

SPICED DEMERARA

OLD FASHIONED

2 OZ **Bourbon / Rye / Scotch / Rum / Genever Gin / Mezcal**
1/4 OZ **Cocktail & Sons Spiced Demerara**
4 DASHES **Aromatic bitters**

Add all ingredients over ice into Rocks glass. Stir for 15-20 seconds and top with more ice. Garnish with expressed orange peel.

SAZERAC

2 OZ **Rye / Cognac**
1/4 OZ **Cocktail & Sons Spiced Demerara**
6 DASHES **Peychaud's bitters**
Absinthe Rinse

Chill a Rocks glass with water and ice. Add all ingredients (sans Absinthe) into mixing glass. Top with ice and stir for 15-20 seconds. Rinse chilled Rocks glass with Absinthe. Pour neat into rinsed glass. Garnish with expressed lemon peel.

Built with a focus on aged spirits, a sweet and spicy combination of traditional baking spices, toasted peppercorns, and herbs, adding the perfect kick to all cocktails.

INGREDIENTS

- Sichuan Peppercorns to imbue a tingling spiciness
- White Peppercorns for a bright kick of heat
- Allspice brings a sharp pop of baking spices
- Coriander for warm and nutty flavor
- Cassia Bark (Cinnamon) for a flowery earthiness
- Wild Cherry Bark for a fruity woodiness
- Dried Orange Peels for a supple sweetness and bright aromas
- Birch Leaf for a subtle bitter roundness on the palate



BARDSTOWN BUCK

2 OZ **Bourbon**
1/2 OZ **lime juice**
1/2 OZ **Cocktail & Sons Spiced Demerara**
3-4 OZ **ginger beer**

Add all ingredients over ice into Rocks glass. Stir for 15-20 seconds and top with more ice. Garnish with expressed orange peel.

MILK PUNCH

2 OZ **Bourbon**
1/2 OZ **Cocktail & Sons Spiced Demerara**
1/2 TSP **vanilla extract**
3 OZ **milk / cream**
3-4 DASHES **Aromatic bitters**

Add all ingredients over ice into Rocks glass. Stir for 15-20 seconds and top with more ice. Garnish with expressed orange peel.

OLEO SACCHARUM

Oleo Saccharum, or sugared oil, is a common Punch base made by muddling citrus peels with sugar. The syrup pairs well with vodka, gin, tequila, rum, pisco, and whiskies.

INGREDIENTS

- Citrus peels combined with sugar in vacuum bags to naturally extract fragrant citrus oil
- Fresh smashed Lemongrass for an aromatic punch
- Toasted Cardamom for exotic earthiness
- Dried Ginger for a spicy and rich heat



COLLINS

1 1/2 OZ **Gin / Whiskey / Rum / Tequila / Vodka**
3/4 OZ **Cocktail & Sons Oleo Saccharum**
3/4 OZ **lemon juice**
4 DASHES **Aromatic bitters**
Club soda

Add Spirit, Oleo, and lemon juice over ice into Collins glass. Stir for 15-20 seconds and top with more ice. Garnish with club soda, bitters and a lemon wheel.

DAIQUIRI

1 1/2 OZ **Rum (Silver or Aged)**
3/4 OZ **Cocktail & Sons Oleo Saccharum**
3/4 OZ **lime juice**

Add all ingredients to cocktail shaker and shake hard and fast for 10 seconds. Strain into a chilled coupe. Garnish with lime wheel.

FRENCH 75

1 1/2 OZ **Gin or Cognac**
3/4 OZ **Cocktail & Sons Oleo Saccharum**
3/4 OZ **lemon juice**
2-3 OZ **Bubbles (Cava or Prosecco)**

Add all ingredients (sans bubbles) to cocktail shaker and shake hard and fast for 10 seconds. Strain into a chilled coupe or flute. Top with Bubbles. Garnish with expressed lemon peel.

SHANDY

1 BOTTLE **Beer (pilsner or wheat)**
1/2 OZ **Cocktail & Sons Oleo Saccharum**
1/2 OZ **lemon juice**

Add all ingredients to pint glass. Stir for 5-10 seconds. Garnish with lemon wheel.

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HONEYSUCKLE & PEPPERCORNS

MARGARITA

1 1/2 OZ Tequila Blanco / Mezcal
3/4 OZ Cocktail & Sons
Honeysuckle and Peppercorns
3/4 OZ lime juice

Add all ingredients over ice into Rocks glass. Stir for 15-20 seconds and top with more ice. Garnish with lime wheel and salt (optional).

CLASSIC SOUR

2 OZ Whiskey / Gin / Rum
3/4 OZ lemon juice
3/4 OZ Cocktail & Sons
Honeysuckle & Peppercorns
-- OPTIONAL --
4 DASHES Aromatic bitters
Egg white

Add all ingredients to cocktail tin. Shake hard and fast for 10-15 seconds. Strain over fresh ice into Rocks glass. Garnish with expressed lemon or orange peel.

OPTIONAL: Add egg white to cocktail tin and serve in a chilled coupe. Garnish with bitters and expressed lemon peel.

PALOMA RIOJA

1 1/2 OZ Tequila Blanco
3/4 OZ Cocktail & Sons
Honeysuckle and Peppercorns
3/4 OZ grapefruit juice
1/2 OZ Aperol

Add all ingredients to cocktail shaker and shake hard and fast for 10 seconds. Strain into a chilled coupe. Garnish with lemon peel.

TORO NEGRO

1 1/2 OZ Mezcal
1/2 OZ Cocktail & Sons
Honeysuckle and Peppercorns
1/2 OZ Cocchi Americano
3 OZ Grapefruit soda

Add all ingredients over ice into Rocks glass. Stir for 15-20 seconds and top with more ice. Garnish with expressed lemon peel.



MINT & LEMON VERBENA

Mint & Lemon Verbena combines two types of mint with lemon verbena and wormwood to produce a unique and intoxicating syrup for vodka, gin, tequila, rum, and whiskies.

INGREDIENTS

- Dried Peppermint for a bright herbal pop and sparkle
- Dried Spearmint for refreshing and intoxicating aromatics
- Dried Lemon Verbena for a lemony sweet harmony of flavors
- Dried Wormwood for a sharp woodiness

MOJITO

1 1/2 OZ Rum
3/4 OZ Cocktail & Sons
Mint and Lemon Verbena
3/4 OZ lime juice
(1) Sprig fresh mint
Club soda

Add Rum, Mint & Verbena, and lime juice over ice into Collins glass. Stir for 15-20 seconds and top with more ice. Garnish with club soda and a freshly smacked mint sprig.

SOUTHSIDE

1 1/2 OZ Gin
3/4 OZ Cocktail & Sons
Mint and Lemon Verbena
3/4 OZ lemon juice

Add all ingredients to cocktail shaker and shake hard and fast for 10 seconds. Strain into a chilled coupe. Garnish with lemon wheel.

JULEP

2 1/2 OZ Bourbon / Gin / Rum
3/4 OZ Cocktail & Sons
Mint and Lemon Verbena
(1) Sprig fresh mint
4-6 dashes Aromatic bitters

Add Spirit, fresh mint and Mint & Lemon Verbena to Julep cup or chilled Rocks glass. Top with crushed ice and stir. Top with more crushed ice and bitters (optional).

SMASH

1 1/2 OZ Bourbon / Gin /
Rum / Scotch
3/4 OZ Cocktail & Sons
Mint and Lemon Verbena
3/4 OZ lemon juice
4-6 dashes Aromatic bitters

Add all ingredients to cocktail shaker and shake hard and fast for 10 seconds. Strain over fresh ice into a Rocks glass. Garnish with lemon wheel.



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