

Camp
CRAFT
COCKTAILS



Affogato

Fill with 12 ounces of the liquor of your choice, we love gin & bourbon. Refrigerate for 3 days, and enjoy for the next 30 days as the basis for 8 craft cocktails. Infuse a second time to double the drinks. Shelf life: 1 year.

MIX IT COLD

1.5oz. strained shot
2oz. milk
1oz. simple syrup

Pour your strained shot into a shaker cup of ice and add milk and simple syrup. Shake for 20 seconds and strain into a chilled martini glass.

MIX IT HOT

1.5oz. strained shot
2oz. hot espresso in a mug

Add hot espresso to a mug and pour in your strained shot. Top with whipped cream and garnish with a light dusting of cocoa powder.

ZERO PROOF

1.5oz. strained shot
1 scoop of ice cream

Fill your Affogato Camp Kit carefully fill with Hot (almost boiling) water, shake, and allow it to cool. Makes 8 zero-proof cocktails. Add 1 scoop of vanilla ice cream to an elevated coupe glass, and pour your strained shot over it. Top with your favorite spoon.