

Smoked Cherry Old Fashioned



Our new signature variation of the classic Old Fashioned, is sure to be a big hit!

The delicious smoked cherry syrup sweetening this drink is made even more complex with the sweet cola and soft spice notes of the cardamom bitters. The orange bitters and peel give the whole drink a balanced lift with the acidity of the orange oil so be sure to express the peel gently over the drink.

Its going to be important to follow the prep recipes exactly to craft a great version of this cocktail. You've got this!

Note: Our recipe for a classic regular Old Fashioned does NOT get a cherry. Just an orange peel.



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GLASS:

Rocks



METHOD:

Stir & Strain



GARNISH:

1 Smoked Cherry

1 Orange Twist



INGREDIENTS:

- 2 oz Woodford Bourbon
- .5 oz Smoked Cherry syrup batch*
- 2 dashes Cardamom Bitters
- 2 Dashes Orange Bitters

STEPS:

- 1. Measure** liquid ingredients into glass mixing beaker
- 2. Add** ice to fill 2/3 full
- 3. Stir** 30 rotations with long-handled bar spoon
- 4. Strain** into rocks glass over ice with Julep strainer
- 5. Garnish** with smoked cherry* and orange twist

BATCH:

* See batch card for recipes