



## Cocktail Recipes

### RECIPES

#### Champions Old Fashioned

*Servings:* One cocktail (1 serving)

An enduring classic, the Old Fashioned is an evolution of the Whiskey Cocktail which was served as early as the 1800s.

*Ingredients:*

- 2 oz. Jim Beam Black Bourbon
- 1/2 oz. Tempus Crème de Cacao
- 1/2 oz. Simple Syrup
- 3 dashes Fee Brothers Chocolate Bitters
- 3 dashes Fee Brothers Orange Bitters
- 1 orange wheel, for garnish
- 3 Filthy Black Cherry, for garnish

*Putting it together:*

Pour the bourbon, Crème de Cacao, simple syrup, and bitters into a rocks glass. Add large ice cubes and gently stir to combine. Express the oil of an orange wheel over the glass and add it to the glass. Garnish with a Filthy Black Cherry skewer.



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### **Jungle Bird**

*Servings:* One cocktail (1 serving)

An innovative rum cocktail with more than one twist, the Jungle Bird delivers the perfect sip and a chance to experiment with fun garnishes!

*Ingredients:*

1 1/2 oz. [Myers's Rum, Original Dark](#)  
3/4 oz. Campari  
1/2 oz. simple syrup  
1 1/2 oz. pineapple juice  
1/2 oz. lime juice (fresh)  
Garnish: pineapple wedge and leaves  
Garnish: [Filthy Black Cherry](#)

*Putting it together:*

Gather the ingredients. In a cocktail shaker filled with ice, pour the rum, Campari, simple syrup, and pineapple and lime juices. Shake vigorously. Strain into an old-fashioned glass with a single large ice cube. Garnish with a pineapple wedge adorned with pineapple leaves and a cherry to look like a "jungle bird."

Tip: To create the garnish, cut a ring of pineapple (about 1/2-inch thick) then a triangular wedge out of that. Pull a few leaves from the pineapple of varying sizes, then stack them up on top of one another (shortest on top), evenly lining up the white ends. Use a cocktail skewer to pin a Filthy Black Cherry on top of the leaves and through the pineapple wedge. Fan out the leaves to mimic a bird's tail feathers and rest the garnish along the inside of the glass.



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### **Hemingway Daiquiri**

*Servings:* One cocktail (1 serving)

A classic rum favorite with an Ernest Hemingway twist, the Hemingway Daiquiri delivers a refreshing drink to savor on these warm summer days!

*Ingredients:*

- 1-3/4 . oz. [Mount Gay](#) Black Barrel Barbados Rum
- 3/4 . oz. Luxardo maraschino liqueur
- 1 . oz. freshly squeezed lime juice
- 3/4 . oz. freshly squeezed grapefruit juice
- 1/4 . oz. simple syrup
- 1 lime wheel, for garnish
- 1 Filthy Black Cherry, for garnish

*Putting it together:*

Pour the rum, liqueur, juices, and syrup into a mixing glass. Add large cold ice cubes and shake vigorously. Strain into a chilled cocktail glass. Garnish with the lime-cherry "flag" (a citrus wheel skewered with a Filthy Black Cherry).



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### **SMOKE and GOLD Mezcal Margarita**

*Servings:* One cocktail (1 serving)

Our decadent upgrade on a rustic Mezcal margarita pairs the finest black lava salt pulled from fierce volcanic land with pure 24k gold for the perfect balance of bright citrus and smoke.

*Ingredients:*

2 ounces [Gem & Bolt Mezcal](#)

1/2 ounce Grand Marnier

1 ounce freshly squeezed lime juice

1/2 ounce Agave Nectar

Garnish: black lava salt and 24k gold leaf rim, lime wheel half black lava salt, and half 24k gold leaf

*Putting it together:*

Rim a rocks glass with black lava salt and 24k gold leaf and set aside to dry. Combine Gem & Bolt Mezcal, Grand Marnier, lime juice, and agave nectar in a cocktail shaker. Add ice and shake until cold. Strain into the rimmed rocks glass over crushed ice. Garnish with black and gold lime wheel.