

Joseph Magnus

SPIRITS

The background of the entire page features three cocktails. On the left is a martini glass filled with a clear liquid, garnished with a lime slice. In the center is a tall, narrow glass filled with a white, frothy drink, also garnished with a lime slice. On the right is a short, wide glass filled with an amber-colored liquid, garnished with a lime slice. The background is dark and textured.

NEW TWISTS ON OLD CLASSICS

COCKTAIL GUIDE VOL. 3

THE MAGNUS MANHATTAN



INGREDIENTS

2 oz Joseph
Magnus Bourbon
1 oz sweet vermouth

2 dashes Angostura bitters
Luxardo cherry, garnish

INSTRUCTIONS

1. Fill a mixing glass with ice.
2. Add the Joseph Magnus Bourbon, sweet vermouth, and Angostura bitters.
3. Stir well and strain into a chilled cocktail glass.
4. Garnish with a Luxardo cherry.

The Magnus Manhattan is a twist on the classic Manhattan cocktail, which is made with bourbon, sweet vermouth, and bitters. Using Joseph Magnus Bourbon adds a depth of flavor and complexity to the cocktail, with its blend of aged bourbons and sherry cask-finished whiskies. The Luxardo cherry garnish adds a sweet and fruity note to the drink, and provides a visual contrast against the deep amber color of the cocktail.

JOSEPH'S BOULEVARDIER



INGREDIENTS

1.5 oz Joseph
Magnus Bourbon
.75 oz sweet vermouth

.75 oz Campari
Orange peel, garnish

INSTRUCTIONS

1. Fill a mixing glass with ice.
2. Add the Joseph Magnus Bourbon, sweet vermouth, and Campari.
3. Stir well and strain into a chilled rocks glass over a large ice cube.
4. Garnish with an orange peel.

Joseph's Boulevardier is a twist on the classic Boulevardier cocktail, which traditionally features bourbon, sweet vermouth, and Campari. By using Joseph Magnus Bourbon, we elevate the cocktail's flavor profile with its rich and complex notes of caramel, vanilla, and spice. The orange peel garnish adds a citrusy and aromatic touch to the drink, and complements the sweet and bitter flavors of the vermouth and Campari.

THE SALTY SAILOR



INGREDIENTS

- | | |
|---------------------------------|-------------------------|
| 2 oz Vigilant Navy Strength Gin | .25 oz green chartreuse |
| .75 oz fresh lime juice | Pinch of sea salt |
| .5 oz simple syrup | Lime wheel, garnish |

INSTRUCTIONS

1. Fill a shaker with ice.
2. Add the Vigilant Navy Strength Gin, lime juice, simple syrup, green chartreuse, and sea salt.
3. Shake well and strain into a chilled cocktail glass.
4. Garnish with a lime wheel.

The Salty Sailor is a new twist on the classic margarita cocktail. Instead of tequila, we're using Vigilant Navy Strength Gin, which has a higher alcohol content and a more pronounced juniper flavor. The addition of green chartreuse adds a floral and herbal note to the cocktail, while the sea salt provides a salty balance to the sweet and sour flavors. The lime garnish gives a nod to the classic margarita garnish and ties the whole cocktail together.

THE NAVY MULE



INGREDIENTS

2 oz Vigilant Navy
Strength Gin
.75 oz fresh lime juice

.5 oz ginger syrup
4 oz ginger beer
Lime wedge, garnish

INSTRUCTIONS

1. Fill a copper mug with ice.
2. Add the Vigilant Navy Strength Gin, lime juice, and ginger syrup.
3. Stir to combine.
4. Top with ginger beer.
5. Garnish with a lime wedge.

The Navy Mule is a twist on the classic Moscow Mule cocktail. Instead of vodka, we're using Navy Strength Gin, which adds a botanical and spicy flavor to the cocktail. The ginger syrup and ginger beer provide a nice kick of heat and sweetness, while the lime juice balances out the flavors. The copper mug is a classic vessel for serving Moscow Mules and adds a touch of elegance to the drink.

THE ROSEMARY COLLINS



INGREDIENTS

2 oz Vigilant District
Dry Gin
.75 oz fresh lemon juice

.5 oz rosemary syrup
Club soda
Rosemary sprig, garnish

INSTRUCTIONS

1. Fill a Collins glass with ice.
2. Add the Vigilant District Dry Gin, lemon juice, and rosemary syrup.
3. Stir to combine.
4. Top with club soda.
5. Garnish with a rosemary sprig.

The Rosemary Collins is a twist on the classic Tom Collins cocktail. Instead of gin, we're using District Dry Gin, which has a more subtle and delicate flavor. The addition of rosemary syrup adds an earthy and aromatic note to the cocktail, while the lemon juice and club soda provide a refreshing and effervescent base. The rosemary sprig garnish adds a touch of visual appeal and ties in the rosemary flavor.

THE ELDERFLOWER GIMLET



INGREDIENTS

2 oz Vigilant District
Dry Gin
.75 oz fresh lime juice

.5 oz elderflower liqueur
Lime wheel, garnish

INSTRUCTIONS

1. Fill a shaker with ice.
2. Add the District Dry Gin, lime juice, and elderflower liqueur.
3. Shake well and strain into a chilled cocktail glass.
4. Garnish with a lime wheel.

The Elderflower Gimlet is a delightful and light twist on a classic that offers a harmonious blend of florals and tang. The botanical infusion from the elderflower liqueur and the Vigilant District Dry Gin provides complexity, while the fresh lime juice offers a tangy zest. Garnished with a lime wheel, this beautiful drink delivers a refreshing and sophisticated experience that combines herbal, citrusy, and fragrant elements into one exceptional sip.



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