Pick one or two or even all of the following cocktails to make with us! Don’t worry if you need to make a substitution. Non-alcoholic modifications available for the On The House cocktail & Hot Toddy.

On the House

AKA Stone Fence
- Whiskey
  - Substitute ginger beer for non-alcoholic version
- Cider (hard or otherwise; whichever you prefer or have on hand)
- Maple syrup
- Cinnamon sugar powder (optional; for garnish; prepare beforehand)
- Materials: glass, ice, bar spoon

Hot Toddy

- Whiskey
  - Substitute black tea/black teabag for non-alcoholic version
- Hot water
- Lemon wedge (optional; for garnish)
- Whole cloves (optional; to press into peel of lemon wedge)
- Honey simple syrup (optional; prepare beforehand)
  - Substitute regular honey or even maple syrup if preferred
- Materials: mug

Classic Manhattan

- Whiskey
- Sweet vermouth
- Angostura bitters
- Brandied cherries or orange peel (optional; for garnish)
- Materials:
  - glass, ice, bar spoon, shaker/mixing glass & strainer
  - pick for cherries (if using)

alcohol of the hour: whiskey

PREP BEFOREHAND (optional)

Cinnamon Sugar Powder
Keeps indefinitely; store in a cool, dry place.
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon kosher salt

Combine in coffee grinder & grind for one minute.

Honey Simple Syrup
Yields 32 oz.
- 16 oz. filtered water
- 24 oz. honey

Simmer water & honey in a pot over medium heat (approx. 180 degrees F) until honey is dissolved. Allow to cool; bottle. Store in fridge.