

# WHITE DOG WHISKEY

## Cocktail Recipes

### Regular Cocktails

*Artfully crafted cocktails made from White Dog Whiskey.*

#### The Green Trellis

3 slices cucumber and 10-12 mint leaves muddled  
1¼ oz White Dog Whiskey  
1 oz Apple Cider  
½ oz Simple Sugar (1 part each water/sugar)

Shake with ice and strain. Serve up or on the rocks.

#### Dog Days

¾ oz White Dog Whiskey  
1 oz Sweet Vermouth  
1 oz Dry Vermouth  
1 oz Fresh Orange Juice  
2 dashes Angostura Bitters

Shake with ice and strain. Serve up or on the rocks.

#### The Brown Derby

1¼ oz White Dog Whiskey  
½ oz Honey Syrup\*  
1½ oz Grapefruit Juice  
1 dash Bitters

\*Mix 2 tsp honey with 1 tsp hot water to make ½ oz honey syrup. Shake and strain into a tall glass over ice.

#### Marmalade Sour

1¼ oz White Dog Whiskey  
½ oz Fresh Lemon Juice  
½ oz Fresh Lime Juice  
½ oz Lillet Blanc (substitute Riesling)  
2 tsp Orange Marmalade  
1 dash Orange or Grapefruit Bitters

Shake with ice and strain. Serve up or on the rocks.

#### Honey Badger

1¼ oz White Dog Whiskey  
¾ oz Fresh Lemon Juice  
¾ oz Pineapple Juice  
½ oz Honey Syrup\*  
1 dash Angostura Bitters (optional)

\*Mix 2 tsp honey with 1 tsp hot water to make ½ oz honey syrup. Add remaining ingredients. Shake with ice and strain. Serve up or on the rocks.

#### Lumberjack

1¼ oz White Dog Whiskey  
1 oz Fresh Lime Juice  
¼ oz Maple Syrup  
½ oz Ginger Liqueur  
1 dash Orange Bitters (optional)

Shake with ice and strain. Serve up or on the rocks.

#### Pear Cooler

1¼ oz White Dog Whiskey  
1 oz Fresh Lemon Juice  
½ oz Pineapple Juice  
¼ oz Agave Nectar

Shake and strain into a tall glass over ice. Top with 6 oz of Spire Pear Cider.

### Barrel Aged Cocktails

*Cocktails created by time, aged to perfection in the Woodinville Whiskey Co. 'Age Your Own' mini barrel.*

Pre-swell barrel to seal on first use. Combine all ingredients and fill barrel. Age for 2-6 weeks tasting every few days. The barrel will add flavor to the cocktail and the ingredients will integrate and round out as it matures. Once finished, strain and rebottle. To enjoy, stir 3 oz with ice and strain into a cocktail glass or over fresh ice in an Old-Fashioned glass. Finish drink with a fresh orange or lemon peel twist.

#### Barrel Aged White Manhattan

5½ cups White Dog Whiskey  
2 cups White Sweet Vermouth  
¾ cup Benedictine (can substitute B&B)  
1 oz Reagans' Orange Bitters No. 6

#### Breakfast in Woodinville

4¼ cups White Dog Whiskey  
⅓ cup Orange Marmalade  
1 cup Red Sweet Vermouth  
1 oz Angostura Bitters

Stir whiskey and marmalade until marmalade is dissolved. Add remaining ingredients and strain before barreling.

#### Charlie Jones

4¼ cups White Dog Whiskey  
2 cups Red Sweet Vermouth  
1 cup Raspberry Liqueur  
1 oz Angostura Bitters

#### West Ridge Dew

4¼ cups White Dog Whiskey  
1½ cups Cointreau  
½ cup White Crème de Menthe

#### Aged Maple Old-Fashioned

4¼ cups White Dog Whiskey  
1 cup Maple Syrup  
2 oz Angostura Bitters

#### Southern Manhattan

4¼ cups White Dog Whiskey  
1 cup Southern Comfort  
1 cup Red Sweet Vermouth

#### Spring Harvest

4¼ cups White Dog Whiskey  
1½ cups Raspberry Liqueur  
½ cup Maple Syrup

Before serving, muddle 2 strawberries in a shaker. Add 3 oz of aged cocktail and shake with ice. Strain over fresh ice and garnish with a half strawberry.

#### Barrel Aged Boulevardier

2¾ cups White Dog Whiskey  
2¾ cups Campari  
2¾ cups Red Sweet Vermouth  
1 oz Orange Bitters