

THE ANGLER'S OLD FASHIONED



INGREDIENTS

2 oz Fox and Oden Straight Bourbon Whiskey

I tsp maple syrup

2 dashes Angostura bitters

Orange peel, garnish

INSTRUCTIONS

- Stir together the Fox and Oden Straight Bourbon, maple syrup, and Angostura bitters in a mixing glass until well combined.
- 2. Add ice and continue to stir until the drink is chilled.
- 3. Strain the cocktail into a rocks glass filled with ice.
- 4. Garnish with an orange peel.

The Angler's Old Fashioned is a nod to fishing and the great outdoors. The maple syrup adds a touch of sweetness and warmth, while the orange peel adds a bright citrusy note. The Fox and Oden Straight Bourbon provides a rich, smooth flavor with notes of caramel, vanilla, and spice.





- 2 oz Fox and Oden Rye Whiskey
- ı oz lemon juice
- I oz honey syrup
- .5 oz Campari

Rosemary sprig, garnish

INSTRUCTIONS

- I. Fill a cocktail shaker with ice.
- Add the Fox and Oden Rye Whiskey, lemon juice, honey syrup, and Campari.
- 3. Shake well and strain into a rocks glass filled with ice.
- 4. Garnish with a sprig of rosemary.

The Trailblazer cocktail is inspired by hiking and exploring the great outdoors. The Fox and Oden Rye Whiskey provides a spicy and bold flavor, while the lemon juice and honey syrup add a refreshing sweetness. The Campari adds a bitter note that balances the sweetness, and the rosemary garnish provides an herbal aroma that complements the whiskey and adds a touch of earthiness.



2 oz Fox and Oden Straight Bourbon Whiskey

- I oz apple cider
- .5 oz cinnamon syrup
- .25 oz lemon juice

Apple slice and cinnamon stick, garnish

INSTRUCTIONS

- I. Fill a cocktail shaker with ice.
- 2. Add the Fox and Oden Straight Bourbon, apple cider, cinnamon syrup, and lemon juice.
- 3. Shake well and strain into a glass filled with ice.
- 4. Garnish with an apple slice and cinnamon stick.

The Campfire cocktail is inspired by camping and sitting around the fire. The Fox and Oden Straight Bourbon provides a smooth and rich flavor, while the apple cider and cinnamon syrup add a sweet and spicy warmth. The lemon juice provides a touch of tartness, and the apple slice and cinnamon stick aarnish add a visual appeal and enhance the cocktail's aroma.

THE HUNTER'S HOT TODDY



INGREDIENTS

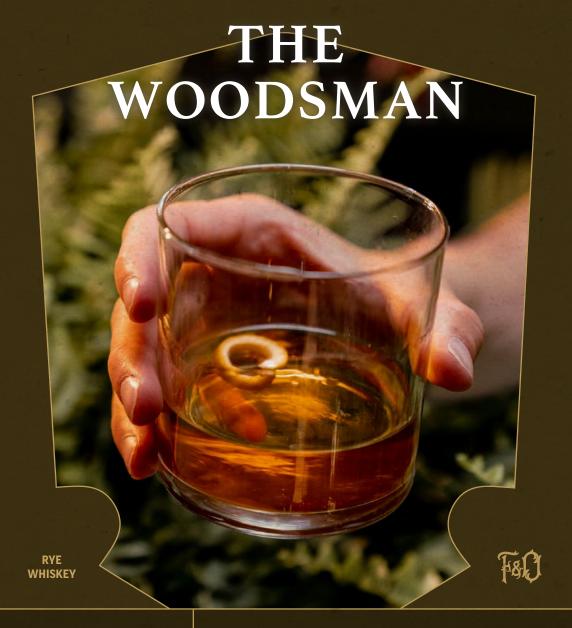
- 2 oz Fox and Oden Rye Whiskey
- .5 oz honey
- .5 oz lemon juice
- I cinnamon stick
- .5 cup boiling water

Lemon wheel, garnish

INSTRUCTIONS

- Combine the Fox and Oden Rye Whiskey, honey, and lemon juice in a mug.
- 2. Add the cinnamon stick and pour in the boiling water.
- 3. Stir until the honey is dissolved and the drink is well combined.
- 4. Garnish with a lemon wheel.

The Hunter's Hot Toddy is inspired by hunting and spending time in the great outdoors during the colder months. The Fox and Oden Rye Whiskey provides a spicy and bold flavor, while the honey and lemon juice add a comforting sweetness and tartness. The cinnamon stick enhances the drink's aroma and adds a cozy touch.



- 2 oz Fox and Oden Rye Whiskey
- .5 oz sweet vermouth
- .25 oz green chartreuse
- I dash orange bitters

Lemon peel, garnish

INSTRUCTIONS

- I. Fill a mixing glass with ice.
- 2. Add the Fox and Oden Rye Whiskey, sweet vermouth, green chartreuse, and orange bitters.
- 3. Stir well and strain into a chilled cocktail glass.
- 4. Garnish with a lemon peel.

The Woodsman cocktail is inspired by hiking and spending time in the woods. The Fox and Oden Rye Whiskey provides a bold and spicy flavor, while the sweet vermouth and green chartreuse add a herbal and slightly sweet touch. The orange bitters balance out the sweetness with a bitter note, and the lemon peel garnish adds a citrusy aroma that complements the flavors in the drink.



- 2 oz Fox and Oden Straight Bourbon Whiskey
- .5 oz apple cider vinegar
- .5 oz maple syrup
- .25 oz lemon juice

Apple slice and cinnamon stick, for garnish

INSTRUCTIONS

- I. Fill a cocktail shaker with ice.
- 2. Add the Fox and Oden Straight Bourbon, apple cider vinegar, maple syrup, and lemon juice.
- 3. Shake well and strain into a rocks glass filled with ice.
- 4. Garnish with an apple slice and cinnamon stick.

The Harvest cocktail is inspired by the fall season and the harvest season. The Fox and Oden Straight Bourbon provides a rich and smooth flavor, while the apple cider vinegar and maple syrup add a sweet and tangy complexity. The lemon juice adds a tartness that balances the sweetness, and the apple slice and cinnamon stick garnish adds a visual appeal and complements the drink's flavor profile.

