

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 it was actually originated from Southside
Sportsman's Club)

BARRHILL.COM
@BARRHILLGIN

BARR HILL®



spring / summer
**COCKTAIL
INSPIRATION**



SOUTHSIDE
A simple and sublime
favorite of the
infamous Al Capone

BARR HILL

**BEES
KNEES
WEEK**



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)

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)



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



CLOVER CLUB
A warm weather staple