

Camp
CRAFT
COCKTAILS

BAIRD



Old Fashioned

made with
Camp Craft Old Fashioned

INGREDIENTS

- 2 rocks glasses
- 2 large ice cubes
- 4 oz Camp Craft Cocktails Old Fashioned infused bourbon, strained
- 1 tsp. water
- 1 orange, cut into half moon slices
- 2 cocktail cherries

INSTRUCTIONS

Fill Camp Craft Cocktails Old Fashioned with bourbon and leave in refrigerator for 3 days. Slice your orange and set aside. Place a large ice cube into each glass. Pour 2 ounces of strained Camp Craft Cocktails Old Fashioned into each glass. Add $\frac{1}{2}$ tsp water to each glass. Top each glass with a cherry and orange slice.

Camp
CRAFT
COCKTAILS

BAIRD



Bourbon Sour

made with
Camp Craft Old Fashioned

INGREDIENTS

- 3 oz. Camp Craft Cocktails Old Fashioned infused bourbon, strained
- 3 oz. freshly squeezed lime juice
- 3 oz simple syrup
- 2 glasses with ice
- 2 lime wheels
- 2 cherries for garnish

INSTRUCTIONS

Fill Camp Craft Cocktails Old Fashioned with bourbon and leave in refrigerator for 3 days. In a cocktail shaker, half fill with ice, and add lime juice, simple syrup, and bourbon infused Camp Craft Cocktails Old Fashioned, strained. Shake 15 seconds to chill. Strain into glasses with fresh ice. Garnish each drink with a lime wheel and cherry.

Camp
CRAFT
COCKTAILS

BAIRD



Vodka or Gin Twist

made with
Camp Craft Old Fashioned

INGREDIENTS

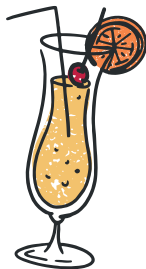
- 3 oz. Camp Craft Cocktails Old Fashioned infused gin or vodka, strained
- 4 oz orange juice (We love Natalie's)
- 2 oz. simple syrup
- 1 ½ oz. fresh squeezed lemon juice
- 2 glasses with ice
- 2 orange slices
- 2 cherries for garnish

INSTRUCTIONS

Fill Camp Craft Cocktails Old Fashioned with gin or vodka and leave in refrigerator for 3 days. In a cocktail mixing glass, half fill with ice. Add orange juice, simple syrup, lemon juice, and infused Camp Craft Cocktails Old Fashioned, strained. Stir 15 seconds to chill. Strain into glasses with fresh ice. Garnish each drink with an orange slice and cherry.

Camp
CRAFT
COCKTAILS

BAIRD



Frozen Old Fashioned Mocktail

made with
Camp Craft Old Fashioned

INGREDIENTS

- 2 glasses
- 2 straws
- 1 blender
- 3 oz. Camp Craft Cocktails Old Fashioned hot water infused, strained
- 2 oz. fresh lemon juice
- 4 oz. orange juice
- 2 oz. simple syrup
- 2 oz. orange slices
- 2 cherries for garnish

INSTRUCTIONS

Fill Camp Craft Cocktails Old Fashioned with water or your favorite non-alcoholic spirit. Heat in microwave for 30 second turns until hot. Cap and shake thoroughly. Cool in refrigerator for at least an hour. Juice lemon and pour juice in blender. Add the remaining ingredients to blender: strained Camp Craft Cocktails Old Fashioned, orange juice, and simple syrup. Add 2 cups of ice to blender and blend until smooth in blender. Split the recipe between two glasses. Garnish each drink with an orange slice and cherry.