



CRAFT
COCKTAILS

THE CONFAB*

*THE COCKTAIL IS OUR REVERENTIAL RIFF ON THE LEGENDARY
DEATH AND COMPANY COCKTAIL THE CONFERENCE



THE CONFAB

GLASS: LARGE ROCKS GLASS

INGREDIENTS:

- 1oz IRON FISH FOUR CASK BOURBON
- 1/2oz IRON FISH RYE IN CARIBBEAN RUM CASKS
- 1/2oz IRON FISH POMMEAU
- 1 BAR SPOON (1/6 OUNCE) DEMERARA OR BROWN SUGAR SIMPLE SYRUP (SEE RECIPE BELOW)
- 2-3 DASHES OF IRON FISH MOLE BITTERS
- 1 DASH OF IRON FISH AROMATIC BITTERS

STIR ALL INGREDIENTS IN A MIXING GLASS WITH ICE.
STRAIN INTO A ROCKS GLASS AND ICE.

GARNISH WITH TWIST OF ORANGE AND LEMON.

DEMERARA OR BROWN SUGAR SIMPLE SYRUP IS A HEAVY SIMPLE SYRUP MADE USING 2:1 SUGAR TO WATER. FOR EXAMPLE, USE 1/2 CUP OF DEMERARA OR BROWN SUGAR TO 1/4 CUP OF **HOT** WATER TO MELT THE SUGAR. JUST PUT THE SUGAR AND **HOT** WATER IN A JAR WITH THE LID ON TIGHT AND SHAKE UNTIL THE SUGAR IS FULLY DISSOLVED IN THE WATER.



SPIRIT > FOUR CASK, POMMEAU, RYE WHISKEY IN CARIBBEAN RUM CASKS

#IRONFISHCRAFTCOCKTAILS



IRON FISH POMMEAU



23.5% ABV | 47 PROOF | 375ML

ROYAL HERITAGE CIDER HONORS THE FRENCH TRADITION OF POMMEAU, A BLEND OF APPLE CIDER AND BRANDY AGED IN OAK BARRELS FOR SMOOTH, COMPLEX FLAVOR. OUR TAKE USES HARD CIDER FROM MICHIGAN CIDER MILLS, SEPARATELY BLENDED WITH BOURBON AND VODKA, THEN AGED IN CALVADOS BARRELS BEFORE BEING COMBINED FOR A RICH, REFINED TASTE THAT BALANCES TRADITION WITH INNOVATION.

POMMEAU ATTRACTS APERITIF LOVERS (AN ALCOHOLIC DRINK TAKEN BEFORE A MEAL TO STIMULATE THE APPETITE) CHEFS, CRAFT BEVERAGE ENTHUSIASTS, AND COCKTAIL FANS FOR ITS UNIQUE APPLE FLAVOR, VERSATILITY IN COOKING, AND ABILITY TO ELEVATE COCKTAILS.

SPIRIT > POMMEAU

#IRONFISHCRAFTCOCKTAILS