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Vol. I

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COCKTAIL GUIDE



FOX & ODEN

Craft American Whiskey

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GOING WEST

creator: Andrew Ramirez of Ghost Writtn

serving: 1
difficulty: 3 of 5

**INGREDIENTS**

1 oz Fox & Oden Straight Bourbon Whiskey
.75 oz mezcal
.5 oz Amaro Averna
.25 oz simple syrup
4 dashes of Angostura bitters
Orange peel, *garnish*

INSTRUCTIONS

In a mixing glass with ice, add all ingredients and stir until chilled. Strain into a snifter, express orange peel over drink, and garnish.

A DAY IN THE ALPS

creator: Andrew Ramirez of GhostWrttn

serving: 1
difficulty: 4 of 5



INGREDIENTS

1.5 oz Fox & Oden Straight Bourbon Whiskey
.5 oz Fino sherry
.5 oz pine liqueur
.25 oz muscovado
.75 oz lemon juice
1 egg white
Angostura bitters, *garnish*

INSTRUCTIONS

Chill a coupe glass by adding ice and soda water. Set aside. Add all ingredients to a shaker and dry shake. Add ice and wet shake. Strain into the chilled coupe glass and garnish with bitters.

FOX TAIL

creator: Andrew Ramirez of Ghost Writtn

serving: 1
difficulty: 1 of 5



INGREDIENTS

2 oz Fox & Oden Straight Bourbon Whiskey
.5 oz allspice liqueur
1 oz lime juice
.75 oz simple syrup
4 dashes of Angostura bitters
Dehydrated lime wheel, *garnish*

INSTRUCTIONS

In a shaker tin with ice, add all ingredients except bitters and shake vigorously. Strain into a rocks glass with fresh ice. Add four dashes of Angostura bitters and garnish with a dehydrated lime wheel.

GARDEN POTION N.º 3

creator: Andrew Ramirez of GhostWrttn

serving: 1 difficulty: 5 of 5



INGREDIENTS

2 oz Fox & Oden Straight Bourbon Whiskey
Absinthe spray
.5 oz Cynar Amaro
.25 oz Benedictine Liqueur
.5 oz muscovado syrup
2 dashes of Angostura bitters
1 dash of saline
3-4 cucumber wheels
Cucumber ribbon, *garnish*

INSTRUCTIONS

Chill a rocks glass with ice and soda water. In a shaker tin muddle saline, muscovado syrup, Angostura bitters, and cucumber wheels. Add ice and the remaining ingredients and stir until combined. Remove ice and soda water from rocks glass and rinse with absinthe. Add fresh ice to the glass and double strain ingredients from the shaker into the rocks glass. Garnish with a cucumber ribbon.

MANISTEE EVENING SOUR

creator: Kate Bolt of Living Lark

serving: 1
difficulty: 3 of 5



INGREDIENTS

3 oz Fox & Oden Straight Bourbon Whiskey
1 oz fennel simple syrup
1.5 oz lemon juice
.5 oz orange juice
Fennel sprig, *garnish*

INSTRUCTIONS

In a shaker tin with ice, combine all ingredients and shake until chilled. Strain over fresh ice in a rocks glass. Garnish with a fennel sprig.



Craft American Whiskey



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