



GHOSTWOOD™

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COCKTAIL SPECIALS

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GO BEYOND *THE* FIRELIGHT

BOZEMAN, MONTANA | GHOSTWOODDISTILLING.COM



# GHOSTWOOD

## Cocktail Specials

### **COWBOY MOJITO**

- 1 1/2 OZ GHOSTWOOD BOURBON
- 3/4 OZ APPLE SCHNAPPS
- 1/2 OZ LIME JUICE
- 3/4 OZ SIMPLE SYRUP
- 1/2 OZ SWEET N SOUR
- 7-8 FRESH MINT LEAVES

### **OLD FASHIONED GHOST**

- 1 1/2 OZ GHOSTWOOD BOURBON
- 2 DASHES OF WALNUT BITTERS
- 3 DASHES OF PLUM BITTERS
- BAR SPOON OF CHERRY SYRUP

1. SHAVE A BIT OF ORANGE ZEST IN MIXING GLASS, USE EXPOSED ORANGE ON RIM OF GLASS
2. VIGOROUSLY STIR WITH ICE THEN STRAIN AND POUR OVER SINGLE ICE CUBE INTO GLASS
3. SMOKE IT WITH FAVORITE WOOD SHAVINGS
4. GARNISH WITH SINGLE CHERRY

### **HEAVENLY GHOST**

- 1 OZ GHOSTWOOD BOURBON
- 1 OZ BAILEYS IRISH CREAM
- 1 OZ DARK CREME DE CACAO
- 2 OZ HEAVY WHIPPING CREAM

MIX INGREDIENTS IN ICE FILLED SHAKER, SHAKE VIGOROUSLY, SERVE IN MARTINI GLASS, GARNISH WITH DARK CHOCOLATE SHAVINGS

### **MORNING GLORY MIMOSA**

- 1 1/2 OZ GHOSTWOOD
- 3/4 OZ GRAN GALLA
- 1OZ OJ
- 1 OZ STAWBERRY SYRUP / PUREE
- 3OZ PROCESSCO
- PULP FROM ORANGE SLICE

TAKE PULP FROM ORANGE SLICE SQUEEZE AND PULL APART AND DROP IN SEPARATE GLASS

MIX GW, GG, OJ, AND STRAWBERRY WITH ICE IN SHAKER, PUT ORANGE PULP IN MIMOSA GLASS, POUR MIXTURE FROM SHAKER INTO GLASS THEN ADD PROCESSCO GARNISH WITH LEMON SQUEEZE

### **HARVEST MOON BLOODY MARY**

- 1 1/2 OZ GHOSTWOOD
- 4OZ BLOODY MART MIX
- 1/4 OZ OLIVE JUICE
- 1/4 OZ PICKLE JUICE
- TOPPED WITH DASH OF TABASCO AND WORCESTERSHIRE SAUCE

SERVE IN SALTED TALL COCKTAIL GLASS FILLED WITH ICE GARNISH WITH 2 OLIVES AND A SQUEEZE OF LIME