



CRAFT
COCKTAILS

SPICY WHISKEY RITA



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GLASS: ICED COUPE OR ICED LARGE ROCKS

INGREDIENTS:

- 1 LIME WEDGE
- 1 JALAPENO COIN, SEEDS REMOVED
- 2oz IRON FISH STRAIGHT BOURBON
- 1/2oz ORANGE LIQUEUR
- 1oz LIME JUICE, FRESHLY SQUEEZED
- 1/2oz IRON FISH BARREL AGED MAPLE SYRUP
- 3 DASHES IRON FISH CHILI LIME BITTERS

RUB THE RIM OF A ROCKS GLASS WITH A LIME WEDGE, DIP THE RIM IN SALT OR SALT/TAJIN BLEND TO COAT, AND SET ASIDE.

ADD THE JALAPEÑO COIN TO A SHAKER AND GENTLY MUDDLE.

ADD THE IRON FISH BOURBON, ORANGE LIQUEUR, LIME JUICE, MAPLE SYRUP AND BITTERS, PLUS ICE, AND SHAKE UNTIL WELL-CHILLED.

STRAIN INTO THE PREPARED GLASS OVER FRESH ICE.

GARNISH WITH A SALT OR SALT/TAJIN RIM & JALAPENO COIN



SPIRIT > IFD STRAIGHT BOURBON WHISKEY

#IRONFISHCRAFTCOCKTAILS