

# The Cocktails of the Month

The Riverboat Collection provides any whiskey lover with an extremely diverse collection of flavors and whiskey recipe variations. To highlight the complexity of each of these incredible products, we will unveil a series of Cocktails of the Month each month with this newsletter!

## The Threshold

Phillip wanted to make a drink that showcases the Double Gold Medal Deckhand Rye. This cocktail has become #1 among the Brain Brew Crew.

Combine all ingredients in a Mixing Glass - add ice and stir 30 seconds

- 2 oz Deckhand Rye
- .75 oz Yellow Chartreuse
- .75 oz Fresh Lemon Juice
- .5 oz Agave Nectar
- 2 Dashes Peychaud's Bitters

Strain into a Chilled Coupe Glass

Garnish with Lemon Peel



## THREE B - Bourbon, Berry, Basil Sour

Phillip was looking for something with lots of flavor that is still refreshing for the summer. Yes it takes some work to make up the special Berry Sour mix - but it's well worth it.

- 1.5 oz Paddle Wheel Bourbon
- 1.5 oz Berry Sour Mix (see below)
- .25 oz Fresh Lemon Juice
- 2 oz Soda Water or your favorite Citrus Seltzer
- 5 Basil Leaves

In a Mixing Glass, MUDDLE Paddle Wheel, Fresh Lemon Juice, and Basil Leaves. Add Berry Sour and Ice, Stir with Bar Spoon for 20 seconds. Strain into a Fresh Glass filled with Ice. Top with Soda Water or Citrus Seltzer. Garnish with Basil and Berry

Berry Sour Mix

1/2 Cup Water

1/2 Cup Fresh Lemon Juice

1/2 Cup Sugar

8 oz Fresh Berries

Add all ingredients to a sauce pan and simmer over low heat for 30 minutes. Strain, cool & refrigerate.



## Strawberry Julep

Doug loves mint. With fresh strawberries at the Newtown Farm Market he just had to find something that brought out their flavor. Here's a super fresh and fun twist on a Julep.

Muddle together

- 3 strawberries
- 6 Mint Leaves
- 1/2 ounce of simple syrup
- 2 oz Old Dexter

Add Ice and shake 15 seconds

Strain into glass with fresh ice



## Smoke on the Water Margarita

While watching a Jimmy Buffet Cincinnati Concert Replay at Margaritaville.tv....at the Beach Bar - Doug started messing with variations on a Margarita. Smoke on the Water is his new favorite Margarita - crafted with the one of a kind Tall Stack Smoked Bourbon.



Shake together with ice

- 2 ounces of Tall Stacks Smoked Bourbon
- 1 ounce of Cointreau (or Triple Sec)
- 1 1/2 ounces of Lime Juice
- 1 ounce of simple syrup

Serve in Margarita glass with salt on the rim.



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3849 Edwards Rd., Newtown, OH 45244