



TACONIC
DISTILLERY

TACONICDISTILLERY.COM

845-393-4583

EVERY DAY SHOULD
BE THIS GOOD.



DUTCHESS PRIVATE RESERVE THE HUNTER

Ingredients

1 1/2 oz Dutchess Private Reserve
1/2 oz cherry liqueur

Prep

Strain ingredients over ice and pour
into pre-chilled cocktail glass.
Garnish with cherry.



FOUNDER'S RYE WHISKEY TACONIC MANHATTAN

Ingredients

2 oz Taconic Founder's Rye Whiskey
1 oz sweet vermouth
1 Maraschino cherry

Prep

Strain ingredients over ice and pour into pre-chilled cocktail glass. Garnish with cherry.



DOUBLE BARREL BOURBON MAPLE WHISKEY HARVEST MOON

Ingredients

2 oz Taconic Bourbon Maple Whiskey
1 oz Taconic Maple Syrup
1 oz Grand Marnier or Cointreau
1 clementine, juiced
1/2 lemon, juiced

Prep

Add everything to a shaker with ice. Shake vigorously. Strain into chilled glass and garnish with citrus slices.



BARREL STRENGTH BOURBON THE FOXHOUND

Ingredients

2 oz Taconic Barrel Strength Bourbon
1 1/2 oz sweet vermouth
1 1/2 oz Campari

Prep

Add everything to a cocktail shaker with ice. Shake vigorously. Strain into rocks glass and garnish with orange slice.



CASK STRENGTH RYE WHISKEY THE BIG APPLE

Ingredients

3 oz Cask Strength Rye Whiskey
1 oz dry vermouth
2 dashes bitters
1 C Sparkling cider
2 slices apple for garnish

Prep

Fill large cocktail shaker halfway with ice. Add ingredients and stir gently. Strain into two glasses.



ROLLING HILLS RUM TACONIC DARK 'N STORMY

Ingredients

2 oz Rolling Hills Rum
3 1/3 oz ginger beer
2 dashes bitters
lime wedge

Prep

Fill highball glass with ice. Add rum and top with ginger beer and bitters. Garnish with lime.