



CRAFT  
COCKTAILS

# APPLE CRISP



## APPLE CRISP

GLASS: COUPE OR MARTINI GLASS

TOOLS: MIXING GLASS, COCKTAIL SHAKER, HAWTHORNE STRAINER

### INGREDIENTS:

2 OUNCES IRON FISH MICHIGAN WHITE RUM  
2 OUNCES APPLE CIDER  
1 OUNCE CINNAMON SYRUP\*

\*CINNAMON SIMPLE SYRUP  
1 CINNAMON STICK  
1 CUP WHITE OR RAW SUGAR  
1 CUP WATER

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 10-15 MINUTES. REMOVE THE PAN FROM THE HEAT. ALLOW IT TO COOL AND STEEP FOR AT LEAST 1 HOUR.

POUR ALL INGREDIENTS INTO MIXING GLASS,  
TOP WITH ICE, SHAKE AND STRAIN INTO CHILLED  
COUPE GLASS. GARNISH AND ENJOY!

GARNISH: GROUND CINNAMON OR APPLE SLICE, OR BOTH!

SPIRIT > MICHIGAN WHITE RUM

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ARCTIC EMPIRE



## ARCTIC EMPIRE

GLASS: ROCKS

2 OZ ARCTIC GRAYLING RYE WHISKEY  
½ OZ PECAN/ORGEAT ALMOND  
¼ COCOA NIB SIMPLE SYRUP  
3 DASHES BLACK WALNUT BITTERS  
4 DASHES ORANGE BITTERS

BUILD IN GLASS, ADD ICE, STIR.

GARNISH: TORCHED DEHYDRATED ORANGE OR  
ORANGE PEEL.



SPIRIT > RYE WHISKEY

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# ARCTIC SOUR



## ARCTIC SOUR

GLASS: COUPE

TOOLS: SHAKER  
HAWTHORNE STRAINER

1 1/2 OZ IRON FISH STRAIGHT BOURBON WHISKEY  
1/4 OZ BLACKBERRY CINNAMON SYRUP  
1/4 OZ LEMON JUICE  
1 EGG WHITE

ICE, SHAKE, STRAIN, DRY SHAKE WITH EGG, AND POUR  
INTO A COUPE GLASS.

GARNISH: BROWN SUGAR CINNAMON HALF RIM.



SPIRIT > STRAIGHT BOURBON WHISKEY

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**BIG CITY**



## BIG CITY

GLASS: MARTINI OR ROCKS

2 OZ TAWNY PORT BOURBON

1 OZ SWEET VERMOUTH

2 DASHES MOLASSES BITTERS

PUT INGREDIENTS INTO GLASS TO STIR.

ONCE CHILLED, STRAIN INTO GLASS

GARNISH: BOURBON CHERRY



SPIRIT > BOURBON WHISKEY FINISHED IN TAWNY PORT CASKS

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# BLOODY MARY



## BLOODY MARY

GLASS: LARGE COLLINS

TOOLS: 2OZ JIGGER

### INGREDIENTS:

- 2OZ IRON FISH MICHIGAN RYE VODKA
- SUBSTITUTE HORSERADISH VODKA OPTION BELOW.
- 4.5OZ BLOODY MIX OF YOUR CHOICE
- GARNISH - CELERY, PICKLE, CUCUMBER SLICE, JALAPEÑO SLICE, PEPPER JACK CHEESE, OLIVE, AND CHERRY TOMATO.

TO MAKE HORSERADISH INFUSED VODKA:

ROUGH CHOP 1 CUP OF FRESH HORSERADISH AND STEEP IN ONE 750ML BOTTLE OF IFD VODKA FOR 24 HOURS.



SPIRIT > MICHIGAN RYE VODKA

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**BROWN DERBY**



## BROWN DERBY

GLASS: COUPE

TOOLS: SHAKER

HAWTHORNE STRAINER

2 OZ IRON FISH FOUR CASK  
½ OZ HONEY SIMPLE SYRUP  
¼ OZ LEMON JUICE  
2 OZ GRAPEFRUIT JUICE

ICE, SHAKE, STRAIN INTO A COUPE GLASS.

GARNISH: GRAPEFRUIT WEDGE



SPIRIT > FOUR CASK

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**CHAMBERGIN**



## CHAMBERGIN

GLASS: COLLINS

INGREDIENTS:

1.5 OZ EXPERIMENTAL BARREL-FINISHED GIN

3 OZ CRANBERRY JUICE

½ OZ ROSEMARY/SAGE SIMPLE SYRUP

SPLASH OF LEMON JUICE

PUT ALL INGREDIENTS IN A SHAKER,  
ADD ICE AND SHAKE. STRAIN INTO HIGHBALL  
OVER ICE AND ADD GARNISH.

GARNISH: ROSEMARY OR SAGE LEAF



SPRIT > EXPERIMENTAL BARREL-FINISHED GIN

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# COYOTE CALL



## COYOTE CALL

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GLASS: ROCKS

- 3 SPRIG FRESH CILANTRO
- 6 LARGE MINT LEAVES
- 2 OZ IRON FISH MICHIGAN WHITE RUM
- 1 OZ FRESH LIME JUICE
- 1 OZ JALAPENO INFUSED SIMPLE SYRUP

PLACE THE CILANTRO AND MINT IN THE BOTTOM OF A MIXING GLASS, ADD RUM, LIME JUICE, AND JALAPENO SYRUP, TOP WITH ICE AND SHAKE VIGOROUSLY. STRAIN IN TO AN ICE FILLED ROCKS GLASS AND GARNISH. GARNISH: LIME WEDGE AND FRESH MINT THIS DRINK ALSO TASTES GREAT WITH IRON FISH MICHIGAN WOODLAND GIN!

SPIRIT > MICHIGAN WHITE RUM

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# A DOG NAMED ROSEMARY



## A DOG NAMED ROSEMARY

GLASS: HIGHBALL

TOOLS: BAR SPOON

SEA SALT RIM (OPTIONAL)

1 ½ OZ IRON FISH MICHIGAN WINTER WHEAT VODKA

½ OZ FRESH ROSEMARY SIMPLE SYRUP

FRESH GRAPEFRUIT JUICE

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.



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SPIRIT > MICHIGAN WINTER WHEAT VODKA

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**GREEN POINT**



## GREEN POINT

GLASS: COUPE

1.5 OZ MICHIGAN WOODLAND GIN

.75 OZ LIMECELLO

.5 OZ ROSEMARY SYRUP

.25 OZ LIME JUICE

ICE, SHAKE, DOUBLE STRAIN INTO  
A MARTINI OR COUPE GLASS.



SPIRIT > MICHIGAN WOODLAND GIN

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THE **HEARTBREAKER**



## THE HEARTBREAKER

GLASS: ROCKS

2 OZ IRON FISH DISTILLER'S CUT DARK RUM

1 DASH WALNUT BITTERS

½ OZ CINNAMON SIMPLE SYRUP

½ OZ SWEET VERMOUTH

IN ROCKS GLASS ADD BITTERS, CINNAMON SYRUP, SWEET VERMOUTH, AND DARK RUM. ADD ICE AND STIR UNTIL CHILLED, THEN GARNISH.

GARNISH: CANDIED WALNUT



SPIRIT > CASK AGED DISTILLER'S CUT DARK RUM

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JOE GREEN



## JOE GREEN

GLASS: MARTINI

TOOLS: MIXING GLASS, SHAKER, HAWTHORNE AND MESH STRAINER

- 1 SEEDED JALAPENO SLICE
- 1 LARGE LEMON SLICE
- 1 LEVEL BAR SPOON SUGAR
- 4 MINT LEAVES
- 2. 5 OUNCES MICHIGAN WINTER WHEAT VODKA
- 3 DASHES BLACK PEPPER
- JALAPENO SLICE ON PICK

POUR ALL INGREDIENTS INTO MIXING GLASS,  
ICE, SHAKE, DOUBLE STRAIN INTO CHILLED MARTINI.

SPIRIT > MICHIGAN WINTER WHEAT VODKA

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**KAIBOY**



## KAIBOY

GLASS: LARGE ROCKS

TOOLS: BAR SPOON  
HAWTHORNE STRAINER  
SHAKER

2 OZ IRON FISH COPPER QUEEN WHISKEY  
1/2 OZ LEMON JUICE  
1/2 OZ SIMPLE SYRUP  
1/2 BAR SPOON THIMBLEBERRY JAM

POUR ALL INGREDIENTS INTO A MIXING GLASS,  
ICE, SHAKE STRAIN ONTO CLEAN ICE LARGE ROCKS.

GARNISH: LEMON TWIST OR MINT.



SPIRIT > COPPER QUEEN WHISKEY

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**KNOPHLAW**



## KNOPHLAW

GLASS: COUPE

TOOLS: SHAKER  
HAWTHORNE STRAINER

1 1/2 OZ IRON FISH RYE WHISKEY  
1/2 OZ DRY VERMOUTH  
1/4 OZ LEMON JUICE  
1/4 OZ CHERRY SIMPLE SYRUP

ICE, SHAKE STRAIN INTO A COUPE GLASS.

GARNISH: TORCHED LEMON PEEL.



SPIRIT > RYE WHISKEY

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MANISTEE MULE



MANISTEE MULE

GLASS: COPPER MUG

2 OZ IRON FISH MICHIGAN WHITE RUM  
½ OZ FRESH LIME JUICE GINGER BEER

PUT RUM AND LIME JUICE IN A COPPER MUG.  
ADD ICE AND FILL THE THE MUG  
WITH GINGER BEER AND GARNISH WITH LIME WEDGE

SPIRIT >  
MICHIGAN  
RYE VODKA

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# NESSEN CITY SOUR



## NESSEN CITY SOUR

GLASS: COUPE

2 OZ IRON FISH MICHIGAN WHEAT WHITE WHISKEY

1 OZ APPLE CIDER

1 OZ CINNAMON SYRUP

½ OZ LEMON JUICE

IN A MIXING GLASS COMBINE ALL THE INGREDIENTS, TOP WITH ICE, AND SHAKE VIGOROUSLY. STRAIN INTO A COUPE GLASS AND GARNISH WITH A CINNAMON STICK.

SPIRIT > MICHIGAN WHEAT WHITE WHISKEY

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# SALTED MAPLE OLD FASHIONED



## SALTED MAPLE OLD FASHIONED

GLASS: ROCKS

TOOLS: BAR SPOON

2 OZ IRON FISH BOURBON WHISKEY FINISHED  
IN MAPLE SYRUP BARRELS

1/4 OZ IRON FISH BOURBON BARREL-AGED  
MAPLE SYRUP

2-3 DASHES IRON FISH AROMATIC BITTERS

BUILD IN GLASS, ICE, AND STIR UNTIL CHILLED.

GARNISH: 5 SALT FLAKES AND AN ORANGE TWIST.



SPIRIT > BOURBON WHISKEY FINISHED IN MAPLE SYRUP BARRELS

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# SLEEPING BEAR



## SLEEPING BEAR

GLASS: COUPE

2 OZ MICHIGAN WOODLAND GIN

½ OZ LEMON JUICE

½ OZ HONEY SIMPLE SYRUP

PUT INGREDIENTS INTO SHAKER,  
ADD ICE AND SHAKE. STRAIN INTO COUPE  
GLASS AND GARNISH.

GARNISH: LEMON TWIST



SPIRIT > MICHIGAN WOODLAND GIN

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# SMOKED PINEAPPLE



## SMOKED PINEAPPLE

GLASS: ROCKS

2 OZ IRON FISH MICHIGAN WHEAT WHITE WHISKEY

1 OZ SPICED PINEAPPLE SYRUP

½ OZ ORANGE LIQUEUR

1 OZ FRESH LIME JUICE

1.5 OZ PINEAPPLE JUICE

ICE, SHAKE, STRAIN INTO A ROCKS GLASS.

SPIRIT > MICHIGAN WHEAT WHITE WHISKEY

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# 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

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# WHITE COSMO



## WHITE COSMO

GLASS: MARTINI

2 OZ MICHIGAN WINTER WHEAT VODKA  
¾ OZ WHITE CRANBERRY JUICE  
½ OZ ORANGE LIQUEUR  
SPLASH OF LIME JUICE

IN A MIXING GLASS ADD INGREDIENTS A  
DD ICE AND STIR UNTIL CHILLED. STRAIN  
INTO A MARTINI GLASS AND GARNISH.

GARNISH: ORANGE TWIST

SPIRIT > MICHIGAN WINTER WHEAT VODKA

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WILE E. COYOTE



## WILE E. COYOTE

GLASS: LARGE ROCKS

INGREDIENTS:

3 SPRING FRESH CILANTRO

6 LARGE LEAVES MINT

2 OZ. IRON FISH MICHIGAN WOODLAND GIN

1 OZ. FRESH LIME JUICE

1 OZ. JALAPENO INFUSED SIMPLE SYRUP\*\*

TOOLS: COCKTAIL MIXING GLASS AND SHAKER, STRAINER

GARNISH: FRESH MINT, LIME WEDGE

DIRECTIONS:

PLACE THE CILANTRO AND MINT IN THE BOTTOM OF A MIXING GLASS, ADD GIN, LIME JUICE AND JALAPENO SYRUP, TOP WITH ICE AND SHAKE VIGOROUSLY. STRAIN INTO AN ICE FILLED ROCKS GLASS AND GARNISH.

\*\*JALAPENO SIMPLE SYRUP 1:1 WATER AND WHITE SUGAR COOKED UNTIL SUGAR IS DISSOLVED. WHILE SYRUP IS STILL VERY WARM, ADD 1 OR 2 HALVED, SEEDED JALAPENOS. ALLOW TO INFUSE FOR 1-1.5 HOURS. REMOVE PEPPERS AND STORE SYRUP IN A SEALED CONTAINER IN THE REFRIGERATOR. KEEPS FOR 4-6 WEEKS.

SPIRIT > MICHIGAN WOODLAND GIN

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