



ESPRESSO MARTINI
Add some sophisticated ruggedness to your espresso martini.

ESPRESSO MARTINI
FOR THE DARK ROAST FANS

- 1.5 oz Tom Cat Gin
- 1.5 oz Espresso
- 1 oz Coffee Liqueur
- Coffee Beans (garnish)

Shake with ice; strain into coupe glass; garnish with espresso beans.

COFFEE CAT
BROODY PICK-ME-UP

- 1 oz Tom Cat Gin
- 1 oz House-made Coffee Liqueur
- Top Hot Coffee

Build in mug, top with bruleed whipped honey*.
* Whipped Honey - 350g honey, 50g water, 10g versa whip, 2g salt - Combine honey, water, and versa whip in six qt Cambro and mix for 2 Minutes with immersion blender. Transfer to Kitchen Aid and whisk until reaching meringue consistency. Add salt at end and whisk in a little more to combine.

(c. 2022 Melissa Baldwin @ Barr Hill)

SOLID ADVICE
SOFT, SOOTHING WINTER CURE

- 2 oz Barr Hill Vodka
- 0.5 oz Cassis
- 0.25 oz Gran Gala
- 0.75 oz Fresh Lime Juice

Shake with ice; double strain into a coupe glass; garnish with fresh rosemary sprig.

(c. 2020 Joey Jones @ Barr Hill)

RESPECT YOUR ELDERBERRY
HERBAL, SOOTHING, WARM

- 1 oz Barr Hill Gin
- 0.5 oz House-made Echinacea Liqueur
- 0.5 oz Elderberry Manuka Honey Syrup
- 0.5 oz Fresh Lemon Juice
- 8 drops Lemongrass Tincture
- top Hot Water

Build in tea cup, top with hot water, lemon twist garnish, serve with a spoon full of raw honey.

(c. 2019 Mary Alberti @ Barr Hill)



RESPECT YOUR ELDERBERRY
A medicinal pick me up for those cold evenings.



BARR HILL
fall / winter
COCKTAIL INSPIRATION



COFFEE CAT
Coffee for the cool cats.



TOM CAT TODDY
A botanical twist to the classic hot toddy.

TOM CAT TODDY
FOR THOSE LONG COLD NIGHTS

- 2 oz Tom Cat Gin
- 0.5 oz Fresh Lemon Juice
- 0.5 oz Raw Honey
- 3 Cloves
- 4 oz Boiling Water

Build in mug, top with boiling water and stir until the honey has fully dissolved. Garnish with a clove studded orange wheel.

IT'S STAVE TO SAY
AUTUMNAL OLD FASHIONED

- 2 oz Tom Cat Gin
- 0.25 oz Nonino Aperitivo
- 1 barspoon Barrel Aged Maple Syrup

Burn oak wood chips and put glass upside down over it to smoke the glass. Stir the ingredients, pour over ice in smoked glass, grapefruit peel.

(c. 2023 Tonya Martel @ Barr Hill)

FORAGER'S FRIEND
EARTHY, UMAMI MANHATTAN

- 1 oz Tom Cat Gin
- 0.5 oz Aged Apple Brandy
- 0.5 oz Unaged Pear Brandy
- 1 oz Punt e Mes
- 0.25 oz Amaro dell'Erborista
- 1 oz Chaga Tea (chilled)
- 1 Sage Leaf
- 1 Cherry

Stir with ice; strain into a Nick and Nora glass; garnish with fresh sage.

(c. 2021 Sam Nelis @ Barr Hill)

FEEL THE PEEL
FLANNEL PAJAMAS FOR THE SOUL

- 1.5 oz Tom Cat Gin
- 0.25 oz Cynar
- 0.25 oz Honey
- 0.75 oz Fresh Lemon Juice
- Top Spiced Cider*

Build in mug; top with hot cider. *1 allspice, 1 cinnamon stick, 2 cloves - for every cup of cider. Bring to a light boil.

(c. 2020 Emma Sanford @ Barr Hill)



FEEL THE PEEL
A Hot Toddy for the orchard hands.

FAYSTON FLIP
SUPPLE AND SMOKEY

- 1.5 oz Tom Cat Gin
- 0.5 oz Maple Stout Reduction*
- 0.75 oz Zucca Rabarbaro
- 0.5 oz Cream of Coconut
- 0.5 oz Cream
- 2 dashes Orange Bitters
- 1 Egg

Dry shaken/shaken over ice/double strained into a cocktail glass. Top with a little freshly grated nutmeg.

*Stout Reduction - 12oz stout, 9oz Demerara sugar - gently simmer over low heat, stirring occasionally, until sugar is incorporated and the volume has reduced by roughly 1/2 to 1/3.

(c. 2020 Nate Canan-Zucker @ Barr Hill)

TREE HOUSE
AN ALPINE DELIGHT

- 1.5 oz Balsam Fir infused Tom Cat Gin
- 0.75 oz Dry Fino Sherry
- 0.75 oz Fresh Lemon Juice
- 0.75 oz Elderberry Honey Syrup
- pinch Salt
- 1 Egg White
- 5 drops Angostura Bitters (garnish)

Dry shake; add ice and shake again; strain into a coupe glass; garnish with 5 drops of Angostura bitters.

(c. 2020 Sam Nelis @ Barr Hill)

BEE'S TEAS - MOCKTAIL
TEA FOR THE TOTALERS

- 2 oz Concentrated Tea of choice
- 1 oz Fresh Lemon Juice
- 0.75 oz Honey Syrup

Shake with ice; strain into coupe glass; garnish with a lemon twist.

BLACK CAT NEGRONI
BARTENDERS' NEW BESTIE

- 1.5 oz Tom Cat Gin
- 1 oz Cynar
- 1 oz Sweet Vermouth
- 1 barspoon Fernet Branca

Stir with ice; strain into a rocks glass with large cube of ice; garnish with orange twist.



FAYSTON FLIP
Decadent and velvety smooth; move over eggnog!



BLACK CAT NEGRONI
A Negroni for the darkest months of the year.