



Spring Cocktail Guide

www.cdtoolsusa.com



Hi! We are Kris and Rebecca,
the founders of C&D Tools and we
are thrilled to have you download
our Spring Cocktail Guide.



In mid-2020, C&D's founders were sitting in our socially distanced cubicles discussing ways to maintain our sanity during COVID. Realizing that alcohol often plays just as important a role as your shrink in this endeavor, we searched far and wide for a modern American-made cocktail set, only to realize that it didn't exist.

The result was C&D Tools: an American company grounded in local craftsmanship, thoughtful design, and durable materials. Our products harken back to American's steel industry heritage and we hope that they'll help you bring friends and family together for memorable experiences in your own backyard.

Whether you are a long-time cocktail enthusiast looking for something new to try or cocktail rookie who is new it everything, you are going to love these recipes!

From our family to yours, thanks for joining the C&D community.



The Garden Lady

YOU WILL NEED:

- 2 oz gin
- .5 oz Marie Brizard essence de violette
- .5 oz lingonberry simple syrup
- .5 oz fresh lemon juice

HOW TO MAKE

Fill your shaker with ice. Add ingredients in order for proper layering of flavors. Shake and strain into a chilled martini glass. Garnish with a lemon twist.



Shirly Temple Twist

(A C&D Tools original Mocktail)

YOU WILL NEED:

- 1-2 oz Root23 Vanilla Ginger syrup
- .5 oz lemon juice
- sparkling water

HOW TO MAKE

Mix vanilla ginger and lemon juice together. Then top with sparkling water. Garnish with a luxardo maraschino cherry and lemon twist.



Cosmopolitan Classic

YOU WILL NEED:

- 1.5 oz citron vodka
- 1.5 oz Cointreau
- 1 oz cranberry juice
- 1 oz lime juice

HOW TO MAKE

Combine vodka, Cointreau, and cranberry juice in your cocktail shaker. Fill shaker with ice, cover, shake vigorously until outside of shaker is very cold (about 20 sec). Strain into martini glass. Garnish with orange twist.



"Pomograde" Spritz

(A C&D Tools original recipe)

YOU WILL NEED:

- 1 oz pomegranate juice
- 1 oz cherry liqueur
- 1 oz nonino aperitivo
- .5 oz lime juice
- 2 sprigs rosemary
- chilled Prosecco

HOW TO MAKE

Shake all ingredients and one sprig rosemary (except Prosecco) with ice, and pour into ice-filled wine glass. Top with Prosecco and garnish with rosemary and lime discs.



Bloody Simple with a Twist

YOU WILL NEED:

- 6 oz 1pt Bloody* infused
- 12-15 oz organic tomato juice
- 1.5 oz Lemon Juice
- Hot Sauce (to taste)
- Worcestershire sauce (to taste)
- Old Bay (to taste)

*One Part Co. - made with celery, rosehip, ancho chili, turmeric, black peppercorn, lemon zest, garlic

HOW TO MAKE

Pour all ingredients into a pitcher over ice and stir.
Serves 3.



Bartenders Respite

YOU WILL NEED:

- 1.5 oz cardamom and glove-infused gin
- .75 oz lime juice
- .75 grapefruit juice
- 1 bar spoon panda leaf syrup
- 1 egg white
- Angostura bitters

HOW TO MAKE

Dry shake, add ice and wet shake. Garnish with bitters and a dried citrus slice.



C&D Tools Barware

As we so boldly state everywhere starting with our logo - not just our products, but everything we use is sourced or made in the United States to the greatest extent possible. Our products are made with durable materials, robust designs, and solid American manufacturing methods so they won't need to be discarded or replaced. Our commitment to this idea means the pieces you invest in will be heirlooms you can pass down to your grandchildren.



Boston Shaker

Made from one solid piece of pure stainless steel sourced in the US. Balanced and weighted to assist with your shaking



Hawthorne Strainer
& American Bar Spoon

The tightly coiled spring ensures the design allows a true split pour. Our barspoon is hand formed and hand polished off the line.



2oz Jigger

Weighted and as a unique reverse engraving to make the interior measurements easily readable so you can craft the perfect drink.



Drinks Deck

Fifteen classic recipes plus tips and tricks for making cocktails all engraved on American #304 stainless steel.