

Cabin



Cocktail Recipes

W N | U S

TATTERSALL

distilling



THE BEST THING TO HAPPEN TO LAKE LIFE
SINCE BEER IN A CAN.



SIMPLE. DELICIOUS. CABIN-Y.

Cabin trips, camping adventures, patio parties, pontoon cruises — however you enjoy the great outdoors, we believe it should be fun and easy. Your drinks should be too. Here's our ultimate guide to simple and tasty recipes made with easy ingredients you can get almost anywhere. Summer is short, here's to making the most of it.

TATTERSALL

distilling

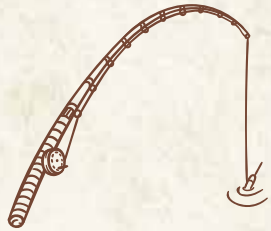


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INDEFINITE OLD-FASHIONED

Tastes best while catching fish or throwing another log on the fire. Unleash your inner Wisconsinite with a brandy base and add sour mix or Sprite.



SOLO (serves 1)

2 oz. Bourbon, Brandy or Rye

½ oz. Tattersall Sour Cherry

½ oz. Tattersall Orange Crema

¾ oz. Water

4 Dashes Aromatic Bitters

Combine and serve over ice.

FLASK (serves 3–4)

6 oz. Bourbon, Brandy or Rye

1 ½ oz. Tattersall Sour Cherry

1 ½ oz. Tattersall Orange Crema

2 oz. Water

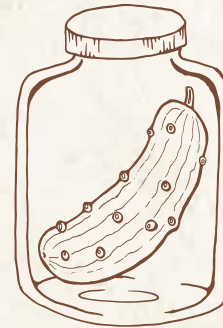
12 Dashes aromatic bitters

Combine and pour into flask. Serve over ice if possible.



JANE COCKTAIL

The best use for pickle juice. Aquavit pairs perfectly with pickle brine for a savory sipper to ponder life's big questions. Take it up a notch with spicy pickle brine.



SOLO (serves 1)

1½ oz. Tattersall Aquavit

2 oz. Pickle Juice

Combine over ice, garnish with a pickle (duh) and serve.

GROUP (serves 3–4)

4½ oz. Tattersall Aquavit

6 oz. Pickle Juice

Combine over ice, pour it back into the original pickle jar, garnish with pickles and serve.





LIMEADE GIMLET

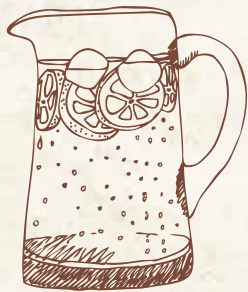
Summer drinking doesn't get much easier than this. Simple to make a big batch, it's the perfect pitcher drink for a group. Feeling fancy? Add some muddled mint or basil.

SOLO (serves 1)

2½ oz. Tattersall Gin

1 oz. Frozen Limeade Concentrate

Combine over ice, shake, strain into a lowball over ice and serve.



PITCHER (serves 8–10)

1 Bottle Tattersall Gin (750 ml)

1 Can Frozen Limeade Concentrate (12 oz.)

Combine over ice in a pitcher, stir and serve over ice.



MAPLE CARAWAC

If Paul Bunyon had a go-to cocktail, this was it. It tastes like the north-woods and pairs perfectly with campfire smoke.

SOLO (serves 1)

2½ oz. Tattersall Aquavit

½ oz. Maple Syrup

½ oz. Water

8 Dashed Peychaud's Bitters

Combine and serve over ice. Skip the water if you're shaking it.



FLASK (serves 3–4)

7½ oz. Tattersall Aquavit

1½ oz. Maple Syrup

1½ oz. Water

24 Dashed Peychaud's Bitters

Combine and pour into flask. Serve over ice if possible.



GRAPEFRUIT CREMA BOILERMAKER

*Like a grapefruit shandy, but way better (and more fun).
Another way to go: PBR and Tattersall Crème de Fleur or
Tattersall Bitter Orange — go with how you're feeling.*

SOLO (serves 1)

¾ oz. Tattersall Grapefruit Crema

1 Can IPA (your choice)

Crack a beer, take a sip, pour Tattersall into the can and enjoy.

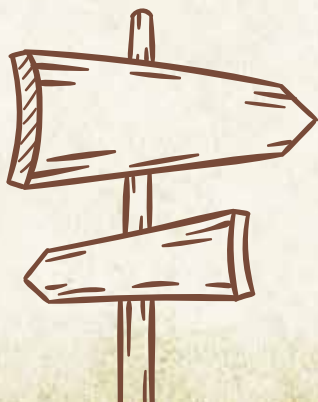


GROUP (serves many)

1 Bottle Tattersall Grapefruit Crema

24 Pack of IPA

*Invite your friends over and show 'em how it's done
with the instructions above.*



SALTY DOG

*The ultimate first mate for pontoon cruising, deck grilling or
kicking back on the patio. It's light and refreshing with just
the right bite.*



SOLO (serves 1)

1½ oz. Tattersall Grapefruit Crema

1 oz. Tattersall Gin

4 oz. San Pellegrino Limonata

1 Pinch of Salt (or rim the glass with salt)

Combine over ice, stir and serve.

PITCHER (serves 4–6)

6 oz. Tattersall Grapefruit Crema

4 oz. Tattersall Gin

2 Cans San Pellegrino Limonata

3 Pinches of Salt (or rim the glass with salt)

Combine over ice, stir and serve.

T V8® BLOODY

When coffee doesn't cut it, a little hair of the dog will help get you back up to speed. This simple, classic bloody is for everybody.



SOLO (serves 1)

¾ oz. Tattersall Aquavit or Vodka

1 Can V-8

Siracha

Lime Wedge

Crack the V-8, take a sip, squeeze lime into can (if available), pour Tattersall into the can, rim the lip with Siracha and enjoy.



T BLUE SKIES

Everything you're looking for in a forecast: sunny with 100% chance of cocktails. Sub in Tattersall Sour Cherry or Tattersall Cranberry for a tasty twist.



SOLO (serves 1)

1 oz. Tattersall Blueberry Liqueur

1 oz. Tattersall Vodka

4 oz. Lemonade

Combine over ice, stir and serve. Garnish with a mint sprig if you really want to wow the cabin neighbors.

PITCHER (serves 4–6)

6 oz. Tattersall Blueberry Liqueur

6 oz. Tattersall Vodka

2 Cans Lemonade (12 oz.)

Combine over ice, stir and serve. Go wild with the mint if it's available.





MINNY MULE

Super simple to make and almost too easy to drink (especially on a dock). A splash of Tattersall Cranberry Liqueur or Tattersall Grapefruit Crema makes it even tastier.

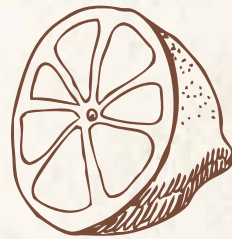
SOLO (serves 1)

2 oz. Tattersall Lime Crema

4 oz. Ginger Beer

Lime Wedge

Combine over ice, stir and serve.



PITCHER (serves 4–6)

12 oz. Tattersall Lime Crema

2 Bottles Ginger Beer (12 oz.)

Lime Wedges

Combine over ice, stir and serve.



CRANFEST

Cranberry is always in season at the lake. Sweet, tart and party hardy. Adjust the amount of ginger ale depending on the temp and barometric pressure if you're a real weather enthusiast.

SOLO (serves 1)

1½ oz. Tattersall Cranberry Liqueur

1½ oz. Tattersall Gin

3 oz. Ginger Ale

Lime Wedge

Combine and serve over ice. Garnish with a lime wedge.



PITCHER (serves 4–6)

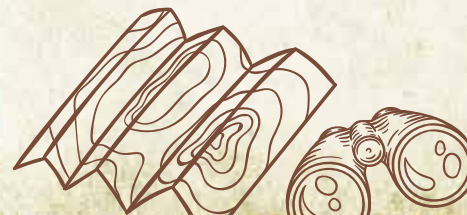
6 oz. Tattersall Cranberry Liqueur

6 oz. Tattersall Gin

2 cans of Ginger Ale (12 oz. cans)

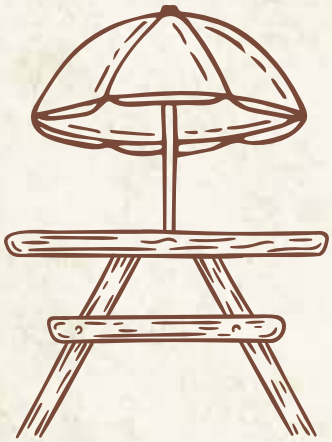
Lime Wedges

Combine and serve over ice. Garnish with a lime wedge.



F PALOMA

When the temp goes up, these go down easy. Smooth, tasty and refreshing with a nice kick, this might just become your official patio drink of the summer.



SOLO (serves 1)

- 1 oz. Tequila Blanco
- 1 oz. Tattersall Grapefruit Crema
- 4 oz. Squirt (or Fresca)

Combine over ice, stir and serve. Garnish with citrus if available.

PITCHER (serves 4–6)

- 6 oz. Tequila Blanco
- 6 oz. Tattersall Grapefruit Crema
- 2 Cans of Squirt (12 oz. cans)

Combine over ice in a pitcher, stir and serve. Garnish with citrus if available.

F BEACH BOD

Ditch the Hawaiian shirt and feel great in your trunks or two piece. These are all low calorie drinks with huge flavor — and the possibilities are endless.



SOLO (serves 1)

- 1½ oz. Tattersall Citrus Crema
- 4 oz. La Croix Flavored Sparkling Water

Combine over ice and serve. Garnish with fruit slice or mint sprig.

FAVORITE COMBOS:

- Tattersall Lime Crema with Lemon or Berry
- Tattersall Orange Crema with Orange
- Tattersall Grapefruit Crema with Pamplemousse
- Tattersall Crème de Fleur with Peach Pear
- Tattersall Sour Cherry, Blueberry or Cranberry with Pure (and a lime wedge)



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