

A-MAIZE-ING MARGARITA

INGREDIENTS:

- 2 oz. Badlands Distillery Un-Branded
- 1 oz. Lime Juice
- ¼ oz. Simple Syrup
- 1 oz. Triple Sec

INSTRUCTIONS: Combine the last three ingredients into a cocktail shaker and stir. Add the Un-Branded and fill the shaker with ice. Shake until chilled. Rim a margarita glass with lime juice and salt, then strain the mixture into the glass, garnish with a lime wedge and enjoy!

UNCLE JOE

INGREDIENTS:

- 1 oz. Badlands Distillery Special Reserve
- ½ oz. Butterscotch Schnapps
- 3 oz. Ginger Ale

INSTRUCTIONS: Pour Special Reserve into a Collins glass filled with ice cubes, and add butterscotch schnapps.

Fill with ginger ale, and serve.

BAD MARY

INGREDIENTS:

- 1 oz. Badlands Distillery Branding Iron
- 4 oz. Bloody Mary Mix of your choice
- ½ c. Ice

INSTRUCTIONS: Combine Branding Iron and Bloody Mary Mix in a cocktail shaker. Strain into a highball glass over fresh ice. Add skewered garnishes (celery, stuffed green olives, cubes of cheese, pickled ochre, asparagus, lime wedge, pepperoncini's, etc.)

RESERVE OLD FASHIONED

INGREDIENTS:

- 2 oz. Badlands Distillery Special Reserve
- ¾ oz. Simple Syrup
- 1-3 Dashes Bitters

INSTRUCTIONS: Combine all ingredients in a mixing glass with ice and stir until chilled. Strain into a rocks glass over fresh ice and garnish with orange twist.

Tiramisu

INGREDIENTS:

- 2 oz. Badlands Distillery Weta Latté
- 2 oz. Rumchata

INSTRUCTIONS: Combine all ingredients in a cocktail shaker filled with ice and shake until chilled. Strain mixture into a rocks glass over fresh ice.

WILD WEST

INGREDIENTS:

- 1 ¼ oz. Badlands Distillery Honey
- ½ oz. Peach Schnapps
- 3 oz. Cranberry Juice

INSTRUCTIONS: Combine all ingredients in a cocktail shaker with ice. Strain into an ice-filled rocks glass and garnish with an orange peel.

Harder Cider

INGREDIENTS:

- 1/3 Oz. Cinn-ister Apple
- 1/3 Oz. Apple Juice
- 1/3 Oz. Water

INSTRUCTIONS: Combine all ingredients in a mixing glass and stir until chilled. Strain into rocks glass over fresh ice and garnish with an apple slice.

MOONSHINE MULE

INGREDIENTS:

- 2 oz. Badlands Distillery Un-Branded
- 4 oz. Ginger Beer
- 1 oz. Lime Juice
- Simple Syrup - to taste

INSTRUCTIONS: Glass: Moscow Mule Copper Mug
Fill copper mug with fresh ice. Add ingredients in given order. Garnish with lime wedge, stir gently and enjoy!

CANDY APPLE

INGREDIENTS:

- 1.5 oz. Badlands Distillery Cinn-ister Apple
- 1.5 oz. Badlands Distillery Special Reserve
- 2 oz. Ginger Ale

INSTRUCTIONS: Mix well in a rocks glass over fresh ice.

Caramel Float

INGREDIENTS:

- 6 Oz. Root Beer
- 2 Oz. Badlands Caramel
- 3 Scoops Vanilla Ice Cream

INSTRUCTIONS: Combine ingredients in a blender and blend to desired thickness. Pour into regular glass and enjoy.

CRAN-APPLE PIE

INGREDIENTS:

- 1 oz. Badlands Distillery Un-Branded
- 3 oz. Badlands Distillery Cinn-ister Apple
- 1 oz. Cranberry Juice

INSTRUCTIONS: Mix well in a rocks glass over fresh ice.

BLENDING RECIPES:

FUZZY BEE

INGREDIENTS:

- 2 oz. Badlands Distillery Honey Buzz
- 2 c. Ice
- ½ c. Heavy Cream
- 4 Sliced Peaches
- ¼ Peach Juice or Peach Syrup

INSTRUCTIONS: Glass: Highball Glass

In a blender combine all ingredients and mix until smooth. Pour mixture into a highball glass and enjoy!

DRONKIN' PUNKIN'

INGREDIENTS:

- 2 oz. Badlands Distillery Branding Iron
- ½ c. Vanilla Ice Cream
- ⅛ tsp. Pumpkin Pie Spice

INSTRUCTIONS: Glass: Highball Glass

In a blender combine Branding Iron and Vanilla Ice Cream. Blend until smooth. Pour mixture into a highball glass and sprinkle with a dash of Pumpkin Pie Spice.

NOT YOU'RE BABY'S MILKSHAKE

INGREDIENTS:

- 2 oz. Badlands Distillery Weta Latté
- 2 c. Vanilla Ice Cream
- Whipped Cream

INSTRUCTIONS: Glass: Highball Glass

In a blender combine Weta Latté and Vanilla Ice Cream and mix until smooth. Pour mixture into a highball glass, top with whipped cream and enjoy!

BLD Drinks:

Dirty Apple

INGREDIENTS:

- 1 Oz. Cinn-ister Apple
- 1 Oz. Special Reserve

INSTRUCTIONS:

Dip rim of rocks glass in Cinnamon and Sugar. Combine ingredient in glass over ice.

Choco-tini

INGREDIENTS:

- 1 oz. Badlands Distillery Weta Latte'
- 1 oz. Badlands Distillery Un-branded
- 2 oz. Badlands Distillery Gumbo

INSTRUCTIONS: Combine in shaker the above with ice-shake

Dip rim of martini glass into chocolate sprinkle. Pour contents into glass.

Caramel Mocha

INGREDIENTS:

- 1 oz. Badlands Caramel
- 1 oz. Badlands Gumbo
- ½ oz. Weta Latte
- 1 C. coffee

INSTRUCTIONS: Combine Badlands Caramel, Gumbo, and Weta Latte in a shaker and pour into cup of coffee. Can opt for hot or cold. If cold, add ice to shaker glass before combining alcohol to the coffee.

BOOZY HOT CHOCOLATE

INGREDIENTS:

2 Oz. finely chopped semisweet chocolate

6 Oz. hot milk

1.5 Oz. Badlands Gumbo

INSTRUCTIONS: Put chopped chocolate in mug and pour hot milk into the mug. Let stand for 2 minutes then stir with spoon until smooth. Pour in spirit and stir to combine. Garnish with mini marshmallows and optional crushed peppermint

White Russian Twist

INGREDIENTS:

1.5 oz. Vodka

1 oz. Badlands Caramel

2 oz. Cream

1 Tbsp. caramel syrup

Ice

Coarse Sea Salt

INSTRUCTIONS: Combine in shaker the above with ice-shake

Dip rim of martini glass into chocolate sprinkle

Pour contents into glass.

Spicy Pumpkin

INGREDIENTS:

4 oz. Branding Iron

4 oz. Pumpkin Pie Spice Creamer

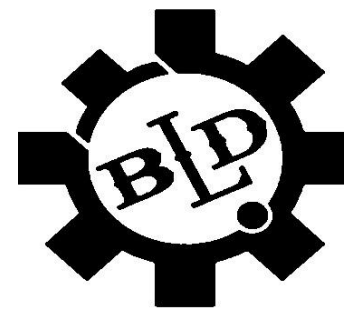
INSTRUCTIONS: Combine ingredients in a highball glass. Ice is optional. Enjoy the creamy cinnamon with a twist of pumpkin! It's delicious.

Badlands Distillery LLC

Cocktail Recipes



Certified Craft Distillery || From Ground to Glass



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