



# THREE BARREL RYE WHISKY

## ROUGH RIDER

### BULL MOOSE



#### LONG ISLAND SPIRITS

Established in 2007, Long Island Spirits is surrounded by potato, corn and rye farms in the heart of Long Island's acclaimed wine region. Blessed with a microclimate similar to the Bordeaux region, the area is home to over 60 wineries and dozens of pre-revolutionary family-owned farms. The Distillery follows sustainable practices and is a pioneer in innovative fermenting, distilling and blending techniques.

#### TEDDY ROOSEVELT'S "ROUGH RIDER'S"

In 1898, Teddy Roosevelt, a native Long Islander, organized the United States First Volunteer Cavalry, known as the Rough Rider's. This disparate group of men cherished adventure, independence and excellence. Long Island Spirits is located just miles from where the Rough Rider's were quarantined and then disbanded following their victory in the Spanish American War in a legendary summer they had in Montauk Point.

#### ROUGH RIDER UNIQUE THREE-BARREL AGING REGIME



#### Ultimate Spirits Competition 2018 American Rye Whisky

| Brand                         | Rough Rider Bull Moose Three Barrel | Sazerac       | Woodford Reserve | Col. E.H. Taylor | Highest Double | Few*         | Hudson Manhattan |
|-------------------------------|-------------------------------------|---------------|------------------|------------------|----------------|--------------|------------------|
| Producer Type                 | Craft                               | Big Brand     | Big Brand        | Big Brand        | Craft          | Craft        | Craft            |
| Parent                        | Independent                         | Buffalo Trace | Brown Forman     | Buffalo Trace    | Constellation  | Independent* | William Grant    |
| State                         | NY                                  | Kentucky      | Kentucky         | Kentucky         | UT             | IL           | NY               |
| MSRP                          | \$35.00                             | \$27.00       | \$35.00          | \$70.00          | \$35.00        | \$55.00      | \$50.00          |
| ABV                           | 45%                                 | 45%           | 45%              | 50%              | 46%            | 46.5%        | 46%              |
| Rating                        | 96<br>Chairmans Award               | 94            | 93               | 92               | 93             | 92           | 91               |
| Great Value Award             | Yes                                 | Yes           | Yes              | No               | Yes            | No           | No               |
| Cocktail Recommendation Award | Yes                                 | No            | Yes              | No               | No             | Yes          | No               |

\* Samson & Surrey

#### Tasting Notes:

"Spicy, earthy oiled leather and pipe tobacco are accompanied by dates and apple tart tatin on the nose. Grain-forward and toasted on the palate, stone fruits and honey come forward before touches of white pepper, brown sugar, and rolled oats on the finish".

- F. Paul Pacult

- **ABV:** 45%
- **Mash Bill:** 93% Rye and 7% Malted Barley
- **Non-Chill Filtered**
- **Case Size:** 6 x 750ml bottles per case
- **UPC:** 891500002287

#### Classic Cocktails

##### Manhattan

- 2 oz Rough Rider Bull Moose Rye
- 1 oz Sweet Vermouth
- 2 dashes Angostura Bitters
- 1 Maraschino Cherry (Garnish)

Pour ingredients into mixing glass filled with ice and stir. Place Maraschino Cherry into rocks glass and strain contents into rocks glass.

##### Sazerac

- 2 oz Rough Rider Bull Moose Rye
- 1/4 oz of Absinthe
- 1/2 oz of Simple Syrup
- 3 dashes of Angostura Bitters
- Lemon Twist (Garnish)

Combine ingredients into mixing glass (except for absinthe) filled with ice and stir. Coat interior of rocks glass with Absinthe, then strain contents of mixing glass into rocks glass, garnish with lemon peel.

##### Boulevardier

- 1.5 oz Rough Rider Bull Moose Rye
- 1.5 oz Sweet Vermouth
- 1.5 oz Campari
- 2 dashes of Angostura Bitters
- Lemon Twist (Garnish)

Combine ingredients into mixing glass filled with ice and stir. Place Maraschino Cherry into rocks glass and strain contents into rocks glass.

##### Vieux Carré

- 1.5 oz Rough Rider Bull Moose Rye
- 1.5 oz Brandy
- 1.5 oz Sweet Vermouth
- 2 dashes Angostura Bitters
- Lemon Twist (Garnish)

Combine ingredients into mixing glass filled with ice and stir. Pour into rocks glass and garnish with lemon twist.



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# STRAIGHT BOURBON WHISKY

# ROUGH RIDER



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### ROUGH RIDER UNIQUE DOUBLE CASK RESERVE AGING METHOD



### Ultimate Spirits Competition 2016 Bourbon Whisky

| Brand                         | Rough Rider Double Cask | Russell's Reserve 10 Year Old | Old Forester | Four Roses Small Batch | Woodford Reserve Distillers Select | Hudson Baby Bourbon | Breckenridge |
|-------------------------------|-------------------------|-------------------------------|--------------|------------------------|------------------------------------|---------------------|--------------|
| Producer Type                 | Craft                   | Big Brand                     | Big Brand    | Big Brand              | Big Brand                          | Craft               | Craft        |
| Parent                        | Independent             | Wild Turkey                   | Brown Forman | Four Roses             | Brown Forman                       | William Grant       | Independent  |
| State                         | NY                      | Kentucky                      | Kentucky     | Kentucky               | Kentucky                           | NY                  | CO           |
| MSRP                          | \$35.00                 | \$47.00                       | \$45.00      | \$33.00                | \$80.00                            | \$50.00             | \$44.00      |
| ABV                           | 45%                     | 45%                           | 45.2%        | 45%                    | 45.2%                              | 46%                 | 43%          |
| Rating                        | 94                      | 95                            | 94           | 93                     | 93                                 | 94                  | 91           |
| Great Value Award             | Yes                     | Yes                           | No           | No                     | Yes                                | No                  | No           |
| Cocktail Recommendation Award | Yes                     | Yes                           | Yes          | No                     | Yes                                | No                  | Yes          |

### Tasting Notes:

"Bright and spicy on the nose with hints of chewy caramel, milk chocolate, and toasty orange peel. The palate is round and rich with roasted peanuts, baked apricot, and dried fig flavors balanced by a nice acidity and a hint of pepper. Very nice."

- F. Paul Pacult

- **ABV:** 45%
- **Mash Bill:** 60% Corn, 33% Rye and 7% Malted Barley
- **Non-Chill Filtered**
- **Case Size:** 6 x 750ml bottles per case
- **UPC:** 891500002256

## Classic Cocktails

### Old Fashioned

- 2 oz Rough Rider Bourbon
- 4 dashes Angostura Bitters
- 1 Tsp Sugar
- 2 Orange Wheels
- 2 Maraschino Cherries

Muddle Bitters, sugar, orange wheel and cherry in rocks glass. Remove orange rind and add RR Bourbon with ice. Garnish with fresh Orange wheel and cherry.

### Mint Julep

- 2 oz Rough Rider Bourbon
- 1/4 oz of Simple Syrup
- 8 Mint Leaves

Muddle syrup and mint leaves in rocks glass. Add Bourbon and pack with crushed ice and stir. Add more crushed ice and garnish with mint sprig.

### Gold Rush

- 2 oz Rough Rider Bourbon
- 3/4 oz Fresh Lemon Juice
- 3/4 oz Honey

Combine ingredients in shaker with ice and shake vigorously. Strain and pour over ice into a rocks glass.

### Ward Eight

- 2 oz Rough Rider Bourbon
- 1/2 oz Fresh Lemon Juice
- 1/2 oz of Fresh Orange Juice
- 2 tsp Grenadine
- 2 speared cherries (Garnish)

Combine ingredients into shaker with ice. Strain and pour over ice into cocktail glass, garnish with 2 speared cherries.



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