

Cocktail Recipes for Copperworks Spirits

Vodka and Gin Cocktails

Stimson Mule

2 oz. Copperworks Vodka
1 lime wedge
4 - 5 oz. ginger beer
2 dashes of Scrappy's Orange Bitters
1 dash of The Shrubbery's Peach Brown Sugar

Squeeze lime wedge into a chilled Copperworks mug. Pour in the vodka, bitters, and shrub then add ice and stir. Top with ginger beer.

Variation: Replace the Copperworks Vodka with Copperworks Gin to create a Gin-Gin Mule.

Seattle Gin and Tonic

2 oz. Copperworks Gin
½ oz. Bradley's Kina Tonic
3 oz. club soda
Garnish: slice of lime

Mix gin and Bradley's Tonic in a glass with ice, top with club soda, and garnish.

Copperworks "Daiquiri"

1 ½ oz. Copperworks Vodka
½ oz. lime juice
½ oz. Cinnamon Syrup

Shake ingredients with ice, and then strain into a chilled cocktail glass.

Cinnamon Syrup: Cook 1 cup granulated sugar and 3 cinnamon sticks in ½ cup water. Mix until sugar is dissolved.

Vesper Martini

3 oz. Copperworks Gin
1 oz. Copperworks Vodka
½ oz. Lillet Blanc
Garnish: lemon twist

Stirred, not shaken. (Sorry, James Bond.) Strain into a chilled cocktail glass and garnish with a twist of lemon.

Corpse Reviver #2

1 oz. Copperworks Gin
1 oz. lime juice
1 oz. Cointreau
1 oz. Cocchi Americano
Absinthe

Shake with ice and strain into a chilled cocktail glass which has been rinsed with absinthe. Try this tasty cocktail up at Lecosho!

Negroni

1 oz. Copperworks Gin
1 oz. Campari
1 oz. sweet vermouth
Garnish: orange peel

Stir ingredients with ice, and strain into a chilled cocktail glass.

Variation: Replace the Copperworks Gin with one of Copperworks barrel-aged gin to create a tasty alternative.

Cocktails with Copperworks New Oak Cask Finished Gin

The New Word

¾ oz. Copperworks New Oak Cask Finished Gin
¾ oz. Green Chartreuse
¾ oz. maraschino liqueur
¾ oz. lemon juice
Shake ingredients with ice and strain into a chilled cocktail glass.

Mint Julep

2 ½ oz. Copperworks New Oak Cask Finished Gin
½ oz. simple syrup
Fresh mint
Gently muddle 12 mint leaves with simple syrup, add New Barrel Gin, finely crushed ice, and stir. Top with finely crushed ice and garnish with plenty of mint.

Sazerac

2 ½ oz. Copperworks New Oak Cask Finished Gin
1 dash Angostura Bitters
2 dash Peychaud's Bitters
¼ oz. simple syrup
Garnish: lemon peel
Absinthe
Combine New Barrel Gin, bitters, and syrup in a mixing glass filled with ice. Stir and strain into a chilled glass which has been rinsed with absinthe.

Manhattan

2 oz. Copperworks New Oak Cask Finished Gin
1 oz. sweet vermouth
2 dashes Angostura Bitters
Garnish: maraschino cherry
Stir ingredients with ice and strain into a chilled cocktail glass.

Old Fashioned

2 oz. Copperworks New Oak Cask Finished Gin
¼ simple syrup
2 dashes Angostura Bitters
Garnish: orange twist
Stir ingredients with ice and strain into an ice-filled Old Fashioned glass.

Seattle Sling

2 oz. Copperworks New Oak Cask Finished Gin
½ oz. Cherry Heering
½ oz. Bénédictine
¾ oz. lemon juice
2 dashes Scrappy's Aromatic Bitters
2 dashes Scrappy's Orange bitters
2 oz. club soda
Shake all ingredients, except soda, with ice. Strain into an ice-filled Collins glass. Top with club soda.

A few bartender tips for delicious cocktails:

- Use freshly squeezed fruit juice, rather than bottled juice. This makes a *big* difference.
- Measure ingredients with a jigger, rather than "free pour."
- Use ice that is new and clean (with no flavors from the freezer).
- When a recipe calls for mixers like soda water, ginger beer, or beer, adjust the amount in the cocktail to your own particular tastes.