



APPLE HOT TODDY

2 oz rum, brandy, or whiskey
3 oz fresh pressed apple juice
1/2 oz C&S GINGER HONEY
1/2 oz lemon juice
1 chai tea bag

Warm 3 oz water with apple juice to boiling; pour over tea bag in a mug or tempered glass. Steep for 3 minutes. Add spirit, syrup, and lemon. Garnish with a clove studded lemon slice.

PENICILLIN

2 oz blended Scotch
3/4 oz C&S GINGER HONEY
3/4 oz lemon juice
1/4 oz Islay single malt Scotch

Add all ingredients, minus Islay Scotch, to a cocktail shaker. Shake hard with ice. Strain over ice into a rocks glass. Top with Islay Scotch. Garnish with candied ginger piece.

THE FOGHORN

2 oz gin
3/4 oz C&S GINGER HONEY
3/4 oz lime juice
club soda

Add all ingredients, minus club soda, to a cocktail mixing glass, and top with ice. Stir for ten seconds. Strain into a rocks glass over ice, and top with club soda. Garnish with a lime wheel.

BROWN DERBY

1 1/2 oz bourbon
1/2 oz C&S GINGER HONEY
3/4 oz grapefruit juice

Add all ingredients to a cocktail shaker with ice. Shake and strain into a chilled coupe glass. Garnish with an expressed grapefruit peel.

QUEEN'S ROAD

1 1/2 oz aged rum
1/2 oz C&S GINGER HONEY
1/2 oz orange juice
1/2 lime juice
aromatic bitters

Add all ingredients to a cocktail shaker with ice. Shake and strain over ice into a rocks glass. Garnish with an expressed orange peel and a freshly smacked mint sprig.

WILDFIRE (N/A)

4 oz cold-brewed green tea
1/2 oz C&S GINGER HONEY
1/2 oz lemon juice
egg white

Add all ingredients to a cocktail shaker with ice. Shake and strain into a chilled coupe glass. Garnish with a lemon peel, expressed.