

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. They are listed in order complexity. **Sit back, enjoy...** and take the guesswork out of your next event.

Please enjoy responsibly.

Established in 2007, Berkshire Mountain Distillers has created a line of award-winning spirits which include Greylock Gin, Ethereal Gins, Ragged Mountain Rum, Ice Glen Vodka, Berkshire Bourbon and New England Corn Whiskey. All products are handcrafted in small batches at the Berkshire's first legal distillery since prohibition. Located in Great Barrington, Massachusetts, the farm and

distillery are home to historic spring waters that flow from deep within a protected granite mountain bordering the Appalachian Trail. We use these waters through all stages of production for our fine spirits. As supporters of local agriculture and business, Berkshire Mountain Distillers uses regional materials in many of our products, creating a truly authentic, artisanal brand.

RAGGED MOUNTAIN RUM

"Turns out rum distilled up in the Berkshires has all the burnt-sugar and banana flavors you get from the Caribbean stuff, plus some subtle smokiness and crisp complexity..."

— GQ Magazine

BERKSHIRE MTN. SQUALL

- 2 oz. Ragged Mountain Rum
- ½ tbsp. simple syrup
- 3 to 4 oz. chilled ginger beer
- 2 lime wedges

Serve over ice in an old fashioned glass.

HOT MULLED CIDER

(for a crowd)

- 1 quart fresh apple cider
- 4 tsp. light brown sugar
- 6 cloves
- 2 cinnamon sticks
- 2 strips of orange peel

Simmer for 15 minutes covered, then add 8 oz. Ragged Mountain Rum.

RUM RITA

- 2 oz. Ragged Mountain Rum
 - 1 oz. Cointreau
 - 1 oz. fresh squeezed lime juice
 - 3 oz. pineapple juice
 - ½ oz. passion fruit juice
- Shake with ice and pour into a rocks glass. Garnish with a lime wedge.



**DOUBLE GOLD
MEDAL WINNER**

— San Francisco Spirits
Competition

**TOP FIVE SMALL
BATCH POTABLES**

— Maxim Magazine

GREYLOCK GIN

"Delicate but beautifully focused aromas and flavors of subtle juniper, wintermint and licorice; clean, smooth and complex with some spicy cinnamon on the finish. Extremely well made."

— Santé Magazine

"Your gins are absolutely kick-ass."

— Gary Regan,
Spirits & Cocktail Writer, San Francisco Chronicle

GREYLOCK MARTINI

- 2 oz. Greylock Gin
- ½ tsp. dry vermouth

Stir in a mixing glass with ice or shake ingredients with ice then strain into a chilled cocktail glass. Drop in an olive and garnish with a twist of lemon.

AVIATION

- 1 ¾ oz. Greylock Gin
- ¾ oz. Luxardo maraschino liqueur
- ½ oz. lemon juice

Shake ingredients with ice and strain into a chilled glass.

SOUTHSIDE

- 2 oz. Greylock Gin
- 1 oz. lemon juice
- 1 tsp. sugar
- 10-12 mint leaves

Muddle mint with ingredients, shake with ice and strain into a ice filled cocktail glass, serve with a mint garnish.



**GOLD MEDAL
WINNER**

— San Francisco Spirits
Competition

**REVIEWER'S
CHOICE GOLD STAR**

— Santé Magazine

**GOLD MEDAL
WINNER**

— Wine Enthusiast Magazine

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

CAIPIROSKA

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

Muddle lime wedges with the sugar in the bottom of an old-fashioned glass. Fill the glass with crushed ice, add the vodka and stir well.

VODKA COLLINS

- 2 oz. Ice Glen Vodka
- ½ fresh squeezed lemon
- 1 tsp. powdered sugar
- Soda water

Shake ingredients with ice and strain into a chilled Collins glass.

NORTHSIDE

- 1½ oz. Ice Glen Vodka
- 1 oz. fresh squeezed lime juice
- 1 tsp. sugar
- 2 cucumber slices
- 1 mint crown

Shake ingredients with ice and strain into an ice-filled rocks glass. Garnish with mint.



GOLD MEDAL WINNER

– Beverage Testing Institute

GOLD MEDAL WINNER

– Wine Enthusiast Magazine

ETHEREAL GIN

“Clear. Floral herbal juniper, eucalyptus honey, and spicy toasted fruit nut cake aromas follow through on a silky entry to a vibrant medium full body with a great smooth texture, pungent juniper, and bold peppery and brown spices. Nice vibrant character with a hearty balance and oily texture. Will cut through very well in tonics and fizzes.”

– Beverage Testing Institute

“Out-of-this-world gins.”

– The Wall Street Journal

NEGRONI

- 1 oz. Ethereal Gin
- 1 oz. Campari
- ¾ oz. sweet vermouth

Shake ingredients with ice and strain into a cocktail glass. Garnish with burnt orange peel.

FRENCH 75

- 3 oz. Ethereal Gin
- 3 oz. fresh lemon juice
- 4 tsp. superfine granulated sugar
- 1 cup chilled champagne

Shake ingredients with ice and strain cocktails into 2 wineglasses. Top off with champagne.

THE LAST WORD

- ¾ oz. Ethereal Gin
- ¾ oz. Green Chartreuse
- ¾ oz. lime juice
- ¾ oz. Luxardo maraschino liqueur

Shake ingredients vigorously with ice and strain into a chilled glass.



GOLD MEDAL WINNER

– Beverage Testing Institute

BERKSHIRE BOURBON

“Berkshire Bourbon Whiskey is from the first micro-distillery to create a world class bourbon.”

– Jeffrey Karlovich, *Whisky Life and Spirits*

MINT JULEP

- 2 ½ oz. Berkshire Bourbon Whiskey
- 4 fresh mint sprigs
- ½ oz. simple syrup

Muddle mint leaves and simple syrup in a Collins glass. Fill the glass with shaved or crushed ice and add bourbon. Top with more ice and garnish with a mint sprig. Serve with a straw.

MANHATTAN

- 2 oz. Berkshire Bourbon Whiskey
- ½ oz. sweet vermouth
- ½ oz. dry vermouth
- 1 dash bitters

Stir with ice to chill, pour into a cocktail glass, and garnish with a maraschino cherry.



NEW ENGLAND CORN WHISKEY

NEW ENGLAND CORN SOUR

- 2 oz. New England Corn Whiskey
- 1 oz. fresh squeezed lemon and lime juice
- 1 oz. simple syrup
- 1 egg white
- 1 ½ oz. red wine

Pour all ingredients except wine into a mixing glass. Add ice. Shake well up to 10 seconds. Strain into chilled Collins glass, add ice. Slowly top with red wine to create layer. Garnish with slice of orange peel.

BERKSHIRE CORN MANHATTAN

- 2 oz. New England Corn Whiskey
- ¾ oz. Aperol
- 2 dashes orange bitters

Stir over ice and strain in to a cocktail glass. Garnish with a maraschino cherry.

