

# 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).

### 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\*\*

### 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.

### 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.

### 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.

### GYPSY QUEEN

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

Add ingredients in a mixing glass with ice and stir. Strain into a chilled coupe glass. Garnish with a lemon twist.

## 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.

# GREYLOCK GIN



## #1 craft gin in the country

- *New York Times*



## 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.

## 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.

## 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.

## 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)

## BOSTON COCKTAIL

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

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

## 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.

## 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.

## 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.

## 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.

## 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.

## 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.

## LAST WORD

¾ oz Greylock or Ethereal Gin

¾ oz Maraschino Liqueur

¾ oz Green Chartreuse

¾ oz fresh lime juice

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

## 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.

## MARTINEZ

2 oz Ethereal Gin

1 oz Sweet Vermouth

¼ oz Maraschino Liqueur

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.

## 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.

## 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.

## 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.

## 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.

## 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.

## 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.

## 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.

# RAGGED MOUNTAIN RUM

## DOUBLE GOLD MEDAL WINNER

– San Francisco Spirits Competition

### 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.

### 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.

### 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  
⅛ oz white creme de cacao  
⅛ 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\*\*

## 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.

## 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.

## 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.

## 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.

### 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.

## 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*

#### 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.

#### 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.

#### 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.

#### 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.