



CUCUMBER G&T



RECIPE:

1.5 oz Tanqueray Ten

1 bar spoon Fresh Lemon Juice

Top with Q Tonic

Garnish with Thick Cucumber Slices

RECIPE:

1.5 oz Dixie Black Pepper Vodka

1 fresh Thyme sprig

1 bar spoon Yuzu Citrus

1 dash Truth Tonic Bitters

4 oz carbonated spring water



THYME IN A BOTTLE



RECIPE:

2 oz Benne Wafer Infused
Old Forester 100*

2-3 dashes Bitter Truth

Anniversary “Wood” Bitters

Benne Wafer Garnish

*Benne Wafer infused bourbon is made by infusing 100 grams of Benne wafer cookies into 1L Old Forester 100. Thoroughly cheesecloth strain to complete the process.



BENNE WAFER OLD FASHIONED

RECIPE:

2 oz Don Julio Anejo

1 oz Praline Cordial*

1 oz Spiced Citrus**

2.5 oz Hot Water

*Infuse Whole Pralines into Don Julio Anejo to taste. I typically use one per bottle and let sit overnight in a warm place. Thoroughly cheesecloth strain to complete the process.

**Spiced citrus is made by vacuum sealing assorted baking spices to taste with fresh lemon and orange peels overnight. Once the seal is broken, fresh citrus juice is added to taste.



HOT TEQUILA TODDY