



## BREAKTHRU BRANDS ON TREND

Fall 2020

### Fistful Of Bourbon

A blend of five different bourbons, the Fistful of Bourbon is William Grant & Sons entry into the bourbon world. Using their Scotch blending sensibilities and sourcing whiskey from places like Kentucky, Tennessee, Indiana, and New York they're on a mission to combine the best America has to offer into something unique, a sum that's higher in quality than its parts.

#### COLORADO GOLD RUSH

2oz Fistful Of Bourbon

1oz Colorado Honey Syrup (2:1 honey-hot water)

1oz Lemon Juice

**Combine all ingredients in a cocktail shaker, add ice, and shake.**

**Strain into a stemmed cocktail glass. Garnish with a lemon wheel.**



### Old Forester 100 Bourbon and Rye

Old Forester 100 won Double Gold at the 2020 San Francisco World Spirits Competition and it is easily one of the best bourbons in its price range.

The barrels for 100 are hand picked and typically aged 6yrs + . In short, it's hard to go wrong with the old bourbon for just about any cocktail. And the Rye is equally as good.

#### OLD FORESTER OLD FASHIONED

2oz Old Forester 100 Bourbon or Rye

.5oz Simple Syrup

3 Dashes Scrappy's Aromatic Bitters

**Build in a double old fashioned glass filled with ice. Stir to mix.**

**Garnish with an orange zest.**



## Fords London Dry Gin

This brand was created by bartenders, for bartenders, and it shows. It works flawlessly in a variety of cocktails from a Martini to a Negroni to a Gimlet. There's not much this gin can't do and it holds its own against several other gins at twice the price. Added bonus: the bottle's ergonomic design is great to save for batching cocktails or storing juices in.

### FORDS 50/50 MARTINI

2oz Fords London Dry Gin

2oz Foro Dry Vermouth

1 Dash Scrappy's Orange Bitters

**Combine all ingredients in a mixing glass, add ice, and stir. Strain into a martini glass, and garnish with a lemon zest and/or olive.**



## Jin Jiji India Dry Gin

Jin Jiji does what most great gins do, remain a gin at core with a heart of juniper, while using that canvas to allow a special recipe of botanicals to shine and in this case that includes the juniper too. Wild Himalayan juniper foraged in the mountains, Tulsi leaf, chamomile flowers, cashew nut and black tea combine with classic gin spices creating a well-rounded distinctive gin that will serve you well in wide range of drinks.

### INDIA GIN-TONIC

2oz Jin Jiji India Dry Gin

4oz Q Indian Tonic

**Combine all ingredients in a wine glass filled with ice. Stir to mix. Garnish with a lime wheel**



## Don Fulano Tequila

This is one of the most exciting new additions to Breakthru's tequila portfolio. The mission at Don Fulano has always been to produce exceptional tequila. They employ a truly unique dual distillation process combining a double column still and a traditional copper pot still, using heat to eliminate any unwanted alcohols. The result is an exceptionally complex and drinkable tequila unlike any other.

### BROKEN SPANISH

2oz Don Fulano Reposado

.75oz Amaro Montenegro

.5oz Aperitivo Select

3 Dashes Scrappy's Orleans Bitters

**Combine all ingredients in a mixing glass, add ice, and stir. Strain into stemmed cocktail glass. Garnish with an orange zest.**



## Union Mezcal

Mezcal Unión Uno uses farm-grown maguey Espadin and wild maguey Cirial. This agave is cut and roasted for four days. The families that produce Union have several generations experience as their main craft. Union uses a collection of different producer-families in the region to produce their bottles.

### MARGARITA AL PASTOR

2oz Union Mezcal

1oz Pineapple Juice

1oz Lime Juice

.5oz Agave Nectar

3 Dashes Scrappy's Firewater Tincture

**Combine all ingredients in a cocktail shaker, add ice, and shake. Strain into a double old fashioned glass filled with ice. Garnish with a sprig of cilantro.**



## Ketel One Botanical Peach & Orange Blossom

Ketel One Botanical Peach & Orange Blossom appeals to those who enjoy lush, juicy white peaches and bold notes of fragrant orange blossoms. Each botanical essence is individually and naturally obtained through innovative extraction methods and distillation processes for the freshest, cleanest, most crisp taste possible.

### ORANGE BLOSSOM SPECIAL

2oz Ketel One Botanical Peach & Orange Blossom

.75oz Lime Juice

.25oz Honey Syrup

4oz Q Club Soda

**Build in a Collins glass filled with ice. Garnish with a sprig of basil.**



## Belvedere Heritage 176 Vodka

Belvedere Heritage 176 is quite simply a taste of vodka's past. Up until the 19th century, Polish vodka-makers relied on the old technique of "malting", using fire-kilns to liberate enzymes from the rye's starch—a tradition which also naturally revealed rich and distinctive flavors. Over time, as the vodka category expanded and technology evolved vodka became more associated with neutrality. Belvedere challenges neutrality and believes that rye delivers both distinctive taste and character.

### UMAMI MARTINI

3oz Belvedere Heritage 176

1 Eye Dropper of The Japanese Bitters Umami

**Combine all ingredients in a cocktail shaker, add ice, and shake. Strain into a martini glass, garnish with an olive**



# The Busker Irish Whiskey

The Busker Triple Cask Triple Smooth is an extraordinary blend made with a high-quality Single Grain and a high percentage of Single Malt and Single Pot Still. The nose often leads off with tropical fruits and vanilla notes. The journey continues with notes of malt, sweetness and dark chocolate, while more subtle notes of toffee fudge and cinnamon, add intensity. The whiskey concludes with a mellow, well balanced, sweet finish.

## IRISH GOODBYE

1.5oz The Busker Irish Whiskey

1.5oz Marble Moonlight Espresso Liqueur

2oz Cold Brew Coffee or Cold Espresso

1 Pinch kosher or finishing salt (optional)

**Combine all ingredients in a cocktail shaker, add ice, and shake. Strain into a stemmed cocktail glass. Garnish with 3 coffee beans.**



# Amaro Montenegro

While mixology trends have changed, Stanislaw's recipe and process have remained the same since 1885. 40 herbs and spices are macerated for up to 30 days while an extract is created in boiling water. It is then distilled to capture the most aromatic portion, ensuring a wide range of bittersweet flavors including orange peel, coriander and tea.:

## MONTENEGRO MULE

1oz Vodka or Gin

1oz Amaro Montenegro

.5oz Lime Juice

4oz Q Ginger Beer

**Build in a Collins glass filled with ice. Garnish with a lime.**



# Scrappy's Bitters

Scrappy's was founded on the simple idea that bitters could be made better. By selecting the finest ingredients possible and holding every batch to the same impeccable standards, we deliver a bolder, truer flavor, making the best bitters for the best bartenders.

