

# Pine Barrens American Single Malt Whisky

## Whisky Sour

*2 oz Pine Barrens Single Malt  
½ oz Elderflower  
1 ½ oz Lemonade*

**Combine all ingredients in shaker with ice.  
Shake, then strain over ice.  
Garnish with cherry.**

## Single Malt Sidecar

*2 oz Pine Barrens Single Malt  
¾ oz Orange Sorbetta  
¾ oz Fresh lemon juice*

**Shake all ingredients; serve in an iced and sugar-rimmed glass with an orange twist.**

## Buck

*2 oz Pine Barrens Single Malt  
¾ oz Fresh lime juice  
¾ Ginger syrup*

**Shake and serve in a rocks glass.**

### Ginger Syrup:

*1 Cup chopped ginger  
1 Cup sugar  
1 Cup water*

***Bring ingredients to a boil in a saucepan, stirring until sugar dissolves.  
Remove from heat and let it sit covered for 20-30 minutes.  
Double-strain through a fine mesh strainer.  
Refrigerate until ready to use***