

A black and white photograph of a cocktail glass filled with ice, citrus slices, and a drink being poured, with a blue text overlay.

CASK & CRAFT COCKTAILS

Detroit Bloody Mary

METHOD

Build & Stir

GLASS

Tall Beverage

INGREDIENTS

1.50 oz. – Detroit City Distillery Horseradish Vodka

1.00 oz. – Lime Juice

1.00 oz. – Olive Juice

4.00 oz. – Zing Zang Bloody Mary Mix

DIRECTIONS

Build ingredients in order listed over fresh ice in a tall beverage glass. Stir to combine. Garnish and serve.

GARNISH

1 each – Pickle Spear

1 each – Celery Stalk

1 each – Lime Wedge

1 each – Pimento-Stuffed Queen Olive



Motor City Screw

METHOD

Build

GLASS

Double Old-Fashioned

INGREDIENTS

1.50 oz. – Valentine Vodka or Detroit City Distillery Gilded Age Vodka

3.50 oz. – Orange Juice

1.00 oz. – Club Soda

DIRECTIONS

Build ingredients in order listed over fresh ice in a double old-fashioned glass. Garnish and serve.

GARNISH

1 each – Orange Slice



Old Fashioned

METHOD

Stir & Strain

GLASS

Rocks

INGREDIENTS

1.50 oz. – Valentine Mayor Pingree Bourbon or Detroit City Distillery Butcher's Cut Bourbon

0.50 oz. – Simple Syrup

2 dash – Angostura Bitters

DIRECTIONS

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

GARNISH

1 each – Filthy Dark Cherry

1 each – Orange Peel Twist



Espresso Martini

METHOD

Shake & Strain

GLASS

Martini/Coupe

INGREDIENTS

1.00 oz. – Valentine Vodka or Detroit City Distillery Gilded Age Vodka

0.50 oz. – Kahlua Coffee Liqueur

2.00 oz. – Finest Call Espresso Mix

DIRECTIONS

Combine ingredients in a cocktail shaker with ice. Shake vigorously to combine and release espresso oils. Strain into martini or coupe glass. Garnish and serve.

GARNISH

3 each – Espresso or Coffee Beans



Paper Plane

METHOD

Shake & Strain

GLASS

Martini/Coupe

INGREDIENTS

0.75 oz. – Valentine Mayor Pingree Bourbon or Detroit City Distillery Butcher's Cut Bourbon

0.75 oz. – Aperol

0.75 oz. – Lemon Juice

DIRECTIONS

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

GARNISH

1 each – Orange Peel Twist



The Riopelle

METHOD

Shake & Strain

GLASS

Tall Beverage

INGREDIENTS

1.50 oz. – Detroit City Distillery Gilded Age Vodka

1.00 oz. – Monin Raspberry Syrup

1.00 oz. – Lemon Juice

2 dash – Fee Brothers Cranberry Bitters

DIRECTIONS

Combine ingredients 1-3 in a cocktail shaker with ice. Shake vigorously to combine. Strain over fresh ice in a tall beverage glass. Add cranberry bitters on top of drink. Garnish and serve.

GARNISH

1 each – Raspberry Skewer

1 each – Lemon Wedge



The Butcher

METHOD

Stir & Strain

GLASS

Double Old-Fashioned

INGREDIENTS

1.50 oz. – Detroit City Distillery Butcher's Cut Bourbon

0.50 oz. – Lime Juice

3.00 oz. – Fever Tree Ginger Beer

2 dash – Peychaud's Bitters

DIRECTIONS

Combine ingredients 1-3 in a cocktail shaker with ice. Stir to combine. Strain over fresh ice. Add bitters on top of drink. Garnish and serve.

GARNISH

1 each – Rosemary Sprig

1 each – Lime Wedge



Blossom Breeze

METHOD

Build

GLASS

Tall Beverage

INGREDIENTS

1.50 oz. – White Blossom Vodka

4.50 oz. – Sparkling Grapefruit Soda

DIRECTIONS

Build ingredients in the order listed. Garnish and serve.

GARNISH

1 each – Grapefruit Slice



Berry Blossom & Lemonade

METHOD

Build & Tumble

GLASS

Tall Beverage

INGREDIENTS

1.00 oz. – Berry Blossom Vodka

0.50 oz. – Triple Sec

2.00 oz. – Finest Call Premium Lemon Sour

1.00 oz. – Lemon-Lime Soda

DIRECTIONS

Build and tumble ingredients between a tall beverage glass and a cocktail shaker.
Garnish and serve.

GARNISH

1 each – Strawberry

1 each – Mint Sprig



Mimosa for Miles

METHOD

Build

GLASS

Champagne Flute

INGREDIENTS

3.50 oz. – Orange Juice

3.50 oz. – Mionetto Avantgarde Prosecco

DIRECTIONS

Build ingredients in the order listed. Serve.

GARNISH

None



Aperol Spritz

METHOD

Build & Stir

GLASS

Wine

INGREDIENTS

2.00 oz. – Mionetto Avantgarde Prosecco

1.50 oz. – Aperol

2.00 oz. – Fever Tree Club Soda

DIRECTIONS

Build ingredients in the order listed. Stir gently to combine. Garnish and serve.

GARNISH

1 each – Orange Slice



Margarita

METHOD

Shake & Strain

GLASS

Double Old-Fashioned

INGREDIENTS

1.00 oz. – Sauza Blanco Tequila

0.50 oz. – Grand Marnier

1.25 oz. – Finest Call Premium Citrus Sour

0.75 oz. – Simple Syrup

DIRECTIONS

Rim half glass with black salt and set aside. Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice in the black salt rimmed glass. Garnish and serve.

GARNISH

1 each – Half Black Salt Rim

1 each – Lime Wedge



Zero-Proof Berry Brisk

METHOD

Build

GLASS

Tall Beverage

INGREDIENTS

3.00 oz. – Owl's Brew Strawberry Hibiscus Tea

3.00 oz. – Fever Tree Club Soda

DIRECTIONS

Build ingredients in order listed over fresh ice in a tall beverage glass. Stir to combine. Garnish and serve.

GARNISH

1 each – Mint Sprig

1 bar spoon – Strawberry Boba Pearls

