

TWIST OF VERMONT

Vermonters' favorite frosty summer treat re-imagined



TWIST OF VERMONT

CREEMEE STAND COOLER

2 oz	Barr Hill Vodka
0.75 oz	Fresh Lemon Juice
0.25 oz	Vermont Maple Syrup
0.5 oz	Blackberry & Raspberry Honey Puree
top	Maple Foam*

Shake everything but the foam with ice. Double strain into a cocktail glass. Top with maple foam.

(c. 2023 Kurstin King @ Barr Hill)

* Maple foam - 175g maple syrup, 25g water, 5g versa whip. Add to a blender or kitchen aid and whip until it becomes a foam and forms stiff peaks.

LIVING THE DREAM

GEORGIA ON MY MIND

1.5 oz	Brown Butter Tom Cat
0.75 oz	Fresh Lemon Juice
0.5 oz	Peach Syrup
0.5 oz	Cocchi di Torino
0.25 oz	Vermont Maple Syrup
2 dashes	Black Walnut Bitters
	Lemon Twist

Shake with ice, strain into coupe. Garnish with lemon twist.

(c.2023 Patrick Amice @ Barr Hill)

SOUTHSIDE

MINTY FRESH CLASSIC

2 oz	Barr Hill Gin
1 oz	Fresh Lime Juice
0.75 oz	Simple Syrup
6-8	Mint Leaves

Muddle mint leaves and simple syrup in a shaker. Add remaining ingredients and ice. Shake and double strain into a cocktail glass. Garnish with fresh mint.

(c. 1860s @ Southside Sportsman's Club, Long Island, NY

- Legend goes it was the favorite drink of Al Capone whose gang dominated the South Side of Chicago. But it's believed that is actually originated from Southside Sportsman's Club)

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BARR HILL®



spring / summer
**COCKTAIL
INSPIRATION**



SOUTHSIDE

A simple and sublime favorite of the infamous Al Capone

BARR HILL®

BEES
KNEES
WEEK

1% FOR THE PLANET

SAVE THE DATE

SEPTEMBER 20-29 // 2024

Barr Hill is committed to supporting bees and native pollinators by creating new pollinator habitat which supports a diversity of species through our annual Bee's Knees Week® celebration.

BEESKNEESWEEK.COM



PENNY CANDY
Bright and zesty
strawberry Negroni

PENNY CANDY

SUN KISSED SUMMER NEGRONI

- 1.5 oz Strawberry-infused Barr Hill Gin
- 0.5 oz Cocchi Rosa
- 0.5 oz Amaro Nonino
- 0.25 oz Strawberry & Lemon Zest Oleo
Lemon Twist

Stir with ice. Strain into a Nick & Nora glass.
Garnish with an expressed lemon peel.

(c. 2023 Tonya Martel @ Barr Hill)

CAPITAL HILL MARTINI

FOR THE REFINED STATESMAN

- 1.5 oz Barr Hill Gin
- 0.5 oz Barr Hill Vodka
- 1 oz Lemon Balm-infused Dry
Vermouth
- 4 drops Hopped Grapefruit Bitters
Grapefruit Twist

Stir with ice. Strain into a Nick & Nora Glass.
Garnish with an expressed grapefruit twist.

(c. 2019 Nate Canan @ Barr Hill)

SEPARATION ANXIETY

DIY PASTRY STOUT

- 1.25 oz Barr Hill Vodka
- 0.5 oz Coffee Liqueur
- 0.5 oz Creme de Banane
- 0.25 oz Oloroso Sherry
- 2 dashes Chocolate Bitters
- top Dry Irish Stout

Build in a Collins glass over ice. Gently stir,
pour the stout on top creating a layered effect.

(c. 2023 Nate Canan @ Barr Hill)

SATURN

OUT OF THIS WORLD OASIS

- 2 oz Barr Hill Gin
- 0.5 oz Velvet Falernum
- 0.5 oz Passion Fruit Syrup
- 0.5 oz Fresh Lemon Juice
- 0.5 oz Orgeat
Lime Twist
Cherry

Shake with ice. Strain into a rocks glass over
crushed ice. Garnish with lime twist and
cherry.

(c. 1967 J. "Popo" Galsini @ California)



SATURN
Welcome to
island time

32° SMOKED FASHIONED

DOUBLE OAK SMOKE SHOW

- 2 oz Tom Cat Gin
- 0.25 oz L'Aperitivo Nonino
- 1 barspoon Barrel Aged Maple Syrup
Tom Cat Barrel Stave Smoke
Grapefruit Twist

Stir with ice. Meanwhile, smoke a rocks glass
with oak shavings from a Tom Cat barrel
stave. Strain cocktail into smoked rocks
glass with a large ice cube. Garnish with a
grapefruit twist.

(c. 2023 Tonya Martel @ Barr Hill)

PORCH SESSION

BACKYARD BBQ

- 2 oz Tom Cat Gin
- 0.75 oz Grilled Peach & Chipotle Syrup
- 0.75 oz Fresh Lemon Juice
- 1 Egg White
Fresh Tarragon

Dry shake without ice. Shake again with ice.
Double strain into a coupe glass and garnish
with a sprig of fresh tarragon.

(c. 2023 Nate Canan @ Barr Hill)



32° SMOKED OLD FASHIONED
Smoke 'em if you got 'em.
Tom Cat oak smoked Old
Fashioned.

20TH CENTURY

ELEGANT, AROMATIC, UNEXPECTED

- 1 oz Barr Hill Gin
- 0.75 oz Lillet
- 0.5 oz White Creme de Cacao
- 0.75 oz Fresh Lime Juice
Lemon Twist

Shake with ice, double strain into a coupe.
Garnish with a lemon twist.

(c. 1930s C.A. Tuck)

CLOVER CLUB

YOUR SUMMER CRUSH

- 1.5 oz Barr Hill Gin
- 0.75 oz Dry Vermouth
- 0.75 oz Fresh Lemon Juice
- 0.75 oz Raspberry Syrup
- 1 Egg White
- 3-4 Raspberries

Dry shake, add ice and shake again. Double
strain into a coupe. Garnish with skewered
raspberries.

(c. early 1800s @ Bellevue-Stratford hotel in PA)



CLOVER CLUB
A warm weather staple