BARR HILL



COCKTAIL GUIDE







BEE'S KNEES WEEK

DRINK THE BEST AND SAVE THE BEES!

Bee's Knees Week is a nationwide annual event put on by Barr Hill. It takes place every September, bringing together a community of cocktail fans and environmental stewards to raise awareness of the importance of pollinators and celebrate the iconic Bee's Knees cocktail.

Every year during Bee's Knees Week, Barr Hill pledges to plant 10 square feet of new pollinator habitat for each photo of a Bee's Knees cocktail, mocktail or bottle of Barr Hill shared on social media with the tags #beeskneesweek and @barrhillgin

Since 2017, Bee's Knees Week has grown to become the largest sustainability initiative in the spirits industry, with tens of thousands of fans participating every year, helping to create over half a million square feet of new pollinator habitat since its beginning.

Bars and restaurants across the country will be serving Barr Hill Bee's Knees cocktails, and you can also make one at home! This guide offers some of our favorite recipes - from the classic Bee's Knees, to fun variations and even mocktails so everyone can participate.

Thank you for joining us for Bee's Knees Week. Together, we can drink the best and save the bees!



BEE'S KNEES

c. 1920 Frank Meier

INGREDIENTS		DIRECTIONS
	Barr Hill Gin Fresh Lemon Juice Raw Honey Syrup Lemon Twist	Combine ingredients in a shaker, add ice, shake, and then double strain into a chilled coupe.
Mix 2 pa	ONEY SYRUP arts Barr Hill raw and 1 part warm water honey dissolves.	Garnish with a lemon twist.

The phrase "BEE'S KNEES" was prohibition—era slang for "the best." Crafted with raw northern honey, Barr Hill Gin is the ideal spirit for this simple, refreshing and delicious cocktail.





CAT'S PAJAMAS

INGREDIENTS		DIRECTIONS
0.75 oz	Tom Cat Gin Fresh Lemon Juice Raw Honey Syrup Lemon Twist	Combine ingredients in a shaker, add ice, shake, and then double strain into a chilled coupe. Garnish with a lemon twist.

SOUR COCKTAILS

With the same "sour" cocktail ratios as a Bee's Knees, you can swap spirits and still have a perfectly balanced and delicious cocktail. Swapping barrel aged Tom Cat Gin, for example, adds warming oak and spice notes for a unique twist on the classic.

The Gold Rush is a classic Bee's Knees variation using whiskey in place of gin. Using oak aged Tom Cat falls somewhere between the two, marrying the best of both options!





LAVENDER BEE'S KNEES

INGREDIENTS		DIRECTIONS
0.75 oz	Barr Hill Gin Raw Honey Syrup Fresh Lemon Juice Lavender Bitters Egg White	Combine all ingredients into a shaker and dry shake without ice, add ice and shake again, double strain into a chilled coupe Garnish with crushed.
		dried lavender.

BITTERS

While "aromatic bitters" are the most well known, bitters are available in a variety of flavors. Think of bitters as cocktail seasoning, they are an intensely concentrated infusion of bitter herbs (hence the name) and other flavorings and typically used in very small doses. They're an easy to use tool to add balance, depth and complexity to a cocktail.

The subtle hint of lavender adds a fresh, floral aroma that accents the citrus and honey beautifully. This light and frothy rendition is perfect for summer time sips in the sunshine.





BLACKBERRY MINT BEE'S KNEES

INGREDIENTS		DIRECTIONS
2 oz 0.5 oz 0.75 oz 3-4 4-5	Barr Hill Gin Raw Honey Syrup Fresh Lemon Juice Blackberries Mint Leaves	Muddle mint, blackberries and honey syrup in shaker, add remaining ingredients and ice. Shake, then double strain into coupe glass.
		Garnish with more mint and blackberries.

'SHAKEN' COCKTAILS

All drinks with citrus juices should typically be shaken. When shaking, use a lot of ice, and shake VIGOROUSLY for 10-15 seconds. Shaking adds an additional aeration element, introducing tiny air bubbles held in suspension into the cocktail. The result should be bright, frothy, and refreshing.

Add juicy summery depth to the classic Bee's Knees with fresh berries and herbs. Try playing around with whatever is fresh and in–season near you for best flavor.





PEAR ROSEMARY BEE'S KNEES

INGREDIENTS		DIRECTIONS
INGRED	IENIS	DIRECTIONS
0.75 oz 3-4 slices	Barr Hill Gin Raw Honey Syrup Fresh Lemon Juice s Fresh Pear s Rosemary	Add pear, rosemary and honey sryrup to a shaker, gently muddle. Add remaining ingredients, shake with ice and then double strain into a coupe glass. Garnish with pear slices and/or rosemary.

DOUBLE STRAINING

Shaking cocktails will create little ice chips that can get past a hawthorne strainer. Using a fine mesh cone strainer to double strain is a nice touch for all shaken drinks. But when a cocktail calls for muddling, we strongly recommend double straining to avoid bits of fruit or herbs in your finished product.

The Bee's Knees is typically regarded as a summery cocktail for its light, refreshing aromatics. But playing around with different fruit and herb additions can easily give it a little seasonal flair for any time of year.





CRANBERRY THYME BEE'S KNEES

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	Combine ingredients in a
0.5 oz	Unsweetened	shaker, add ice and shake
	Cranberry Juice	(if using whole cranberries
	(or muddled	muddle before shaking).
	cranberries)	Double strain into a coupe.
1 oz	Raw Honey Syrup	
$0.75 \mathrm{oz}$	Fresh Lemon Juice	Garnish with fresh thyme.
3 sprigs	Fresh Thyme	I

MUDDLING

Always muddle your fruit or herbs with the syrup. Be gentle; a light twisting motion works, we don't want to pulverize the stems of herbs or the seeds of fruit, they have unwanted flavors.

This festive seasonal riff is perfect for the holiday season. You can also swap the cranberry juice for fresh cranberry jam for added texture, just reduce the honey syrup to .5oz.





THE BITTER BEE

INGREDIENTS		DIRECTIONS
1.5 oz 0.5 oz 0.5 oz 0.5 oz 0.7 oz 1	Barr Hill Gin Campari Lillet Blanc Raw Honey Syrup Fresh Lemon Juice Egg White	Combine ingredients in a shaker, dry shake (without ice), add ice and shake again. Double strain into a coupe. Garnish with drops of aromatic bitters.

EGG WHITES

Egg whites are added to drinks to create even more of a frothy texture. To achieve this you must dry shake your cocktail first which means shaking without ice for about 15 seconds, then add ice and shake again.

Blending elements of a Bee's Knees with those of a classic Negroni (gin, Campari and fortified wine) softens the signature bitterness of a Negroni. A beautiful bittersweet balance and soft, ethereal texture yield a nuanced, yet approachable cocktail for any palate.





SPICED APPLE BEE'S KNEES

INGREDIENTS		DIRECTIONS
2 oz 0.5 oz	Tom Cat Reserve Gin Cinnamon Honey Syrup	Combine ingredients in a shaker, add ice and shake. Double strain into a rocks glass
1 oz 1.5 oz	Fresh Lemon Juice Apple Cider	with fresh ice.
6 dashes	Angostura Bitters	Garnish with an apple fan or cinnamon.

CINNAMON HONEY SYRUP

Add I cup raw honey, ½ cup water, and 3 cinnamon sticks to a pot. Gently heat over medium heat stirring until the honey and water have mixed together, be careful not to let boil and burn the raw honey. Once the honey has dissolved, remove from heat and let the cinnamon steep for 30 mins before straining out.

This cocktail is a perfect welcome of fall and the changing seasons. Be sure to make a little extra of the cinnamon honey, you're going to want it for Tom Cat Hot Toddy season!





HONEY COLLINS

INGREDIENTS		DIRECTIONS
Mix 2 pa	Barr Hill Gin Fresh Lemon Juice Raw Honey Syrup Seltzer Water ONEY SYRUP arts Barr Hill raw and 1 part warm water honey dissolves.	Combine ingredients (except seltzer) in a shaker, add ice, shake, and then double strain into a Collins with fresh ice. Top with seltzer water Garnish with a lemon wedge.

This simple twist on a classic Tom Collins adds a touch of botanical depth and flavor. Often described as a spiked sparkling lemonade, it's perfect for a hot summer day.





NON ALCOHOLIC COCKTAILS

SPARKLING HONEY LEMONADE

INGREDIENTS		DIRECTIONS
1.5 oz 1.5 oz Top	Raw Honey Syrup Fresh Lemon Juice Seltzer Water	Combine ingredients in a shaker, add ice, shake, and then double strain into a chilled coupe. Garnish with a lemon wheel.

SELTZER WATER

Seltzer water adds crisp effervescence to a cocktail and lengthens flavors. While seltzer water is the most neutral in taste, you can achieve similar results with anything bubbly, like dry sparkling cider.

This isn't your standard lemonade from powder or concentrate! Real fresh lemons and naturally sweetened with raw honey make this a bubbly treat for all ages





NON ALCOHOLIC COCKTAILS

BEE'S TEAS

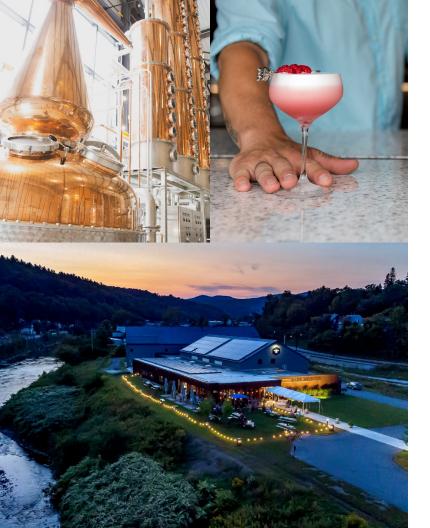
INGREDIENTS		DIRECTIONS
	Strong Herbal Tea Fresh Lemon Juice Raw Honey Syrup	Combine ingredients in a shaker, add ice, shake, and then double strain into a chilled coupe. Garnish with a lemon wheel.

HERBAL TEAS

Brew it strong! Increase the ratio of tea leaves to water for a stronger, more intense tea concentrate that will hold up well in cocktails. Feel free to try experimenting with any of your favorite tea blends.

Tea is a great substitute for spirits in cocktails when you want something complex without the alcohol.





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GET SOCIAL

Follow us on our social pages for cocktail inspiration, recipes and Barr Hill news. We're on Facebook, Instagram, Pinterest and Twitter.

COCKTAILS AT THE SOURCE

Visit our distillery for cocktails, tastings and tours. During Vermont's warm seasons, sip your cocktails outside by the Winooski River, and during the colder months, cozy up inside with your close friends.

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DRINK THE BEST

& SAVE THE BEES



DRINK A BEE'S KNEES

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