



SPIRITS *with* SMOKE

Smoked Cocktail Recipes

#NeverDrinkOrdinary

www.spiritwithsmoke.com



Why We Smoke

Flavor Is More Than Just Your Taste Buds

Adding a smokey aroma to your cocktail engages the senses, impacting the flavour, fragrance, and appearance!
Elevate your cocktail experience from ordinary to extraordinary!

TYPES OF SMOKE

- | | |
|----------------|---|
| <i>Cherry</i> | Sweet & Fruity Notes;
with Light Smoke Intensity. |
| <i>Hickory</i> | Spicy & Tobacco Notes;
with Medium Smoke Intensity. |
| <i>Maple</i> | Smooth & Molasses Notes;
with Light Smoke Intensity. |
| <i>Oak</i> | Nutty & Vanilla Notes;
with Medium Smoke Intensity. |
| <i>Walnut</i> | Earthy & Charcoal Notes;
with Heavy Smoke Intensity. |

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How To Smoke

The Steps To Add Smoky Flavour



1. Use butane cocktail torch to light the wood.



2. Let burn for 5-10 seconds.



3. Cover flame with cocktail glass.



4. Turn off torch.



5. Let the glass sit for at 15 seconds to ensure full saturation of smoke.



6. Fill glass with cocktail, add ice, garnish, and serve.



WARNING: Torch will be hot. Please exercise caution when using. Putting combustible/flammable materials near the torch is dangerous as this may cause materials to catch fire. Only use the torch after adequately checking the safety of surrounding area and place on non-flammable surface after use.

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Your Bartools

As classic as they come, with a smoky twist



Shaker Tin

For shaking cocktails.



St. George Strainer

To fine strain cocktails.



Mixing Beaker & Bar Spoon

To stir cocktails.



Muddler

Smash & mix ingredients.



Cocktail Jigger

Measure ingredients.

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Shaking Vs. Stirring

Bar Techniques To Know

There are two ways to craft the perfect cocktail: **Stir** or **Shake**

Shake:

When shaking your cocktail, you are combining different densities of liquid, such as citrus, and egg whites. The dynamic movement of the ice cools down the cocktail and emulsifies the different ingredients, creating a blended texture.

Stir:

Stirring combine different spirits, tonics or bitters. Stirring mixes the ingredients but doesn't add as much dilution as shaking, letting the spirits stand out and balance perfectly.

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Old Fashioned

The Original Cocktail With a Smoky

2 dashes	ORANGE BITTERS
1 tsp	MAPLE SYRUP
1 dash	WATER
2 oz	YOUR FAVOURITE BOURBON
garnish	ORANGE PEEL

1. *Smoke your glass on Oak.*
2. *Combine the bitters, maple syrup & water in a mixing beaker.*
3. *Muddle/Swirl.*
4. *Add bourbon & ice to mixing beaker.*
5. *Stir for 20 rotations.*
6. *Strain into smoked glass.*
7. *Add ice.*

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Manhattan

Time To Channel Your Inner Don Draper

2 oz	YOUR FAVOURITE BOURBON
1 oz	SWEET VERMOUTH
2 dash	ORANGE BITTERS
garnish	ORANGE PEEL/CHERRY

1. *Smoke your glass on Cherry (or Walnut)*
2. *Combine the bitters, bourbon, & Sweet Vermouth in a mixing beaker.*
3. *Add ice to mixing beaker.*
4. *Stir for 20 rotations.*
5. *Strain into your smoked glass.*

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Whiskey Sour

The Sailors Cure for Scurvy with a Touch of Smoke

1 oz	FRESH LEMON JUICE
1 oz	SIMPLE SYRUP
one	EGG WHITE
2 oz	YOUR FAVOURITE BOURBON
garnish	ANGOSTURA SWIRL <small>* does not come in kit</small>

1. *Smoke your glass on Maple.*
2. *Combine lemon, syrup, & egg-white in a boston shaker.*
3. *Next add the bourbon & add ice.*
4. *Shake until shaker is frosted.*
5. *Strain, shake again without ice for 20 seconds.*
6. *Pour into your smoked coupe glass.*
7. *Add two dashes of Angostura bitters.*
8. *Swirl the bitters with a barspoon.*

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Boulevardier

A Whiskey Twist to a Negroni

1 1/2 oz	YOUR FAVOURITE BOURBON
3/4 oz	SWEET VERMOUTH
3/4 oz	CAMPARI
garnish	LEMON TWIST

1. *Smoke your glass on Maple.*
2. *Combine the bourbon, Sweet Vermouth & Campari in a mixing beaker.*
3. *Add ice to mixing beaker.*
4. *Stir for 20 rotations.*
5. *Strain into your smoked glass.*
7. *Add ice.*
8. *Peel, twist, & garnish with lemon*

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Margarita

Did You Know? Margarita is Spanish for Daisy

2 oz	TEQUILA
1/4 oz	COINTREAU
1 oz	FRESH LIME JUICE
1 oz	AGAVE SYRUP
<i>garnish</i>	SALT RIM & LIME WHEEL

1. *Smoke your glass on Hickory (or Oak)*
2. *Combine all the ingredients into a boston shaker.*
3. *Add ice, shake until frosty.*
4. *Salt rim your smoked glass.*
5. *Strain into salt rimmed & smoked rocks glass and add ice.*
6. *Garnish with lime wheel.*

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Limoncello Vodka Mule

A Zesty Punch, With an Earthy Balance

1 oz	LIMONCELLO
1 1/2 oz	VODKA
1 oz	FRESH LIME JUICE
Top	GINGER BEER
garnish	GINGER SLICE

1. *Smoke your copper mug on Hickory (or Oak)*
2. *Combine Limoncello, vodka, lime juice into a shaking tin.*
3. *Add ice, and shake to combine.*
3. *Pour cocktail into copper mug, add crushed ice & stir.*
4. *Top with ginger beer, stir again.*

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Paper Plane

Inspired by the M.I.A Smash Hit "Paper Plane"

3/4 oz	APEROL
3/4 oz	AMARO
3/4 oz	FRESH LEMON JUICE
3/4 oz	BOURBON
garnish	LEMON PEEL

1. *Smoke your glass on Oak.*
2. *Combine the Aperol, Amaro, fresh lemon juice, & bourbon in a mixing beaker.*
3. *Add the ice.*
4. *Shake until contents are combined.*
5. *Strain into smoked coupe glass.*
6. *Peel, twist & garnish the lemon*

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Vesper

James Bond Orders This "Shaken, Not Stirred"

2 1/4 oz	GIN
3/4 oz	VODKA
1/2 oz	LILLET BLANC
garnish	LEMON TWIST

1. *Smoke the glass on cherry.*
2. *Combine all the vodka, gin and Lillet Blanc in mixing beaker.*
3. *Add ice.*
4. *Stir for 20 rotations.*
5. *Strain into smoked glass.*
6. *Peel, twist, & garnish with lemon peel.*

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