

EST.  2017

# MIXOLOGY & CRAFT



# WHISKEY CARDS

# HOW TO USE

- *WASH* your whiskey stones properly before their first use.
- *FREEZE* your whiskey stones for at least 4 hours, preferably in your tray/bag.
- *ADD A FEW* of the chilled stones to a lowball glass.
- *POUR* yourself a drink and enjoy.





# AVOID OVER-DILUTION

*Ice cubes chill your whiskey, but also turn it into a watery mass in just minutes.*

*Chilled stones keep your whiskey cold while avoiding over-dilution. Then, you can add several drops of water to adjust your whiskey's taste to your palate.*





**"TOO MUCH OF  
ANYTHING IS BAD,  
BUT TOO MUCH GOOD  
WHISKEY IS BARELY  
ENOUGH."**

**-MARK TWAIN**

# OLD FASHIONED



## Ingredients

- 2 oz Bourbon (or Rye Whiskey)
- 1/2 oz Demerara syrup
- 3 dash Angostura Bitters
- 1 Lemon/orange twist

## How to make

- Combine ingredients in a rocks glass.
- Add ice.
- Garnish with a lemon and orange twist and enjoy.

**"THERE IS NO BAD  
WHISKEY.  
THERE ARE ONLY  
SOME WHISKEYS  
THAT AREN'T AS  
GOOD AS OTHERS."**

**-RAYMOND CHANDLER**

# WHISKEY SOUR



## Ingredients

1 1/2 oz Bourbon  
3/4 oz Fresh lemon juice  
3/4 oz Simple syrup  
Maraschino cherry

## How to make

- Add all the ingredients to a shaker filled with ice and shake.
- Strain into a rocks glass filled with fresh ice.
- Garnish with a cherry and lemon wedge.

**"YOU CAN HANDLE  
JUST ABOUT ANYTHING  
THAT COMES AT YOU  
OUT ON THE ROAD WITH  
A BELIEVABLE GRIN,  
COMMON SENSE, AND  
WHISKEY."**

**-BILL MURRY**



# MINT JULEP

## Ingredients

3/4 oz Simple syrup



2-1/2 oz Bourbon

8 Mint leaves



## How to make

- In a Julep cup or rocks glass, lightly muddle the mint and simple syrup.
- Add the bourbon and pack tightly with crushed ice.
- Stir until the cup is frosted on the outside.
- Top with more crushed ice to form an ice dome and garnish with a few drops of bitters and a mint sprig.



**"NEVER CRY OVER  
SPILLED MILK.  
IT COULD VE BEEN  
WHISKEY."**

**-ANONYMOUS CAT**

# MANHATTAN



## Ingredients

2 ½ oz Rye or Canadian  
Whiskey  
1 oz Sweet Vermouth  
2 dashes Angostura

## How to make

- Add all the ingredients to a shaker/mixing glass with ice, and stir until well-chilled.
- Strain into a chilled coupe glass.
- Garnish with a brandied cherry.

**"COURAGE IS A  
VITAMIN BEST  
SWALLOWED WITH  
WHISKEY."**

**-JAROD KINTZ**

# WHISKEY SMASH





## Ingredients

- 3 lemon wedges
- 2 ounces bourbon
- 3/4 ounce simple syrup
- 4 mint leaves
- Garnish: mint sprig

## How to make

- In a shaker lightly muddle the lemon wedges
- Add the remaining ingredients and ice and shake.
- Strain into glass filled with ice.
- Garnish with a spring of mint



**"IT IS TRUE THAT  
WHISKEY IMPROVES  
WITH AGE.  
THE OLDER I GET,  
THE MORE I LIKE IT."**

**-JOHNNY CARSON**

# VIEUX CARRE




## Ingredients

- 4 dashes of bitter
- 3/4 oz Sweet vermouth
- 3/4 oz Cognac
- 3/4 oz rye whiskey
- 1 lemon peel strip

## How to make

- Add all ingredients into a mixing glass with ice and stir until cold.
- Strain into a cocktail glass.
- Garnish with a lemon peel.



**"A GOOD GULP OF HOT  
WHISKEY AT BEDTIME  
IT'S NOT VERY  
SCIENTIFIC,  
BUT IT HELPS."**

**-ALEXANDER FLEMING**



# IRISH MULE



## Ingredients

2 oz. Irish whiskey  
1 oz. Lime juice  
3 oz. ginger beer  
Sprig of mint

## How to make

- Fill a copper mug with ice, then pour in 2 oz. of Irish whiskey.
- Add 1 oz. of lime juice directly into the glass. - Fill the glass with ginger beer and stir to mix.
- Garnish with a spring of fresh mint

**"THE LIGHT MUSIC OF  
WHISKEY FALLING INTO  
A GLASS,  
AN AGREEABLE  
INTERLUDE."**

**-JAMES JOYCE**

# REVOLVER



## Ingredients

- 2 oz Bourbon
- 1/2 oz Coffee Liqueur
- 2 dashes of bitter
- 1 orange peel strip

## How to make

- Add all the ingredients to a mixing glass filled with ice
- stir until chilled.
- Strain into a chilled cocktail glass, and garnish with a wide strip of orange peel.

**"WHISKEY CLAIMS TO  
ITSELF ALONE THE  
EXCLUSIVE OFFICE OF  
SOT-MAKING."**

**-THOMAS JEFFERSON**

# HANZO STEEL

## Ingredients

2 oz Japanese Whisky

1/4 oz honey syrup\*

1/4 oz Montenegro amaro

a dash of bitters



## How to make

- *How to Make*
- Add all ingredients to a mixing glass. Top with ice and stir.
- Strain and serve down (no ice) into a chilled Old Fashioned glass. Garnish with an expressed lemon peel, resting across the rim of glass.

\*Honey syrup: Use a 1:1 ratio of good quality honey to warm water. Stir till fully integrated.

**"NEVER DELAY KISSING  
A PRETTY GIRL OR  
OPENING A BOTTLE OF  
WHISKEY."**

**-ERNEST HEMINGWAY**

# RUSTY NAIL

## Ingredients

2 oz. Scotch whiskey

1/2 oz. Drambuie



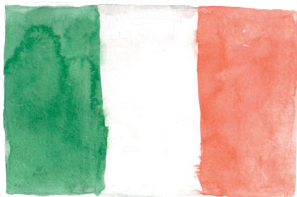
## How to make

- How to Make
- Combine the Scotch and Drambuie in double Old-Fashioned glass.
- Add lots of ice.
- Stir.



# **ORIGINS AND CHARACTERISTICS OF THE MOST POPULAR WHISKEYS**





### **IRISH WHISKEY**

**SMOOTH FLAVOR, MADE FROM A MASH OF MALT AND  
DISTILLED IN WOODEN CASKS FOR AT LEAST THREE YEARS**



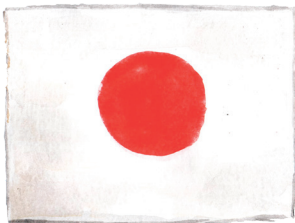
### **SCOTCH WHISKEY**

**MADE IN SCOTLAND FROM EITHER MALT OR GRAIN. AGED IN AN OAK BARREL FOR AT  
LEAST THREE YEARS. IN BLENDED SCOTCH, THE AGE OF THE WHISKEY IS DETERMINED  
BY THE YOUNGEST WHISKEY (WHICH CANNOT BE YOUNGER THAN 3 YEARS).**



### **AMERICAN BOURBON**

AMERICAN WHISKEY IS MADE FROM AT LEAST 51 PERCENT CORN, AGED IN NEW OAK BARRELS, AND PRODUCED IN THE USA. IT'S BOTTLED AT 80 PROOF OR MORE.



### **JAPANESE WHISKEY**

JAPANESE WHISKEY IS THE NEWEST ADDITION TO THE WHISKEY WORLD. IT'S DISTILLED ACCORDING TO HIGH STANDARDS AND FOLLOWS CLASSIC SCOTCH WHISKEY FLAVOR PROFILES.



### TENNESSEE BOURBON

TENNESSEE BOURBON IS REQUIRED BY STATE LAW BE PRODUCED IN TENNESSEE. IT'S AGED IN CHARRED OAK BARRELS AND FILTERED THROUGH CHARCOAL, GIVING IT A SWEETER TASTE THAN OTHER BOURBONS.



### CANADIAN WHISKEY

MADE FROM CORN AND RYE, CANADIAN WHISKEY IS BARREL-AGED FOR AT LEAST THREE YEARS. IT'S AN ESPECIALLY LIGHT AND SMOOTH WHISKEY.



**NOW,  
GRAB A STONE COLD DRINK  
AND  
DON'T FORGET TO  
ACTIVATE YOUR 3-YEAR  
EXTENDED WARRANTY.**

**WHISKEYWARRANTY.COM**

## **WARNINGS**

- \* USE WHISKEY STONES ONLY TO CHILL YOUR DRINKS**
- \* DO NOT PUT WHISKEY STONES IN YOUR MOUTH**
  - \* BEWARE OF CHOKING HAZARD**
- \* NOT TO BE USED UNDER THE AGE OF 21 YEARS**
  - \* DRINK RESPONSIBLY**

**HELP AND SUPPORT:**  
**SUPPORT@MIXOLOGYANDCRAFT.COM**

**WWW.MIXOLOGYANDCRAFT.COM**

**WARRANTY:**  
**WWW.WHISKEYWARRANTY.COM**