

FÅR NORTH SPIRITS

WHISKEY FEST 2017

COCKTAIL CLASS RECIPES

BOULEVARDIER

- Combine in rocks glass over ice
- 1 oz Campari
- 1 oz Riserva Carlo Alberto Vermut Rosso
- 1.5 oz Roknar Minnesota Rye Whiskey

Stir and garnish with orange peel

BOUBON SHAKE

- 2 oz Far North Bourbon (limited amount on shelves in early 2018)
- .75 oz simple syrup
- .5 oz fresh lime juice

Shake vigorously over ice and strain into glass over ice.

VIEUX CARRÉ

- .75 oz Roknar Sauternes Cask Finish
- .75 oz Cocchi Torino Vermouth
- .75 oz Remy Martin VSOP Cognac
- Bartender's spoon Benedictine
- 2 dashes each Peychaud's and Angostura Bitters

Combine in mixing glass; stir 30-40 rotations and strain into coupe. Garnish with luxardo cherry

COCKTAIL ROOM RECIPES

SAZERAC

- Coat chilled rocks glass with a few drops of Absinthe, pour off excess.
- In mixing glass combine .25 oz simple syrup with 2 dashes Peychaud's bitters
- add ice
- 2 oz Roknar Sauternes Cask Finish Rye
- Stir 30-40 rotations.
- Strain into rocks glass
- Garnish with lemon peel.

BIRCH-SMOKED OLD FASHIONED

- Light center of a 2" thick birch round, trap smoke with rocks glass.
- In mixing glass, combine 2 oz Roknar Rye whiskey with bartender's spoon of simple syrup and 3-4 drops of orange bitters
- Stir 30-40 rotations
- Strain into smoke-filled glass.
- Garnish with orange peel.

AUTUMN RICKEY

Build over ice in highball glass in this sequence

- Ice, 2 thinly sliced lime wheels
- .5 oz maple syrup
- juice from half a lime
- 1.5 oz Roknar Maryland style rye
- splash club soda

Give it a good stir before serving to incorporate the maple syrup

MINNESOTA BUCK ROGERS

Build over ice in highball glass

- 2 oz Roknar rye
- 4 oz San Pelligrino Limonata

MOSCOW MAVEN

- 1.5 oz Syvä vodka
- .75 oz lime juice
- .5 oz simple syrup
- 4 oz Ginger Ale

Build over ice in highball

TOKIDOKI - *Courtesy Kappo Masa, NYC*

- 2 oz Solveig gin
- .75 oz thyme infused simple syrup
- 1 oz lemon juice
- Splash pomegranate juice

Combine ingredients in shaker with ice. Shake, strain into coupe.

TOBOGGAN

- 2 oz Ålander nordic style spiced rum
- .5 oz pineapple juice
- .5 oz orgeat
- bitters

Shake vigorously, pour over ice, garnish w/ orange peel in shape of a toboggan and maraschino cherry

HOT BUTTERSCOTCH RUM CHOCOLATE

Makes 2 servings

3 oz Ålander Nordic Rum
1 cup whole milk
1/4 cup water
2 T dark chocolate chips
3 T butterscotch chips
1 T dark brown sugar
1 T extra dark coco powder
pinch cayenne pepper (optional)

Heat all ingredients in saucepan on medium heat; whisk. Simmer 10 mins. Serve in Thermos for two with mugs and mini-marshmallows.

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