
Lemon peel

Stir all ingredients in a mixing glass and strain into a cocktail glass. Garnish with a lemon peel.

FALL BOURBON BUCK

1 oz Berkshire Bourbon
2 oz Apple Cider
2 dashes Berkshire Mountain Distillers' Falernum Bitters
Ginger beer
Thinly-sliced apple

Shake all ingredients (except ginger beer) with ice and strain into a highball glass. Garnish with a thinly-sliced apple.

FRISCO

2 oz. Berkshire Bourbon
½ oz Yellow Benedictine
½ oz fresh lemon juice
Lemon twist

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with Lemon twist.

HARVEST MOON

- Andrew Harding

¾ oz Berkshire Bourbon
¾ oz Ragged Mountain Rum
¾ oz sweet vermouth
¾ oz Cider Cordial
Orange twist

Stir all ingredients in a mixing glass and strain into a cocktail glass. Garnish with orange twist

HARVEST MOON MANHATTAN

- recipe by Moo Restaurant

2 ½ oz Berkshire Bourbon
½ oz Earl Grey Syrup
¾ oz Averna Amaro
2 dashes Walnut Bitters
3 Amarena cherries

Stir all ingredients in a mixing glass and strain into a cocktail glass. Garnish with three Amarena cherries.

INDIAN SUMMER

2 oz Berkshire Bourbon
¼ oz Limoncello
½ oz Lemon juice
1 heaping Tbsp Apricot jam
8-12 fresh sage leaves

Shake ice and sage and then add remaining ingredients, shake again and strain into a rock glass with fresh ice. Garnish with a sage leaf.

MINT JULEP

3 oz Berkshire Bourbon
1 large sprig of mint
1 oz Simple Syrup
Mint crown
Powdered sugar

Muddle mint leaves and simple syrup in rocks* glass. Add Berkshire Bourbon. Stir well, fill with crushed ice. Garnish with mint crown and powdered sugar. *Best served in a silver cup with a straw.

MORRIS COCKTAIL

1½ oz Berkshire Bourbon
1 oz Lillet Blanc
½ oz sweet vermouth
1 dash orange bitters
1 dash simple syrup
Orange twist

Stir all ingredients with ice and strain into a cocktail glass. Garnish with an orange twist.

MULLED MADEIRA AND BERKSHIRE BOURBON

1 bottle Madeira or Port
1½ oz Berkshire Bourbon (per serving)
1 oz Lillet Blanc
3 dashes orange bitters
4 oz Water
1 tbsp Brown sugar
1 Cinnamon stick
2 Cloves, whole
1 sliced lemon
Orange Twist

Simmer all ingredients (except bourbon) for 10-15 minutes, covered. Add an 1½ oz of bourbon per serving into a mug. Garnish with orange twist.

SAZERAC

3 oz Berkshire Bourbon
Absinthe
1 brown sugar cube
1 tsp Filtered water
3 dashes Berkshire Mountain Distillers' Wormwood bitters
Lemon Twist

Wash a chilled rocks glass with absinthe. Muddle sugar cube, water and bitters into a mixing glass. Add Berkshire Bourbon and ice. Stir and strain into the rocks glass. Garnish with lemon twist.

SCOFFLAW

1½ oz Berkshire Bourbon
1 oz dry vermouth
¾ oz lemon juice
Dash of grenadine
Dash orange bitters
Lemon wedge

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon wedge.

SEELBACH COCKTAIL

1 oz Berkshire Bourbon
½ oz orange liqueur
7 dashes Angostura bitters
7 dashes Peychaud's bitters
Champagne
Orange twist

Stir all ingredients (except champagne) with ice and strain into a chilled champagne flute. Top with Champagne. Garnish with orange twist.

BERKSHIRE BOURBON SMOKE AND PEAT

ANDÈS ROAD

1½ oz Berkshire Bourbon Smoke & Peat
¼ oz absinthe
¾ oz passion fruit juice
½ oz simple syrup
¼ oz lemon juice
Soda water
Tarragon sprig

Shake all ingredients with ice (except soda water) and strain into a chilled cocktail glass. Garnish with a Tarragon sprig.

BLOOD AND SAND

1 oz Berkshire Bourbon Smoke & Peat
1 oz orange juice
¾ oz sweet vermouth
¾ oz Cherry Heering
Cherry

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a cherry.

STEEPLE MULE

- *Public Eat + Drink, North Adams, MA*
2 oz Berkshire Bourbon
¾ oz Fever-Tree Ginger Beer
½ oz sage and spearmint infused honey*
½ oz lemon juice
2 dash Fee Brothers Peach Bitters
Slice of lemon

Shake all ingredients (except ginger beer) with ice and strain into a copper mug filled with crushed ice. Top with the ginger beer. Garnish with a slice of lemon.

*Combine equal parts honey and water in a saucepan and bring to a boil. Wash Your herbs thoroughly then cram as much mint and sage as you can into the liquid.

SOUTHERN SPRITZ

1 oz Berkshire Bourbon
¾ oz Strawberry Shrub
½ oz Aperol
½ oz lemon Juice
Club Soda
Thyme sprig

Shake all ingredients with ice and pour into a Collins glass. Top with Club Soda or Sparkling Cider. Garnish with a sprig of Thyme.

CARNIVAL SWIZZLE

1 oz Berkshire Bourbon Smoke & Peat
1 oz velvet falernum
2 oz soursop juice
¾ oz lemon juice
¼ oz simple syrup
4 dashes Peychaud's bitters
4 to 6 mint leaves
Mint crown
Orange slice

Build all ingredients (except mint and bitters) into a Pilsner glass and fill halfway with crushed ice. Add mint and push down towards the bottom of glass. Stir using a swizzle stick and top with more crushed ice. Top with bitters. Garnish with a mint crown and an orange slice.

DEEP VELVET

1½ oz Aperol
½ oz Lime juice
3 oz Pomegranate juice
Berkshire Bourbon Smoke & Peat float
Lime wheel

Mix all ingredients (except Smoke and Peat) in a shaker with ice and shake. Strain into a coupe glass and float a tablespoon of Smoke and peat on the top. Garnish with a lime wheel.

THE HAMMERHEAD CORVETTE

- recipe from *Hope & Olive, Greenfield, MA*

- 2 oz Berkshire Bourbon Smoke & Peat
- 1 bar spoon strawberry jam
- ¼ oz honey syrup
- 1 bar spoon ginger juice
- ¼ oz fresh lime juice
- Strawberry-lime skewer

Shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with a strawberry-lime skewer.

MODERN COCKTAIL NO. 2

- 1 oz Berkshire Bourbon Smoke & Peat
- 2 oz sloe gin
- 1 dash orange bitters
- 1 dash absinthe
- 1 dash pomegranate grenadine

Stir all ingredients with ice and strain into a chilled cocktail glass.

PEAT, JUNIOR

- recipe by *Andrew Harding*

- ½ oz lime juice
- ¾ oz Benedictine
- 1¾ oz Berkshire Bourbon Smoke & Peat
- 2 dash Angostura bitters

Shake all ingredients with ice and strain into a coupe glass. Garnish with the a lime wheel.

PENICILLIN COCKTAIL

- 2 oz Berkshire Bourbon Smoke & Peat
- ¾ oz lemon juice
- ¾ oz honey syrup
- 3 slices fresh ginger

Muddle ginger in the shaker. Shake all ingredients with ice and double-strain into a into the rocks glass with fresh ice. Pour a dash extra of Smoke & Peat over the back of a bar spoon so that it floats atop the drink.

ROB ROY

- 2 oz Berkshire Bourbon Smoke & Peat
- 1 oz sweet vermouth
- 2 dashes Wormwood bitters
- Orange twist

Stir all ingredients with ice and strain into a chilled cocktail glass. Twist a piece of lemon or orange peel over the drink to garnish.

RUSTY NAIL

- 2 oz Berkshire Bourbon Smoke & Peat
- ½ oz Drambuie
- 1 dash of wormwood bitters

Fill a rocks glass with ice. Add all ingredients and stir. No garnish.

WHAT'S PEAT SMOKIN'?

- *Hadley Farms Meeting House, Hadley, MA*

- 2½ oz Berkshire Bourbon Smoke & Peat
- 1oz Maple Syrup
- 1½ oz fresh whole milk
- 8 oz SOCO Creamery Dirty Chocolate Ice Cream

Maple Salt to garnish the rim and a brownie skewer

Use a blender to mix all ingredients until smooth. Pour the drink into a frosted mug dipped in maple sugar and garnish with a skewered brownie.