

SUKKAH HILL SPIRITS

Craft Cocktail Guide



SUKKAH HILL SPIRITS COCKTAIL GUIDE

ETROG LIQUEUR COCKTAILS

Etrog Clementine



1 ½ oz. Sukkah Hill Etrog Liqueur

1 ½ oz. Mandarin Vodka

1 ½ oz. Triple Sec

1 ½ oz. Lemon juice.

Shake with ice until very cold. Strain and serve over ice.

Etrog Ricky

1 oz. Sukkah Hill Etrog Liqueur

3 oz. London Dry Gin

4 oz. Seltzer water

¾ oz. Fresh lime juice

Shake Gin and Etrog Liqueur with ice. Strain over ice.



Etrog and Rye

1 oz. Sukkah Hill Etrog Liqueur

1 oz. Rye

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Etrog Gin and Tonic

1 oz. Sukkah Hill Etrog liqueur

2 oz. Gin

5 oz. Tonic water

3/4 oz. Fresh lime juice

Shake with ice and strain into highball glass filled halfway with ice.

Etrog Maple Bourbon Sour



1 oz. Sukkah Hill Etrog Liqueur

2 oz. Bourbon

1 oz. Lemon juice

1 oz. Pure maple syrup (we use Grade B)

Mix in a shaker 1/3 filled with ice. Shake and strain into glasses over ice. Serves 2

Etrog Mojito

1 oz. Sukkah Hill Etrog Liqueur

1 oz. White rum

4 oz. Sparkling water

10 Mint leaves

4 Lime quarters

1 teaspoon of sugar

Muddle mint with lime and sugar in glass. Add Sukkah Hill Etrog Liqueur, rum and ice. Top with sparkling water and stir lightly.

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Etrog Pomegranate Cocktail

1 oz. Sukkah Hill Etrog Liqueur
2 oz. Fresh pressed pomegranate juice

Shake over ice and strain into cocktail glass

Variation: add 1/2 oz. London Dry Gin.

Etrog Champagne Cocktail

1 oz. Sukkah Hill Etrog Liqueur
6 oz. Chilled champagne

Pour Etrog Liqueur into champagne flute, add champagne to combine.

Pico-Robertson



1/2 oz. Sukkah Hill Spirits Etrog Liqueur
1 1/2 oz. rye (Rittenhouse or Wild Turkey 101 Rye)
1 oz. Sweet Vermouth (Dolin)
2 Dashes Peychaud's bitters

Stir all ingredients with ice until cold and strain into a chilled cocktail glass. Garnish with a wide swath of orange peel.

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Etrog Drop

2 oz. Sukkah Hill Etrog Liqueur

½ oz. Vodka

Lime juice

Sugar

Shake Etrog Liqueur and vodka in shaker filled with ice until shaker is frosty

Rub a cocktail glass rim with lime and dip in sugar

Pour into prepared cocktail glass.



Etrog Grog

Courtesy of Chai and Home

½ oz. Sukkah Hill Etrog Liqueur

½ oz. Lemon juice

6 oz. Hot water

1 Sugar cube

1 Lemon slice,

1 Star Anise

Mix ingredients in a mug, float lemon slice and star anise

Serve while hot

Etrog and Cream Soda

1 oz. Sukkah Hill Etrog Liqueur

4 oz. Cream soda

2-3 Drops Angostura bitters (optional for depth of flavor)

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Tickled Pink

1.5 oz Sukkah Hill Etrog Liqueur
1 oz Hendricks Gin
½ oz lemon juice
20 Raspberries (fresh or frozen)

Mash raspberries with Etrog and gin and let rest to macerate for 5-10 minutes.

Stir in lemon juice with ice until frosty.

Strain into highball glass filled with crushed ice.

London Breakfast

1 oz Sukkah Hill Etrog Liqueur
1 oz London dry gin
1oz Grapefruit juice
3 oz Tonic water

Stir chilled grapefruit juice, Etrog Liqueur and gin in mixing glass.
Strain into highball glass half filled with ice. Top with tonic.

Polished Diamond

1 oz Gin
1 oz Dry white wine, Sauvignon blanc
½ oz Sukkah Hill Etrog Liqueur
½ oz Lime juice
½ oz Agave syrup

Shake with ice, strain into a chilled cocktail glass

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Sukkot Sour courtesy of Chapter One

1 ¼ oz Evan Williams bourbon
1 oz Sukkah Hill Etrog Liqueur
½ oz Lemon juice
½ oz Simple syrup
Egg Whites



Spiced Mai Tai Courtesy of TheDrinkBlog



2 oz Rum
1 oz Lime juice
½ oz Orange Curaçao
½ oz Orgeat syrup
½ oz Sukkah Hill Etrog Liqueur
½ oz Sukkah Hill Besamim Liqueur
Lime Twist

Add all of the ingredients except for the lime twist to a shaker with ice. Shake. Pour into a coupe. Garnish with lime twist.

Chamomile Etrog Hot Toddy

1 oz Bourbon
1 oz Sukkah Hill Etrog Liqueur
2 t Wildflower honey
1+ C Brewed chamomile tea

Add the honey, Etrog and bourbon to a heat proof snifter or mug. Top with tea, squeeze lemon and drop it in. Stir. Float slice of meyer lemon – optional

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SUKKAH HILL SPIRITS ETROG LIQUEUR



Sukkah Hill Spirits Etrog Liqueur (76 proof) “Aromas of lemon verbena, lime leaf, melon, and Meyer lemon candy with a moderately sweet medium body and a pink pepper, honey, herb, and floral lemon blossom like snap on the prickly, warming finish. **Will be brilliant in cocktails” Beverage Testing Institute**

“The delicate Etrog liqueur has a sweetness balanced by a slightly bitter finish. It is What to Sip” *NY Times*

“By itself, with maybe two rocks in the glass, its downright spiritual... the absolute best of their types I have ever tasted” *Seattle Post Intelligencer*

“Bourbon and Etrog cocktail was refreshing and light... a great summer drink. The Etrog held up well against the Bourbon.” *Bourbon and Oak*

“Etrog is particularly delicious when used as a cocktail ingredient... It added a lot of character and dimension to ... an otherwise simple cocktail.” *Drink Insider*

“Etrog layers in a unique citrusy subtlety that works well with a variety of liquors and mixers. It’s a star when building a cocktail with layers of flavor” *FoodandDrinkChicago*



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“Did I tell you that I love them?” *Cocktail Whisperer – Foodista.com*

“Over one large cube of ice, will satisfy virtually anyone.”

Good Spirits News. Liquor.com



Etrog Liqueur is made from a rare heirloom citrus fruit grown in the Sequoia foothills of California on a small family farm. Made with pure cane sugar spirits in small handcrafted batches.

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SUKKAH HILL SPIRITS BESAMIM LIQUEUR



Besamim (74 proof) “Vibrant aromas and flavors of cinnamon, nutmeg, and clove with a silky, moderately sweet medium body and a gently warming frosted carrot cake and candied spiced nut finish. Elegant, natural and balanced spice flavor that is great on its own and in holiday cocktails”
Beverage Testing Institute

“Spiced rum fans will be floored by Besamim... their brilliant vanilla/cinnamon/spice liqueur ...the absolute best of their types I have ever tasted... A near perfect spice liqueur.” *Seattle Post Intelligencer*

“I am not joking when I say that this [BB Buck] is in my top three cocktails that I have ever created.” *Bourbon and Banter*

“Besamim and Bourbon is what I wish cinnamon whiskey tasted like... authentic and homemade. Besamim is exceptionally smooth” *Bourbon and Oak*

“Reminds me of Sunday dinners at grandma’s house. It is great in winter cocktails.” *One Martini*

“I fell in love with Besamim. It is a balanced blend of Fall in a bottle.”
UrbanBlissLife.com

“The flavor is intense but beautifully balanced. My mouth is watering at the thought of a glass of this with a piece of pumpkin pie.” *FoodandDrinkChicago*



Besamim is an aromatic spice liqueur made from hand ground spices. Made with pure cane sugar spirits in small handcrafted batches.

All of our Sukkah Hill Spirits liqueurs are Gluten Free, Vegan, Kosher for Passover. We use no preservatives, stabilizers, clarifiers, or artificial additives of any kind. The richness of our flavors, aromas and textures come from careful blending of exactly the right wonderful ingredients in the perfect amounts.

The batches are small enough for us to watch – and enjoy – the color, clarity and aroma of the spirit from the farm to the bottle.

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BESAMIM LIQUEUR COCKTAILS

Smoke and Mirrors

1 ½ oz. Bourbon

1 ½ oz Coffee

½ oz Sukkah Hill Besamim Liqueur

1 ½ tsp Maple syrup

1 tsp Frangelico

Shake all with ice until shaker is icy. Strain and serve over ice.

Kentucky Spice

1 oz. Sukkah Hill Besamim Liqueur

1 oz. Bourbon

Combine and serve straight or over ice

Variation: 1 oz. Rye

Spicy in Seattle

1 oz. Coffee Liqueur

2 oz. Sukkah Hill Besamim Liqueur

Combine and serve over ice

Variation: add 1 – 2 oz. milk

Besamim Black Russian

1 oz. Coffee Liqueur

1 oz. Sukkah Hill Besamim Liqueur

1 oz. Vodka.

Combine and serve over ice in highball glass. *Variation: add 1 – 2 oz. milk*



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Spiced Pumpkin Cocktail

- 1 oz. Pumpkin puree
- 1 tsp Honey
- 1 oz. Fresh lemon juice
- 1 oz. Bourbon
- 1 ½ oz. Sukkah Hill Besamim Liqueur
- 3-4 oz. Ginger ale or beer

Garnish: (optional) 1 cinnamon stick

Stir together pumpkin and honey in a mixing glass. Add lemon juice, bourbon and Besamim and mix again. Pour into shaker with ice and shake for 15 sec or more. Strain into chilled glass with ice cubes and top with ginger beer/ale. Garnish with cinnamon stick if desired.



Besamim Ginger Highball courtesy of Urbanbliss.com

- 2 oz. Sukkah Hill Besamim Liqueur
- 5 oz. Ginger Ale
- 2-4 Drops of Bitters

Combine and serve over ice in a highball glass

Besamim and Coke

- 1 1/2 oz. of Sukkah Hill Besamim Liqueur
- 4 1/2 oz. of Coke
- Lime wedge

Combine coke and Besamim with ice. Squeeze lime and drop in the glass.

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The Perfect Spring Cocktail

1 oz Sukkah Hill Spirits Besamim Liqueur
1 oz vodka
1/2oz lemon juice
2-3 very ripe strawberries
1 generous teaspoon sugar
1 beautiful strawberry for garnish,
optional



Muddle strawberries with lemon juice and sugar. Add the Besamim, vodka and ice. Shake or stir vigorously, pour into glass and garnish with strawberry if desired.



Besamim Champagne Cocktail

1 oz. Sukkah Hill Besamim Liqueur
6 oz. Chilled champagne
Rosemary Sprigs to garnish

Pour Sukkah Hill Besamim Liqueur into champagne flute, add champagne to combine.

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Besamim and Etrog

1/2 oz. Sukkah Hill Etrog Liqueur
1 oz. Sukkah Hill Besamim Liqueur
Combine and serve neat or over ice



BB Buck Courtesy of Bourbon and Banter

2 oz. Bourbon
1/2 oz. Besamim
3/4 oz. Lemon juice
2 oz. Chilled ginger beer

Shake bourbon, lemon juice and Besamim with ice. Strain into an ice filled Collins glass. Top with chilled ginger beer.

Besamim and Cream

1 oz. Sukkah Hill Besamim Liqueur
1 oz. Irish Cream Liqueur
Combine and serve over ice

The Mid-Alps Slam Courtesy of The Cocktail Whisperer

2 oz. Hot Chocolate (cooled overnight in the fridge)
1 oz. Stroh Rum 160 (yes that is 160 Proof)
1 oz. Ginger Ale
El Guapo Bitters

To a tall collins glass, add ice, Rum, cooled "Hot" Chocolate and the Besamim Liqueur. Top with the Ginger Ale, Dot with El Guapo Bitters

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Besamim Enlightenment



1 oz. Sukkah Hill Besamim Liqueur

1 oz. Bourbon

½ oz. Lemon juice

½ oz. Pomagranate syrup

4 oz. Light mild beer.

Shake all but the beer with ice for about 30 seconds.
Strain into a tall glass and to with beer.

Lady Besamim

1 oz. Sukkah Hill Spirits Besamim Liqueur

1 oz. Chocolate Liqueur

1 oz. Cream

Combine and serve over ice



The Spice Box Courtesy of OneMartini

1-1/2 oz. Bourbon

¾ oz. Sukkah Hill Spirits Besamim Liqueur

½ oz. St. George Spirits NOLA Coffee Liqueur

Lemon peel for garnish

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Frosted Cookie

1 ½ oz. Sukkah Hill Spirits Besamim Liqueur
1 ½ oz. Frangelico
1 oz. or more Half and Half
Ground cinnamon and cinnamon stick for garnish



Stir the liqueurs together with ice and strain into an old fashioned glass(or one of your choice) filled with ice. Pour half and half over top and garnish with a light sprinkling of cinnamon and the cinnamon stick.

Vermont Sour

1 oz Rye
½ oz Sukkah Hill Besamim Liqueur
¾ oz Lemon juice
½ oz Maple syrup
1 Egg white
Angostura bitters

Dry Shake all but bitters hard (20 sec)
Add ice and shake until cold (10 sec)
Strain and top with 3 to 5 drops of bitters



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