



COPPERCRAFT

COCKTAIL ROLODEX

Volume 1: Holiday Edition



CRAFTED IN

PROUDLY CRAFTED IN
HOLLAND MI
USA

APPLE BUTTER JACK

FALL COCKTAIL



INGREDIENTS

2 oz Coppercraft Applejack
1.5 oz apple butter
4 oz orange sparkling water
1 oz coarse salt
1 oz turbinado sugar
1 pinch cinnamon

INSTRUCTIONS

In a cocktail shaker with ice, combine Coppercraft Applejack with apple butter and shake vigorously. Add orange sparkling water and stir to combine. Strain and pour over ice in a glass rimmed with salt, sugar, and cinnamon.

Cocktail by Living Lark



IT'S A DATE OLD FASHIONED

FALL COCKTAIL



INGREDIENTS

2 oz Coppercraft
Straight Bourbon Whiskey
1 oz date syrup
2-3 dashes Angostura bitters
Fresh rosemary, *smoking*
Date, *garnish*

INSTRUCTIONS

Stir Coppercraft Straight Bourbon Whiskey, date syrup, and bitters over ice, then strain into a double rocks glass over one large ice cube. Garnish with a date. Fill the glass with smoke made from dried rosemary.

Cocktail by Living Lark



DETROIT BROWN

FALL COCKTAIL



INGREDIENTS

2 oz Coppercraft Rye Whiskey

4 oz Vernor's ginger ale

2-3 dashes Angostura bitters

INSTRUCTIONS

Stir all ingredients over ice in a rocks glass and serve.

Cocktail by Living Lark



BATCH BLOOD MARY

FALL COCKTAIL



INGREDIENTS

750 mL Coppercraft Vodka

.25 oz salt

.5 oz onion powder

.5 oz celery salt

10 oz lemon juice

24 oz tomato juice

2 tbs prepared horseradish

2 tsp Worcestershire sauce

.5 oz hot sauce

Celery, *garnish*

Lemon, *garnish*

SERVES 10

Cocktail by Living Lark

INSTRUCTIONS

In a glass measuring cup, combine the onion powder, salt, and celery salt. Slowly add in the lemon juice, stirring with a whisk to combine. Transfer mixture to a large pitcher then add tomato juice, horseradish, Worcestershire, and hot sauce. Stir well and add Coppercraft Vodka. Pour over plenty of ice and garnish with celery stalks and lemon wedges.



PEANUT BUTTER APPLEJACK

FALL COCKTAIL



INGREDIENTS

- 2 oz Coppercraft Applejack
- .5 oz peanut butter maple syrup
- 6 oz homemade apple cider
- 2 oz peanut butter
- 1 oz cinnamon
- 1 oz brown sugar

INSTRUCTIONS

Mix cinnamon and brown sugar. Rim a mug with peanut butter and cinnamon sugar mixture. Fill the mug with Coppercraft Applejack, peanut butter maple syrup, and hot homemade cider. Stir gently so as not to agitate the rim.



HORCHATA WHISKEY

WINTER COCKTAIL



INGREDIENTS

- 2 oz Coppercraft
Straight Bourbon Whiskey
- 4 oz homemade horchata
- .5 oz agave syrup
- 1 oz cinnamon, *garnish*
- 1 oz sugar, *garnish*

INSTRUCTIONS

Rim a highball glass with sugar and cinnamon and fill with ice. Stir all ingredients over ice and strain into glass.



SPIKED CHAI

WINTER COCKTAIL



INGREDIENTS

2 oz Coppercraft Gin
.5 oz agave syrup
8 oz water
4 oz whole milk
2 oz black tea
4-5 cardamom pods, *smashed*
2 cloves
Cinnamon stick
¼" of ginger
8 fennel seeds
Star anise, *garnish*

INSTRUCTIONS

Bring water and milk to a simmer with spices in a saucepan. Reduce heat to low and add black tea. Steep for 3 minutes while stirring occasionally. Strain into a mug. Add Coppercraft Gin and agave syrup. Stir well. Garnish with star anise.

Cocktail by Living Lark



CAFE BOULEVARDIER

WINTER COCKTAIL



INGREDIENTS

2 oz Coppercraft Blend of Straight
Bourbon Whiskies

2 oz cold brew coffee

1 oz amaro

4 dashes chocolate bitters

4 dashes orange bitters

Orange peel, *garnish*

INSTRUCTIONS

Stir all ingredients over ice in a
rocks glass and serve. Garnish with
an orange peel.

Cocktail by Living Lark



LET'S TALK ABOUT DAIQUIRIS

WINTER COCKTAIL



INGREDIENTS

- 3 oz Coppercraft Rum
- 4 oz grapefruit juice
- 1 oz honey
- 4 basil leaves

INSTRUCTIONS

Warm honey slightly for easier mixing. In a cocktail shaker muddle basil, then add Coppercraft Rum, grapefruit juice, and honey. Add ice and shake until chilled. Pour over ice in a rocks glass.

Cocktail by Living Lark



HOLLY BRUNCH TONIC

WINTER COCKTAIL



INGREDIENTS

750 mL Coppercraft Citrus Vodka
8 oz white sugar
12 oz water
3 rosemary sprigs
16 oz 100% cranberry juice
8 oz pulp-free orange juice
16 oz club soda

INSTRUCTIONS

Simple Syrup: Combine sugar and water in a small saucepan, bring to a boil. Reduce heat and simmer for 3 minutes or until sugar is dissolved. Remove from heat. Add rosemary and simmer for 5 minutes. Strain and cool.

Combine 12 oz **simple syrup**, Coppercraft Citrus Vodka, and juices in a pitcher. Stir well. Serve in a highball with ice and a sprig of rosemary.

SERVES 10

Cocktail by Living Lark



COPPERCRAFT
DISTILLERY

ESTD  2012

HOLLAND, MICHIGAN

MADE
IN THE U.S.A.

VISIT US

DISTILLERY & TASTING ROOM

184 120th Ave
Holland, MI 49424

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340 Water St
Saugatuck, MI 49453

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