

# Cocktail Recipes Give Whiskey An Added Twist

**W**ith whiskey sales on the rise, more people are discovering there are plenty of ways to drink the distilled spirit than just straight on the rocks.

Mixologists enjoy finding more and more ways to complement the whiskey flavor with a plethora of other ingredients, whether its syrups, fruit juices, vermouth or even tea.

"A growing willingness to experiment with whiskey and bourbon as the primary ingredient in a variety of cocktails is just one of several ways consumer habits have been changing", says Steven Earles, CEO of Portland-based Eastside Distilling.

"People are drinking less wine and more whiskey, and women have become more inclined to give whiskey a try," says Earles, whose company already experiments with a variety of flavors in its drinks, such as Cherry Bomb Whiskey and Oregon Marionberry Whiskey.

The trend of finding more ways to include whiskey in cocktails also may be just one of several factors helping to add to the bump in whiskey sales. As of November 2014, Whiskey sales were near \$4 billion, in contrast to \$3.5 billion in 2013, according Nielsen research.

For distilleries, those numbers may mean a toast is in order. For consumers, that toast may involve a mix of flavors made just to their liking – but definitely is still on the rocks.

[www.EastsideDistilling.com](http://www.EastsideDistilling.com)

## Marionberry Beret

1 ½oz Marionberry Whiskey  
½oz dry curacao  
2oz fresh grapefruit juice  
served on the rocks

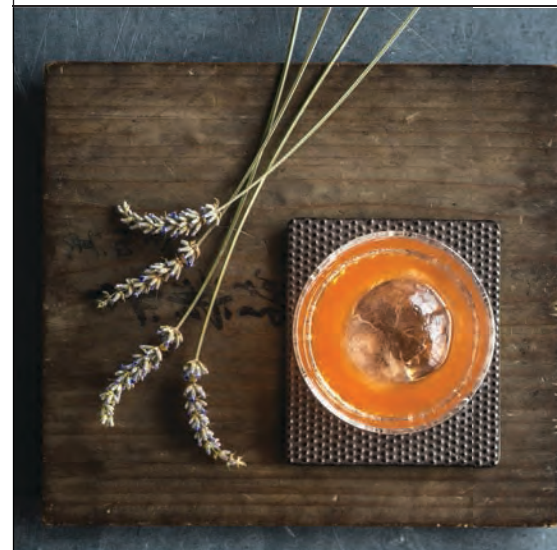
Fill glass with ice,  
add Burnside Bourbon and recipe  
ingredients.



## The Sideburn

1 ½oz Burnside Whiskey  
¾oz Aperol  
½oz Solerno Blood Orange Liqueur  
1oz fresh lemon juice  
½oz lavender simple syrup  
13oz old fashioned glass over ice

Fill a 14oz rocks glass with ice, add all the  
other ingredients and stir.



## Earl's Demise

25oz Cherry Bomb Whiskey  
(one 750ml bottle)  
12 ½oz Burnside Bourbon  
75oz Smith Teamaker Earl Grey Tea (chilled)  
25oz orange juice  
25oz simple syrup  
12 ½oz sweet vermouth  
5 tablespoons Peychaud's Bitters

Mix all the ingredients in a large punch  
bowl, then add ice or ice ring. Serve in small  
punch glasses.

The mixture serves 10-12 people.



## Eastside Civil War

1 ½oz Burnside Bourbon  
½oz Cocchi Torino Sweet Vermouth  
½oz Cynar  
2 dashes Fee Brothers Old Fashion Bitters  
amarena cherry

Add all the ingredients, except the cherry,  
to a 16oz mixing glass (pint glass). Fill to  
within 1 inch of the top with ice. Stir until  
chilled and strain into a martini glass.  
Garnish with an Amarena cherry.

