



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.

HOTTER COCOA WHISKEY

We like to put a little 'extra' into a mug of hot chocolate, don't you? Rich and decadent with natural chocolate and marshmallow flavor, Hotter Cocoa Whiskey is sure to heat things up!

Shooters

FUDGE BROWNIE SHOOTER

1 part STDC Hotter Cocoa Whiskey
1 part Chocolate Liqueur
Ice
Shot Glass

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

MINT TRUFFLE

.75oz STDC Hotter Cocoa Whiskey
.5oz Mint Syrup or Mint Liqueur
.25oz STDC Crème Brulee Cream Liqueur
Ice cubes
Shot glass

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

CHOCOLATE REDHEAD

1oz STDC Hotter Cocoa Whiskey
.5oz Chocolate Liqueur
.25oz Grenadine
Ice
Shot Glass

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

Cold Cocktails

CHQ MUDSLIDE

Ice
1.5oz STDC Hotter Cocoa Whiskey
1.5oz STDC Vodka
1.5oz Coffee liqueur (Kahlua)
2oz Heavy Cream
Chocolate syrup for garnish
Chocolate shavings for garnish
Chilled collins glass

Pour the chocolate syrup along the inside of the glass. Add ice. Combine ingredients in a shaker and shake with ice cubes for about 10 seconds. Strain into the glass. Top with more ice and the chocolate shavings.

COCOA-TINI

2.5oz STDC Hotter Cocoa Whiskey
.5oz Heavy Cream
Ice cubes
Cocoa powder for garnish
Miniature marshmallows for garnish
Chilled Martini, Coupe, or Stemmed Cocktail Glass

Combine the whiskey and cream in a shaker and shake with ice for about 10 seconds. Strain into the cocktail glass. Top with a sprinkle of cocoa and 3 miniature marshmallows.

GRANDMA'S FUDGE OLD FASHIONED

2oz STDC Hotter Cocoa Whiskey
6 dashes Black Walnut Bitters
Large ice cubes
Maraschino cherry for garnish
Chilled old-fashioned 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

TIPSY SNOWMAN

2oz STDC Hotter Cocoa Whiskey
6oz Milk (or 1/2 milk 1/2 cream)
1 packet Hot Cocoa Mix
Whipped cream for garnish
Marshmallows for garnish
Coffee mug

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