

Rough Rider Double Casked Straight Bourbon Whisky

TR's Old Fashioned

2 oz Rough Rider Bourbon
3 dashes Angostura Bitters
½ oz simple syrup

**Combine all ingredients in a rocks glass
add ice and express orange peel**

Mint Julep

2 oz Rough Rider Bourbon
¼ oz simple syrup
8 mint leaves

Muddle mint, add syrup, fill with ice and stir

Rough Rider Sour

2 oz Rough Rider Bourbon
¾ oz Fresh lemon juice
¾ oz Fresh lemon juice
¾ oz simple syrup
Cherry Garnish

**Shake all ingredients in a shaker, add to rocks glass
and garnish with a cherry.**

Gold Rush

2 oz Rough Rider Bourbon
¾ oz Fresh lemon juice
¾ oz Honey syrup

**Combine all ingredients in a shaker. Shake vigorously, then
strain over ice into a rocks glass**

Apples Don't Fall Far From the Tree

*2 oz Rough Rider Bourbon
1.5 oz Apple Juice
½ oz Cinnamon syrup
¼ oz Fresh lemon juice
1 Dash of Angostura bitters*

**Shake all ingredients, then strain into glass.
Garnish with an orange twist.**

Porch Pop

*2 oz Rough Rider Bourbon
¾ oz Maple Syrup
1/5 oz Fresh lemon juice
5 oz Great South Bay Beer (lager or pilsner best)*

**Shake all ingredients, minus beer, with ice.
Dump into glass, top with ice and add beer**

Rough Rider Tea

*2 oz Rough Rider Bourbon
unsweetened black tea
¼ oz Fresh lemon juice
¼ oz Fresh lime juice
½ oz simple syrup
3-4 mint leaves*

**In a shaker, muddle mint; add ice and the rest of the ingredients and shake.
Garnish with mint sprig and lemon slice in rocks glass with ice.**

Unsweetened Black Tea: Base Recipe

***Boil 2 cups of water
Remove from heat and steep 4 black tea bags for 8 minutes.
Discard tea bags and add 2 cups of water.
Transfer to pitcher and chill.***