

# GREAT LAKES DISTILLERY

MILWAUKEE, WISCONSIN



*Hand Crafted Spirits Made  
One Drop at a Time*



**Rehorst Premium Milwaukee Vodka** is hand made in small batches using Wisconsin soft red wheat. Our vodka is distilled and filtered to taste so you are getting a product that is consistently of the highest quality. Rehorst Vodka is ultra smooth and has a distinct character due to our artisan distilling process. Why buy vodka from half way around the world when you can have some of the best from here in Milwaukee?



**Kinnickinnic Whiskey** is a blend of our own hand crafted Wisconsin Malt Whiskey, distilled from a unique blend of roasted malts, and hand selected barrels of Bourbon. Our whiskey is unfiltered allowing you to taste its full flavor. Exceptionally smooth and well balanced, Kinnickinnic Whiskey is truly a unique style of American whiskey. "KK" is wonderful neat, on the rocks or mixed into any traditional whiskey cocktail.



**Rehorst Citrus & Honey Vodka** is a small batch naturally flavored vodka. Real, fresh lemons and pure Wisconsin honey are macerated and carefully distilled to create an outstanding real lemon and honey flavor without using artificial flavors at all. Rehorst Citrus & Honey Vodka was named one of the top flavored vodkas by the San Francisco World Spirits Competition, achieving a gold medal in 2009.



**Roaring Dan's Rum** is a hand crafted, small batch rum distilled from molasses. After the first distillation our rum is then macerated with 100% pure Wisconsin maple syrup and distilled once more. Roaring Dan's Rum is then aged in both new charred American white oak and used bourbon barrels and bottled at 90 proof to provide a full bodied rum with huge flavor. Our rum is named for Roaring Dan - the only man ever charged with piracy on the Great Lakes.



**Rehorst Premium Milwaukee Gin** is an incredibly aromatic and one of a kind gin. Our small batch gin is distilled with nine different botanicals: juniper, coriander, anise, cassia, cardamom, orange peel, lemon peel, sweet basil and Wisconsin ginseng to achieve its unique flavor profile. A 2008 DOUBLE GOLD MEDAL winner at San Francisco World Spirits Competition placed Rehorst Gin amongst the best in the world!



**Amerique 1912 Absinthe Verte** and **Amerique 1912 Absinthe Rouge** are distilled based on 19th century recipes, using the "trinity" of absinthe botanicals: anise, fennel and grand wormwood (*Artemisia absinthium*). The Absinthe Verte is a traditional herbal style absinthe, while the Absinthe Rouge uses a unique blend of background ingredients including hibiscus to give in a natural red color.

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For more information go to:  
[www.GreatLakesDistillery.com](http://www.GreatLakesDistillery.com)

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# Signature Cocktail Recipes



## Mooncusser

*"Moon Cussing" is an old pirate trick of rearranging guide lights in order to run ships aground and plunder them. A tactic Dan was familiar with.*

- 1 1/2 oz Roaring Dan's Rum
- Dash of Angostura bitters
- Fill with Sprecher Cream Soda
- Served on the rocks

## Milwaukee Mule

*The Moscow Mule was created at the Cock n' Bull on Hollywood's Sunset Strip in the early 1940's.*

- Here's our local twist.*
- 1 1/2 oz Rehorst Vodka
- Fill with Sprecher Ginger Ale
- Serve on the rocks with a Squeeze of fresh lime

## Lemonade Stand

*Build in a mason jar with a lid.*

- 2 oz Rehorst Citrus & Honey Vodka
- half of a fresh lemon - quartered
- 1 oz simple syrup
- Muddle ingredients together in mason jar or pint glass. Fill with ice and top with water or unsweetened iced tea. Lid up and shake extra hard.

## Rehorst Collins

*Just might be the greatest of all cocktails. Toss in fresh fruit or herbs for seasonal variations.*

- 2 oz Rehorst Gin
- 3/4 oz simple syrup
- 1/2 oz fresh lemon juice
- Shake well with ice and strain over fresh ice in a Collins glass. Top with club soda and garnish with a fresh lemon wheel.

## KK Buck

*Refreshing with a spicy kick.*

- 2 oz Kinnickinnic Whiskey
- Fill Sprecher Ginger Ale
- Served on the rocks with a squeeze of fresh lemon.

## Milwaukee Breeze

*An ultra refreshing way to enjoy*

- An award winning gin.*
- 1 1/2 oz Rehorst Gin
- 1 oz cranberry juice
- Fill with club soda
- Build over ice and squeeze in a fresh lime wedge.

## Wiscosmo

*Drink Local!*

- 1 1/2 oz Rehorst Citrus & Honey Vodka
- 1/2 oz orange liqueur
- 1/2 oz fresh lime juice
- 1 oz cranberry juice
- Small dash simple syrup
- Shake well with ice and strain into a chilled cocktail glass, garnish with a lemon twist

## "KK" Sazerac

*A Milwaukee version of the original cocktail*

- 2 oz Kinnickinnic Whiskey
- Dash of Amerique 1912 Absinthe Verte
- 1/2 oz simple syrup
- 2 dashes of Peychauds bitters
- Stir KK, bitters and sugar with ice. Strain into a chilled, absinthe rinsed rocks glass. Twisk a lemon zest over the top and discard.