

# FÅR NORTH SPIRITS

## 2023 COCKTAILS

### GIN

#### 20th Century Cocktail

- 1 1/2 ounces gin
- 1/2 ounce Lillet blanc
- 1/2 ounce white creme de cacao
- 3/4 ounce lemon juice

*Shake over ice and strain into a chilled coupe; garnish with a lemon twist*

#### Basil Smash

- 2.5 oz Solveig Gin
- .5 oz lemon juice
- .5 oz simple syrup
- 3 ea basil leaf

*Muddle basil in a shaker; add all other ingredients and shake with ice; strain into an ice-filled rocks glass.*

#### Cucumber Rosemary Gimlet

- 2 oz Solveig gin
- .5 oz cucumber juice\*
- .75 oz lime juice
- .75 oz rosemary infused simple syrup
- 3 drops black pepper bitters

*Shake over ice and strain into a chilled coupe; garnish with a floating lime wheel*

*\*peel cucumbers, puree, then sieve*

#### The Fair Cocktail

- 1.5 oz Solveig Gin
- 1 oz grapefruit juice
- 4 oz grapefruit soda

*Build in an ice-filled collins glass; garnish with a rosemary sprig*

#### Fizzy Bee

- 1.5 oz Solveig gin
- .5 oz honey simple
- Top with Limonata (Pelligrino)

*Build in an ice-filled collins glass*

#### Grand Ferry

- 1.25 oz Solveig gin
- .75 oz lemon juice
- .5 oz bitter orange liqueur

- Top with ginger beer

*Shake ingredients (except ginger beer) over ice; strain into ice-filled collins glass and top with ginger beer. Garnish with a lemon peel.*

#### Negroni

- 1.5 oz Gustaf Navy strength gin
- 1 oz bitter orange liqueur
- .75 sweet vermouth

*Stir over ice; strain into low ball over large cube; garnish with a grapefruit peel*

#### Pink Lemonade

- 1.75 oz Gustaf Navy strength gin
- 6 oz pink lemonade

To make the pink lemonade: combine 1 cup lemon juice, 1 cup sugar and 1 quart water.

Add 1.5 cups pureed watermelon that has been strained.

*Build in an ice-filled collins glass.*

#### Spanish Garden Gin & Tonic

In a large bordeaux wine glass, build over ice:

- 2 oz Anna's Garden Gin
- fresh herbs (mint, thyme, rosemary all work well)
- Citrus: lemon and lime wheels or half a grapefruit wheel
- Premium tonic ~ our favorite tonics are East Imperial Yuzi Tonic, Fever Tree Mediterranean style, or Q Tonic

#### Sweet Haven

- 1.5 oz Gustaf Navy strength gin
- .5 oz Sweet Haven Lemon/Basil/Lavender
- 1 count simple syrup
- Fill highball with Topo Chico or club soda of your choice

*Build in an ice-filled collins glass; garnish with fresh thyme sprig.*

#### Tipsy Carrot

- 1 oz Solveig gin
- .5 oz honey simple
- .5 oz lemon juice
- 2 oz carrot juice
- Splash of Ginger ale

*Build in an ice-filled collins glass; garnish with celery top.*

#### Tom Collins

- 1.5 oz Gustaf navy strength gin
- 1 oz lemon juice
- .5 oz simple syrup
- Club soda

*Build in an ice-filled collins glass; garnish with a lemon wheel.*

## RUM

### After Dark

- 1.5 oz Ålander Nordic Spiced Rum
- .5 oz sweet vermouth
- .25 oz amaro

*Stir over ice; strain into an ice-filled low ball; garnish with lemon peel*

### Stormin Nordic

- 1.5 oz Ålander Nordic Spiced Rum
- .5 oz lime juice
- 3 dash spicy bitters
- 3 oz ginger beer

*Build in an ice-filled collins glass; garnish with lime wheel*

### Banana Daiquiri

- 2 oz Ålander Nordic spiced rum
- .5 oz banana liqueur
- .5 oz lime juice
- .5 oz demerara simple syrup

*Shake over ice and strain into chilled coupe.*

### Cable Car

- 1.5 oz Ålander Nordic spiced rum
- .75 oz lemon juice
- 1 oz honey simple
- .5 oz orange liqueur

*Shake over ice and strain into chilled coupe; garnish with orange peel.*

### Dante's Inferno

- 2 oz Ålander Nordic Rum
- .75 oz raspberry simple syrup
- .5 oz fresh lime juice
- 3 drops habanero bitters

*Shake with ice and strain into coupe..*

Raspberry syrup: Combine 1 cup water and 1 cup sugar over low heat to dissolve. Add 1 cup raspberries. Turn off heat; let sit for 30 mins. Press raspberries in syrup. Strain.

### Stormin Nordic

- 1.5 oz Ålander Nordic Spiced Rum
- .5 oz lime juice
- 3 dash spicy bitters
- 3 oz ginger beer

*Build in an ice-filled collins glass; garnish with lime wheel*

### Vacation Paradise

- 1.5 oz Ålander Nordic Spiced Rum
- 2 ea lime wedge
- 1 ea dry thai chili (destemmed)

- 4 grates grated nutmeg
- 1.5 oz orange juice
- 1 oz ginger beer

*Muddle lime wedges, thai chili and nutmeg in shaker tin; add rum, orange juice and ice; shake then double strain into an ice-filled collins glass; top with ginger beer*

#### Classic Daiquiri

- 2 oz Ålander white rum
- .75 oz turbinado simple syrup (1:1)
- 1 oz fresh lime juice

*Shake over ice and strain into coupe. Garnish with floating lime wheel.*

#### Minnesota Margarita

- 2 oz Ålander white rum
- .5 oz triple sec
- .5 oz Sweet Haven Pineapple Turmeric and Jalapeno
- large lime wedge (8 wedges cut lengthwise per lime)
- Club soda

*Squeeze lime wedge into shaker tin and drop in. Shake all ingredients with ice except soda. Pour everything - ice included - into highball glass and top w/soda.*

#### Six Toed Cat

- Spritz Absinthe 3X in glass
- 1.5 oz Ålander white rum
- 2 oz fresh grapefruit juice
- 2 dashes Peychaud's bitters
- Top with ginger ale

*Build in a bordeaux wine glass over ice; garnish with lemon peel.*

## **RYE/BOURBON**

#### Northern Derby

- 1.5 oz Roknar Bonded Rye
- .5 oz Sweet Haven Blueberry Mint Black Tea
- .5 oz Far North limoncello
- Top with club soda

*Build in a highball glass over ice and garnish with lemon peel and fresh mint.*

#### Boulevardier

- 1 oz Roknar Minnesota rye | Cognac Cask Finish
- 1 oz Bitter Orange Liqueur
- .75 oz sweet vermouth

*Stir over ice. Strain into Nick & Nora glass. Express orange peel, discard*

#### De La Louisiane

- 2 oz Roknar Rye Cognac Cask

- .75 oz Antica Carpano Formula Vermouth
- .25 oz Benedictine
- 3 Dash St. George Absinthe Verte
- 3 Dash Peychaud's Bitters

Stir and strain into a chilled coupe. Garnish with a real maraschino cherry.

#### Minnesota Buck

- 2 oz Roknar rye whiskey
- 3 oz ginger ale

Build a highball over ice and garnish with lemon wedge.

#### Old Fashioned

- 2 oz Bødalen bourbon or Roknar Minnesota rye
- 3 dashes Angostura bitters
- Bartender's spoon (or two) turbinado simple syrup

*Stir 40 rotations over ice; strain into rocks glass over large cube; garnish with orange peel and dark cherry.*

#### Sazerac

- 3-4 spritz Absinthe
- 2 oz Roknar Minnesota rye | Cognac Cask Finish
- 2 bartender's spoon simple
- 3 dashes Peychaud's bitters

*Stir 40 rotations over ice; spritz rocks glass 3X with absinthe; strain into glass, neat. Garnish with lemon peel.*

#### Farmers Handshake

- 1.75 oz Bodalen bourbon
- .25 oz rich demerara simple (2:1)
- 2 barspoons Fernet Branca
- 2 dashes chocolate bitters

*Stir over ice. Strain into glass. Garnish with orange peel, dark cherry.*

#### Strawberry Fields

- 2.5 oz Bødalen bourbon
- 1 oz strawberry puree
- 6 drops balsamic vinegar
- .5 oz fresh lemon juice
- .5 oz honey simple

*Shake over ice; strain into ice-filled low ball; garnish with mint sprig.*