



COCKTAIL
GUIDE

COPPERCRAFT
DISTILLERY

vol. 3



A Tribute to
the American
Craftsman.



Bourbon Pineapple Smash



INGREDIENTS

2 oz Coppercraft Straight
Bourbon Whiskey
1 oz pineapple juice
.5 oz lime juice
.5 oz honey syrup
Club soda
Mint sprig, garnish

INSTRUCTIONS

1. Combine the Coppercraft Straight Bourbon Whiskey, pineapple juice, lime juice, and honey syrup in a shaker with ice.
2. Shake vigorously for about 15 seconds.
3. Strain the cocktail into a rocks glass with ice.
4. Top with club soda.
5. Garnish with a sprig of mint.

The Artisan's Old Fashioned



INGREDIENTS

- 2 oz Coppercraft Blend of Straight Bourbon Whiskies
- 1 tsp simple syrup
- 2 dashes aromatic bitters
- 1 orange peel
- 1 Luxardo cherry, garnish

INSTRUCTIONS

1. Muddle the orange peel, cherry, and simple syrup in a rocks glass.
2. Add the Coppercraft Blend of Straight Bourbon Whiskies and bitters.
3. Fill the glass with ice and stir well.
4. Garnish with a Luxardo cherry.

The Distiller's Manhattan



INGREDIENTS

- 2 oz Coppercraft Rye Whiskey
- 1 oz sweet vermouth
- 2 dashes orange bitters
- 1 Luxardo cherry, garnish

INSTRUCTIONS

1. Stir the Coppercraft Rye Whiskey, sweet vermouth, and orange bitters in a mixing glass with ice.
2. Strain into a chilled coupe glass.
3. Garnish with a Luxardo cherry.

The Craftsman's Martini



INGREDIENTS

- 2.5 oz Coppercraft Vodka
- .5 oz dry vermouth
- 1 lemon peel
- 1 sprig of rosemary, garnish

INSTRUCTIONS

1. Stir the Coppercraft Vodka and dry vermouth in a mixing glass with ice.
2. Strain into a chilled martini glass.
3. Express the oils from the lemon peel over the cocktail.
4. Garnish with a sprig of rosemary.

The Artisanal Gimlet



INGREDIENTS

- 2 oz Coppercraft Gin
- .75 oz lime juice
- .5 oz simple syrup
- 1 lime wheel, garnish

INSTRUCTIONS

1. Combine the Coppercraft Gin, lime juice, and simple syrup in a shaker with ice.
2. Shake well and strain into a chilled coupe glass.
3. Garnish with a lime wheel.

The Master Craftsman's Mojito



INGREDIENTS

2 oz Coppercraft Rum
.75 oz fresh lime juice
1 oz simple syrup
6–8 fresh mint leaves
Club soda
Lime wheel and additional
mint leaves, garnish

INSTRUCTIONS

1. Muddle the mint leaves with the lime juice and simple syrup in a cocktail shaker.
2. Add the Coppercraft Rum and fill the shaker with ice.
3. Shake well to combine.
4. Fill a highball glass with ice and strain the mixture into the glass.
5. Top with club soda.
6. Garnish with a lime wheel and additional mint leaves.

CRAFTED IN

USA



COPPERCRAFT
DISTILLERY

ESTD  2012

HOLLAND, MICHIGAN

MADE
IN THE U.S.A.

DISTILLERY & TASTING ROOM

184 120th Ave, Holland, MI 49424

TASTING ROOM

340 Water St, Saugatuck, MI 49453

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