



SIGNATURE COCKTAILS

COLONIAL MULE

INGREDIENTS

2OZ BURNT TAVERN BOURBON

1OZ STRAWBERRY PUREE

1OZ BLUEBERRY SIMPLE SYRUP

2OZ GINGER ALE

JUICE OF 1/2 LIME

GARNISH WITH FRESH STRAWBERRIES AND BLUEBERRIES

INSTRUCTIONS

PREPARE THE STRAWBERRY PUREE OR USE STORE BOUGHT PREPARED PUREE.
IF HOMEMADE, STRAIN TO REMOVE SEEDS.

BLUEBERRY SIMPLE SYRUP: COMBINE EQUAL PARTS WATER AND SUGAR IN A SAUCEPAN.
ADD FRESH BLUEBERRIES AND BRING TO A SIMMER UNTIL BERRIES BURST.
LET COOL AND STRAIN THE SOLIDS.

IN A SHAKER FILLED WITH ICE, COMBINE BOURBON, STRAWBERRY PUREE, BLUEBERRY SIMPLE SYRUP,
AND LIME JUICE. SHAKE WELL. STRAIN THE MIXTURE INTO A COPPER MUG OR
TALL GLASS FILLED WITH ICE. GENTLY POUR GINGER ALE OVER THE COCKTAIL TO ADD FIZZ.
ADD FRESH MINT LEAVES AND A SELECTION OF FRESH BERRIES.

ENJOY THESE FRESH SUMMER FLAVORS WHILE TOASTING
TO THE HISTORY OF KENTUCKY AND ITS ROLE IN BIRTH OF THE USA!

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