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 ½ oz **Roaring Dan's Rum**
Dash of Angostura bitters
Fill with Sprecher Cream Soda
- Served on the rocks

Rehorst Collins

Just might be the greatest of all cocktails. Toss in some 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 thin lemon wheel.

Ward 5

A Milwaukee variation on the classic Ward 8

2 oz **Kinnickinnic Whiskey**
1/2 oz fresh orange juice
1/2 oz fresh lemon juice
1/4 oz real pomegranate grenadine
- Shake well with ice and strain into a chilled cocktail glass. Garnish with an thin orange zest.

Milwaukee Mule

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

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
dash of simple syrup
- Shake well with ice and strain into a chilled cocktail glass. Garnish with an thin lemon zest.

Killer Bee

GLD Tasting room classic.

1 1/2 oz **Rehorst Citrus & Honey Vodka**
1/2 oz black pepper infused **Rehorst Vodka**
1/2 oz fresh lemon juice
3/4 oz honey syrup
- Shake well with ice and strain over fresh ice in a highball glass. Garnish with peppercorns.

KK Buck

Whiskey and ginger is a classic combo.

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

Bare Knuckle Boxer

2 oz **Roaring Dan's Rum**
1/2 oz fresh lime juice
1/2 oz fresh grapefruit juice
3/4 oz simple syrup
- Shake well with ice and strain into a chilled cocktail glass. Garnish with an thin lime wheel.

Mockingbird

2 oz **Rehorst Gin**
1 oz ruby port
3/4 oz grapefruit juice
1/2 os eldeflower liqueur
- Shake well with ice and strain into a chilled coktail glass.

Wisco Sour

1 1/2 oz **Kinnickinnic Whiskey**
1 oz Local IPA
1/2 oz fresh lemon juice
3/4 oz simple syrup
dash orange bitters
- Shake well with ice and strain over fresh ice in a highball glass. Garnish with a thish orange zest.

‘Sconnie Splash

1 ½ oz **Rehorst Citrus & Honey Vodka**
2 oz cranberry juice
Fill with tonic
- Served on the rocks with a squeeze of fresh lemon.

Milwaukee Mai Tai

Based on Trader Vic’s original 1944 Mai Tai recipe.

2 oz **Roaring Dan’s Rum**
1/2 oz orange liqueur
1/2 oz fresh lime juice
1/2 oz orgeat (almond flavored syrup)
- Shake well with ice and strain over fresh ice in a Collins glass. Garnish with a lime wheel.

French Bulldog

1 1/2 oz **Rehorst Gin**
1/4 oz **Amerique 1912 Absinthe Verte**
1 oz grapefruit juice
dash simple syrup
2 leaves fresh basil
- Shake well with ice and strain over fresh ice in a highball glass. Add a splash of club soda.Garnish with a fresh basil.

KK Sazerac

The Sazerac is often regarded as the original cocktail. Here’s our version

2 oz **Kinnickinnic Whiskey**
dash of **Amerique 1912 Absinthe Verte**
1/2 oz simple syrup
2 dashes Peychauds bitters
- Stir whiskey, bitters and simple syrup with ice. Strain into a chilled, absinthe rinsed glass. Twist a lemon zest over top.

Lemonade Stand

Built in a mason jar.

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

Devil’s Leap

2 oz **Roaring Dan’s Rum**
1/2 oz orange liqueur
dash Angostura bitters
Fill with apple cider
- Build over rocks in a highball glass. Garnish with fresh grated cinnamon.

Gin Donkey

2 oz **Rehorst Gin**
dash of Angostura bitters
Fill with Sprecher Ginger Ale
- Serve on the rocks with a squeeze of fresh lime.

Rehorst Spiced Sour

2 oz **Rehorst Vodka**
3/4 oz fresh lemon juice
3/4 oz simple syrup flavored with cardamom and cinnamon
- Shake well with ice and strain into a chilled cocktail glass. Garnish with an long thin orange zest.