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Cabin Cocktail Recipes



THE BEST THING TO HAPPEN TO LAKE LIFE
SINCE BEER IN A CAN.

TATTERSALL

SUMMER
2018



SIMPLE. DELICIOUS. CABIN-Y.

Cabin trips, camping adventures, patio parties, pontoon cruises — however you enjoy the great outdoors, we believe it should be fun and easy. Your drinks should be too. Here's our ultimate guide to tasty recipes made with ingredients you can get almost anywhere. Summer is short, here's to making the most of it.

TATTERSALL

distilling



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Tattersall Gin, Tattersall Americano, Watermelon Juice, Lime Juice, Maple Syrup



SAUNA CUBES

A great reason to work up a sweat. These boozy ice cubes transform your water into a tasty cocktail, releasing delicious flavors as they melt. Add more or fewer cubes to control the potency and keep adding soda water to stay hydrated. You'll never want a plain ice cube again.



AQUAVIT : ROSEMARY : CITRUS

1 ½ oz. Tattersall Aquavit

1 oz. Lemon

1 oz. Simple Syrup

1 inch Rosemary Sprig



CRANBERRY : LIME : SAGE

1 ½ oz. Tattersall Cranberry Liqueur

1 ¼ oz. Lime Juice

¾ oz. Simple Syrup

1 Sage Leaf



Combine ingredients in a large measuring cup, stir and pour into an ice tray. Freeze until solid, pop 'em into your glass and top with soda water.



RYE LEMONADE

Pretty much a pool party in a glass. It's sweet and citrusy with a sharp bite and a whole lot of kick. Best enjoyed on an oversized swan or pizza slice pool floatie — please splash responsibly.

SOLO (serves 1)

1 ½ oz. Tattersall Straight Rye Whiskey

½ oz. Tattersall Orange Crema

4 oz. Lemonade

Combine over ice in a Collins or pint glass and garnish with a lemon wheel.

PITCHER (serves 8)

½ bottle Tattersall Straight Rye Whiskey

4 oz. Tattersall Orange Crema

32 oz. Lemonade

Combine in a pitcher with ice and lemon wheels, serve, and Instagram away.





NORTHWOODS SAZERAC

Where Bourbon Street meets Highway 61. This simple take on the New Orleans classic is sure to get rave reviews from cabin neighbors and that one guy who always wants to fish on your dock. They'll be saying "that was pretty neat" in no time.

SOLO (serves 1)

2 ½ oz. Tattersall Straight Rye Whiskey

½ oz. Maple Syrup

½ oz. Water

8 dashes of Peychaud's Bitters

Combine and serve over ice in a lowball or coffee mug if that's what you're working with. Skip the water if you're stirring. Bonus: If Absinthe is available for some reason, swirl a small amount in your glass before combining ingredients and pour out.

FLASK (serves 3-4)

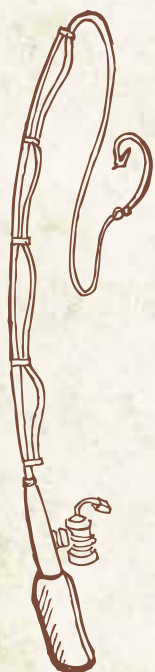
7 ½ oz. Tattersall Straight Rye Whiskey

1 ½ oz. Maple Syrup

1 ½ oz. Water

24 dashes of Peychaud's Bitters

Combine and pour into flask. Add ¼ oz. of Absinthe if it's available and serve over ice if possible.



RYE SWEET TEA

Serve up a little southern hospitality at your next patio party. Sweet, smooth and just a little bit edgy, it's a guaranteed hit — just like that Summer Jamzzz playlist you've been working on all winter long.

SOLO (serves 1)

1 oz. Tattersall Straight Rye Whiskey

1 oz. Tattersall Crème de Fleur

4 oz. Sweet Tea

Combine ingredients in a glass over ice, garnish with a lemon wedge and sip with your feet up.

PITCHER (serves 8)

8 oz. Tattersall Straight Rye Whiskey

8 oz. Tattersall Crème de Fleur

32 oz. Sweet Tea

Combine ingredients in a pitcher over ice, garnish with lemon wedges and let the compliments roll in.





BOOTLEGGER

Feel like you're at a country club without all the membership dues. It's always easy, perfectly citrusy and beyond refreshing. If you like having a good time, this might just be your go-to cocktail this summer.

SOLO (serves 1)

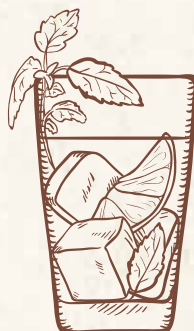
2 oz. Tattersall Lime Crema

1 oz. Frozen Lemonade Concentrate

3 oz. Soda Water

Small bunch of mint

Muddle mint, Lime Crema and frozen lemonade concentrate in a glass with ice, top with soda water and garnish with a lime wedge or mint sprig.



PITCHER (serves 12)

1 Bottle Tattersall Lime Crema

1 can (12 oz.) Frozen Lemonade Concentrate

1 Liter Soda Water

Small bunch of mint

Muddle mint, Lime Crema and frozen lemonade concentrate in a pitcher with ice, top with soda water and garnish with lime wedges.



RADLERS

Beer. Juice. Booze. These three-ingredient combos combine three of the greatest things on the planet to make the ultimate summer sipper. Best enjoyed after a long trail ride or while muskie fishing in an '87 Alumacraft.

SOLO (serves 1)

1 ½ oz. Tattersall Grapefruit Crema

¼ oz. Lemon Juice

1 can Pilsner like Bauhaus Wonderstuff or Surly Hell



OTHER GREAT COMBOS:

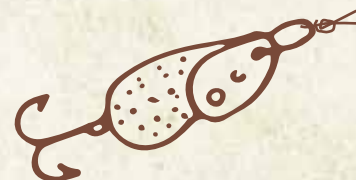
(same proportions as above)

Tattersall Orange Crema • Lemon Juice
Surly Xtra Citra Pale Ale

Tattersall Blueberry Liqueur • Lemon Juice
Indeed Shenanigans Summer Ale or Blue Moon

Tattersall Crème de Fleur • Lemon Juice
Fulton Standard Lager or PBR

Don't be afraid to crack your beer, take a swig and pour the juice and booze directly into the can.





AMARO'S BUD

Think root beer for grownups. This one comes from our friends down in Memphis, Tennessee. When the locals discovered this delicious combination, liquor stores couldn't keep our Amaro on the shelves. The only way to make it better: a scoop of ice cream and a pizza party.



SOLO (serves 1)

2 oz. Tattersall Amaro

1 can Budweiser

½ oz. Agave Syrup

Combine 'em in a glass of your choice and garnish with an orange wheel. Easy as that.

PIERRE'S SHANDY

Feel like a true voyageur with a take on the Picon Bière, the original French Shandy. Just substitute Orange Crema for the agave syrup and try using a wheat beer — Hoegaarden works great. It's herbal with a citrus kick and you'll be trading furs before you know it.



PALOMA — BEERGARITA

You don't need to step on a pop top or blow out your flip flop to love this one. It's zesty, full-flavored and doesn't pull any punches. And, at the end of the day, isn't that everything you want in a Beergarita?



SOLO (serves 1)

1 oz. Tequila

1 oz. Tattersall Grapefruit Crema

½ oz. Lime Juice

6 oz. Surly HeatSlayer Kolsch

Combine in a glass with a salted rim, serve and let the good times rock and/or roll.

PITCHER (serves 6)

6 oz. Tequila

6 oz. Tattersall Grapefruit Crema

3 oz. Lime Juice

18 oz. Surly HeatSlayer Kolsch

Combine in a pitcher, serve in salted rim glasses and invite the band over.



SANGRIA

Makes Lake Minnetonka feel like the Mediterranean. Whether you're into red or prefer white, just the right amount of liqueur takes your standard sangria to a whole new level. So, load up the pontoon, crank the Julio Iglesias and serve up some divertido.

RED SANGRIA PITCHER (serves 4-6)

- 1 bottle Cabernet Sauvignon (or another dry red wine)
- 2 ½ oz. Tattersall Bitter Orange Liqueur
- 2 ½ oz. Tattersall Freewheeler Pommeau
- 2 ½ oz. Agave Syrup



Combine in a pitcher and garnish with oranges, raspberries and blueberries. Bonus points if you just picked the berries.

WHITE SANGRIA PITCHER (serves 4-6)

- 1 bottle Sauvignon Blanc (or another dry white wine)
- 2 ½ oz. Tattersall Crème de Fleur
- 2 ½ oz. Tattersall Americano
- 2 ½ oz. Agave Syrup
- 12 dashes Angostura Bitters

Combine in a pitcher and garnish with grapes, honeydew melon and lemon. Bonus points if you grew the honeydew.

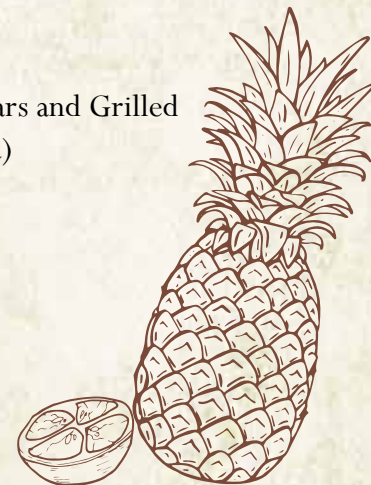


GRILLED PINEAPPLE AQUAVIT

Your backyard barbecues will never be the same again. This one takes just a little extra work, but the complex combo of pineapple, Aquavit and Amaro makes it well worth the effort. And now you can finally one-up your uncle's "world-famous" caprese salad.

GROUP (serves 4)

- ¼ Pineapple, Sliced into Spears and Grilled (Optional: Dust with Paprika)
- 6 oz. Tattersall Aquavit
- 3 oz. Tattersall Amaro
- 2 oz. Lime Juice
- 2 oz. Agave Syrup
- 2 cups Ice



Combine everything in a blender, blend, serve in the coolest cups you own and garnish with lime wheels.





BANANA DAQUIRI

When it's hot and humid, these go down smooth and easy. This one's a little sweet with a satisfying kick from the Blackstrap Rum and Orange Crema. And it's even better if you're lounging poolside.

SOLO (serves 1)

2 oz. Tattersall Blackstrap Rum

½ oz. Tattersall Orange Crema

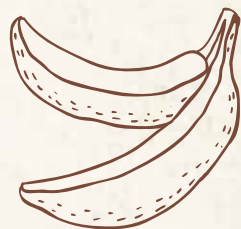
¾ oz. Lime Juice

½ oz. Maple Syrup

1 Banana

1 cup Ice

Combine everything in a blender, blend and serve in a pint glass. Add a crazy straw if you really want to live a little.



WATERMELON PUNCH

Life doesn't get much better than this. Gin and watermelon juice, served in a hollowed-out watermelon — it's sure to go down in family cabin history. Or at least your mom's Facebook feed.

GROUP (serves 8-12)

16 oz. Tattersall Gin

8 oz. Tattersall Americano

32 oz. Watermelon Juice

8 oz. Lime Juice

4 oz. Maple Syrup

Hollow out a watermelon and blend the melon into juice. Combine all ingredients in the melon, tap with a spigot (if you have one) or use a ladle to serve in your favorite cups.

