
TOMMYROTTER®

A COCKTAIL GUIDE



AMERICAN GIN

This is a New Age American Gin—a far cry from a London Dry style gin. We vapor distill 12 botanicals for a super flavorful spirit. Drinkers are met with juniper pine and orange notes up front, a bloom of spice in the mid-palate from cardamom and grains of paradise and a finish full of nutmeg, cinnamon and citrus. Made with a 100% corn mash bill.



TOMMYROTTER GRAPEFRUIT CAPRI

1.5 oz. Tommyrotter American Gin
1 oz. Ruby Red Grapefruit Juice
0.25 oz. Simple Syrup
Top with Lunetta Prosecco

DIRECTIONS

Add Tommyrotter American Gin, ruby red grapefruit juice and simple syrup to your favorite ice-filled glass. Stir well and top with Lunetta Prosecco. Garnish with a grapefruit wedge before serving.



TOMMYROTTER PROSECCO LIMONATA

1 oz. Tommyrotter American Gin
2 oz. Lunetta Prosecco
3 oz. Fresh Lemonade
2 Basil Leaves
4 Cucumber Slices

DIRECTIONS

Add basil and cucumber into a collins glass filled with ice. Next, add Tommyrotter and lemonade. Top with Lunetta Prosecco. Stir and enjoy.

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TOMMYROTTER CLASSIC GIMLET

2 oz. Tommyrotter American Gin
0.75 oz. Fresh Lime Juice
0.75 oz. Simple Syrup
Garnish with a Lime Wheel

DIRECTIONS

Combine all ingredients in a shaker with ice and shake. Strain and fine strain UP into coupe glass. Garnish with a lime wheel



TOMMYROTTER CLASSIC NEGRONI

1 oz. Tommyrotter American Gin
1 oz. Campari
1 oz. Sweet Vermouth
Garnish with Orange Peel

DIRECTIONS

Combine all ingredients in large glass with ice. Use a bar spoon to stir. Stir for 10 seconds for proper dilution. Strain into a rocks glass with fresh ice. Garnish with an orange peel.

CASK STRENGTH BOURBON-BARREL GIN

Our golden child—affectionately referred to as our “Gin with a Bourbon Identity Crisis”. We age our American Gin for nine months in brand new White American Oak barrels. We refuse to chill filter it so the proteins and esters that pack this gin with flavor remain intact. A truly unique spirit, there is nothing else on the market like it. Released four times per year.



TOMMYROTTER TRUTH SERUM

1.5 oz. Tommyrotter Cask Strength Bourbon-Barrel Gin
0.5 oz. Fresh Lime Juice
0.5 oz. Brown Sugar Simple Syrup
0.25 oz. Cynar
Ginger Beer
Mint Sprig for Garnish

DIRECTIONS

Combine Tommyrotter Cask Strength Bourbon-Barrel Gin, lime, Cynar, and brown sugar syrup in shaker with ice and shake. Strain and fine strain into a rocks glass with fresh ice. Top with ginger beer. Garnish with a mint sprig.



TOMMYROTTER CASK AGED NEGRONI

1 oz. Tommyrotter Cask Strength Bourbon-Barrel Gin
1 oz. Campari
1 oz. Sweet Vermouth
Garnish with Orange Peel

DIRECTIONS

Combine all ingredients in large glass with ice. Use a bar spoon to stir. Stir for 10 seconds for proper dilution. Strain into a rocks glass with fresh ice. Garnish with an orange peel.

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TOMMYROTTER HIGH ALTITUDE

1.5 oz. Tommyrotter Cask Strength Bourbon-Barrel Gin
0.75 oz. Amaro Nonino
0.75 oz. Dry Vermouth
2 Dashes Grapefruit Bitters
Orange Peel for Garnish

DIRECTIONS

Combine all ingredients in a shaker with ice and shake. Strain and fine strain UP into coupe glass. Garnish with an orange peel.

TOMMYROTTER ARTS & CRAFTS

1.5 oz. Tommyrotter Cask Strength Bourbon-Barrel Gin
0.75 oz. Maple Simple
0.75 oz. Fresh Lemon Juice
5 dashes Peychauds Bitters

DIRECTIONS

Combine all ingredients in a shaker with ice and shake. Strain and fine strain into a rocks glass with crushed ice. Garnish with a lemon peel and cherry.

SMALL-BATCH VODKA

Our small-batch vodka is pot-distilled from 100% American corn and intended to be a neutral canvas for cocktail play. The residual sugar alcohol offers a subtle sweetness and viscosity that provides a buttery mid-palate texture. The rigorous charcoal filtering we employ as a final step ensures a smooth finish.



TOMMYROTTER SALTY DOG

1.5 oz. Tommyrotter Vodka
3 oz. Fresh Grapefruit Juice
1 tsp. Honey
3 Slices Cucumber (2 for Muddling, 1 for Garnish)
Pinch Sea Salt

DIRECTIONS

In a rocks glass, add honey, then cucumber, then salt. Muddle ingredients in the glass using a muddler or a wooden spoon. Add ice to the glass, top with grapefruit juice, then give the drink a quick stir. Garnish with cucumber slice.



TOMMYROTTER LAVENDER & LEMONADE

1.5 oz. Tommyrotter Vodka
4 oz. Lavender-Maple Lemonade

DIRECTIONS

Boil water then steep 1 teaspoon of dried lavender flowers per 6 oz. water for 15 minutes, strain out flowers. Allow lavender water to cool. To make lemonade, combine 4 oz. lavender water, 1 oz. fresh lemon juice and 0.5 oz. maple syrup.

In a collins glass, add ice, then vodka, then top with lemonade. Garnish with a lemon wedge.

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TOMMYROTTER ROYCROFTER

1.5 oz. Tommyrotter Vodka
0.75 oz. Rosemary Syrup
0.75 oz. Fresh Grapefruit Juice
0.5 oz. Fresh Lemon Juice
Rosemary Sprig for Garnish

DIRECTIONS

Combine all ingredients in a shaker with ice and shake. Strain and fine strain UP into coupe glass. Garnish with sprig of rosemary.



TOMMYROTTER BLUE MOON

1.5 oz. Tommyrotter Vodka
0.75 oz. Blueberry/Cardamom Shrub
0.75 oz. Fresh Lemon Juice
Lemon Peel & Blueberries for Garnish

DIRECTIONS

Combine all ingredients in a shaker with ice and shake. Strain and fine strain into a rocks glass with fresh ice. Garnish with lemon peel and blueberries.

NAPA VALLEY HERITANCE CASK STRAIGHT BOURBON WHISKEY

Once our bourbon is aged, its rested for months in French Oak casks that are used in the creation of Taub Family Selections' Heritage Cabernet Sauvignon. These wine casks are shipped from Napa Valley, CA immediately after having been emptied at the vineyard so that the bourbon can capture the flavor remaining in the wine-soaked barrel staves.



TOMMYROTTER BOURBON-BERRY SMASH

1.5 oz. Tommyrotter Napa Valley HC Bourbon
0.5 oz. Lime Juice
0.75 oz. Blackberry Simple Syrup
3 oz. Ginger Beer
Mint Leaves & Blackberries for Garnish

DIRECTIONS

Blackberry Simple Syrup: Mix equal parts water, sugar, and blackberries in a pot. Bring to a boil and reduce to a simmer for 10 minutes. Chill overnight and strain. Need a quick fix? Muddle blackberries with pre-made simple syrup.

Combine Tommyrotter bourbon, lime and blackberry simple syrup in shaker with ice and shake. Strain and fine strain into a rocks glass with fresh ice. Top with ginger beer. Garnish with a mint sprig and blackberries.



TOMMYROTTER CLASSIC OLD FASHIONED

1 Demerara Sugar Cube
1 Dash of Warm Water
3 Dashes of Angostura Bitters
2 oz. Tommyrotter Napa Valley HC Bourbon
Orange Peel for Garnish

DIRECTIONS

Drop sugar cube into rocks glass and dash with warm water. Add dashes of Angostura bitters and then muddle the sugar and bitters combination into a paste. Add bourbon and fresh ice cubes, then stir in glass. Garnish with an orange peel.

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TOMMYROTTER HANDIWORK

1.5 oz. Tommyrotter Napa Valley HC Bourbon
0.75 oz. Honey/Clove Syrup
0.75 oz. Grapefruit Juice
Grapefruit Peel for Garnish

DIRECTIONS

Combine all ingredients in a shaker with ice and shake. Strain and fine strain UP into coupe glass. Garnish with a grapefruit peel.



TOMMYROTTER "WESTERN" NY SOUR

0.5 oz. of Shiraz or Malbec
2 oz. Tommyrotter Napa Valley HC Bourbon
1 oz. Fresh Lemon Juice
1 oz. Simple Syrup

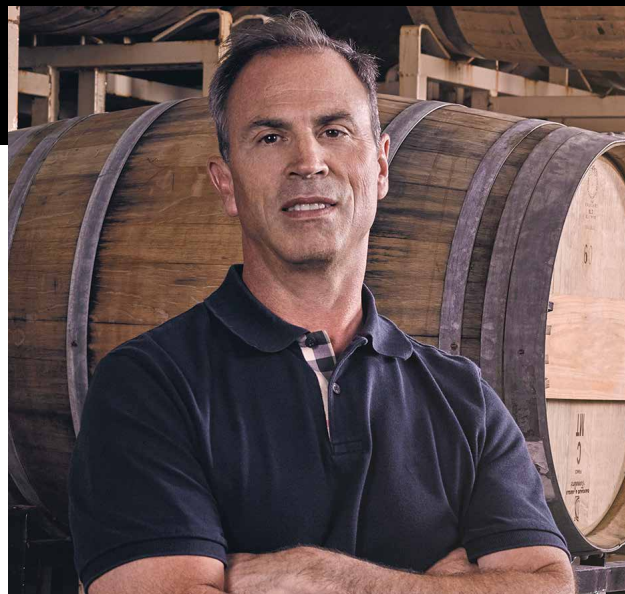
DIRECTIONS

Combine all ingredients (except wine!) in a shaker with ice and shake. Strain and fine strain into a rocks glass with fresh ice.

Gently pour 0.5 oz. of Shiraz or Malbec over the back of a spoon held just above the drink's surface so the wine floats on top.



BOBBY FINAN
Master Distiller, Co-Founder



SEAN INSALACO
Partner, Co-Founder

ABOUT TOMMYROTTER DISTILLERY

A distinct truth lies within each of us. Pursuing that truth is the sign of a Tommyrotter—one who breaks rank to chase what drives them. At Tommyrotter Distillery, our creative process is inspired by the Tommyrotters' Club, a society of rebellious, late 19th century artisans who sought their own path. Honoring their industrious spirit of back, hand and heart, Tommyrotter Distillery crafts award-winning spirits using small batch production techniques in Buffalo, New York. Give it a try—the truth is inside. For more visit, tommyrotter.com.

TOMMYROTTER®


PALM BAY
INTERNATIONAL
A TAUB FAMILY COMPANY