

## Todd Kerns' DAMMIT Cocktail Recipe Book

Todd Kerns' DAMMIT Cocktail Recipe Book is a must-have for cocktail enthusiasts and fans of the iconic rocker alike. This vibrant collection features Todd's favorite cocktail recipes, all crafted with his signature DAMMIT Coffee Liqueur. Each recipe showcases the rich, bold flavors of the liqueur, perfectly blending the essence of smooth coffee with creative mixology. From classic concoctions with a twist to innovative new creations, this recipe book offers something for everyone looking to elevate their cocktail game. Whether you're hosting a party or enjoying a quiet evening at home, Todd Kerns' DAMMIT Cocktail Recipe Book ensures every drink is an unforgettable experience.



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# DAMMIT

## These Are Good

Todd Kerns'  
DAMMIT Coffee Liqueur  
Cocktail Recipes



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by Monique Kerns & Robert Allan Young





# Experience the Bold Flavor of Todd Kerns' DAMMIT Coffee Liqueur

Todd Kerns' DAMMIT Coffee Liqueur is a bold and unique spirit that brings together the rich, robust flavors of premium coffee with the smoothness of a well-crafted liqueur. Perfect for coffee aficionados and cocktail enthusiasts alike, this liqueur is made from the finest coffee beans, expertly blended to create a rich, complex flavor profile. Each sip reveals layers of chocolate, caramel, and vanilla, making it a versatile addition to any home bar. Whether you enjoy it straight, on the rocks, or as a key ingredient in your favorite cocktails, DAMMIT Coffee Liqueur offers a luxurious and satisfying experience.

Beyond its exceptional taste, Todd Kerns' DAMMIT Coffee Liqueur is a testament to quality and craftsmanship. The liqueur is meticulously crafted using a blend of traditional methods and modern techniques to ensure a perfect balance of flavors. This attention to detail is what sets DAMMIT Coffee Liqueur apart from other coffee liqueurs on the market, making it a standout choice for those who appreciate the finer things in life.

Todd Kerns, the mastermind behind this exquisite liqueur, is not just a musician but also a passionate coffee lover. His dedication to creating a premium coffee liqueur that reflects his personal taste and style is evident in every bottle. DAMMIT Coffee Liqueur is more than just a drink; it's an expression of Todd Kerns' love for coffee and his commitment to quality. Whether you're using it to craft a sophisticated cocktail like an Espresso Martini, adding a splash to your morning coffee for an extra kick, or simply enjoying it neat, Todd Kerns' DAMMIT Coffee Liqueur is sure to impress and delight.



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# White Ukrainian Cocktail

## Ingredients:

- 2 oz Writers & Rockers Premium Vodka
- 1 oz Todd Kerns' DAMMIT Coffee Liqueur
- 1 oz heavy cream
- Ice

## Instructions:

- Prepare the Glass:
  - Fill a rocks glass with ice.
- Mix the Cocktail:
  - Pour Writers & Rockers Premium Vodka and Todd Kerns' DAMMIT Coffee Liqueur over the ice.
- Add Cream:
  - Gently float the heavy cream on top by pouring it over the back of a spoon.
- Stir:
  - Stir gently if desired to combine the ingredients, or leave layered for a striking visual presentation.
- Serve:
  - Enjoy your decadent White Ukrainian cocktail!

## Tips for a Perfect White Ukrainian:

- Chill Ingredients: Ensure the vodka, coffee liqueur, and cream are well-chilled before mixing to keep the cocktail refreshingly cold.
- Cream Substitute: For a lighter version, substitute heavy cream with half-and-half or milk.
- Layering Technique: Pour the cream slowly over the back of a spoon to achieve a beautiful layered effect.

This White Ukrainian cocktail recipe puts a twist on the classic White Russian by incorporating Todd Kerns' DAMMIT Coffee Liqueur, adding a rich, rock 'n' roll edge to the smooth and creamy drink. The combination of premium vodka and high-quality coffee liqueur makes this cocktail a standout choice for any occasion. Enjoy the blend of flavors and the touch of rebellious spirit with each sip.



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# DAMMIT Martini

## Ingredients:

- 1.5 oz Todd Kerns' DAMMIT Coffee Liqueur
- 1 oz Writers & Rockers Premium Vodka
- 1 oz freshly brewed Writers & Rockers Distortion Espresso (cooled)
- 0.5 oz simple syrup
- Ice cubes
- Coffee beans for garnish

## Instructions:

1. Prepare Your Ingredients: Brew a fresh shot of espresso and allow it to cool. Gather your Todd Kerns' DAMMIT Coffee Liqueur, Premium Vodka, simple syrup, and ice cubes.
2. Mix the Cocktail: Fill a cocktail shaker with ice cubes. Add 1.5 oz of Todd Kerns' DAMMIT Coffee Liqueur, 1 oz of Premium Vodka, 1 oz of cooled espresso, and 0.5 oz of simple syrup.
3. Shake Vigorously: Shake the mixture vigorously for about 15-20 seconds. This ensures the ingredients are well combined and chilled, and creates a frothy top.
4. Strain and Serve: Strain the mixture into a chilled martini glass.
5. Garnish: Garnish with a few coffee beans on top for an elegant finish.

Enjoy your Espresso Martini, a perfect blend of rich coffee flavors and smooth vodka, brought to life with Todd Kerns' DAMMIT Coffee Liqueur and Writers & Rockers Premium Vodka!



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# Black Russian Cocktail

## Ingredients:

- 2 oz Writers & Rockers Premium Vodka
- 1 oz Todd Kerns' Coffee Liqueur
- Ice cubes
- Coffee beans for garnish (optional)

## Instructions:

1. Fill an old-fashioned glass with ice cubes.
2. Pour the Writers & Rockers Premium Vodka and Todd Kerns' DAMMIT Coffee Liqueur over the ice.
3. Stir gently to combine the ingredients thoroughly.
4. Garnish with a few coffee beans on top, if desired, for an extra touch of elegance and flavor.

Serve and enjoy your delicious Black Russian Cocktail with the rich and robust taste of Todd Kerns' Coffee Liqueur!

This version of the classic Black Russian Cocktail showcases the bold and aromatic flavors of Todd Kerns' Coffee Liqueur, creating a delightful twist on this iconic drink. Cheers to enjoying this decadent cocktail!



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# Caramel Mocha Martini

## Ingredients:

- 1.5 oz DAMMIT Coffee Liqueur
- 1 oz chocolate liqueur
- 1 oz caramel vodka
- 1 oz Writers & Rockers Distortion Espresso (cooled)
- 0.5 oz cream or milk
- Ice cubes
- Caramel sauce for garnish
- Chocolate shavings or cocoa powder for garnish

## Instructions:

1. Rim the Glass: Drizzle caramel sauce on the rim of a chilled martini glass. Let some of the sauce drip down the inside of the glass for extra flavor and decoration.
2. Mix the Cocktail: Fill a cocktail shaker with ice cubes. Add 1.5 oz of coffee liqueur, 1 oz of chocolate liqueur, 1 oz of caramel vodka, 1 oz of cooled espresso, and 0.5 oz of cream or milk.
3. Shake Well: Shake the mixture vigorously for about 15-20 seconds to ensure the ingredients are well combined and chilled.
4. Strain and Serve: Strain the mixture into the prepared martini glass.
5. Garnish: Sprinkle chocolate shavings or cocoa powder on top for an elegant finish.

Enjoy your Caramel Mocha Martini, a delightful blend of rich coffee, chocolate, and caramel flavors perfect for any occasion.







# Pumpkin Spice DAMMIT Latte Cocktail

## Ingredients:

- 1.5 oz Todd Kerns' DAMMIT Coffee Liqueur
- 1 oz vanilla vodka
- 1 oz pumpkin spice syrup
- 4 oz hot DAMMIT Coffee
- 2 oz steamed milk or cream
- Whipped cream
- Pumpkin pie spice for garnish
- Cinnamon stick for garnish (optional)

## Instructions:

1. Mix the Cocktail: In a large mug, combine 1.5 oz DAMMIT Liqueur, 1 oz of vanilla vodka, and 1 oz of pumpkin spice syrup.
2. Add DAMMIT Coffee and Milk: Pour in 4 oz of hot coffee and 2 oz of steamed milk or cream. Stir well to combine.
3. Top with Whipped Cream: Generously top with whipped cream.
4. Garnish: Sprinkle pumpkin pie spice on top of the whipped cream and add a cinnamon stick for an extra festive touch (optional).

Grab your favorite pair of Uggs and enjoy your Pumpkin Spice DAMMIT Latte Cocktail, a perfect blend of warm, comforting flavors that capture the essence of fall!



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# Devilish DAMMIT Milk Punch

## Ingredients:

- 2 oz. Whole Milk (or Coconut Milk)
- 2 oz. Half-and-Half (or Vegan Cream)
- 1 oz. Amaro Montenegro
- 1 oz. Rum
- 1 oz. DAMMIT Coffee Liqueur
- 1 tbsp. Powdered Sugar
- 1-2 dashes Bitters
- Freshly Ground Nutmeg, for garnish

## Instructions:

1. In a cocktail shaker, combine whole milk (or coconut milk), half-and-half (or vegan cream), Amaro Montenegro, rum, DAMMIT Coffee Liqueur, powdered sugar, and dashes of bitters.
2. Shake the mixture vigorously without ice for about 1 minute. This helps incorporate and emulsify the ingredients.
3. Add ice to the shaker and shake again for another minute to chill the mixture thoroughly.
4. Strain the cocktail into a double rocks glass or highball glass. You can choose to serve it over ice if desired.
5. Dust the top of the drink with freshly ground nutmeg for garnish.
6. Serve and enjoy your Devilish DAMMIT Milk Punch!

Combine all ingredients except nutmeg in a cocktail shaker. Shake without ice for 1 minute to incorporate and emulsify the ingredients. Add ice and shake 1 minute more to chill. Strain into a double rocks or highball glass, over ice if desired. Dust with nutmeg.



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# DAMMIT Banana Bread Cocktail

## Ingredients:

- 1.5 oz Todd Kerns' DAMMIT Coffee Liqueur
- 1 oz banana liqueur
- 1 oz Irish cream liqueur
- 1 oz milk or cream
- Ice cubes
- Banana slice or cinnamon stick for garnish (optional)

## Instructions:

1. Prepare Your Ingredients: Gather Todd Kerns' DAMMIT Coffee Liqueur, banana liqueur, Irish cream liqueur, milk or cream, and ice cubes.
2. Mix the Cocktail: Fill a cocktail shaker with ice cubes. Add 1.5 oz of Todd Kerns' DAMMIT Coffee Liqueur, 1 oz of banana liqueur, 1 oz of Irish cream liqueur, and 1 oz of milk or cream.
3. Shake Well: Shake the mixture well for about 15-20 seconds to ensure the ingredients are thoroughly combined and chilled.
4. Strain and Serve: Strain the mixture into a chilled rocks glass or a martini glass.
5. Garnish: Garnish with a banana slice or a cinnamon stick for an added touch of elegance and flavor (optional).

Enjoy your DAMMIT Banana Bread Cocktail, now featuring Todd Kerns' DAMMIT Coffee Liqueur for a unique and delicious twist!



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# DAMMIT Colada

## Ingredients:

- 1.5 oz Todd Kerns' DAMMIT Coffee Liqueur
- 2 oz white rum
- 2 oz coconut cream
- 4 oz pineapple juice
- 1 cup crushed ice
- Pineapple slice and maraschino cherry for garnish

## Instructions:

1. Prepare Your Ingredients: Gather DAMMIT, white rum, coconut cream, pineapple juice, and crushed ice.
  2. Mix the Cocktail: In a blender, combine 1.5 oz of DAMMIT Coffee Liqueur, 2 oz of white rum, 2 oz of coconut cream, and 4 oz of pineapple juice.
  3. Blend: Add 1 cup of crushed ice to the blender and blend until smooth.
  4. Serve: Pour the mixture into a chilled hurricane or large cocktail glass.
  5. Garnish: Garnish with a pineapple slice and a maraschino cherry.
- Enjoy your DAMMIT Colada, a tropical twist on the classic piña colada with a rich coffee flavor!



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# Santa's Little Helper

## Ingredients:

- 1.5 oz Todd Kerns' DAMMIT Coffee Liqueur
- 1 oz Writers & Rockers Premium Vodka
- 3 oz eggnog
- Whipped Cream
- Ice cubes
- Freshly grated nutmeg for garnish

## Instructions:

1. Prepare Your Ingredients: Gather Todd Kerns' DAMMIT Coffee Liqueur, Writers & Rockers Premium Vodka, eggnog, and ice cubes.
2. Mix the Cocktail: Fill a cocktail shaker with ice cubes. Add 1.5 oz of Todd Kerns' DAMMIT Coffee Liqueur, 1 oz of Writers & Rockers Premium Vodka, and 3 oz of eggnog.
3. Shake Gently: Shake the mixture gently for about 10-15 seconds to combine the ingredients without creating too much froth.
4. Strain and Serve: Strain the mixture into a chilled rocks glass or festive mug.
5. Top up with a touch of whipped cream
6. Garnish: Sprinkle freshly grated nutmeg on top for a warm, holiday touch.

Enjoy your Santa's Little Helper, a delightful and festive blend perfect for holiday gatherings or a cozy night in by the fire listening to latest SMKC release!



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# Happy New Years' DAMMIT Punch

## Ingredients:

- 4 cups cooled DAMMIT Coffee
- 2 tbsp powdered sugar
- 1 cup DAMMIT Coffee Liqueur
- 3/4 cup chilled champagne or sparkling wine
- Garnish (optional): Whipped Cream topped with finely ground espresso beans

## Directions:

Step 1: Combine the DAMMIT coffee, powdered sugar, and DAMMIT Coffee Liqueur in a large pitcher. Stir well to ensure the sugar is fully dissolved. Place the pitcher in the refrigerator to chill for at least 30 minutes.

Step 2: Once the coffee mixture is chilled, prepare your punch bowl. Pour the chilled champagne or sparkling wine into the punch bowl.

Step 3: Carefully pour the chilled DAMMIT coffee mixture into the punch bowl with the champagne. Gently stir to combine the ingredients.

Step 4: If desired, garnish each serving of the Happy New Year's DAMMIT Punch with a dollop of whipped cream and a sprinkle of finely ground espresso beans.

Step 5: Serve immediately and enjoy your festive and flavorful Happy New Year's DAMMIT Punch with your friends and loved ones as you ring in the new year!



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# DAMMIT Cold Brew Recipe

## Ingredients:

- 1 cup coarsely ground Todd Kerns' DAMMIT Coffee
- 4 cups cold, filtered water
- Ice

## Instructions:

### 1. Grind the Coffee:

- Using a coffee grinder, coarsely grind 1 cup of Todd Kerns' DAMMIT Coffee. The grind should be similar to coarse sea salt.

### 2. Mix Coffee and Water:

- In a large jar or pitcher, combine the coarsely ground coffee with 4 cups of cold, filtered water.
- Stir gently to ensure all the coffee grounds are fully saturated.

### 3. Steep:

- Cover the jar or pitcher and let the coffee steep in the refrigerator for 12 to 24 hours. The longer it steeps, the stronger the flavor will be.

### 4. Strain:

- After steeping, strain the coffee using a fine-mesh sieve lined with cheesecloth, a coffee filter, or a special cold brew coffee maker. Ensure all the grounds are filtered out to avoid any sediment in your cold brew.

### 5. Serve:

- Fill a glass with ice and pour the cold brew concentrate over it. If desired, dilute with cold water, milk, or cream to taste.
- Sweeten with your preferred sweetener if desired.

### 6. Store:

- Store any remaining cold brew concentrate in the refrigerator for up to a week.



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