

# DISTILLERY NO. 209

## COCKTAILS

### ROSEMARY SALTY DOG

- 1.5 oz. No. 209 Gin
- 3 oz. Grapefruit Juice
- 1 Rosemary Sprig
- Kosher Salt

Shake gin and grapefruit juice over ice. Rim glass with kosher salt. Strain cocktail into glass and garnish with rosemary sprig.

### BAY NEGRONI

- 1.5 oz. No. 209 Gin
- .75 oz. Luxardo Bitter Liqueur
- .75 oz. Boissiere Sweet Vermouth
- 2 Drops Saline

Stir ingredients over ice. Strain into a rocks glass over ice or with an ice sphere. Garnish with flamed orange peel.

### SAN FRANCISCO GIN & TONIC

- 1.5 oz. No. 209 Gin
- 3-4 oz. Fever Tree Indian Tonic
- .5 oz. Grapefruit Juice
- 6 Juniper Berries
- 1 Rosemary Sprig

Add gin to glass, followed by ice cubes. Add tonic, juice, juniper berries and rosemary sprig.

### OLD FLIRTY BASTARD

- 1 oz. No. 209 Gin
- 1 oz. Michter's Rye
- 1 oz. Lime Juice
- .75 oz. Vanilla Simple Syrup
- 2 Dashes Lavendar Bitters

Shake over ice and double strain into a chilled coupe or martini glass. Garnish with mint sprig.

### BASIL GIMLET

- 2.5 oz. No. 209 Gin
- .75 oz. Lime Juice
- .5 oz. Simple Syrup
- 3 Basil Leaves

Add ingredients over ice and shake. Strain into a glass and garnish with basil leaf.

### BASIL ROSE

- 1.5 oz. No. 209 Gin
- .5 oz. Lime Juice
- .25 oz. Agave Nectar
- 1 Basil Leaf
- 1 Strawberry

Muddle strawberry and agave nectar. Add remaining ingredients and shake over ice. Strain into Martini or Coupe glass, garnish with fresh basil leaf.

### COCO COCOA

- 1.5 oz. No. 209 Gin
- .5 oz. Coconut Milk
- .5 oz. Agave Nectar (1;1)
- .75 oz. Orange Juice
- .25 oz. Lime Juice
- Dark Chocolate

Combine ingredients and shake over ice. Strain into glass and garnish with grated dark chocolate.

### CHERRY FIZZ

- 2 oz. No. 209 Gin
- .75 oz. Lime juice
- .5 oz. Simple Syrup
- .5 oz. Egg White
- 3 Ripe Bing Cherries
- Splash Club Soda

Muddle cherries with gin. Add all other components. Dry shake to emulsify egg. Wet shake with ice. Double strain into Collins class. Fill with crushed ice, leaving just enough room for a splash of soda to top. Garnish with cherry wrapped with a lime twist.



/Distillery209



@Distillery209



/DistilleryNo.209

### ALPINE MONK

- 2 oz. No. 209 Gin
- .5 oz. Yellow Chartreuse
- .5 oz. Lillet
- 2 dashes Regan's Orange Bitters

Combine all ingredients, sans gin, in double rocks glass. Add large format ice (2x2 or sphere). Slowly stir in gin to finish. Garnish with lemon twist.

### HONOR & GLORY

- 1.5 oz. No. 209 Sauvignon Blanc Gin
- .75 oz. Cocchi Americano
- .5 oz. Cynar
- 1 dash Peach Bitters

Stir over ice and strain into a coupe. Garnish with lemon twist.

### RASPBERRY SPICE

- 2 oz. No. 209 Gin
- .75 oz. Lemon Juice
- .75 oz. Simple Syrup
- 3 Raspberries
- Large piece of Jalapeno

Muddle raspberries with lemon juice, simple syrup and gin. Add jalapeno. Shake over ice and strain into a rocks glass. Garnish with raspberry on a stick or jalapeno slices.

### LAST WORD

- .75 oz. No. 209 Gin
- .75 oz. Lime Juice
- .75 oz. Green Chartreuse
- .75 oz. Luxardo Maraschino Liqueur

Shake all ingredients over ice and strain into a cocktail glass. Garnish with brandied cherry or lime wheel.

### LEMON GINGER PUNCH

- 100 oz. No. 209 Gin
- 50 oz. Simple Syrup
- 37.5 oz. Lemon Juice
- 50 Lemon Thyme Sprigs
- Ginger Beer

Add gin, simple syrup, lemon juice and 10 thyme sprigs to a punch bowl and stir. Add ice leaving room at the top. Top off with ginger beer and garnish with thyme sprig.

### SOUTHSIDE

- 2 oz. No. 209 Gin
- 1 oz. Simple Syrup
- .75 oz. Lime Juice
- 3 oz. Club Soda
- 2 Mint Sprigs

Muddle mint with lime juice and simple syrup. Add gin and shake. Strain into a coupe glass. Top with soda water and garnish with mint sprig.

### GINLADA

- 1.5 oz. No. 209 Gin
- .75 oz. Orgeat
- .75 oz. Pineapple Juice
- .75 oz. Lemon Juice
- 3 dashes Peychaud's Bitters

Shake ingredients over ice and strain into a coupe glass.

### AGED NEGRONI

- 1.5 oz. No. 209 Cabernet Sauvignon Gin
- .75 oz. Sweet Vermouth
- .5 oz. Gran Classico

Stir over ice and serve in a rocks glass with ice sphere. Garnish with a lemon twist.