

TRULY™ HARD SELTZER

Truly Cocktails



Red, White and Tru

Ingredients

- 8 oz truly wild berry
- 0.5oz Vodka
- 1oz Blueberry Curacao
- 1 oz raspberry grenadine
- 3 oz blueberries

Preparation: Add blueberry curacao and then 2/3 crushed ice. Then add truly and vodka, and overfill with additional 1/3 crushed ice. Top with raspberry grenadine. Garnish with 3oz of blueberries

**Single Serve flavored mixtures: Muddle 3 blueberries with 1 oz of Blue Curacao, Muddle 3 raspberries with 1 oz of grenadine



Summer Thyme

- 6 oz. Truly Wild Berry
 - 2 rosé wine
 - 0.5 raspberry syrup
 - 2 thyme sprigs
 - 2 lemon wheel
- Preparation; In a mixing glass add raspberry syrup, leaves from one thyme leave & a lemon wheel. Muddle gently then add rose. Cover with ice & shake lightly. Then add Truly to shaking tin. Strain into an iced Truly Collins glass and garnish with a sprig of thyme and a lemon wheel.*



**Upsell: Double the recipe
and serve in our 30oz
personal fishbowl!**

“Gin”uine Strawberry

Ingredients:

- 6 oz. **Truly Strawberry Lemonade**
- 1 oz. Gin
- 0.5 oz. Strawberry syrup
- 3 Basil leaves
- 1 Strawberry

Preparation: In a mixing glass add strawberry syrup, two basil leaves and gin. Gentle muddle. Then cover with ice and shake. Add truly to the shaking tin and strain into iced Truly Collins glass. Garnish with strawberry and basil leaves.



Trade Up: Double the recipe and serve in our 30oz personal fishbowl!

30oz Fishbowl

- 12 oz. *Truly Pineapple*
- 2 oz. Blanco Tequila
- 1 oz. Light Agave
- 1 oz. lime juice
- 1 oz. Mango Juice
- 1 oz. Tangerine Juice
- Mango slices

Preparation: In a mixing glass add agave, lime juice, tangerine juice, mango juice, and tequila. Cover with ice and shake. Add an entire can of truly to the 32 oz fishbowl, and then transfer the shaking tin contents. Fill bowl with ice. Garnish with fanned out mango slices.



Ingredients

- 6 oz *Truly Wild Berry*
- $\frac{3}{4}$ oz ford's gin
- $\frac{3}{4}$ oz raspberry tangerine & infused aperol
- $\frac{1}{2}$ oz mix berry syrup
- $\frac{1}{2}$ oz meyer lemon juice
- 2 fresh raspberries

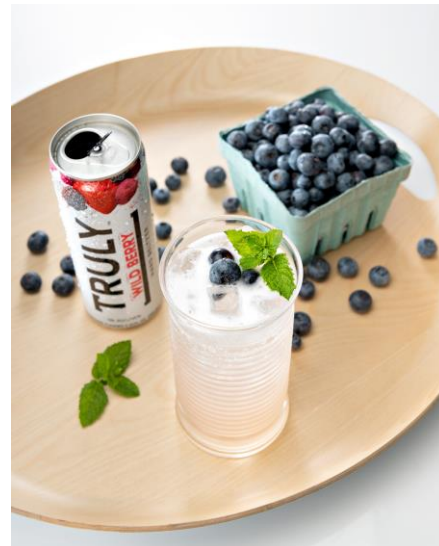
Preparation: in a mixing glass add berry syrup, lemon juice, gin, and aperol. Cover with ice and shake. Then add truly wild berry to the shaker. Strain into an iced wine glass, and garnish with fresh raspberries



Truly Yuzu

- 6 oz Truly Wild Berry Hard Seltzer
- 1 oz Yuzu puree
- 6 Fresh blueberries
- 4-6 Mint leaves
- 1 oz vodka (optional)

Preparation: In a shaking glass add Yuzu puree, 4 mint leaves, 3 blueberries and vodka (optional). Cover with ice and shake. Add Truly Wild Berry Hard Seltzer to the shaking tin and swirl around. Strain over fresh ice and garnish with fresh blueberries and a mint sprig.



Wild Coconuts

- 6 oz Truly Wild Berry Hard Seltzer
- 1 oz Coconut Rum
- .5oz Berry Syrup
- 4-6 Mint leaves

Preparation: In a shaking glass add berry syrup, 4 mint leaves, and coconut rum. Cover with ice and shake. Add Truly Wild Berry Hard Seltzer to the shaking tin and swirl around. Strain over fresh ice and garnish with a mint sprig.



Ingredients:

- 8 oz. Truly Wild Berry
- 1.5 oz. Skrewball Peanut Butter Whiskey
- 0.5 oz. Berry preserves or syrup (used Bonne Maman mixed berries preserve)
- 0.5 oz. Brown Butter syrup
- ¼ of Peanut butter and strawberry Uncrustable

How to Make:

- In a mixing glass, add berry preserves, brown butter syrup and whiskey cover with ice and shake. Add Truly to the mixing tin and strain into an iced 22 oz. glass. Garnish with an uncrustable





TRULY & THE CHERRY TREE

INGREDIENTS

½ can Truly Black Cherry Hard Seltzer
15 ml Fresh lemon juice
15 ml 5 spice simple syrup
2 Fresh cherries
25 ml (vodka optional)

PREPARATION

In a shaking glass add lemon juice, 5 spice simple syrup and vodka (optional). Cover with ice and shake. Add the Truly Black Cherry Hard Seltzer to the shaking tin and swirl around. Strain over fresh ice and garnish with a sliced cherry and a whole cherry.

Can use Truly Wild Berry instead



LYCHEE BLOSSOM

INGREDIENTS

½ can Truly Black Cherry Hard Seltzer
25 ml Gin
15 ml Lychee syrup
4 Thai basil leaves

PREPARATION

In a shaking glass add lychee syrup, 3 Thai basil leaves and gin. Cover with ice and shake. Add Truly Black Cherry Hard Seltzer to the shaking tin and swirl around. Strain over fresh ice and garnish with a basil leaf.

Asian-Inspired Truly Wild Berry Cocktails



TRULY YUZU

INGREDIENTS

½ can Truly Wild Berry Hard Seltzer
25 ml Yuzu puree
6 Fresh blueberries
4-6 Mint leaves
25 ml vodka (optional)

PREPARATION

In a shaking glass add Yuzu puree, 4 mint leaves, 3 blueberries and vodka (optional). Cover with ice and shake. Add Truly Wild Berry Hard Seltzer to the shaking tin and swirl around. Strain over fresh ice and garnish with fresh blueberries and a mint sprig.



WILD COCONUTS

INGREDIENTS

½ can Truly Wild Berry Hard Seltzer
25 ml Coconut rum
15 ml Berry syrup
4-6 Mint leaves

PREPARATION

In a shaking glass add berry syrup, 4 mint leaves, and coconut rum. Cover with ice and shake. Add Truly Wild Berry Hard Seltzer to the shaking tin and swirl around. Strain over fresh ice and garnish with a mint sprig.



STRAWBERRY BASIL

70 calories

INGREDIENTS

6oz. Truly Hard Seltzer™ Wild Berry

.5oz. Stevia Simple Syrup

.25oz. Fresh Lemon Juice

4 Strawberries

4 Basil Leaves

TO MAKE

In a mixing glass, add stevia syrup, lemon juice, two basil leaves, two strawberries cut in to small pieces and muddle. Then cover with ice and shake.

Next, add Truly Hard Seltzer™ Wild Berry

to the mixing tin. Pour over 14oz. cooler glass.

Garnish with more strawberries and fresh basil leaves.

**Serve cocktail with remainder of can*

ADD OPTION

1oz. Vodka
(+60 cal)





BLUEBERRY MINT

60 calories

INGREDIENTS

6oz. Truly Hard Seltzer™ Wild Berry

.5oz. Stevia Simple Syrup

.25oz. Fresh Lime Juice

6 Blueberries

6 Mint Leaves

TO MAKE

In a mixing glass, add mint leaves, lime juice, blueberries and simple syrup.

Muddle then cover with ice and shake.

Then add Truly Hard Seltzer™ Wild Berry to mixing tin. Strain into an iced highball glass. Garnish with 2 blueberries and mint top.

**Serve cocktail with remainder of can*

ADD OPTION
1oz. White
Rum
(+60 cal)





SAGE ADVICE

70 calories

INGREDIENTS

6oz. Truly Hard Seltzer™ Wild Berry

.5oz. Blackberry Puree

.25oz. Fresh Lemon Juice

4 Blackberries

4 Sage Leaves

TO MAKE

In a mixing glass, add blackberry puree, lemon juice, two sage leaves, two blackberries and muddle. Then cover with ice and shake.

Next, add Truly Hard Seltzer™ Wild Berry to the mixing tin. Pour over 14oz. cooler glass. Garnish with sage and fresh blackberries.

**Serve cocktail with remainder of can*

ADD OPTION

1oz. Vodka,
Rye Whiskey,
or Bourbon
(+60 cal)





WILD SPRITZ

100 calories

INGREDIENTS

- 5oz. Truly Hard Seltzer™ Wild Berry
- .5oz. Orange Aperitif (Aperol)
- .5oz. Pomegranate Juice
- .5oz. Fresh Strawberry Juice or Puree
- 1 Lemon Peel
- 2 Fresh Strawberries

TO MAKE

In a mixing glass, add strawberry juice, pomegranate juice, and orange aperitif. Cover with ice and shake. Then add Truly Hard Seltzer™ Wild Berry. Add ice to a wine glass and pour half into wine glass and remainder into a carafe. Squeeze lemon peel over the top of the glass and garnish with lemon peel and strawberry.

**Serve cocktail with remainder of can*





GUAVA BERRY

100 calories

INGREDIENTS

4oz. Truly Hard Seltzer™ Wild Berry

.5oz. Orgeat

1.5oz. Guava Juice

1 Lemon Wedge

1 Orange Wheel

TO MAKE

In a mixing glass, squeeze and drop in lemon wedge. Then add orgeat, guava juice, and rum (optional). Next, add ice and shake.

Add Truly Hard Seltzer™ Wild Berry to mixing tin, and then strain into a 12oz. double rocks glass. Garnish with an orange wheel.

**Serve cocktail with remainder of can*

ADD OPTION
1oz. White
Rum
(+60 cal)



Can upsell to a giant 100oz mule for groups of 2 or more!

TRULY MULE

INGREDIENTS

4oz. Truly Hard Seltzer™ Wild Berry or Colima Lime
2oz. Pomegranate Juice
Pomegranate Seeds
.5oz. Stevia Simple Syrup
1 Lemon Wedge
1 tsp Ginger Paste

TO MAKE

In a mixing glass, add ginger, pomegranate juice, squeezed lemon wedge, and stevia simple syrup. Cover with ice. **Truly Strawberry Lemonade** Add Truly Hard Seltzer™ Wild Berry to mixing glass, and strain over crushed ice in a copper mug. Garnish with pomegranate seeds.

**Serve cocktail with remainder of can*



ADD OPTION
1oz. Vodka
or Gin
(+60 cal)



Strawberry Lemonade Margarita

Ingredients

- 6 oz *Truly Strawberry Lemonade*
- 1 oz blanco tequila
- ½ oz agave syrup
- ½ oz fresh lime juice
- 3 strawberries sliced

Prep: In a mixing glass add 2 fresh strawberries, agave, and lime juice. Muddle to break up the strawberries. Then add tequila, cover with ice, and shake. Then add Truly Strawberry Lemonade to the shaker and lightly strain into an iced double rocks glass. Garnish with 1 strawberry and a lime wheel.



Truly Strawberry Lemon Crush

Ingredients:

- 6 oz *Truly Strawberry Lemonade*
- 1 oz citrus vodka
- 0.5 oz strawberry puree
- 2 lemon wedge
- 1 lemon wheel
- 1 fresh strawberry (sliced)

Prep: *In a mixing glass squeeze and discard lemon wedges. Then add strawberry puree and vodka. Cover with ice and shake. Add Truly Strawberry Lemonade to the shaker and strain over an iced glass. Garnish with strawberry slices and lemon wheel/slice.*



Ingredients:

- 6 oz *Truly Strawberry Lemonade*
- 1 oz Blanco tequila
- 0.5 oz Strawberry syrup
- 0.5 oz lime juice
- 0.5 oz lemon juice
- 2 Jalapeno wheel
- 2 mint Sprig

***Prep:** In a mixing glass add 1 jalapeno wheel, 1 mint sprig, and watermelon syrup. Muddle gently, and then add lemon juice, lime juice and tequila. Cover with ice and shake. Then add truly watermelon lemonade to the shaker. Strain over iced collins glass. Garnish with jalapeno wheel and a mint sprig.*



Funky Pineapple

- 6 oz *truly pineapple*
- $\frac{3}{4}$ oz roasted ginger & pineapple aged rum
- $\frac{3}{4}$ oz campari
- $\frac{1}{2}$ oz lime Juice
- 1 oz fresh pineapple juice
- 1 quarter pineapple top

Preparation: in a mixing glass add pineapple, lime, infused rum, and Campari. Cover w/ ice and shake. Then add truly pineapple to the shaker and then strain over fresh ice. Garnish w/ pineapple quarter and a cherry





TRULY DAIQUIRI

80 calories

INGREDIENTS

- 6oz. Truly Hard Seltzer® Pineapple
- .5oz. Lime Juice
- .5oz. Pineapple Juice
- .25oz. Orgeat

TO MAKE

In a mixing glass, add orgeat, pineapple juice, and lime juice. Cover with ice and shake.

Next, add **Truly Hard Seltzer® Pineapple** to mixing tin. Strain into a chilled coupe glass.

Garnish with pineapple or lime wheel.

**Serve cocktail with remainder of can*

ADD OPTION
1oz. Pineapple
Rum (+60 cal)





TRULY BLUE

110 calories

INGREDIENTS

6oz. Truly Hard Seltzer® Pineapple

.5oz. Lemon Juice

5 cubes of Pineapple

.5oz. Blue Curacao

1oz. Coconut Water

TO MAKE

In a mixing glass, add pineapple, lemon juice, and coconut water. Gently muddle to break up pineapple. Add blue curacao, cover with ice and shake.

Next, add Truly Hard Seltzer® Pineapple to mixing tin.

Strain over an iced glass. Garnish with pineapple.

**Serve cocktail with remainder of can*

ADD OPTION
1oz. Coconut
Rum (+60 cal)



Triple Berry Twist

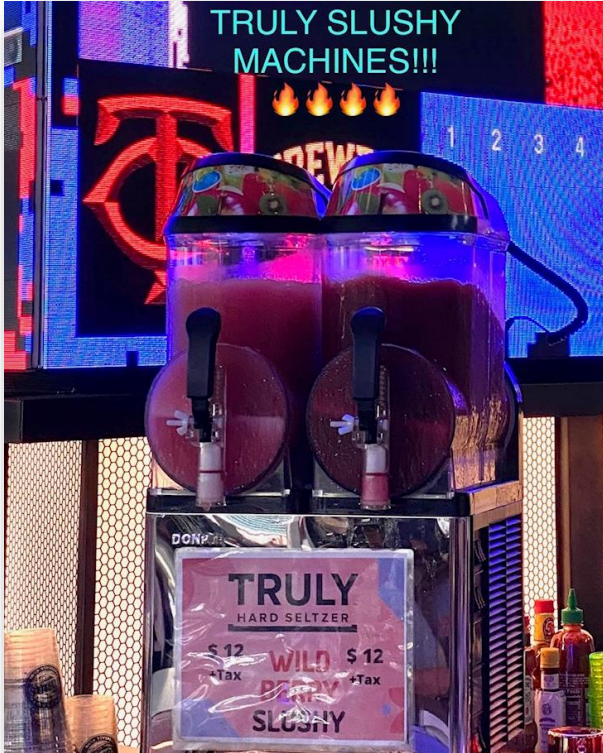
Triple Berry Twist

- 6 oz Truly Wild Berry Hard Seltzer
- 1 oz Reposado Tequila
- 0.5 oz Cointreau
- 0.5 oz Blueberry, Raspberry & Blackberry syrup
- 0.5 oz Lime juice
- 2 Berries (optional)
- 1 tsp. Twang-a-rita Nectar berry salt (optional)
[Twang Nectar Berry](#)

Preparation: In shaker add mixed berry syrup, lime juice, Cointreau, and tequila. Cover with ice and shake. Then add wild berry from the keg to the shaker. Strain over a rimmed and iced glass. Garnish with berries.



Truly Wild Berry Slushie - FROM THE FIELD



+



Recipe:

- 2 3/4 gallons or 11 quarts of Truly Wildberry
- 1 liter bottle of Monin Wildberry Purée.

(Roughly 12:1 ratio)

(This is for one half of the machine in the picture, or 3 gallons)

Truly Vodka Lemonade

Truly Strawberry Lemonade
Vodka
Strawberry Puree



Key Lime Electrifier

Truly Lime Hard Seltzer
Coconut Cream
White Rum
Lime Juice
Red Bull Coconut Berry



Truly, Madly, Peachy

Truly Lemonade
Deep Eddy Peach
Peach Nectar
Simple Sugar
Basil Leaf for garnish



Tropical Truly Mai Tai

Truly Pineapple
White Rum
Pineapple Juice
*Optional Dark Rum
Floater



Truly Razmattazz

Truly Mixed Berry Pack
Blue Raspberry Vodka
Crème de Casis
Cranberry Juice
Redbull



Truly Colada:

- 90 ounces of ***Truly Pineapple***
- 14 ounce of Pineapple Juice
- 10 ounces of white rum
- 4 ounces of coconut cream

Wild Berry Slush

- Substitute Truly Pineapple for ***Wild Berry***

Truly Melon Freeze

(serves 2)

- 9 oz ***Truly Strawberry Lemonade***
- 1.5 oz Jim Beam Bourbon
- 6 oz Watermelon juice
- 1 oz Simply syrup
- 1 Mint top for garnish

Truly, Madly, Peachy

(serves 2)

- 9 oz Truly Strawberry Lemonade
- 1.5 oz Deep Eddy Peach
- 4 oz Peach Nectar, Juice, concentrate
- 1 oz. simple sugar
- 1 Basil Leaf for garnish



**ANGRY
ORCHARD**[®]
HARD CIDER

Angry Orchard Cocktails

Ingredients:

- 6 oz Angry Orchard Crisp Apple
- 1 oz Apple Whiskey
- 0.5 oz Fig Syrup*
- 1.5 oz Fresh Pressed Apple juice (with lemon juice added. 1oz Lemon Juice – 10 oz Apple Juice)
- 1 dash Angostura Bitters

Preparation: In a shaker add fig syrup, apple juice, angostura, and whiskey. Cover with ice and shake. Add Angry Orchard to the shaker. Strain into iced Collins glass. Garnish with apple slices.

*Fig Syrup

- 1-9oz jar [Divina Fig Spread](#)
- 5 oz Hot Water



“Angry SNACK PACK”

Apples and Peanut Butter

Recipe:

- 6 oz Angry Orchard Crisp Apple
- 1 oz Skrewball Whiskey
- 0.5 oz Fresh Lemon juice
- 3 oz Apple Juice
- 1 tbsp Peanut butter (rim)-**optional**
- 2 Apple slices

Preparation:

- Rim serving glass with peanut butter. In a mixing glass add lemon juice, Skrewball, and apple juice. Cover with ice and shake. Then add Angry Orchard to the shaker. Ice your serving glass and then strain cocktail over ice. Garnish with apple slices



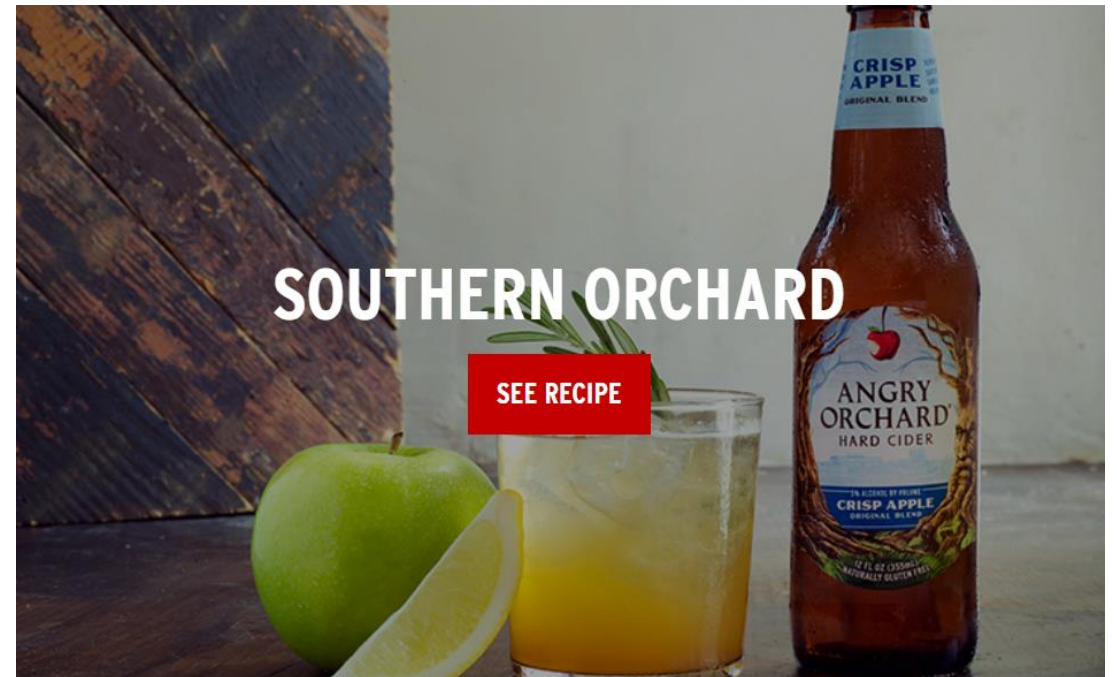
Southern Orchard

Recipe:

- 4 oz Angry Orchard Crisp Apple
- 1 oz Bourbon
- 0.5 oz Honey
- 0.5 oz lemon
- 1 sprig rosemary

Preparation:

- Shake and strain into a rocks glass. Garnish with a rosemary sprig.



ANGRY RITA

Recipe

- 4 oz Angry Orchard Crisp
- 1 oz. Blanco Tequila
- .5 oz. Grenadine
- .5 oz lime juice
- Dash of angostura bitters

Preparation

- Combine all ingredients except cider in cocktail shaker and shake. Pour into rocks glass with ice and top with Angry Orchard Crisp Apple. Garnish with lime wheel.





Recipe

- Half Angry Orchard Crisp
- Half Irish Stout

Preparation

- Mix half Angry Orchard Crisp and half Irish Stout in an Angry Orchard glass

Recipe

- 4 oz. Angry Orchard Crisp
- 1 oz. Apple Brandy
- .5 oz maple syrup
- .5 oz lemon juice
- 5-6 sage leaves

Preparation

Add apple brandy, maple syrup, lemon juice and sage leaves to shaker. Fine strain into rocks glass with ice. Top cocktail with angry orchard crisp apple. Garnish with lemon wheel and sage leaf.



Angry Orchard Golden Margarita

Recipe:

- 6 oz *Angry Orchard Crisp Apple*
- 1 oz Blanco tequila
- 0.5 oz honey syrup (2:1 honey to hot water)
- 0.5 oz fresh lime juice
- **Garnish:** 2 lime wheels/slices, 1 apple wheel/slice (optional)
- cinnamon sugar rim

Prep:

In a mixing glass add honey, lime juice and tequila. Cover with ice and shake. Add the Angry Orchard to the shaker. Rim glass with honey and cinnamon sugar. Add ice to the glass then strain in the cocktail. Garnish with apple and limes.



Angry Orchard Pineapple Margarita

Recipe:

- 6 oz *Angry Orchard Crisp Apple*
- 1 oz Reposado tequila
- 2 oz pineapple juice
- 0.5 oz lime juice
- **Garnish:** 2 pineapple wedges, 1 apple wheel/slice (optional)

Prep:

In a mixing glass add pineapple juice, lime juice, and tequila. Cover with ice and shake. Add Angry Orchard to the shaker. Add ice to glass then strain in the cocktail. Garnish with apple and pineapple.



Angry Cider Slushy

Ingredients:

- 5 oz. Angry Orchard
- 1 oz. White Rum
- 0.75 oz. Lime Juice
- 2.5 Tbsp White Sugar
- 4 Strawberries (can also substitute any other seasonal berries that are available)
- 2 cups ice

Method:

- Add all ingredients to a blender and blend until smooth. Serve in rocks glass and garnish with strawberry



Angry Julep

Ingredients

- .5 oz. Bourbon
- .5 oz. Crème de Cassis
- .5 oz. Simple syrup
- 6-8 Mint leaves
- 4-5oz Angry Orchard Cider

Method

- Muddle mint in the bottom of a Julep Tin. Add the rest of the ingredients and then fill the Julep Tin with crushed ice. Garnish with a lavish mint bouquet.



Photo from <https://vinepair.com/wine-blog/5-rose-cocktails-you-need-in-your-summer-repertoire/>

Angry Sangria

Ingredients

- 2 (12 oz.) bottles Angry Orchard Cider
- 3 oz. Gin
- 3 oz. Lemon juice
- 3 oz. Simple Syrup (1 part sugar to 1 part water)
- 9 oz. Basil Watermelon Juice (add about 2 cups diced watermelon and 5-6 basil leaves to a blender and blend until liquefied)



Photo from

<https://blahnikbaker.com/watermelon-sangria/>

Angry Bubbles

Ingredients:

- 2 oz. Angry Orchard Crisp
- 1 oz. St. Germain
- 2 oz. Champagne

Method:

- Build in a champagne flute and garnish with a lemon twist.



Actual photo, using Crisp. Rosé version would look more like image on right



Photo from
<http://www.brightandbeautifulblog.com/2014/01/st-germain-la-rosette-recipe.html>

Crisp Berry Vodka

Ingredients:

- 6 oz Angry Orchard Crisp Apple Cider
- 1 oz Berry Flavored Vodka
- 0.5 oz Domaine de Canton Ginger Liqueur
- 1oz Cranberry Juice
- 1 Lime Wedge

Method:

Add all ingredients to a pint glass with ice then top with Angry Orchard Crisp Apple Cider. Squeeze in lime wedge.



Photo from

<https://i.pinimg.com/236x/da/49/0a/da490a02ce4c67e8175aa566278f1a10--cranberry-vodka-apple-vodka.jpg>

Angry Berry Mojito

Ingredients:

- 6 oz Angry Orchard Cider
- 1 oz Huckleberry Vodka
- 0.5 oz Simple Syrup
- 2 Lime Wedges
- 5-6 Mint Leaves

Method:

Muddle mint and lime wedges in the bottom of a pint glass. Add Vodka, simple syrup and ice. Top with Angry Orchard Rose Cider and garnish with a lime wedge.



Photo from
<http://www.mimirosefoodlove.com/cocktail-klassiker-rhabarber-mojito-ingwer-mojito/>

Cider with Mezcal

Ingredients:

- 6 oz Angry Orchard Cider
- 1 oz Mezcal
- 0.5 oz Pineapple Juice
- 0.5 oz Lime Juice
- 0.5 oz Agave Nectar

Method:

Add all ingredients to a pint glass and add ice. Top with Angry Orchard Rose Cider and garnish with pieces of pineapple and a lime wedge.



Photo from
<http://www.mimirosefoodlove.com/cocktail-klassiker-rhabarber-mojito-ingwer-mojito/>

Fall Orchard Punch

Ingredients:

- 4 bottles Angry Orchard Crisp Apple
- 8 oz Vodka, Gin or White Rum
- 1.5 oz Grand Marnier
- 3 oz Lemon Juice
- 6 oz Cranberry Syrup**
- 3 oz Raspberry Puree (Can also use strawberries)

Method: Add ingredients to a punch bowl except the cider. Stir to combine and then top with Angry Orchard Crisp Apple. Garnish with zombie hand ice cubes and spider ice.

***Cranberry Syrup:*

2 cups Cranberry Juice

1 cup sugar

Method: Add all ingredients to the pot and simmer over low heat until sugar is dissolved. Allow to cool and keep refrigerated.



Angry on the Beach

Ingredients:

- (4) 12 oz bottles of Angry Orchard Crisp Apple
- 4 cups Watermelon Juice
- 1 cup vodka
- 1 cup Cointreau or Orange Liqueur
- 1 cup Lime Juice
- ½ cup Orange Juice
- 1 Navel Orange, sliced
- 1 Lime, sliced
- Watermelon Chunks

Mixology: In a large container, add the watermelon juice, Vodka, Cointreau, lime juice and orange juice. Stir in ice, orange slices, lime wheels and watermelon chunks. Top off with Angry Orchard Crisp Apple Cider and stir gently to combine. Serve!



Walden Apple Sour

- 6 oz. Angry Orchard Crisp Apple
- 1 oz. Captain or Sailor Jerry Spiced Rum (or Captain Spiced Apple)
- 1 lemon wedge
- .5 oz. Ocean Spray Cran-Apple
- .5 oz. Cabernet Sauvignon

Preparation: In a mixing glass, squeeze and drop a lemon wedge. Then, add spiced rum and cranberry apple juice. Cover with ice and shake. Next add Angry Orchard to the shaking tin. Strain into an iced stemless wine glass then float the wine on top.



Angry Snap

- 6oz. Angry Orchard Unfiltered
- 1oz. Crown Apple Whisky
- .5oz. Canton Ginger Liqueur
- 1 tbsp. Ginger Snaps Cookies (garnish)
- 2 Rosemary Sprigs

Preparation: Rim a glass with crushed ginger snaps. Then, In a mixing glass add one rosemary sprig, ginger liqueur, and apple whisky. Cover with Ice and shake. Then add Angry Orchard to shaking tin. Strain over and iced glass. Garnish with additional rosemary sprig.



Angry Pie

- 6 oz. Angry Orchard Crisp Apple
- 1 oz. Buffalo Trace bourbon
- 1 oz. REAL Pumpkin purée
- 0.5 Lemon Juice
- 1 Cinnamon Stick (garnish)
- 1 dollop ready whipped cream

Preparation: In a mixing glass add pumpkin syrup, bourbon and lemon juice. Cover with ice and shake. Then, add Angry Orchard to the shaking tin. Strain into tall Collins glass. Add whipped cream to the top and garnish with a cinnamon stick.



Orchard Toddy

- 1 bottle Angry Orchard Crisp
- 4 oz Scotch Whiskey
- 2 oz Lemon Juice
- 3 oz Honey Ginger Syrup**
- 3 oz Water
- 2 Orange Wheels
- 1 cinnamon Stick
- 1 Star Anise

Method: Add all ingredients to a sauce pot and set at low heat. Allow to heat up, but be careful not to allow the mixture to get too hot because the alcohol will boil off.

**Honey Ginger Syrup:*

- 2 cups Honey
- 1 cup Water
- 2 tbs Finely Chopped Peeled Ginger

Method: Peel the ginger and then finely chop. Add all ingredients to a pot and cover. Simmer over medium to low heat for 20 min. Strain, allow to cool and store in the refrigerator



Angry Egnog

- 1 bottle Angry Orchard Crisp Apple
- 2 oz Jamaican Rum
- 2 oz Horchata Con Rum (we used RumChata)
- 8 oz Egnog
- Grated Nutmeg

Preparation: Add rum, horchata, and eggnog to a mixing bowl. Whisk heavily to combine, then add angry orchard. Whisk again and then chill until ready to serve. Garnish with grated nutmeg for each serving.

Ingredients – 1 Serving

- 3 oz Angry Orchard Crisp Apple
- 0.5 oz Jamaican Rum
- 0.5 oz Horchata Con Rum (we used RumChata)
- 2 oz Egnog
- Grated Nutmeg

Preparation: Add rum, horchata, and eggnog to a mixing glass. Add ice and shake, then add angry orchard to the mixing tin. Strain into chilled serving glass. Garnish with grated nutmeg



Angry Jolly Juice

- 1 bottle Angry Orchard Crisp Apple
- 3 oz Pomegranate Juice (we used POM Wonderful)
- 3 oz cinnamon whiskey
- 6 oz of Chai Tea**
- 1.5 oz Holiday Spiced Syrup**
- 3 Orange wheel to garnish

Cold Preparation: In a mixing bowl add all ingredients and ice. Whisk together to chill then add in Angry orchard. Garnish with an Orange wheel. W

Warm Preparation: Add 4 oz of hot water to mixing bowl. Then add remaining ingredients to the mixing bowl.

**Chai tea: 8oz water – 1 tea bag (we used Yogi’s Chai Rooibos) steep for 7 minutes*

**Spiced Syrup- 2 cups light brown sugar, 2 cups Apple juice, 1 cinnamon stick, ¼ tsp nutmeg, ¼ tsp allspice*



ANGRY WITCHES BREW

RECIPE

- 6 oz Angry Orchard Crisp Apple
- 1 oz Bourbon
- 1 oz Black Cherry Syrup
- .5 oz Fresh Lemon Juice
- 1 tsp Silver Cocktail Glitter

PREPARATION

In a mixing glass add black cherry syrup, lemon juice and bourbon. Cover with ice and shake. Add Angry Orchard Crisp Apple. Strain into chilled coupe glass. Add cocktail glitter and stir.

ANGRY ORCHARD

Cozy at the Orchard

- 4 oz Angry Orchard Crisp Apple
- 1.5oz Brown Butter washed bourbon*
- .5oz Cinnamon Syrup**
- .25oz lemon juice

Method: Add all ingredients in a pot and heat until warm. Do not boil. When warmed, add to Toddy glass and garnish with grated nutmeg.

**Brown Butter Washed Bourbon*

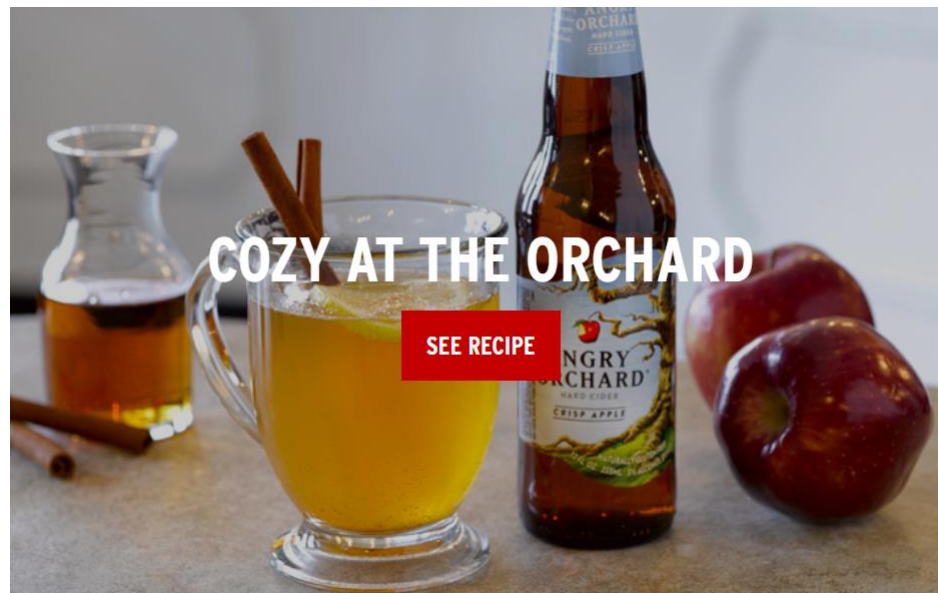
- 4oz butter
- 750 ml Bourbon

Method: Warm a pan over med/high heat. Add butter & allow to melt. Cook until slightly browned. Pour whiskey into a quart sized container. Add browned butter to whiskey. Cover mixture & place in freezer overnight or until butter separates & becomes hard. Strain mixture thru fine strainer. Pour back into original bottle and store in fridge.

***Cinnamon Syrup:*

- 1 cup sugar
- 1 cup Water
- 5 Cinnamon sticks

Method: Add sugar, water and cinnamon sticks to a pot and bring to a boil. Allow to simmer for 20 minutes. Remove from heat and allow to cool. Remove cinnamon sticks with slotted spoon.



ANGRY CAMPFIRE

Recipe

- 3oz Angry Orchard Crisp
- 1.5 oz. Aged Rum
- .5oz toasted marshmallow syrup*
- Cinnamon smoked rocks glass**
- Method: First smoke the rocks glass. Once completed, add angry orchard crisp apple, aged rum and toasted marshmallow syrup over ice. Stir and top with toasted marshmallow on a stick.

*Toasted Marshmallow syrup

- 1 cup water
- 1 cup sugar
- 1 tsp. vanilla extract
- 8 large marshmallows
- Combine sugar and water in a pot. Bring to a boil, make sure all sugar is dissolved, reduce heat and allow to simmer. Put marshmallows on a skewer and toast until slightly burnt on the stove burner or with a lighter. Add toasted marshmallows to the simmering syrup and stir until dissolved. Turn off heat and allow to cool. Strain the mixture with a fine strainer. Stir in vanilla extract. Store in the fridge.

**How to smoke rocks glass

light a cinnamon stick on fire using a torch or gas burner on a stove. Blow out flames and allow to smolder. Place on a plate and cover with an upside down rocks glass and let sit for a minute or two. The glass should fill up with smoke.



FALL ORCHARD PUNCH

Recipe

- 4 bottles **Angry Orchard Crisp**
- 8 oz. vodka, gin or white rum
- 1.5 oz Grand Marnier
- 3 oz lemon juice
- 6 oz Cranberry syrup*
- 3oz raspberry or strawberry puree

Preparation

Add ingredients to punch bowl except Angry Orchard. Stir to combine and then top with Angry Orchard.

*Cranberry Syrup

- 2 cups cranberry juice
- 1 cup sugar

Directions: Add all ingredients to pot and simmer over low heat until sugar is dissolved. Allow to cool and keep in fridge.



Spiced Orchard

- 4 oz Angry Orchard Crisp Apple
- 1 oz Aged rum
- .5oz Pumpkin spice syrup**
- .5oz lemon juice
- 1 dash lemon bitters

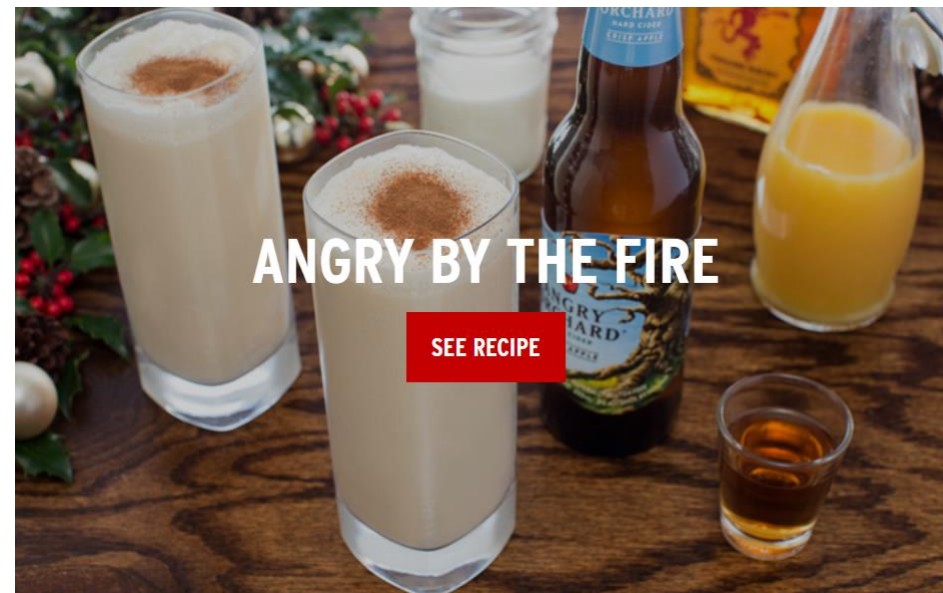
Method: Heat all ingredients on the stove until warm. Pour into a toddy glass and garnish with a cinnamon stick and grated nutmeg.



Angry by the Fire

- 4 oz Angry Orchard Crisp Apple
- 1.5 oz Fireball
- 2 oz orange juice
- 1 oz heavy cream
- .5 oz vanilla syrup (vanilla extract with simple syrup)
- 1 tsp lemon juice

Method: Shake and strain into Collins glass with no ice. Top with Angry Orchard. Garnish with a pinch of cinnamon powder sprinkled on top.





DARK ORCHARD COCKTAIL

RECIPE

- 6 oz Angry Orchard Crisp Apple
- 1 oz Black Cherry Syrup
- 1 oz Pomegranate Juice
- .5 oz Fresh Lemon Juice
- 1 oz White Rum or Tequila
- Garnish: 2 Apple Slices and Brandied Cherry

PREPARATION

In a mixing glass, add black cherry syrup, pomegranate and lime. Cover with ice and shake. Add Angry Orchard Crisp Apple to shaker. Strain over fresh ice and garnish with apples and brandied cherry

The Angry Spell

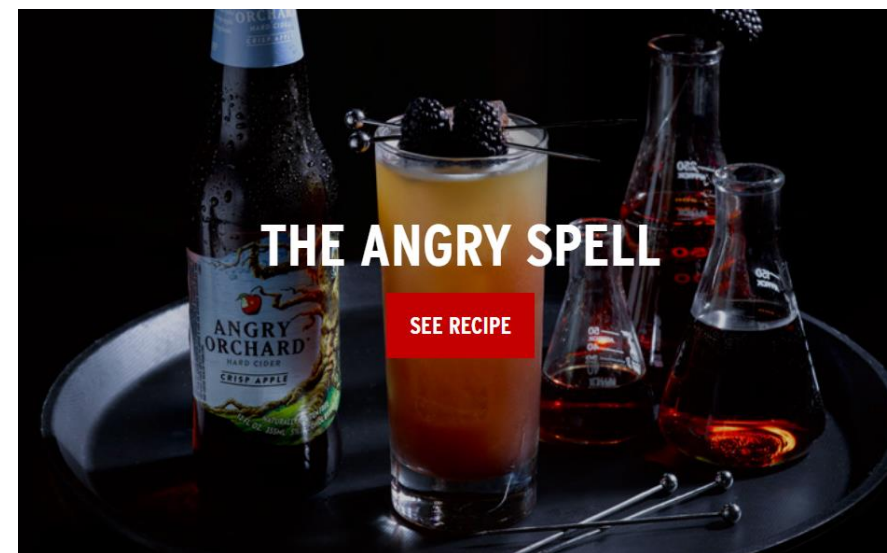
- 4 oz Angry Orchard Crisp Apple
- 1 oz white rum
- .75 oz lime juice
- .5 oz ginger syrup**
- .5 oz crème de cassis or crème de muir

Method: ADD WHITE RUM, LIME JUICE AND GINGER SYRUP TO SHAKER. Strain into collins glass with ice. Top with angry orchard crisp apple and crème de cassis. Garnish with lime wheel and blackberries.

**Ginger Syrup

- 1 cup finely chopped fresh ginger
- 2 cups sugar
- 2 cups water

Method: PEEL THE GINGER AND THEN FINELY CHOP. Add all ingredients to the pot and bring to boil. Allow to cook for 2 min then remove from heat and let steep for 20 minutes. Strain syrup through a fine strainer. Keep refrigerated



Wassail Mulling Spice is Blended with Nyanza vanilla, nutmeg, allspice, royal cinnamon, cloves and star anise. Our Wassail Mulling Spice was made to complete Angry Orchard Cider. Add 1-3 tsp. of the mulling spice to a warm pot of Angry Orchard and Spiced Rum to create the perfect mulled cider.



• True Iced Tea Taste •

TWISTED TEA[®]
HARD ICED TEA

Twisted Tea Cocktails



Twisted Buccaneer



Bring out your inner pirate, but without the eye-patch or peg leg.

DIRECTIONS:

12oz of Twisted Tea with a 1oz splash of Spiced Rum will make you feel like a true buccaneer.

Twisted Caddy



Golfers may have been on to something when they started mixing the flavors of iced tea and lemon. But you don't have to play a round of 18 to enjoy this perfect combination.

DIRECTIONS: Blend 12oz of Twisted Tea and 1oz of Lemon Vodka. Then yell FORE!

TEA-N-T

This dynamite combo of the flavor of real iced tea and whiskey is sure to fire up your night.

DIRECTIONS:

Just Combine 12oz of Twisted Tea with 1oz of Whiskey. Boom!!!





Ingredients

- 6 oz. Twisted Tea
- 1 oz. Jack Honey (or other Honey Whiskey)
- 1 Lemon Wedge

How to Make

In a 16oz. twisted tea mason mug, add whiskey then twisted tea. Cover with ice and stir garnish with lemon.



Ingredients

- 6 oz. Twisted Tea
- 1 oz. Cruzan Mango Rum (or other brand of Mango Rum)
- 1 Lime Wedge

How to Make

- In a 16oz. twisted tea mason mug, add rum then twisted tea. Cover with ice and stir garnish with lemon.



Ingredients

- 6 oz. Twisted Tea
- 1 oz. Deep Eddy Lemon Vodka
- 1 Lemon Wedge

How to Make

In a 16oz. twisted tea mason mug, add vodka then twisted tea. Cover with ice and stir garnish with lemon.

SINGLE DRINK RECIPE:

- Fill cup 1/3 of the way with ice.
- Then pour Twisted Tea to half way.
- Add 1 shot of Crown Peach Whiskey.
- Fill with Raspberry Lemonade
- Can garnish with peaches or raspberries (or herbs to dress it up)

BATCH RECIPE:

- Fill your container 1/3 of the way with ice. Pour 3 bottles of the simply raspberry lemonade in each container. Then add 9 – 12oz cans, 7 – 16oz cans or 5 – 22oz cans of Twisted Tea. Add Crown Peach Whiskey to taste.
- Stir or swirl the jug to mix. The ice will melt to dilute the product like it was made to order in a shaker.
- In an ice filled glass, fill with mixture and drop a fresh raspberry and peach slice on top (or herbs to dress it up)



Ingredients

- 1 oz Makers Mark **Bourbon**
- **6 oz Twisted Tea**
- 0.5 oz Reál Peach Puree
- 0.5 oz Pomegranate Juice
- 1 oz Fresh Lemon Juice
- 2 Lemon Wheels

How to Make

In a shaker tin add peach, lemon, pomegranate, and bourbon. Cover with ice and shake. Then add Twisted Tea to the shaker and strain over iced glass. Garnish with lemon wheels and/or pomegranates and mint.



SPICED BOURBON TEA

Ingredients

- **6 oz Twisted Tea**
- 1 oz ***Bourbon***
- 0.5 oz Apricot Liqueur
- 0.5 oz Ginger Syrup
- 2 oz Lemonade
- 2 Lemon Wheels
- 1 Lemon Wedge

How to Make

In a shaker squeeze and drop one lemon wedge. Then add ginger, lemonade, bourbon and apricot liquor. Cover with ice and shake. Add Twisted Tea to the shaker. Strain over iced glass and garnish with lemon wheels.



PEACH RASPBERRY TWISKEY

Ingredients

- 3oz Twisted Tea
- 3oz Simply Raspberry Lemonade
- 1oz Peach Whiskey

How to Make

In a shaking glass add Peach Whisky (Crown Royal was used) and Simply Raspberry Lemonade with ice. Cover and shake. Add Twisted tea and strain over fresh ice. Garnish with peach slice and/or fresh raspberries.



Sam Adams Cocktails

From Winter, With Love

6 servings

Ingredients

- 2 12oz bottles Samuel Adams Winter Lager
- 32 oz ginger tea
- 2 cinnamon sticks
- 12 cloves
- 9 oz Moscatel Sherry (Lustau Emilín)
- 9 oz Dolin Blanc Vermouth

Method

Heat ginger tea, cinnamon sticks, and cloves in a saucepan. Bring to a boil then turn off heat and let steep. After a few minutes strain into a punch bowl with a fine mesh strainer to remove solids. Add Vermouth, Sherry, and Samuel Adams Winter Lager. Mix. Ladle into glassware and garnish with a cinnamon stick.



Winter Lager Log Nog

Ingredients

- 2.5 oz. Sam Adams Winter Lager
- 1 oz. Apple brandy
- 1 oz. Rum
- 1 tsp. honey
- 1 whole egg
- Ground cinnamon to garnish

Method

Add Winter Lager, rum, apple brandy, and honey in a cocktail shaker. Stir all ingredients until carbonation subsides. Add whole egg and ice to the shaker and shake vigorously. Strain out the ice and then shake with no ice (reverse dry shake). Pour into a chilled martini glass or champagne coupe and garnish with ground cinnamon.





Slopeside

Ingredients

- ½ ounce of Gin
- ½ ounce Campari
- ½ ounce Cocchi Rosa (or dry vermouth)
- ¼ ounce honey simple syrup
- Juice of ½ a blood orange
- 4 dashes Bitters Lab aromatic bitters
- Sam Adams Winter Lager

Method

Add all ingredients, except for the beer, to a mixing glass. Add ice and stir. Strain into an old-fashioned glass over a large ice cube. Top with Sam Adams Winter Lager and garnish with a dehydrated blood orange slice (or fresh blood orange peel).





Lager Grog

4 servings

Ingredients

- 12 ounces Samuel Adams Boston Lager
- 4 ounces apple cider
- 3 ounces freshly squeezed orange juice
- 2 ounces cream sherry
- 2 ounces orange liqueur
- 1 ounce amaretto
- 1 orange, sliced
- 4 whole cloves
- 2 star anise pods

Method

In a medium saucepan, heat all ingredients over low heat until warm.

Remove the orange slices and set aside to use as garnish. Strain the liquid into four Irish coffee mugs, removing star anise and cloves. Add orange slices and serve warm.





Caribbean Apple Pie

4 servings

Ingredients

- 1 1/2 oz rum
- 2 oz apple cider
- 1/2 oz lemon juice
- 4 oz Samuel Adams Winter Lager or Boston Lager
- 1 apple slice
- Cinnamon

Method

Shake together the rum, cider, and lemon juice. Strain the mixture into a glass. Add beer. Garnish with the apple and a shake of cinnamon.





Octoberfest Cocktails

Octoberfest #1

Ingredients:

- 1 oz bourbon (ex: Makers Mark)
- 1/2 oz simple syrup
- 2 orange slices
- 2 cherries
- 6 oz Samuel Adams Octoberfest
- Dash bitters

Method: Muddle cherries & oranges in simple syrup in pint glass. Add bourbon & Samuel Adams Octoberfest. Fill glass with ice. Pour into mixing cup & stir. Pour back into pint.

Inspiration: It's a simple old fashioned- good for guys & girls & a crowd favorite. Also appropriate for fall.

Review: Definitely like an Old Fashioned. Octoberfest is evident in nice caramel and toffee flavors, and balanced by the fruit citrus notes. Overall nice flavor.

Octoberfest #2

Ingredients:

- 1 oz Irish whiskey (ex: Jameson)
- 1 oz ginger beer
- 6 oz Samuel Adams Octoberfest
- Orange slice with 4 dashes bitters

Method: Pour whiskey, ginger beer & Samuel Adams Octoberfest over ice in pint glass. Pour into shaker & stir. Pour back into pint & garnish with bittered orange [getting clarification here].

Inspiration: This one is a little savory, yet zesty! Great beer drinkers cocktail.

Review: Ginger is the star of this cocktail. Definitely has some malt notes and Octoberfest is present but the overall flavor impression is ginger. Very good.



Octoberfest Cocktails

Cocktail #3

Ingredients:

- 1 oz Jack Fire
 - ½ apple brandy (ex: Laird's Applejack)
-
- 6 oz Samuel Adams Octoberfest
 - Dash simple syrup

Method: Pour Jack Fire, apple brandy, and 6 oz Samuel Adams Octoberfest over ice in pint glass. Pour into shaker & stir. Pour back into pint with cinnamon/sugar rim.

Review: Bright appearance. Nice bright apple flavor balanced by a malty note from the Octoberfest, with big spicy cinnamon. This could be adapted to include a ½ oz of Jack Fire, and the cinnamon will still be the predominant flavor.