



SIMPLE COCKTAIL RECIPES

**These easy-to-make cocktail recipes are delicious with all of Tom's Town's award-winning spirits!
The People Are Thirsty.**

Tom's Town Botanical Gin

Corruption Gimlet

2 oz. Tom's Town Botanical Gin

½ oz St. Germain

½ oz fresh lime juice

Combine all ingredients in canister, shake, and strain into a coupe glass.

Garnish with a lime wheel.

French 75

2 oz. Tom's Town Botanical Gin

½ oz. simple syrup

½. oz. lemon juice

1 oz. sparkling wine

Add all the ingredients except the sparkling wine to a shaker and fill with ice. Shake well and strain into a chilled coupe glass. Top with sparkling wine and garnish with lemon peel.

Tom's Town Barreled Gin

Martinez

1.5 oz. Tom's Town Barreled Gin

1.5 oz. sweet vermouth

¼ oz. cherry liqueur

2 dashes Angostura bitters

Add all ingredients in a mixing glass and fill with ice. Stir until chilled and strain into a chilled coupe glass. Garnish with an orange twist.

Hanky Panky

1 1/2 oz. Tom's Town Barreled Gin

1 1/2 oz sweet vermouth

1/4 oz. amaro

Stir ingredients well in a mixing glass with ice and strain into a chilled coupe. Garnish with orange peel.

Tom's Town Double Grain Vodka

Gandy Dancer

2 oz Tom's Town Double Grain Vodka

3/4 oz lemon juice

3/4 oz simple syrup

4 slices strawberry

Mint leaves

Add ingredients in canister, muddle, shake, and strain in glass over fresh ice. Top with soda. Garnish with mint sprig

Moscow Mule

2 oz. Tom's Town Double Grain Vodka

1/2 oz. lime juice

4 oz. ginger beer

Squeeze lime juice into a copper mug with ice. Leave lime in the mug. Add vodka and ginger beer. Garnish with lime wedge.

Tom's Town Double Oaked Bourbon

Sazerac

2 oz Tom's Town Double Oaked Bourbon

1/4 oz absinthe

1/3 oz. simple syrup

3 dashes Peychaud's bitters

Rinse a chilled old-fashioned glass with the absinthe, and set aside. Muddle the remaining ingredients, stir over ice, and strain the drink into the glass. Add lemon peel for garnish.

The Tom Pendergast

1 oz Tom's Town Double Oaked Bourbon

3/4 oz lemon juice

3/4 oz sweet vermouth

3/4 oz simple syrup

Add ingredients to a shaker, strain and serve over ice.

Garnish with cinnamon stick.

A Gambler's Addiction

2 1/4 oz Tom's Town Double Oaked Bourbon

1/4 oz simple syrup

4 dashes of Angostura bitters

1 orange slice

2 cherries

Ginger beer

Muddle fruit and simple syrup in a mixing glass; add bourbon and bitters. Stir and pour into rocks glass. Top with ginger beer.

Tom's Town Royal Gold Bourbon

Royal Gold Old Fashioned

2 oz. Tom's Town Royal Gold Bourbon

1 sugar cube

3-5 dashes of Angostura bitters

Add the sugar cube and bitters to a mixing glass, and muddle. Add bourbon, ice, and stir. Strain into rocks glass. Garnish with orange peel

Bittersweet Caroline

2 oz Tom's Town Royal Gold Bourbon

$\frac{3}{4}$ oz lemon juice

$\frac{1}{2}$ oz honey syrup

Combine all ingredients in a canister, shake, and strain over fresh ice into a glass. Garnish with a lemon wedge.