

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

Gimlet

- 2.5 oz Gustaf Navy strength gin
- .5 oz simple syrup
- .5 oz lime juice

Shake over ice; strain into chilled coupe. Garnish with lime wheel.

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

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.

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

Minnesota Buck

- 2 oz Roknar rye whiskey
- 3 oz ginger ale

Build a highball over ice and garnish with lemon wedge.

The 16th Hole

2 oz Roknar rye whiskey
2 oz unsweetened ice tea
2 oz lemonade

Build in a highball over ice and garnish with a lemon wedge

John Collins

2 oz Roknar rye whiskey
1 oz fresh lemon juice
.5 oz simple syrup
Club soda

Build in a highball over ice and garnish with a maraschino cherry

Roknar Rickey

2 oz Roknar rye whiskey
1 oz fresh lime juice
Club soda

Build in a highball over ice and garnish with a lime wedge

Doc's Orders

- 2 oz Roknar Minnesota rye | Cognac Cask Finish
- .75 oz lemon juice
- .75 oz honey simple syrup
- 8 drops ginger bitters

Stir over ice. Strain over ice into low ball.

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.

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.