

2023 AMERICAN COCKTAIL BOOK

23 Australian Bartenders
Share Their Favourite
Cocktails Spotighting
American Spirits

cheers!

SPRITS FROM THE USA

ABOUT

Australian bartenders share their favourite cocktails that spotlight U.S. Spirits in the '2023 American Cocktail Book', launching on 4th of July.

Twenty-three of Australia's finest bartenders and mixologists have partnered with 'Cheers! Spirits from the USA' to create a free cocktail book that includes their favourite cocktails that spotlight American spirits.

The bartenders involved represent some of the best in the business, including Matthew Dale from Re Bar in Sydney, Corby Small from The Gresham Bar in Brisbane, Sebastian Terreux from Bank Street Social in Adelaide, Ana Marie from The 18th Amendment Bar in Melbourne and Stu Inger from Volstead Repeal in Canberra.

The cocktail recipes vary in taste and the level of complexity, but they all highlight the quality and versatility of American spirit brands including Angel's Envy, Jack Daniels, Maker's Mark, Old Forester, Sagamore Spirit, Wild Turkey, Westland, Westward American Single Malt Whiskey and Woodford Reserve. Whether you prefer a Manhattan or Whiskey Sour, an Old Fashioned or a Sazerac, there's a recipe in this book for all adult spirits enthusiasts.

Hard copies of the book will be available to view at the participating venues, or an e-version will be free to download from July 4, 2023.

You can compare your favourite at home attempt from the cocktail book with the expertly crafted version by visiting the below bartenders at their venue:

New South Wales:

Matthew Dale from Re Bar
Lachlan Hill from Stitch Bar
Evan Brown from The Grounds of Alexandria
Felicity Eshman from Shady Pines
Aman Karmacharya from Palazzo Salato by Love Tilly Devine
Judith Zhu from Doorknock
Jaime Evans from Peakhurt
Ben Copas from The Potting Shed
Naomi Dorrell from Burdekin Hotel
Daniela Barboglio from Birdie's Rooftop
Damian Blair from North Annandale
Raphael Redant from Hickson House
Tom Joseph from The Duke of Clarence
London Purvis from Doss House
Jay Cozma from Baxter Inn
Alexander Thorn from Frank Macs

Victoria:

Rory Hutchinson from Beneath Drivers Lane
Yao Wong from The Elysian Whisky Bar
Ana Marie from The 18th Amendment Bar
Andy Chu from One or Two

Australian Capital Territory:

Stu Inger from Volstead Repeal

Queensland:

Corby Small from The Gresham

South Australia:

Sebastian Terreux from Bank Street

Charles McEntee from the Distilled Spirits Council of the U.S. (DISCUS), which sponsors the 'Cheers! Spirits from the USA' campaign in Australia says, "We've been extremely impressed at the calibre of cocktails these Australian bartenders who are at the top of their game have created. Not only do the recipes reflect their extreme level of expertise, but they can also be recreated at home. We hope that adults across Australia really enjoy this 2023 American Cocktail Book."

To download the **FREE 2023 American Cocktail Book** thanks to 'Cheers! Spirits from the USA' visit: cheersspiritsfromtheusa.com/au/cocktail-book

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For those adults who choose to drink, they should do so in moderation and responsibly at all times. For more information: www.drinkinmoderation.org.

The Distilled Spirits Council of the United States (DISCUS) is the leading voice and advocate for the U.S. spirits industry. DISCUS' "Cheers! Spirits from the U.S.A." campaign, supported by the U.S. Department of Agriculture's Agricultural Trade Promotion (ATP) program & Market Access Program (MAP), seeks to increase the awareness and partiality of U.S. distilled spirits among adult consumers, buyers and importers in key export markets.

The U.S. distilled spirits industry is committed to social responsibility.

The Distilled Spirits Council of the United States, Inc., prohibits discrimination in its programs on the basis of race, religion, national origin, age, gender, disability, or other protected status.

MARLIVALE FARM



Matthew Dale
RE Bar (NSW)

Matthew is currently the Venue Manager of RE Bar in South Eveleigh, Sydney. He has been a bartender for the last 6 years working around the country in multiple national recognised venues but has since found a home in RE Bar due to the shared passion of sustainability.

At RE nearly everything you come into contact with, in fact – from the salvaged Maison Balzac glassware and Mud ceramics formed with excess clay to the imperfect produce in the drinks – aims to minimise environmental impact in some way.



HOW TO

30ml Angel's Envy
Kentucky Straight Bourbon
10ml Rice Milk Liqueur
60ml Clarified Banana Juice
60ml Soda Water
2ml Tonka Bean Infused Vodka

Rice Milk
500ml Rice Milk
1 Lemon

Pour rice milk into a pot and bring to a simmer. Squeeze half a lemon to allow separation. Strain through coffee filter. Add equal parts rice milk and vodka and add 20% sugar of total weight.

Clarified Banana Juice
Bananas
Pectinase

Blend bananas and 2% pectinase in Thermomix at 40C for 8mins. Strain through coffee filter.

Tonka Bean Vodka
5g Tonka Beans
500ml Vodka

Grate tonka beans into vodka and leave for 24 hours. Strain through coffee filter.

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FLORENTINO

Inspired by Florentine biscuits, which are almond cookies that have orange and cherries in them and then dipped in chocolate.



Rory Hutchinson
Beneath Drivers Lane (VIC)

Rory has been working in the Melbourne hospitality scene for the last 8 years in a variety of venues. He fell in love with the craft and the industry as soon as his career began, and cocktails became his passion when he became head bartender at a busy city restaurant.

Beneath Driver Lane is an underground bar hidden within the city of Melbourne. This venue boasts an impressive and extensive whiskey collection which features live blues music three nights a week.



HOW TO

40ml Westland American Single Malt Whiskey Sherry Wood Cask
4ml Campari
20ml Orange Juice
15ml Lemon Juice
15ml Rich Sugar Syrup
2 drops of Saline Solution
2 drops of Bitter Man's Xomole Chocolate Bitters
3 drops of Wonderfoam

Dry shake then wet shake, and fine strain into a double rocks glass filled with ice.

Garnish with a dehydrated orange slice half dipped in chocolate.

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SMOKE N' OAK



London Purvis The Doss House (NSW)

London Purvis is the venue manager at The Doss House. London fell in love with Whiskey, and that love led her to The Doss House. It's a place where passion for the spirit deepens with time, just like a fine dram. Now, The Doss House is her second home. You'll usually find her behind the bar, ready to guide you to your new favourite Whiskey.

The Doss House is an intimate, heritage underground bar with a stylish vintage interior, allowing you to easily feel transported back to another time. Recapturing the convivial spirit of Sydney's formative years.



HOW TO

25ml Woodford Reserve Kentucky Straight Bourbon Whiskey
10ml Coconut Washed Mezcal
5ml Giffard White Cacao (strained)
1ml Gum Syrup
1 dash of Angustora Bitters
1 small dash of Aztec Chocolate Bitters

Coconut Washed Mezcal
1/3 cup Coconut Oil
1 bottle of Mezcal
(left in freezer for 12 hours)

Stirred and strained into a double rocks.

Garnish with an orange coin.

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JO-JO SOUR

This drink was inspired while Aman was reading a book called "One flew over Cuckoo's Nest" by Ken Kesey and as a tribute to one of his favourite actors, Jack Nicholson, who is in the movie. This novel taught him about understanding and appreciating freedom and exploring your full potential.



Aman Karmacharya
Palazzo Salato (NSW)

Aman is an up and coming member of the hospitality industry and is currently working at Palazzo Salato.

Located in Clarence Street, Palazzo itself is an Italian restaurant serving exquisite food prepared with freshest ingredients and meticulous attention alongside extensive 600+ bottles of wines and an amazing variety of cocktails and amaro.



HOW TO

30ml Maker's Mark Kentucky Straight Bourbon
10ml Homemade Pear Liqueur
110ml Lemon Juice
10ml Simple Syrup
5ml Egg White

Add all the ingredients in a shaker tin and dry shake it. Add ice and shake it again. Double strain it into a chilled coupe glass.

Garnish with a slice of pear.

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THIRD TIME'S THE CHARM



Yao Wong
The Elysian Whiskey Bar (VIC)

Yao Wong is a much loved member of the bar community, with years of experience under his belt. He is currently working at The Elysian Whiskey Bar.

The Elysian Whiskey Bar is a small and cosy neighbourhood whiskey and cocktail bar located on the lower end of Brunswick Street in Fitzroy, Melbourne. They have an ever changing backbar of 350 bottles of rare and interesting whiskeys on the shelves.



HOW TO

15ml Angel's Envy Kentucky
Straight Bourbon
15ml Cognac
5ml Pedro Ximenez Sherry
1 dash of Angostura Bitters
1 dash of Orange bitters

Add all ingredients into a mixing glass
and stir over ice. Strain into glass full of
ice (or large rock preferably)

Glassware: Old-fashioned/rocks
Garnish with an orange twist

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GOLD DERBY

The Gold Derby is one of those cocktails Tom loves to play around with. In this case he leaned towards its obvious similarities to the more modern Gold Rush, adding some old south depth with Crème de Peche and Peychaud's.



Tom Joseph
The Duke of Clarence (NSW)

Tom started bartending over 8 years ago while living overseas and found a passion that's been paying the bills ever since! He's since worked in fine dining, sports bars, cocktail bars and distillery bars, shaking tins and breaking hearts. His current adventure is managing The Duke of Clarence.

The Duke of Clarence is inspired by an 18th Century English Tavern, hidden in the heart of Sydney. The venue is known for their knowledgeable bartenders and range of spirits.



HOW TO

- 30ml Old Forester Kentucky Straight Bourbon Whisky
- 14ml Crème de Peche
- 15ml Pink Grapefruit and Honey Syrup (1:2:1 – Pink Grapefruit Juice, Honey, Water)
- 15ml Lemon Juice
- 1 dash Peychaud's Bitters

Shake, double strain into coupe glass, grapefruit twist as a garnish.

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ONE OR TWO OLD FASHIONED



Andy Chu
One or Two (VIC)

Andy Chu is a Sydney born, Hong Kong raised, bartender. He has previously worked at iconic venues such as The Everleigh, and is passionate about the history of alcohol as well as developing his craft. He is the owner and operator of small-bar One or Two.

One or Two is a Contemporary Hide-out Bar, hiding inside Chinatown of Melbourne City. Following the idea of "Wabi-Sabi", also means a living of embracing imperfect, impermanent.



HOW TO

30ml Angel's Envy Kentucky Straight Bourbon
5ml House-made Brown Syrup
1 small dash of Saline Solution
2 dashes of Aromatic Bitters
1 dash of Orange Bitters

Brown Syrup
300g Caster Sugar
50g Coconut Brown Sugar
150g Filtered Water

Thermomix or cook until all sugar is dissolved.

Stir the cocktail with ice for an optimum temperature and dilution. Pour over block cube ice. Garnish with an orange twist.

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ANNIE OAKLEY!

Named after the awesome female sharpshooter from the 1800's



Flick Eshman Shady Pines (NSW)

Flick has been in the industry for 8 years starting in Wollongong and then moving to the city to pursue her passions. She followed her love of shaking tins and whiskey to work in some of the best bars in Sydney and that led her to where she is today - Shady Pines.

Shady Pines Saloon is a Nashville-style bar in Sydney known for their specialty whiskeys and amazing hospitality.



HOW TO

20ml Woodford Reserve Kentucky Straight Rye Whiskey
8ml PX Sherry
8ml Sweet Vermouth
2 dashes of Chocolate Bitters

Pour all ingredients into a cocktail shaker with ice, stir, pour into a Nick and Nora glass.

Garnish with dark chocolate and coconut.

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FOOLS GOLD



Stu Inger
Volstead Repeal (ACT)

Stu has years of experience making world-class cocktails. He is a self-proclaimed whiskey-nerd who is the co-owner of Volstead Repeal in Canberra.

The name of the venue is an ode to the years that followed the Repeal of the Volstead Act, which prohibited the production, and sale of alcohol in the US. The cocktail bar offers flavoursome food, exceptional drinks, and fine whiskey, in a fun and welcoming environment.



HOW TO

12ml Sagamore Straight Rye Whiskey
12ml Picon A L'orange
12ml Grapefruit Infused Dolin Blanc*
1 Dash of Angostura Orange Bitters
1 Dash of Orange Blossom Water

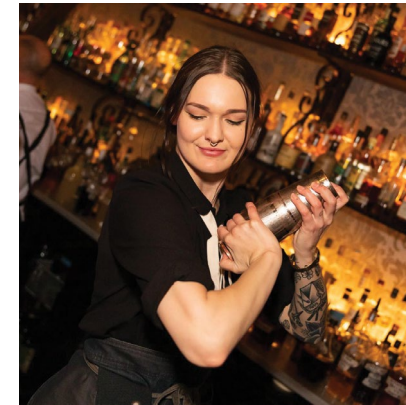
Stir in a mixing glass with ice and strain into a large rocks glass over block ice. Garnish with a grapefruit twist

*Add the peel of one grapefruit to a bottle of Dolin Blanc and let infuse while refrigerated.

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JINXED

Inspired by the second-best thing to come out of Portland Oregon (next to Westward Whiskey), drag queen Jinx Monsoon



Ana Mitchell

The 18th Amendment (VIC)

Ana is an award nominated host and bartender from 18th Amendment in Geelong. Winner of The Blends 'Competition to Claremont', now in her second year of bartending, exploring and learning as much as she possibly can.

The 18th Amendment Bar is a Prohibition style cocktail bar that boasts Geelong's largest range of spirits.



HOW TO

30ml Westward American Single Malt Whiskey
10ml Brookie's Mac.Liqueur
15ml Spiced Pear Syrup*
Top with Yuzu Soda

Built in short glass over large ice
Garnish with pear fan

Spiced Pear Syrup

1 cup Pear Purée
1/4 cup Demerara Sugar
1 tbsp Honey
1/2 tbsp Chopped Ginger
1 Cinnamon Stick
1 pinch Nutmeg

Combine, bring to a boil, simmer for 10-15 minutes. Set aside for 1 hour and then strain and refrigerate

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PRETTY FLY FOR THE RIGHT RYE



Evan Brown

The Grounds of Alexandria
(NSW)

Evan has been in the bar industry for many years and has a strong passion for American whiskey, and in particular their versatile flavour notes. He is currently the Bar Manager at The Grounds of Alexandria.

The Grounds is an iconic Sydney venue known for their seasonal menus and innovative cocktails.



HOW TO

20ml Woodford Reserve Kentucky Straight Rye Whiskey
8ml Brookie's Mac.Liqueur
3ml Luxardo Maraschino
1 dash of Fee Brothers Barrel Aged Bitters
1 dash of Orange Bitters
5ml White Peppercorn Infused Maple Syrup

Stir in mixing glass and double strain into a Nick & Nora glass.

Garnish with a flamed orange zest and luxardo cherry.

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SUMMER RUSH

This riff on a modern classic the Gold Rush cocktail (of famed New York City bar Milk & Honey), adds a touch of peach to compliment the honey and foam to provide a beautiful texture.

He is a great advocate of the 'Regal Shake' -shaking a cocktail with citrus zest- and really recommend for a cocktail like this to help the lemon shine through the sweetness.



Sebastian Terreux
Bank Street Social (SA)

Sebastian loves to connect with people and to share his culture, which is why a career in hospitality resonates so well with him. He loves to share his passion with others. He is so excited about the current boom in premium spirits, the quality and sheer quantity of experimental releases.

Bank Street Social is an underground bar in Adelaide's West End. It is known for its extensive bar list, and knowledgeable bartenders.



HOW TO

44ml Wild Turkey 101 Kentucky Straight Bourbon Whiskey
30ml Lemon Juice, freshly squeezed
15ml Honey Syrup 1:1 15ml Peach Purée
Egg white or foaming substitute
2 Lemon Peels- one to shake with, one to use as garnish

Add all ingredients into a shaker with ice. Shake vigorously.

Pour into a rocks glass and garnish with a lemon peel.

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PUMPKIN + PUMKINER COLADA



Ben Copas
The Potting Shed (NSW)

Ben started his career in a Leagues Club at the Entrance on the Central Coast, then worked his way deep into cocktail bartending at The Potting Shed. This is where he started to learn how to sharpen his bartender weapons and is now the Head Bartender.

The Potting Shed is a rustic cocktail bar in Alexandria which is known for its seasonal dishes and unique cocktails.



HOW TO

15ml Old Forester Kentucky
Straight Bourbon Whisky
5ml Amaro Montenegro
15ml Coco Lopez
7ml Pineapple Juice
7ml Orange Juice
10ml Pumpkin Purée
7ml Falernum

Add all to blender, pour into a rocks glass.

Garnish with marigold flower, mint, and pineapple wedge.

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LIBERTIES

Banana liqueur brings out the sweetness in the whiskey and Guinness. The contrast between these dark flavours and the lighter tasting foam creates a complex and punchy drink.



Alexander Thorn Frank Mac's (NSW)

Alexander Thorn, a seasoned hospitality veteran with over a decade of experience, exudes a profound passion for all aspects of the industry. His international recognition has been well-deserved, earning him a nomination for the coveted Bartender of the Year 2022 award.

Frank Mac's is a one-of-a-kind gin and cocktail bar situated in the heart of Sydney's vibrant neighbourhood, The Rocks. With a focus on delivering an unforgettable experience, our venue caters to the discerning drinker seeking satisfaction.



HOW TO

30ml Woodford Reserve Kentucky Straight Bourbon Whiskey
4ml Guinness Reduction
10ml Banana Liqueur
20ml Brandy Foam
(Made in house from brandy, egg white, sugar, lemon and vanilla)

Stir, strain over cubed ice
Glassware: Double Rocks Glass
Top with brandy foam

Brandy Foam
150ml St. Remy Brandy
50ml Lemon Juice
100ml Vanilla Syrup
250ml Egg White

Batch everything except egg white into Cambro

Add egg white upon mixing in nitro foamer, only use 1 nitro canister to charge

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BALLYREGAN BOB



Raphael Redant
Hickson House (NSW)

Raphael has been in the industry for 15yr+, currently running the new Hickson House Distilling Co. He has a passion for American whiskey and everything tiki.

Hickson House Distilling Co. is one of Sydney's most awarded bars, and is located at the foot of the Harbour Bridge in The Rocks.



HOW TO

30ml Jack Daniel's Bonded
Tennessee Whiskey
15ml Grapefruit Cordial
15ml Lime
Top with soda

Add Jack Daniel's, grapefruit cordial
and lime into a shaker and shake
vigorously. Pour into a Nick & Nora
glass and top with soda.

Garnish: Salted dulce de leche paint

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SWEET DELIGHT



Lachlan Hill Stitch Bar (NSW)

Lachlan is a well known bartender within the cocktail community and is currently a bartender at Stitch Bar in Sydney, which is a part of the House of Pocket Venue Group.

Stitch Bar is a buzzy vintage bar known for serving creative cocktails and American diner food.



HOW TO

25ml Woodford Reserve Kentucky Straight Rye Whiskey
5ml Luxardo Maraschino Liqueur
5ml Sweet Vermouth
12ml Lemon Juice
1 dash of Peychauds Bitters
5ml Aquafaba or equivalent foamer

Pour all ingredients with ice into a cocktail shaker, shake vigorously and pour into a Nick & Nora glass.

Garnish with a cherry.

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PUMPKIN SPICE BOURBON SOUR

Whiskey Sour, with the perfect pumpkin spice latte twist! Sour, Spice and everything nice. This cocktail plays into the sweeter tasting notes of Old Forester Bourbon with its dark caramel, candied ginger, vanilla and roasted oak cinnamon notes.



Judith Zhu
Doorknock (NSW)

Judith Zhu has placed in the top 50 bartenders of Australia's World class 2023 and have also previously worked in venues such as Dean and Nancy on 22, Kittyhawk and among others. She is currently the bar manager of Doorknock.

Doorknock is a hidden interactive cocktail/wine bar deep below the busy streets of Sydney's CBD. It has won numerous awards and is much-loved for their knowledgeable bartenders who are always up for a chat about spirits.



HOW TO

44ml Old Forester Kentucky Straight Bourbon Whisky
10ml Lemon
30ml Squash + Green Apple Juice
1 dash of Egg White / Aquafaba
20ml Pumpkin Spice Syrup

Combine all ingredients in a cocktail tin and shake with ice cubes, double strain into a coupe glass and garnish with angostura bitter hearts.

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NIGHTHAWKS



Jay Cozma
The Baxter Inn (NSW)

Jay is a whiskey focused Bartender and Long standing member of Sydney hospitality group Swillhouse. He has years of experience at leading bars such as Eau De Vie and Shady Pines Saloon, and is now the General Manager at The Baxter Inn.

The Baxter Inn is a sophisticated bar in Sydney featuring an extensive selection of top-shelf whiskies.



HOW TO

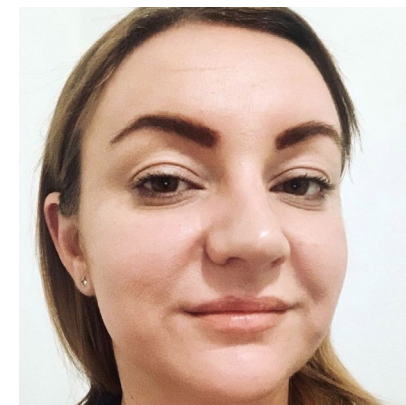
20ml Woodford Reserve Kentucky Straight Bourbon Whiskey
12ml Sweet Vermouth
2ml Pedro Ximenez Sherry
5ml Coffee Bean Washed Amaro
1 small dash of Xolotol Molé bitters.

Place a large ice cube in a rocks glass, add all ingredients and stir.

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NEW YORK ROSE

The classic New York Sour with a floral twist and added spice from the rye whiskey



Jamie Evans
The Peakhurst (NSW)

Jaime Evans has over 15 years experience in the hospitality industry, and has worked to bring the premium cocktail experience to greater Sydney as Venue Manager of The Peakhurst.

The Peakhurst is a premium bar and bistro that delivers an exciting and diverse program of cocktails, Masterclasses and pairing dinners to educate and share the love of a good drink.



HOW TO

30ml Wild Turkey Rye Whiskey
10ml Fresh Lemon Juice
8ml Rose Syrup
1 dash of Bitters
1 dash of Rosewater
8ml Aquafaba
8ml Red Wine, to float

Shake and strain all ingredients except for wine into sazerac glass with single large ice cube.

Float wine over the top using bar spoon and garnish with rose petals.

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BOOTH STREET BUCK



Damien Blair
North Annandale Hotel (NSW)

Damien Blair has forged a long career in the hospitality sector, and is very well respected within the community. He is the General Manager of North Annandale Hotel.

North Annandale Hotel is a much-loved venue in Sydney's Inner West and prides itself on offering a wide range of spirits so there's something for everyone to enjoy.



HOW TO

- 40ml Uncle Nearest 1884 Small Batch Whiskey
- 10ml Fresh Lemon Juice
- 8ml Ginger Syrup (if available)
- Top with Ginger Beer
- Lemon Wheel Garnish

Pour Uncle Nearest 1884, fresh lemon juice and ginger syrup into a highball glass with ice. Stir.

Top with ginger beer and garnish with a lemon wheel.

SAGE ADVICE

Sage Advice is inspired by my time behind the sticks and coming to understand that the best drinks don't always have to be overly complicated, extravagant or completely prep heavy. They can just be simple, delicious and perfect for any day.



Corby Small The Gresham (QLD)

Corby Small is an extremely talented bartender in Queensland. She is loving the hospitality scene in southeast Queensland as it has such a diverse and creative set of minds and she's looking forward to growing her skills of creating world-class cocktails. Corby is the Assistant Venue Manager at The Gresham Bar.

The Gresham Bar is one of the most illustrious and awarded bars in Brisbane. It is also the only heritage listed bar in the city, making it a truly special and unique venue.



HOW TO

30ml Wild Turkey Kentucky Straight Bourbon
10ml Elderflower Liqueur
20ml Buttered Pear and Sage Syrup
15ml Lemon Juice
2 dashes of Chocolate Bitters

Add all ingredients to a tall slim highball and swizzle with crushed ice and cap.

Garnish with a sage leaf with grated nutmeg on top.

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WINTER OLD FASHIONED



Daniela Barboglio
The Burdekin Rooftop (NSW)

Coming from a northern Italian background - the alcohol industry has always been a passion of Daniela's. She gained a most of her experience behind the bar when she began working at The Burdekin as a bartender in 2019, quickly proving herself as a passionate hospitality professional, and moving up to her current position of Venue Manager.

The Burdekin Hotel is an iconic venue on Sydney's famous Oxford Street. It showcases a wide range of spirits, and an extensive cocktail list.



HOW TO

40ml Woodford Reserve Kentucky Straight Bourbon Whiskey
10ml Winter Spices Syrup

Serve in a Nick & Nora, or small mug, and garnish with dehydrated orange wheel

Winter Spices Syrup
Boil spices in 1L water (to taste):
Cinnamon
Cardamom
Star Anise
Cloves

Filter, and boil with brown sugar at a ratio of 2:1 (2kg sugar: 1L water)

Keep heated in a soup kettle/warmer at approximately 70-75°

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WINTER SPICED SOUR



Naomi Dorrell
The Burdekin Rooftop (NSW)

Naomi has been working in hospitality for over 4 years now, predominantly working in restaurants, where she was able to explore a love of customer service and food & booze.

The Burdekin Hotel is much loved within the Sydney bar scene due to their extensive cocktail offerings and friendly bar staff.



HOW TO

20ml Cardamom-infused Old Forester
Kentucky Straight Bourbon Whisky
20ml Jack Daniel's Fire
20ml Lemon Juice
10ml Sugar Syrup
10ml Aquafaba

Pour all ingredients into a shaker, and
shake hard with ice.

Serve on ice in a tumbler and garnish
with ground star anise or cinnamon
powder in a line over foam.

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ABOUT

About Distilled Spirits Council of The United States (DISCUS) and 'Cheers! Spirits from the USA'

The Distilled Spirits Council of the United States (DISCUS) is the leading voice and advocate for distilled spirits in the United States.

DISCUS's Cheers! Spirits from the U.S.A. campaign, supported by the U.S. Department of Agriculture's Market Access Program (MAP) & Agricultural Trade Promotion (ATP) program, aims to educate the hospitality industry, adult consumers and media in key spirits export markets on the taste, heritage, and style of American distilled spirits.

DISCUS's initiatives focus on the range of American spirits but with a particular focus on unique qualities of American Whiskey, including Bourbon, Tennessee Whiskey, American Rye Whiskey, and American Single Malt Whiskey, which account for most U.S. spirits exports worldwide.

The U.S. distilled spirits industry is committed to social responsibility. For those adults who choose to drink, they should do so in moderation and responsibility at all times.

The Distilled Spirits Council of the United States, Inc., prohibits discrimination in its programs on the basis of race, religion, national origin, age, gender, disability, or other protected status.

For more information:

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Thank You

Always drink responsibly.



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