

RECIPE GUIDE

S'MORES WHISKEY

As a distillery with deep roots in brewing, we couldn't help but be attracted to the dessert-like beers of Southern Tier Brewing Co's Blackwater Imperial Stouts.

Prominent notes of milk chocolate, marshmallow sweetness & crisp graham cracker make S'mores Whiskey an adult take on this fireside favorite, just without the gooey mess..



Shooters

TEDDY GRAHAM

1 part S'mores Whiskey
1 part Rumchata
Ice
Shot Glass

Combine all ingredients in a cocktail shaker with ice and shake for 10 seconds.
Strain into the shot glass.

S'MORES & CREAM

1 part S'mores Whiskey
1 part Whiskey Cream Liqueur
Ice
Shot Glass

Combine all ingredients in a cocktail shaker with ice and shake for 10 seconds.
Strain into the shot glass.

S'MORES PB&J

2 parts S'mores Whiskey
1 part Raspberry Liqueur
1/4t Creamy Peanut Butter
Ice
Shot Glass

Combine all ingredients in a cocktail shaker with ice and shake for 10 seconds.
Strain into the shot glass.

Cold Cocktails

CHOCOHOLIC

1.5oz S'mores Whiskey
1.5oz Vodka
.5oz Heavy Cream
Ice cubes
Cocoa powder for garnish
Chilled Martini, or stemmed cocktail glass

Combine the whiskey, vodka and cream in a shaker and shake with ice for about 10 seconds. Strain into the cocktail glass. Garnish with a dusting of cocoa powder.

S'MORES OLD FASHIONED

2oz S'mores Whiskey
1 cherry or 1 tsp cherry syrup
6 dashes Chocolate Bitters
Large ice cubes
Maraschino cherry for garnish
Chilled Old-fashioned glass

Muddle the cherry or add cherry syrup in a mixing glass. Add ice to the mixing glass. Top with whiskey and bitters. Stir until well-chilled. Strain over fresh ice into an old-fashioned glass. Garnish with the cherry.

Hot Cocktail

HAPPY SNOWMAN

2oz S'mores Whiskey
6oz Milk or Half & Half
1 packet Hot Cocoa Mix
Whipped Cream
Marshmallows
Coffee mug

Put hot cocoa mix in a mug. Heat the milk and gradually stir it into the cocoa mix. Add S'mores Whiskey. Stir then garnish with the whipped cream and marshmallows.