



CRAFT
COCKTAILS

STOUT BREW



STOUT BREW

GLASS: COUPE

TOOLS: MIXING GLASS, HAWTHORNE STRAINER

INGREDIENTS:

- 2 OZ BOURBON WHISKEY FINISHED IN IMPERIAL STOUT CASKS
- 3 DASHES BLACK WALNUT BITTERS
- .25 OZ CINNAMON SIMPLE SYRUP*
- .5 OZ SWEET VERMOUTH
- 1 OZ COLD BREW
- *CINNAMON SIMPLE SYRUP
- 1 CINNAMON STICK
- 1 CUP WHITE OR RAW SUGAR
- 1 CUP WATER

ADD INGREDIENTS TO A MIXING GLASS, TOP WITH ICE AND STIR. STRAIN INTO A COUPE. GARNISH WITH A CHOCOLATE COVERED ESPRESSO BEAN AND ENJOY!

BRING THE WATER TO A BOIL IN A SMALL SAUCEPAN, ADD SUGAR AND STIR UNTIL IT HAS DISSOLVED COMPLETELY. REDUCE THE HEAT, ADD THE CINNAMON STICK AND COVER THE PAN. SIMMER FOR 5-10 MINUTES. REMOVE THE PAN FROM THE HEAT. ALLOW IT TO COOL AND STEEP FOR AT LEAST 1 HOUR.

SPIRIT > BOURBON WHISKEY FINISHED IN IMPERIAL STOUT CASKS

#IRONFISHCRAFTCOCKTAILS