

CRAFT  
COCKTAILS

# A DOG NAMED ROSEMARY

**IRON FISH**  
DISTILLERY



## A DOG NAMED ROSEMARY

GLASS: HIGHBALL

TOOLS: BARSPOON

SEA SALT RIM (OPTIONAL)

1 ½ OZ IRON FISH MICHIGAN WINTER WHEAT VODKA

½ OZ FRESH ROSEMARY SIMPLE SYRUP

FRESH GRAPEFRUIT JUICE



ONLY USA GOLD IN 2018

SALT RIM OF COLLINS GLASS, ADD ICE, VODKA, ROSEMARY SYRUP,  
AND FILL THE REST OF THE GLASS WITH GRAPE FRUIT JUICE.  
STIR COCKTAIL WITH BAR SPOON, GARNISH WITH FRESH ROSEMARY.

\*ROSEMARY SIMPLE SYRUP

THIS IS A HEAVY SIMPLE SYRUP 2:1 SUGAR TO WATER RATIO. BRING WATER AND SUGAR TO A QUICK BOIL, REDUCE HEAT.  
ADD ROSEMARY (2-4 SPRIGS), SIMMER FOR 15-20 MINUTES. REMOVE FROM HEAT, LET COOL. STRAIN AND SERVE.

SPIRIT > MICHIGAN WINTER WHEAT VODKA

#IRONFISHCRAFTCOCKTAILS