



COCKTAIL

Rolodex

VOLUME 2

COPPERCRAFT

DISTILLERY



COCKTAIL GUIDE

SPRING 2022

RHUBARB

Midfield Mojito

INGREDIENTS

750 mL Coppercraft Rum
 16 oz rhubarb syrup
 8 oz soda water
 6 oz lime juice
 1 c loosely packed mint leaves
 Mint sprig, *garnish*

INSTRUCTIONS

Combine rhubarb syrup and Coppercraft Rum in a pitcher or dispenser, cover, and shake gently to combine. Right before serving, add mint leaves, soda water and lime juice. Pour over a glass with fresh ice and garnish with a mint sprig.

INGREDIENTS Rhubarb Syrup

5 cups chopped rhubarb
 Zest from 2 limes
 1.5 cups sugar

INSTRUCTIONS Rhubarb Syrup

Combine rhubarb, sugar, and water in a saucepan. Zest the limes over the saucepan, so that you don't leave out any of the lime oil while zesting. Bring this mixture to a boil, then turn heat down to a simmer, stirring occasionally for 30 minutes until the syrup is thicker. Strain syrup through a fine mesh sieve into a large glass measuring cup.

Ladle a cup or two of pulp into a sieve and with a wooden spoon and press on pulp until all the liquid is gone. Start the process again, emptying pulp into another container so the liquid can get through the mesh. There will be approximately 3 cups of rhubarb syrup and 1.5 cups of rhubarb pulp that can be frozen and used for other purposes.

KATE BOLT OF LIVING LARK

SERVING: 1

DIFFICULTY



X'S & O'S



INGREDIENTS

2 oz Coppercraft Citrus Vodka

3 oz white cranberry juice

1 oz lemon juice

Dehydrated lemon wheel, *garnish*

INSTRUCTIONS

In a shaker tin with ice, combine all the ingredients and shake until chilled. Strain into a Collins glass with fresh ice and garnish with a dehydrated lemon wheel.

ANDREW RAMIREZ OF GHOSTWRITN

DIFFICULTY

SERVING: 1

SCRUM

Sour



INGREDIENTS

- 2 oz Coppercraft Straight Bourbon Whiskey
- .5 oz Fernet Branca
- 12 dashes Peychaud's bitters
- .75 oz lemon
- .5 oz simple syrup
- 1 egg white
- .5 oz red wine

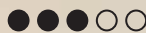
INSTRUCTIONS

In a shaker tin add all the ingredients except the red wine and dry shake until well combined. Add ice to the shaker and wet shake. Strain into a rocks glass with fresh ice. Gently pour red wine over the bar spoon into the glass to create a float.

ANDREW RAMIREZ OF GHOSTWRITTEN

DIFFICULTY

SERVING: 1



BULLPEN Bruiser



INGREDIENTS

- 1.5 oz Coppercraft Gin
- 1 oz creme de cacao
- 1 oz Lillet
- 1 oz lemon juice
- 1 dash of saline
- Dehydrated lemon wheel, *garnish*

INSTRUCTIONS

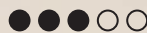
In a shaker tin with ice, add all the ingredients and shake until chilled. Double strain into a coupe and garnish with a dehydrated lemon wheel.

ANDREW RAMIREZ OF GHOSTWRITTEN

DIFFICULTY

SERVING: 1

FULL-COURT Press



INGREDIENTS

1.5 oz Coppercraft Blend of Straight Bourbon Whiskies
.5 oz Amaro Nonino
.75 oz Aperol
.75 oz lemon juice
2 oz tonic water
Orange peel, *garnish*

INSTRUCTIONS

In a cocktail shaker with ice, add all the ingredients and shake until chilled. Strain into a Collins glass with fresh ice and top with tonic water. Garnish with an orange peel.



ANDREW RAMIREZ OF GHOSTWRTTN

SERVING: 1

DIFFICULTY



BIRDIE

Juice



INGREDIENTS

2 oz Coppercraft Applejack
3 oz soda water
2 oz Champagne
Apple, *garnish*

INSTRUCTIONS

In a glass with ice add soda water, Coppercraft Applejack, and Champagne. Stir gently and garnish with fresh apple slices.

ANDREW RAMIREZ OF GHOSTWRITTEN

SERVING: 1

DIFFICULTY



TIME OUT



INGREDIENTS

- 1.5 oz Coppercraft Rye Whiskey
- 1 oz Lofi Gentian Amaro
- .5 oz sweet vermouth
- 2 dashes of Angostura bitters
- 2 Maraschino cherries, *garnish*

INSTRUCTIONS

In a mixing glass with ice, add all the ingredients and stir until chilled. Strain into a coupe and garnish with cherries.



ANDREW RAMIREZ OF GHOSTWRITTEN

SERVING: 1

DIFFICULTY



GO GREYHOUND



INGREDIENTS

- 1.5 oz Coppercraft Vodka
- .75 oz Thatcher's Organic Elderflower Liqueur
- 1 oz grapefruit juice
- .25 oz simple syrup
- 2 oz soda water
- Grapefruit peel, *garnish*

INSTRUCTIONS

In a shaker tin with ice, combine all the ingredients until chilled. Strain into a Collins glass, top with soda water and garnish with a grapefruit peel.

ANDREW RAMIREZ OF GHOSTWRITTEN

DIFFICULTY

SERVING: 1

NO BLOOD

No Foul



INGREDIENTS

- 1.5 oz of Coppercraft Gin
- 1 oz Thatcher's Organic Blood Orange Liqueur
- .5 oz Lillet
- 1 oz orange juice
- .25 simple syrup
- Dehydrated orange wheel, *garnish*

INSTRUCTIONS

In a shaker tin with ice, add all the ingredients and shake until chilled. Strain into a rocks glass with fresh ice and garnish with a dehydrated orange wheel.

COPPERCRAFT
DISTILLERY

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