

Cocktail Guide Vol. 1: Holiday Edition

REMARKABLE SPIRITS *for* REMARKABLE PEOPLE



JOS. A. MAGNUS & CO.

INGREDIENTS

2 oz Vigilant Navy Strength Gin

.5 oz simple syrup

5 sour cherries

2 oz fresh lime juice

2 oz club soda

Lime wheel, *garnish*

Mint, *garnish*

INSTRUCTIONS

In a cocktail shaker, muddle cherries, lime juice, simple syrup, and Vigilant Navy Strength Gin. Add ice to the shaker and stir until chilled. Pour into a glass and top with club soda. Garnish with lime wheel and mint.



Sour Cherry Limeade

FALL COCKTAIL

Smoked Apple Old-Fashioned

FALL COCKTAIL



INGREDIENTS

2 oz Joseph Magnus Bourbon
2 oz apple cider
1 teaspoon maple syrup
2-3 dashes Angostura bitters
1 apple wedge, *garnish*
1 brandied cherry, *garnish*
Dried applewood, *smoking*

INSTRUCTIONS

Stir all ingredients over ice, then strain into a double rocks glass over ice. Garnish with apple wedge and brandied cherry. Fill the glass with smoke made from applewood.

INGREDIENTS

2 oz Vigilant District Dry Gin

2 oz sweet vermouth

2 oz clementine juice

Clementine peel, *garnish*

INSTRUCTIONS

Shake all ingredients over ice, then strain into a martini glass. Garnish with a clementine peel.



Clementine Vermouth Gin Martini

Recipe by Living Lark

FALL COCKTAIL

Murray Hill Nitro Coffee Club

WINTER COCKTAIL



INGREDIENTS

2 oz Murray Hill Club Bourbon
3 oz nitro cold brew
.5 oz simple syrup
.5-1 oz heavy cream
Orange peel, *garnish*

INSTRUCTIONS

In a glass with ice, stir Murray Hill Club Bourbon and simple syrup until chilled. Top with nitro cold brew and cream (*if desired.*)
Garnish with an orange peel.

INGREDIENTS

750 mL Joseph Magnus Bourbon

12 oz brewed Lady Grey Tea

12 oz brown sugar syrup infused
with lavender

10 orange peels, *garnish*

Luxardo Cherries, *garnish*

Aromatic bitters, *garnish*

INSTRUCTIONS

Combine Joseph Magnus Bourbon, tea, and brown sugar syrup in a large serving container. Serve over ice in a rocks glass and garnish with an orange peel, cherries, and 6 drops of bitters.

Serves 10

Recipe by Living Lark

WINTER COCKTAIL

Lady Grey Old Fashioned

Tarragon French 75

Recipe by Living Lark

WINTER COCKTAIL



INGREDIENTS

2 oz Vigilant Navy Strength Gin

3 oz sparkling wine

1 oz simple syrup infused
with tarragon

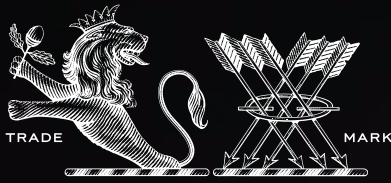
1 oz lemon juice

Lemon peel, *garnish*

INSTRUCTIONS

Stir all ingredients with ice, then strain into a coupe glass. Garnish with lemon peel.

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