



SIGNATURE COCKTAILS

SMOKEHOUSE OLD FASHIONED

INGREDIENTS

2 OZ BURNT TAVERN BOURBON
1 TSP DEMERARA SUGAR
3 DASHES ANGOSTURA BITTERS
GARNISH WITH BURNT ORANGE SLICE
AND LUXARDO CHERRY

INSTRUCTIONS

ADD 1 TSP WATER, SUGAR AND BITTERS TO YOUR MIXING GLASS,
STIRRING GENTLY TO FULLY DISSOLVE THE SUGAR.
FILL MIXING GLASS WITH QUALITY ICE, THEN POUR
IN 2 OZ OF BURNT TAVERN BOURBON.
STIR THE MIXTURE SMOOTHLY AND CONTINUOUSLY FOR 30-45 SECONDS.
STRAIN THE LIQUID INTO A CHILLED ROCKS GLASS WITH ICE.

USING A LIGHTER OR TORCH, SLIGHTLY BURN AN ORANGE SLICE
AND ADD A LUXARDO CHERRY FOR GARNISH.