



CHARRED OAK COCKTAIL RECIPES

Charred Oak Old Fashioned



CHARRED OAK OLD FASHIONED

METHOD

Build/Stir

GLASS

Double Rocks

DRINK DESCRIPTION

Old Fashioned made with Old Dominick Huling Station Bourbon.

DIRECTIONS

Place wood chips on wooden board. Use a handheld lighter to light the wood chips, and cover with an inverted rocks glass. Once the glass has filled with smoke, remove from board and add large ice cube. Stir the remaining ingredients with ice and strain into prepared rocks glass.

INGREDIENTS

- 1.5 oz Old Dominick Huling Station Bourbon
- .5 oz Liber & Co Demerara Syrup
- 2 Dash of Angostura Bitters
- 2 Dash of Orange Bitters

GARNISHES

- 1 Orange Peel
- 1 Luxardo Cherry

Tennessee Mule



TENNESSEE MULE

METHOD

Build

GLASS

Mule Mug

DRINK DESCRIPTION

Mule made with Jack Daniel's Tennessee Whiskey.

DIRECTIONS

Build all ingredients in mule mug. Garnish and serve.

INGREDIENTS

- 1.5 oz Jack Daniel's Tennessee Whiskey
- .5 oz Fresh Lime Juice
- -- Tumble above ingredients with ice
- 4 oz Top with Fever Tree Ginger Beer

GARNISHES

- 1 Lime Wedge

Old Fashioned After Dark



OLD FASHIONED AFTER DARK

METHOD

Stir/Strain/Smoke

GLASS

Rocks

DRINK DESCRIPTION

Old Fashioned made with Knob Creek Single Barrel Bourbon.

DIRECTIONS

Stir all ingredients with ice and strain into rocks glass. Smoke cocktail with smoker. Garnish and serve.

INGREDIENTS

- 1 oz Knob Creek Single Barrel Bourbon
- .5 oz Amaro Montenegro
- .25 oz Agave Nectar
- 2 Dash of Black Walnut Bitters

GARNISHES

- 3 Espresso Beans
- 1 Expressed Orange Peel

Lucky Blood Mary



LUCKY BLOODY MARY

METHOD

Build

GLASS

Highball

DRINK DESCRIPTION

Bloody Mary made with Absolut Peppar.

DIRECTIONS

Build all ingredients in a highball glass. Garnish and serve.

INGREDIENTS

- 1.5 oz Absolut Peppar
- 5 oz Zing Zang Bloody Mary Mix
- -- Tumble above ingredients with ice

GARNISHES

- 1 Lime Wedge
- 1 Olive
- 1 Bacon Salt
- 1 Celery Stick

Boulevardier



BOULEVARDIER

METHOD

Stir & strain

GLASS

Double Rocks

DRINK DESCRIPTION

Classic cocktail with Four Roses Bourbon.

DIRECTIONS

Stir all ingredients with ice and strain into rocks glass with ice.

INGREDIENTS

- .5 oz Four Roses Bourbon
- .5 oz Cocchi Vermouth
- .5 oz Campari

GARNISHES

- 1 Expressed Orange Peel

Bourbon Smash



BOURBON SMASH

METHOD

Shake, strain over fresh ice

GLASS

Double Rocks

DRINK DESCRIPTION

Bourbon smash cocktail made with Maker's Mark Bourbon.

DIRECTIONS

Shake all ingredients and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 3 Muddled Blackberries
- .25 oz Fresh Lime Juice
- 1.5 oz Maker's Mark Bourbon
- .5 oz Simple Syrup

GARNISHES

- 1 Blackberry

Strawberry Margarita



STRAWBERRY MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Rocks

DRINK DESCRIPTION

Strawberry Margarita made with Patrón Silver Tequila & Grand Marnier.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1 oz Patrón Silver Tequila
- .5 oz Grand Marnier
- .5 oz Patrón Citrónge Orange Liqueur
- 1 oz Fresh Lime Juice
- .5 oz Strawberry Reál
- .5 oz Monin Hibiscus Syrup

GARNISHES

- 1 Strawberry Slice
- 1 Black Lava Salt Rim

Strawberry Margarita Batch

STRAWBERRY MARGARITA 18L BATCH

METHOD

Build

GLASS

18L

DRINK DESCRIPTION

Batch Recipe for Strawberry Margarita.

DIRECTIONS

Dispense into beverage glass over ice and stir to combine. Garnish and serve.

INGREDIENTS

121 oz Patrón Silver Tequila
61 oz Grand Marnier
61 oz Patrón Citrónge Orange Liqueur
121 oz Fresh Lime Juice
61 oz Strawberry Reàl
61 oz Monin Hibiscus Syrup
121 oz Filtered Water



Whiskey Sour

WHISKEY SOUR V2

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

DRINK DESCRIPTION

Whiskey cocktail with Woodford Reserve.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1.5 oz Woodford Reserve
- .5 oz Fresh Lemon Juice
- .5 oz Maple Syrup

GARNISHES

- 1 Luxardo Cherry
- 2 Dash of Angostura Bitters



Whiskey LIT



WHISKEY LIT

METHOD

Shake, strain over fresh ice

GLASS

Highball

DRINK DESCRIPTION

Cocktail made with Huling Station Straight Bourbon.

DIRECTIONS

Combine all ingredients (not including Pepsi) in a cocktail shaker with ice. Shake well and strain over fresh ice. Top with Pepsi. Garnish and serve.

INGREDIENTS

- .75 oz Huling Station Straight Bourbon
- .25 oz Jack Daniel's Tennessee Whiskey
- .25 oz Jameson Irish Whiskey
- .25 oz Triple Sec
- .75 oz Fresh Lemon Juice
- -- Shake, strain over fresh ice
- 1.5 oz Top with Pepsi

GARNISHES

- 1 Lemon Wedge

Whiskey LIT Batch



WHISKEY LIT BATCH

METHOD

Build

GLASS

18 L

DRINK DESCRIPTION

Cocktail made with Huling Station Straight Bourbon.

DIRECTIONS

Add all ingredients except Pepsi to an 18 L container

Shake well before use

Pour 3.25 oz. Batch mix over ice. Top with 1.5 oz. Pepsi garnish and serve

INGREDIENTS

- 138 oz Huling Station Straight Bourbon
- 46 oz Jack Daniel's Tennessee Whiskey
- 46 oz Jameson Irish Whiskey
- 46 oz Triple Sec
- 138 oz Fresh Lemon Juice
- 184 oz Water

Lemon Drop Martini



LEMON DROP MARTINI

METHOD

Shake & strain

GLASS

Coupe

DRINK DESCRIPTION

Lemon Drop Martini made with Ketel One Vodka.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain into coupe glass. Garnish and serve.

INGREDIENTS

- 1 oz Tito's Handmade Vodka
- .5 oz Cointreau Orange Liqueur
- .75 oz Fresh Lemon Juice
- .75 oz Simple Syrup

GARNISHES

- 1 Sugar Rim
- 1 Lemon Twist

Fan The Flame



FAN THE FLAME

METHOD

Shake & strain

GLASS

Coupe

DRINK DESCRIPTION

Feel the heat with this refreshing and tropical bourbon cocktail.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain into coupe glass. Garnish and serve.

INGREDIENTS

- 1 oz Bulleit Rye Whiskey
- .5 oz Aperol
- 1 oz Fresh Lemon Juice
- .75 oz Housemade Tropical Heat Syrup

GARNISHES

- 1 Orange Peel Flame

Tropical Heat Syrup



HOUSEMADE TROPICAL HEAT SYRUP

METHOD

Build

GLASS

Quart Container

DRINK DESCRIPTION

Housemade Tropical Heat Syrup

DIRECTIONS

Build ingredients in quart container.

INGREDIENTS

- 8 oz Monin Mango Syrup
- 8 oz Monin Honey Syrup
- 2 Pump of Monin Jalapeno Flavor Concentrate

Manhattan



MANHATTAN

METHOD

Stir & strain

GLASS

Coupe

DRINK DESCRIPTION

Manhattan with Woodford Reserve.

DIRECTIONS

Stir all ingredients with ice and strain into a rocks glass. Garnish and serve.

INGREDIENTS

- 1 oz Woodford Reserve
- .5 oz Cocchi Vermouth
- 2 Dash of Black Walnut Bitters

GARNISHES

- 1 Luxardo Cherry

Sparkling Raspberry Cosmo



SPARKLING RASPBERRY COSMO

METHOD

Shake, strain over fresh ice

GLASS

Coupe

DRINK DESCRIPTION

Sparkling Cosmo made with Absolut Citron and fresh raspberries. Topped with Mionetto Avantgarde Prosecco.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1 oz Absolut Citron Vodka
- .5 oz Cointreau Orange Liqueur
- 1 oz Cranberry Juice
- .25 oz Fresh Lime Juice
- 5 Fresh Raspberries
- -- Shake, strain over fresh ice
- 1 oz Mionetto Avantgarde Prosecco

GARNISHES

- 1 Raspberry