



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.





2 oz Coppercraft Straight Bourbon Whiskey

1 oz date syrup

2-3 dashes Angostura bitters

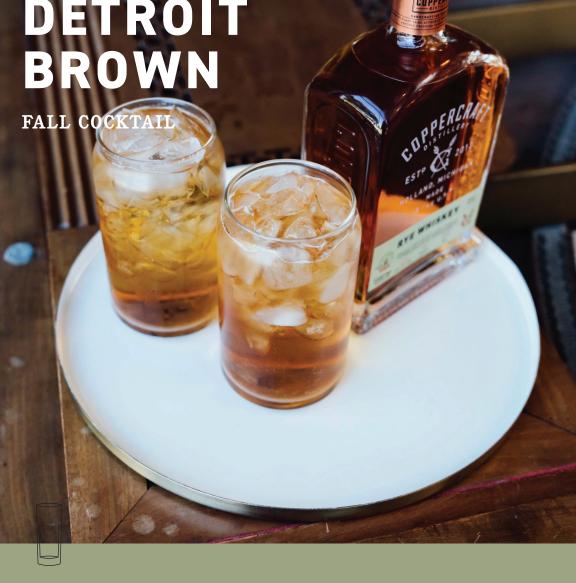
Fresh rosemary, smoking

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.





- 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.





#### **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.





- 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.





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.





- 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

1/4" 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.







2 oz Coppercraft Blend of Straight Bourbon Whiskies

2 oz cold brew coffee

1 oz amaro

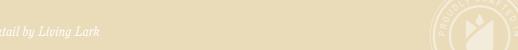
4 dashes chocolate bitters

4 dashes orange bitters

Orange peel, garnish

#### INSTRUCTIONS

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





- 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.





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.





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