

Cheers!

to TAILGATING & TOUCHDOWNS



Inspired by the
BILLS



Hell Mary

By Bastian Vergara, Spirits Specialist, NY

- 1½ oz LIV Potato Vodka
- 3 oz Tomato Juice
- ½ oz Lemon Juice
- ¼ oz Pickle Juice
- ¼ oz Misguided Spicy Triple Sec
- 3 dashes Franks Redhot Buffalo Hot Sauce
- 3 dashes Worcestershire Sauce

Combine all ingredients in a shaker. Add ice and roll to combine. Pour into a highball glass rimmed with tajin. Garnish with a piece of crispy bacon, celery, cornichon, and lemon.

Inspired by the
DOLPHINS



Fins Up

By Damon Roseberry, Spirits Specialist, FL

- 1¼ oz Ten To One White Rum
- 2½ oz Unsweetened Coconut Cream
- ½ oz Orange Juice
- 1 oz Lagoon Bay Liqueur
- ½ oz Simple Syrup
- ¼ oz Boomsma Cloosterbitter

Combine all ingredients into a shaker, add ice, and shake. Strain into a hurricane glass and add crushed ice. Garnish with orange slice.

Inspired by the
COMMANDERS



Burgundy & Gold

By Dan Searing, Spirits Specialist, WDC

- 4 oz Francois Montand Brut, or Other Dry Sparkling Wine
- 1 oz Four Pillars Bloody Shiraz, chilled

Pour sparkling wine into a flute or small wine glass. Add Bloody Shiraz. Garnish with a lemon twist.

Inspired by the
FALCONS



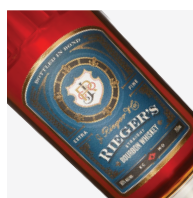
Dirty Birds Margarita

By Trey Ledbetter, Spirits Specialist, GA

- 1½ oz G4 Reposado Tequila
- ½ oz Misguided Spicy Triple Sec
- 1 oz Blended Family Peach Liqueur
- ½ oz Lime Juice

Combine all ingredients and shake until chilled. Strain and serve in rocks glass with a peach and jalapeño slice.

Inspired by the
TEXANS



Playoffs??

By Clay Swanson, Spirits Specialist, CA

- 1½ oz J. Rieger Straight Bourbon
- 1 oz Pajarote Ginger Liqueur
- ¾ oz Lemon Juice
- ½ oz Poli Miele Liqueur

Combine all ingredients into a shaker tin with ice. Shake and strain over ice into a rocks glass. Garnish with a mint sprig.



Inspired by the
LIONS



Lion's Mane

By Matt Turner, Spirits Specialist, GA

- ¾ oz Misguided Spirits Whiskey
- ¾ oz Ten To One Dark Rum
- 2 dashes Scrappy's Aromatic Bitters
- ¾ oz Misguided Triple Sec
- ¾ oz Lemon Juice
- ¼ oz Demerara Syrup (2:1)
- Ginger Beer, to top

Add ingredients to shaker tin and shake with ice. Pour on the rocks in a collins glass and top with Ginger Beer. Garnish with lemon wedge and cherry.

Inspired by the
RAMS



Rams House Cocktail

By Blanca Sanchez, Spirits Specialist, CA

- 1½ oz Cimarron Blanco Tequila
- 1½ oz Pineapple Juice
- ½ oz Fresh Lime Juice
- ¾ oz Lagoon Bay Orange Bitter
- ½ oz Simple Syrup

Combine Cimarron, Lagoon Bay, lime juice, pineapple juice, and simple syrup in a shaker with ice. Shake vigorously until well-chilled. Strain into glass filled with fresh ice. Garnish with a pineapple wedge & leaves.



Dark Wings Negroni by Dan Searing,
Spirits Specialist, WDC



Inspired by the
TITANS



Remember the Titans

By Babatu Sparrow, Spirits Specialist, NY

- 1¾ oz Cazcanes Anejo Tequila
- ½ oz GE Massenez Pineapple & Coco Liqueur
- ½ oz Fernet Vallet
- ¼ oz Misguided Spicy Triple Sec
- 1 dash Mole Bitters

Add all ingredients to a mixing glass, stir, and strain into a rocks glass with a large square ice cube. Garnish with a dehydrated pineapple.

Inspired by the
CHIEFS



"So High School" Highball

By Meghan Balser, Spirits Specialist, CA

- 1½ oz J. Rieger Kansas City Whiskey
- ½ oz Lemon Juice
- ½ oz Simple Syrup
- Float ½ oz Mancino Chinato

Add all ingredients to glass, add ice, and top with soda water. Stir to combine then pour over ice into a Highball glass or red solo cup. Float ½ oz Mancino Chinato and garnish with a lemon wheel.



Raincheck by Katie Campbell, Spirits Specialist, WA

"So High School" Highball by Meghan Balser,
Spirits Specialist, CA



Inspired by the
TITANS



Big Country!

By Trey Ledbetter, Spirits Specialist, GA

- 1½ oz Ten To One White Rum
- ½ oz Misguided Triple Sec
- ½ oz Gabriel Boudier Melon Liqueur
- ½ oz Lime Juice

Combine all ingredients in a shaker tin with ice and shake until cold. Strain to a Collin's glass. Top with soda water and garnish with melon ball.

Inspired by the
GIANTS



Blueberry Blitz

By Bastian Vergara, Spirits Specialist, NY

- 2 oz Rough Rider Bourbon
- ¼ oz Pajarote Clove & Cardamom
- ¾ oz Lemon Juice
- 1 tbsp Blueberries Preserve
- ¼ oz Simple Syrup
- 1 Egg White

Combine all ingredients in a shaker and dry shake. Add ice and shake until chilled. Double strain in a rocks glass with a big cube. Garnish with fresh blueberries on a skewer.

WB

Inspired by the
BEARS



Bear Hug

By Jacob Leyba, Spirits Specialist, IL/WI

- 1 oz Ten To One White Rum
- 1 oz RL Seale 12yr Barbados Rum
- ¾ oz Lime Juice
- ½ oz Nardini Bitter
- ¾ oz Pineapple Syrup (1:1 pineapple juice to sugar)
- ¼ oz Gabriel Boudier Maraschino Liqueur

A riff on the Lost Lake, a tropical Chicago cocktail named after the bar where it was created, featuring a blend of Ten to One White Rum and RL Seale 12yr Barbados Rum, Nardini Bitter, and Gabriel Boudier Maraschino Liqueur. Garnish with pineapple frond and edible blue flower, like a Butterfly Pea Flower.

Inspired by the
BRNCOS



Mile High

By Alex Liew, Spirits Specialist, NY

- 1½ oz Singani 63
- ½ oz Kalani Coconut Liqueur
- 1 oz Espresso
- ½ oz Simple Syrup

Combine all ingredients and shake with ice. Double strain into chilled coupe glass. Garnish with 3 coffee beans.

Mile High by Alex Liew,
Spirits Specialist, NY



Inspired by the
COLTS



Blue Buck

By Jacob Leyba, *Spirits Specialist, IL/WI*

- 1½ oz Misguided Howe & Hummel Vodka
- 1 oz Lagoon Bay Orange Aperitif
- ¾ oz Lemon Juice
- ½ oz Rosemary Syrup
- Quality Ginger Beer, such as Fever Tree, to top

Celebrate the Indianapolis Colts' continued embarrassment at quarterback (coming from a die-hard Colts fan) with a Blue Buck, featuring Midwestern-produced and corn-based vodka from Misguided Spirits and a deeply Colts-blue Lagoon Bay Orange Aperitif. Garnish with an orange wheel or cornstalk leaf, if available, as a reminder that corn is all that Indiana has to offer - because it certainly is not competent football.

Inspired by the
RAVENS



Dark Wings Negroni

By Dan Searing, *Spirits Specialist, WDC*

- 1 oz Four Pillars Rare Dry Gin (or McClintock Forager Gin)
- ½ oz Nardini Bitter
- 1 oz Poli Gran Bassano Vermouth Bianco
- ½ oz Lagoon Bay Orange Apéritif

Build in a glass with ice and stir to chill or stir with ice and strain into a glass with a large ice cube. Garnish with a lemon peel. To make a bottle-sized batch, combine 250 ml each gin and vermouth then add 125 ml each of Nardini Bitter and Lagoon Bay Orange Aperitif.

Inspired by the
STEELERS



Steel Curtain

By Pablo Madrigal Valdes, *Spirits Specialist, IL/MN*

- 1½ oz Probitas Rum
- 1 oz Pineapple Juice
- ½ oz Orange Juice
- ¼ oz Lime Juice
- 2 dashes Jack Rudy Aromatic Bitters
- Float 1 oz Ten To One Dark Rum

Shake Probitas Rum with pineapple, orange, and lime juices. Strain into a rocks glass with ice. Add Ten To One Dark Rum on top to float. Garnish with a white flower.



Inspired by the
EAGLES



Team Pork Roll

By Dawn Yorke, *Spirits Director, Midwest/Northeast*

- 2 oz Pine Barren Single Malt Whiskey, Fat-Washed in Taylor's Porkroll Fat*
- ¼ oz Coquerel Calvados
- ¼ oz Nardini Amaro Bitters

Add all ingredients to shaker tin with ice and stir. Strain into a rocks glass. Garnish with piece of crispy pork roll.

*Fat-Washing:

Gently heat porkroll fat until it is liquid but not browned. Pour your whiskey into a freezer-proof container and add the melted fat, ¼ cup of fat to 1 cup of whiskey. Seal the container and shake vigorously to thoroughly mix. Allow the mixture to rest at room temperature for a few hours, shaking occasionally. Place the container in the freezer overnight or until the fat has completely solidified on the surface. Scrape off the solid fat and strain the liquid through a cheesecloth-lined strainer to remove any remaining fat particles. Store in the refrigerator until needed.

Blue Buck by Jacob Leyba,
Spirits Specialist, IL/WI



Viking Summer by Pablo Madrigal Valdes,
Spirits Specialist, IL/MN



"Johnny Utah" by Clay Swanson,
Spirits Specialist, CA



Inspired by the
SEAHAWKS



Raincheck

By Katie Campbell, Spirits Specialist, WA

- 1½ oz Ten To One White Rum
- ¾ oz Lime Juice
- ¾ oz Gabriel Boudier Nori Seaweed Liqueur
- ¼ oz Coconut Water Simple Syrup
- 2 Dash of 10:1 Saline

Pour ingredients into Collins or Sling Glass, fill halfway with crushed ice and swizzle. Top with mounded crushed ice. Garnish with lime wedge, grated coconut, and nori sheet.

Inspired by the
PACKERS



Yuzu Bay

By Babatu Sparrow, Spirits Specialist, NY

- 1¾ oz Four Pillars Yuzu
- ½ oz Hidalgo Fino
- ¾ oz Boudier Melon Liqueur
- 2 dash Umami Bitters 3 drops saline (1:4)

Build all ingredients in glass over ice. Top with Fever Tree Mediterranean tonic. Stir with bar spoon to integrate and garnish lemon twist.

Inspired by the
PANTHERS



Starter Jacket

By Matt Turner, Spirits Specialist, GA

- 1½ oz J. Rieger Gin
- ½ oz Lemon Juice
- ½ oz Gabriel Boudier Green Melon Liqueur
- ½ oz Boomsma Cloosterbitter
- ¼ oz Blue Curacao

Add all ingredients to shaker tin with ice, shake, and strain up in a cocktail glass. Garnish with a dehydrated lime wheel.

Inspired by the
BENGALS



“Johnny Utah”

By Clay Swanson, Spirits Specialist, CA

- 1 oz High N' Wicked Straight Rye Whiskey
- ½ oz Nardini Bitter
- 1 oz Nardini Amaro
- ½ oz Rinomato Aperitivo

Combine ingredients in a bar glass and stir. Strain over big cube in Rocks glass. Garnish with orange twist.

Inspired by the
VIKINGS



Viking Summer

By Pablo Madrigal Valdes, Spirits Specialist, IL/MN

- 1 oz Askur Gin
- ¼ oz Lime Juice
- 1 oz Ume Plum Liqueur
- ¼ oz Simple Syrup
- ½ oz Lemon Juice
- Lemon-Lime Soda, to top

Add gin, plum liqueur, lemon and lime juice and syrup in a shaker tin and ightly shake. Strain into a Collins glass, fill the glass with ice and top with lemon lime soda. Garnish with a dill sprig.

Inspired by the
JETS



It's Been Rough

By Alex Liew, Spirits Specialist, NY

- 2½ oz Rough Rider Bourbon
- ¼ oz Fernet Vallet
- Barspoon of Simple Syrup

Stir all ingredients over ice, strain into old fashioned glass with large cube. Express and garnish with an orange peel.



Hell Mary
by Bastian Vergara,
Spirits Specialist, NY



Starter Jacket by Matt Turner,
Spirits Specialist, GA



Yuzu Bay by Babatu Sparrow,
Spirits Specialist, NY

Inspired by the
COWBOYS



Quick on the Draw

By Meghan McCaskill, Spirits Specialist, FL

- 1 oz James E Pepper 1776 Bourbon
- 1 oz Palomo Mezcal
- ½ oz Royal Granada-Vallet
- 1 oz Pineapple Juice
- ¾ oz Agave Syrup
- ½ oz Lime Juice
- 1 Egg White
- Lime Wheel and Mint Sprig, for garnish

Combine all ingredients in a shaking tin and shake until properly diluted. Double strain into a Collins glass then top with crushed ice. Garnish with lime wheel and mint sprig.

Inspired by the
CHARGERS



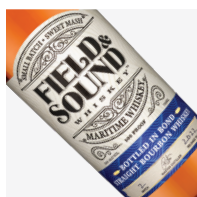
Pacific Surfliner

By Meghan Balser, Spirits Specialist, CA

- ½ oz Misguided Well Dressed Gin
- ½ oz Misguided Red Sky Silver Rum
- ½ oz Charbay Vodka
- ½ oz Lagoon Bay
- ¾ oz Lemon Juice
- ¾ oz Simple Syrup
- ⅓ oz Tapatio Blanco Tequila

Build in tall glass, add ice, splash of soda water, and stir to combine. Zest with lemon peel and discard rind.

Inspired by the
49ERS



Headbutt

By Troy Bayless, Spirits Specialist, CA

- 2 oz Field & Sound Bourbon
- ½ oz Maple Syrup
- 2 Slices Lemon
- 6 Pressed Mint Leaves

Muddle lemon in a shaker tin, then add pressed mint leaves, Bourbon, and maple syrup. Shake like no one is watching and double strain into a rocks glass. Add ice and garnish with a mint sprig.

Inspired by the
RAIDERS



Winner Takes All

By Blanca Sanchez, Spirits Specialist, CA

- 1¼ oz Probitas Rum
- ½ oz RL Seale's Barbados Rum
- ½ oz Gabriel Boudier Creme de Cassis
- 1 oz Lime Juice
- ¼ oz Honey Syrup
- Splash of Jack Rudy Grenadine

Combine last three ingredients in a shaker with ice. Then add remaining ingredients and shake vigorously. Strain into a rocks glass with ice and top with a dash of bitters, freshly grated nutmeg, and cherries.



Headbutt by Troy Bayless,
Spirits Specialist, CA



Fins Up by Damon Roseberry,
Spirits Specialist, FL



Quick on the Draw by Meghan McCaskill,
Spirits Specialist, FL



Inspired by the
JAGUARS



Welcome to the Jungle

By Damon Roseberry, *Spirits Specialist, FL*

- 1 oz Probitas Blended Rum
- 1/2 oz Rhum Dillon Blanc 40
- 1/2 oz Lagoon Bay Orange Aperitif
- 1 oz Lime Juice
- Float 1/2 oz Jack Rudy Sweet Tea Syrup, 1/2 oz RL Seale's 12 Year Dark Rum, and 1/2 oz Nardini Mandorla

Add first four ingredients to a shaker, add ice, and shake. Strain into a rocks glass, but reserve shaken ice in shaker. Add remaining ingredients to shaker with reserved ice. Lightly swirl to incorporate and float on top of cocktail in the rocks glass. Garnish with a dehydrated lime wheel.

Inspired by the
BUCCANEERS



Fire the Cannons

By Meghan McCaskill, *Spirits Specialist, FL*

- 1 oz Dillon Rhum 110 PF
- 1 oz Ten To One Dark Rum
- 1/2 oz Brovo Falernum
- 3/4 oz Nardini Bitter Apertivo
- 1/2 oz Caribbean Spice Syrup*
- 1/2 oz Lime Juice
- 1 oz Orange Juice
- 1 dash Scrappy's Aromatic Bitters
- 3 Maraschino Cherries, for garnish
- 1 Pineapple Frond, for garnish

Add all ingredients to mixing tin. Fill with ice and shake till properly diluted. Strain over crushed ice in a tall rocks glass. Garnish with three cherries on a cocktail pick and a pineapple frond.

*Caribbean Spice Syrup Recipe:

Combine 1 cup Florida Cane Sugar, 1 cup Water, 1-2 Cinnamon Sticks (broken into smaller pieces), 4 Green Cardamom Pods (lightly crushed), 3 Allspice berries, and 4 orange peels in a small saucepan and set the heat to medium. Stir frequently until all of the sugar has dissolved, then bring the liquid to a boil. Once boiling, reduce the heat and simmer the mixture for 5-10 minutes, or until flavorful. Remove the pan from the heat and allow the liquid to cool completely before removing the solids. Store the spiced simple syrup in a closed container (like a glass bottle) in the refrigerator for up to 2 weeks.

Inspired by the
SAINTS



Swamp Monster

By Troy Bayless, *Spirits Specialist, CA*

- 1 1/2 oz Kubler Absinthe
- Root Beer, to top

Pour Kubler Absinthe in a plastic Mardi Gras cup. Then add ice and your favorite Root Beer. Who Dat?

Winner Takes It All by Blanca Sanchez,
Spirits Specialist, CA



