

BARR HILL®



{ *spring/summer* COCKTAIL GUIDE }





CALEDONIA SPIRITS®

BARR HILL

RAW HONEY

net wt. 1/2 lb (227g)

MONTPELIER, VERMONT

SAVOR THE SEASONAL FLAVORS

CAPTURE THE TASTE OF SPRING & SUMMER

The sun is out and our little pollinator pals are busy foraging for nectar, they usher in a bountiful season of fresh, vibrant flavors perfect for mixing and matching.

Simplicity is key. We like to honor the seasons and the land, showing appreciation for what it bestows upon us. Great spirits and great ingredients shine best with little interference.

Enjoy this guide to simple, refreshing cocktails that are easy to make at home all spring and summer long.





HONEY COLLINS

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	Combine ingredients (except seltzer) in a shaker, add ice, shake, and then double strain into a Collins with fresh ice. Top with seltzer water
1 oz	Fresh Lemon Juice	
0.75 oz	Raw Honey Syrup	
Top	Seltzer Water	
RAW HONEY SYRUP Mix 2 parts Barr Hill raw honey and 1 part warm water until the honey dissolves.		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.





JASMINE'S SLIPPER

INGREDIENTS	DIRECTIONS
1.5 oz Barr Hill Gin 0.5 oz Campari 0.5 oz Cointreau 0.25 oz Raw Honey Syrup 0.75 oz Fresh Lemon Juice 1 Egg White	Combine ingredients in a shaker, dry shake (without ice), add ice and shake again. Double strain into a coupe. Garnish with Angostura 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.

*Jasmine's Slipper is a play on a modern classic, the Jasmine.
It's bright and citrusy with a beautiful bittersweet balance
and vibrant, show-stopping color.*





BLACKBERRY MINT BEE'S KNEES

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	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.
0.5 oz	Raw Honey Syrup	
0.75 oz	Fresh Lemon Juice	
3-4	Blackberries	
4-5	Mint Leaves	

'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.





BEE'S FREEZE

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	Blend all ingredients together and serve.
1.5 oz	Fresh Lemon Juice	
1.5 oz	Simple Syrup	Garnish with lemon Twist.
1 cup	Ice	

BATCHING

Multiply ingredients by number of guests to prepare a large batch ahead of time and have ready to serve for your party or gathering.

*Cool off with a nice frozen treat. This is a great one to prepare in large batches ahead of time for a summer gathering.
Simply blend and enjoy.*





PEACH/SAGE G&T

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	In a tall glass filled with ice, add spirit than top with tonic.
Slices	Fresh Peach	
2-3	Fresh Sage Leaves	Garnish with a slice of peach and sage leaves.
Top	Tonic Water	

VARIATIONS

Between the botanicals in our gin and a quality tonic, there are plenty of flavors to appreciate, but if you're feeling adventurous try one or more of these for an added pop: Grapefruit & Rosemary, Cranberry & Thyme.

The classic G&T is a perfect canvas for exploring different flavor combos. Have fun pairing your favorite fresh fruit and herbs.





OLD MAID

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	Gently muddle mint, cucumber and simple syrup in shaker, then add lime and gin. Shake with ice, then double strain over fresh ice in glass of choice. <i>Optional</i> – add seltzer. Garnish with cucumber slices and mint.
1 oz	Fresh Lime Juice	
2 slices	Cucumbers	
4	Fresh Mint Leaves	
Optional	Seltzer Water	

A cool and refreshing modern classic, reminiscent of an English garden party.





MINT JULEP

INGREDIENTS		DIRECTIONS
2 oz	Tom Cat Gin	Muddle handful of mint and simple syrup in glass; add Tom Cat; top with crushed ice. Garnish with more mint.
0.5 oz	Simple Syrup	
Lots	Fresh Mint	

MUDDLING

Muddling is a bit like using a mortar and pestle, get yourself a long durable muddler with a flat bottom and does not have any paint or varnish on it. When 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.

A MINT JULEP is a simple cocktail made of sugar, Bourbon and fresh mint, though we prefer our Tom Cat Gin, aged in new American oak barrels for six months.





CAT'S PAJAMAS

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

THUNDER ROAD

INGREDIENTS		DIRECTIONS
2 oz	Tom Cat Gin	Combine ingredients in a shaker, add ice, shake, and then double strain into a chilled coupe.
1.5 oz	Fresh Grapefruit Juice	
0.5 oz	Raw Honey Syrup	





SUGARMAKER SPRITZ

INGREDIENTS		DIRECTIONS
1.5 oz	Barr Hill Vodka	Gently muddle mint, strawberries and maple; add vodka, lime, Angostura and ice; shake; double strain over fresh ice; top with sparkling wine.
0.75 oz	Fresh Lime Juice	
0.5 oz	VT Maple Syrup	
2-3	Fresh Strawberries	
6-7	Fresh Mint Leaves	
2-3 dashes	Angostura Bitters	Garnish with mint and strawberry
Top	Dry Sparkling Wine	

ANGOSTURA BITTERS

The formula for Angostura is secret, but the top flavor notes are cinnamon, allspice and clove with 40% alcohol. They aren't actually that bitter, but more Christmas spice flavored. And work very well as an aromatic addition to a cocktail.

The balance of flavors from the mint, strawberries and maple, coupled with a slight effervescence, make for a bright welcoming of summertime aromas and the return of warm weather.





MINT TO BEE

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Vodka	Gently muddle mint and honey; add vodka, lime and ice; shake; double strain over fresh ice; top with soda water. Garnish with fresh mint.
0.75 oz	Fresh Lime Juice	
0.5 oz	Raw Honey Syrup	
3-4	Fresh Mint Leaves	
Top	Seltzer Water	

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 Prosecco or dry sparkling cider.

MINT TO BEE is a beekeepers twist on the classic mojito, using honey syrup instead of simple syrup.





LANDCRAFTED INSPIRATION

TAKE A CLASS WITH US

Join us for a variety of events and classes, including hands-on cocktail classes taught by our cocktail bar professionals and behind the scenes distillery tours. Check our site for details.

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

Barr Hill's Distillery, located on a street aptly named "Gin Lane" in Montpelier, Vermont, is dedicated to crafting world class spirits and educating consumers on the connection between agriculture and cocktail culture with eco-friendly practices. The distillery's Landcrafted® approach honors the bounty of the land, the labor of farmers and the pivotal role of bees in agriculture and the source of all honey - the contributor of botanical depth in Barr Hill's spirits.

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