

BEYOND DISTILLING

BOURBON WHISKEY



Drinks sweet and earthy with rich toffee, honey and marmalade followed by robust cinnamon sticks and clove undertones. A smooth long finish that alternates between baking spice and orange before resolving to cacao.

Category: Flavored American Bourbon Whiskey

Area of Production: North Charleston, South Carolina

Ingredients: Corn, Wheat, Malted Barley

Distillation: Copper pot still, distilled twice

Alcohol Content: 45% abv

Aging: In alligator char new American oak barrels

Filtration: non-chill filtered

p.s. scroll for cocktail recipes...

COCKTAILS

HAZELNUT OLD FASHIONED



Ingredients:

1 1/2 oz Beyond Distilling Bourbon Whiskey
1/2 oz Destillerie Freihof 'Haselnuss' Schnapps
2 dashes aromatic bitters

Preparation:

In a mixing glass, stir all ingredients and pour into a rocks glass over ice. Garnish with an orange twist

OLD CAMATTI

Ingredients:

3/4 oz Beyond Distilling Bourbon Whiskey
1 1/2 oz Amaro Camatti
1/2 sugar cube
dash aromatic bitters

Preparation:

Mix all ingredients in a rocks glass and stir well. Whisk together soybean lecithin and sugar to create a foam. Garnish with herb leaves, orange wedge, and a cherry



JALAPEÑO MINT JULEP



Ingredients:

2 1/2 oz Beyond Distilling Bourbon Whiskey
1 oz Jalapeño simple syrup
4-6 mint leaves
splash soda water

Preparation:

In a julep tin, gently muddle mint and simple syrup. Fill glass 2/3 of the way with crushed ice and stir in bourbon to mix. Fill with more crushed ice and add a splash of soda water