

FOX & GARDEN

COCKTAIL GUIDE
VOL. 2



**YOUR GATEWAY
— TO THE —
OUTDOORS**

THE ANGLER'S OLD FASHIONED



**STRAIGHT
BOURBON
WHISKEY**

F&O

INGREDIENTS

2 oz Fox and Oden Straight
Bourbon Whiskey
1 tsp maple syrup
2 dashes Angostura bitters
Orange peel, garnish

INSTRUCTIONS

1. 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.

THE TRAILBLAZER



**RYE
WHISKEY**

F&O

INGREDIENTS

2 oz Fox and Oden Rye Whiskey
1 oz lemon juice
1 oz honey syrup
.5 oz Campari
Rosemary sprig, garnish

INSTRUCTIONS

1. Fill a cocktail shaker with ice.
2. 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.

THE CAMPFIRE

STRAIGHT
BOURBON
WHISKEY



INGREDIENTS

2 oz Fox and Oden Straight
Bourbon Whiskey
1 oz apple cider
.5 oz cinnamon syrup
.25 oz lemon juice
Apple slice and cinnamon
stick, garnish

INSTRUCTIONS

1. 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 garnish add a visual appeal and enhance the cocktail's aroma.

THE HUNTER'S HOT TODDY



**RYE
WHISKEY**

F&O

INGREDIENTS

2 oz Fox and Oden Rye Whiskey
.5 oz honey
.5 oz lemon juice
1 cinnamon stick
.5 cup boiling water
Lemon wheel, garnish

INSTRUCTIONS

1. 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.

THE WOODSMAN



**RYE
WHISKEY**

F&O

INGREDIENTS

2 oz Fox and Oden Rye Whiskey
.5 oz sweet vermouth
.25 oz green chartreuse
1 dash orange bitters
Lemon peel, garnish

INSTRUCTIONS

1. 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.

THE HARVEST



**STRAIGHT
BOURBON
WHISKEY**

F&O

INGREDIENTS

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

1. 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.



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