



MISUNDERSTOOD

ESTD **WHISKEY** MMXV

CRAFT YOUR LEGEND



LITTLE BOOKLET OF RIDICULOUSLY
DELICIOUS DRINK RECIPES

VOL. 1

TABLE OF CONTENTS

OUR STORY	4
THE WHISKEY	5

SEASONAL FUN

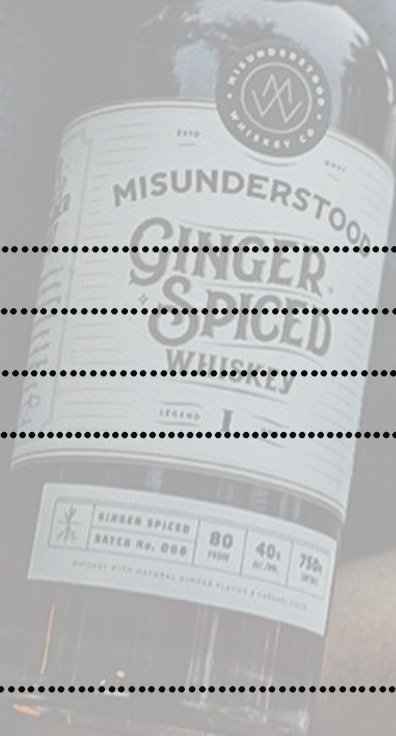
SPRING	6
SUMMER	8
FALL	10
WINTER	12

EVEN MORE FUN

ASIAN INSPIRED	14
ITALIAN INSPIRED	16
MEXICAN INSPIRED	18
TIKI INSPIRED	20

TOO MUCH FUN

CLASSICS	22
BRUNCH COCKTAILS	24
QUICK SERVES (FOUR STEPS OR LESS)	26



OUR STORY



MISUNDERSTOOD WHISKEY CO. STARTED AS A KITCHEN RECIPE BY TWO CHILDHOOD FRIENDS WITH A DREAM TO CREATE WHISKEY THAT COULD BE ENJOYED BY JUST ABOUT EVERYONE. WE HOPE YOU LOVE SIPPING OUR WHISKEY AS MUCH AS WE LOVE CRAFTING IT!

CHEERS TO YOU!

Chris + [Signature]

(FOUNDERS. MISUNDERSTOOD WHISKEY CO.)



THE WHISKEY FOR EVERYONE

CREATED FROM A
KITCHEN RECIPE

MOSTLY BOURBON WITH A
TOUCH OF AMERICAN WHISKEY

DISTILLED FROM
MIDWESTERN GRAINS

PROUDLY BOTTLED
IN KENTUCKY

AGED IN AMERICAN
OAK BARRELS



INFUSED WITH TWO TYPES
OF NATURAL GINGER

80 PROOF / 40% ABV

HIGH CORN MASH FOR
NATURAL, SUBTLE
SWEET NOTES

NON-CHILL FILTERED
TO PRESERVE FLAVOR





GARDEN STATE

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1.5 oz fresh cucumber juice or 4 muddled cucumber slices
- 3/4 oz fresh lemon juice
- 1/2 oz simple syrup
- 1/4 oz elderflower liqueur (St. Germain suggested)
- 2 mint leaves

Combine all ingredients in a shaker with ice. Shake and strain over fresh ice. Garnish with fresh mint and cucumber.

⚡ Too much hassle? Quick Serve cucumber alternative on page 27





BLACKBERRY FIZZ

- 2 oz Misunderstood Ginger Spiced Whiskey
- 4 blackberries
- 2 basil leaves
- 1/4 oz elderflower liqueur (St. Germain suggested)
- 1/2 oz agave
- 1/2 oz fresh lemon juice
- Top with club soda or Prosecco

Muddle berries, agave and basil together. Combine remaining ingredients in a shaker with ice. Shake and double strain over fresh ice. Top with club soda or Prosecco. Garnish with fresh basil leaves.



⚡ Quick Serve blackberry alternative on page 27

MISUNDERSTOOD JULEP



- 2 oz Misunderstood Ginger Spiced Whiskey
- 3/4 oz honey syrup*
- 5 fresh mint leaves
- Top with 4 dashes aromatic bitters (Angostura suggested)

Muddle mint and honey syrup in a shaker. Add ice, whiskey and shake for 10 seconds. Strain over fresh crushed ice in a julep mug. Top with bitters and garnish with mint sprig.

AMERICAN BEAUTY

- 2 oz Misunderstood Ginger Spiced Whiskey
- 4 raspberries muddled or 1 oz raspberry puree
- 1 oz fresh lemon juice
- 1 oz vanilla syrup (Monin suggested)
- 1 egg white or 3 tsp aquafaba

Combine all ingredients in a shaker and dry-shake (no ice). Add ice and shake again until well-chilled. Double strain into a chilled coupe.



LOST AT TEA



- 2 oz Misunderstood Ginger Spiced Whiskey
- 2 oz green or black tea (Unsweetened)
- 3 mint leaves
- 1/4 oz fresh lime juice
- 3/4 oz honey syrup*

Combine all ingredients and shake with ice. Double strain over fresh ice in Collins glass. Garnish with fresh mint.

⚡ Quick Serve tea alternative on page 27

**Honey syrup: Combine 1 cup of water and 1 cup of honey over medium heat. Bring to boil, stir until dissolved, and let cool*




SUMMER RECIPES



THE SNOWBIRD

1.5 oz Misunderstood Ginger Spiced Whiskey
1 fresh strawberry muddled or 1 oz strawberry puree
3/4 oz fresh lemon juice
1/2 oz simple syrup
Top with club soda

Muddle strawberry, mint, and simple syrup in a shaker. Add whiskey and ice, and shake for 10 seconds. Double strain over fresh ice. Top with club soda. Garnish with mint sprig and strawberry.

 Quick Serve strawberry alternative on page 27



SUMMER RECIPES



GINGER SPRITZ

1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz fresh lemon juice
1/2 oz lavender syrup (Monin suggested)
2 cucumber slices
Top with club soda

Muddle cucumber slices and lavender syrup in a shaker. Add whiskey, lemon juice and ice. Shake and strain over fresh ice in Collins glass and top with club soda. Garnish with cucumber wheel.



MELONY FRESH



2 oz Misunderstood Ginger Spiced Whiskey
1.5 oz watermelon puree or 3 watermelon cubes muddled
1/4 oz fresh lime juice
2 mint leaves
Top with ginger beer

Combine whiskey, watermelon, lime and mint in a shaker with ice. Shake and double strain over fresh ice. Top with ginger beer. Garnish with fresh mint and watermelon.

PINEAPPLE EXPRESS

2 oz Misunderstood Ginger Spiced Whiskey
2 oz pineapple juice
1/2 oz simple syrup
1/2 oz coconut liqueur (Rhum Clement suggested)

Combine all ingredients in a shaker with ice. Shake and strain over fresh crushed ice. Serve in a Collins glass.



JUST PEACHY



1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz peach liqueur
4 oz sweet tea
Squeeze of fresh lemon


Combine all ingredients in Collins glass over ice. Stir briefly and garnish with lemon wheel or fresh mint.



FLANNEL FIESTA

2 oz Misunderstood Ginger Spiced Whiskey
2 oz apple cider
1/4 oz fresh lemon juice
1/4 oz simple syrup
4 dashes of ground cinnamon

Combine all ingredients in a shaker with ice. Shake and strain over fresh ice into rocks glass. Garnish with cinnamon stick.

 Quick Serve apple cider alternative on page 27



FALL RECIPES



PEAR PRESSURE

- 2 oz Misunderstood Ginger Spiced Whiskey
- 2 oz pear nectar
- 1/2 oz cinnamon simple syrup*
- 1/2 oz fresh lemon juice

Combine all ingredients in a shaker with ice. Shake and strain. Can be served "up" or over fresh ice. Garnish with fresh rosemary.

**Cinnamon simple: Add 1 tbsop of ground cinnamon per 1 cup simple syrup. Stir together. Fine strain. Shake before using. Alternative: shake 4-5 dashes of ground cinnamon to drink at service.*



GETTIN' FIGGY WITH IT



- 2 oz Misunderstood Ginger Spiced Whiskey
- Bar spoon fig preserves (*Bonne Maman* suggested)
- 3 dashes orange bitters (*Angostura* suggested)
- 3 dashes aromatic bitters (*Angostura* suggested)
- Fresh orange peel

Combine whiskey, fig preserves, and bitters in a stirring glass. Stir 30 turns. Double strain over large ice cube in rocks glass. Rub orange peel around glass and garnish with orange peel. Fresh fig optional garnish.

MAPLE BERRY SOUR

- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz fresh lemon juice
- 1/2 oz maple syrup (grade A suggested)
- 2 dashes orange bitters (*Angostura* suggested)
- 2 dashes cranberry bitters (*Fee Brothers* suggested) or bar spoon cranberry juice

Combine all ingredients in a shaker with ice. Shake and strain in rocks glass over fresh ice. Garnish with orange slice and cranberries.



APPLE CIDER MULE



- 2 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz fresh lime juice
- 1.5 oz apple cider
- Top with ginger beer

Combine all ingredients over ice in rocks glass. Stir and garnish with apple slice or cinnamon stick.





THE MISUNDERSTOOD MANHATTAN

2 oz Misunderstood Ginger Spiced Whiskey
1 oz sweet vermouth (Carpano Antica suggested)
3 dashes orange bitters (Angostura suggested)
Fresh lemon peel

Combine whiskey, vermouth, and bitters in stirring glass with ice and stir 30 turns. Rub lemon peel around rim of glass. Strain cocktail. Garnish with brandied cherry and lemon peel.



SMOKIN' GINGER

2 oz Misunderstood Ginger Spiced Whiskey
 Bar spoon maple syrup (grade A suggested)
 3 dashes orange bitters (Angostura suggested)
 3 dashes aromatic bitters (Angostura suggested)
 Fresh orange peel

Combine whiskey, maple syrup, and bitters in a stirring glass. Stir 30 turns. Strain over a large ice cube in rocks glass. Rub glass with fresh orange peel and place in drink for garnish.

Optional: Smoke cocktail glass and serve.



THE GINGER SNAP!



2 oz Misunderstood Ginger Spiced Whiskey
 2 oz Rumchata or eggnog
 Fresh grated nutmeg

Combine all ingredient in a shaker with ice. Shake briefly and strain. Garnish with fresh grated nutmeg.

Try as a holiday shot! Combine equal parts Misunderstood and Rumchata or eggnog!

THE CRIMSON

2 oz Misunderstood Ginger Spiced Whiskey
 4 blackberries
 1/2 oz fresh lemon juice
 1/2 oz agave
 4-5 dashes of ground nutmeg

Muddle blackberry, agave, and nutmeg. Combine remaining ingredients and with ice. Shake and double strain over fresh ice in rocks glass. Garnish with rosemary and blackberry.




GINGER TODDY 🔥



1.5 oz Misunderstood Ginger Spiced Whiskey
 1/2 oz honey
 Squeeze of fresh lemon
 5 oz warm chamomile tea

Combine all ingredients in a mug. Stir and serve with cinnamon stick

 Served hot



ASIAN INSPIRED

MISUNDERSTOOD
GINGER
SPICED
WHISKEY

THE BLACK PEARL

1.5 oz Misunderstood Ginger Spiced Whiskey
3/4 oz matcha simple syrup*
1/2 oz fresh lime juice
1 oz coconut water
Boba Pearls (tapioca pearls)

Combine whiskey, matcha simple syrup, lime, and coconut water in a shaker with ice. Add boba to the bottom of rocks glass, add ice, and strain into glass. Add boba straw and garnish with fresh mint.

**Matcha simple syrup: Add 1 cup of water, 1 cup of sugar, and 3 bar spoons of matcha powder over medium heat. Stir together until dissolved and let cool.*



ASIAN INSPIRED



GREEN TEA OLD FASHIONED

2 oz Misunderstood Ginger Spiced Whiskey
1/2 oz green tea (unsweetened)
Bar spoon of honey
2 dashes of aromatic bitters (Angostura suggested)

Combine all ingredients in a mixing glass, stir for 30 seconds, and serve over large ice cube. Garnish with lemon twist.



THE MIDORI



2 oz Misunderstood Ginger Spiced Whiskey
2 oz green tea (unsweetened)
1/2 oz honey syrup*

Combine all ingredients in a shaker with ice. Shake and strain in a coupe glass. Garnish with fresh mint.

**Honey syrup: Combine 1 cup of water and 1 cup of honey over medium heat. Bring to boil, stir until dissolved, and let cool.*

SUIT AND THAI

1.5 oz Misunderstood
3/4 oz fresh lemon juice
1/2 oz lemongrass syrup (Monin suggested)
1/2 oz coconut liqueur
1 basil leaf
1 egg white or 3 tbsp aquafaba

Combine all ingredients in a shaker and dry-shake (no ice) for 10 seconds. Add ice and shake again until well-chilled. Double strain into a chilled coupe.



LIFE'S A PEACH



2 oz Misunderstood Ginger Spiced Whiskey
1/2 oz green tea (unsweetened)
1/4 oz peach liqueur
2 dashes aromatic bitters (Angostura suggested)

Combine all ingredients in stirring glass with ice, stir for 30 seconds, and serve up in coupe. Garnish with mint.



ITALIAN INSPIRED

GINGER NEGRONI (BOULEVARDIER)

1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz Sweet Vermouth (Carpano Antica suggested)
3/4 oz Campari

Combine all ingredients in a stirring glass with ice. Stir for 30 turns. Strain over large ice cube in rocks glass. Garnish with fresh lemon peel.



ITALIAN INSPIRED



THE PIONEER

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz Cynar amaro
- 2 dashes orange bitters (Angostura suggested)
- 2 dashes aromatic bitters (Angostura suggested)

Combine all ingredients in a stirring glass with ice. Stir for 30 turns. Strain over large cube in rocks glass. Garnish with fresh lemon peel.



SUMMER IN CAPRI



- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1.5 oz limoncello
- 1/2 oz simple syrup
- 1/4 oz fresh lemon juice
- 2 basil leaves

Combine all ingredients in a shaker with ice. Shake and strain over large ice cube. Garnish with basil leaf.

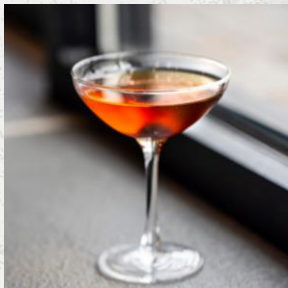
STRAWBERRY BASIL SMASH

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1 fresh strawberry
- 2 basil leaves
- 3/4 oz fresh lemon juice
- 1/2 oz simple syrup
- 1/4 oz elderflower liqueur (St. Germain suggested)

Muddle strawberry, basil, and simple syrup in a shaker. Add whiskey and lemon juice in a shaker with ice. Shake and strain over fresh ice in Collins glass. Garnish with basil and strawberry.



BLACK MANHATTAN



- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz Averna amaro
- 2 dashes orange bitters (Angostura suggested)

Combine all ingredients in a stirring glass with ice. Stir for 30 turns. Strain into a coupe glass.



THE OAXACA OLD FASHIONED

1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz mezcal
2 dashes orange bitters (Angostura suggested)
2 dashes walnut bitters (Fee Brothers suggested)
Bar spoon of maple syrup
Smoked glass

Combine all ingredients in stirring glass with ice. Stir for 30 turns. Strain over large cube in rocks glass. Garnish with cinnamon stick.

To smoke glass, char maple wood plank and cover with rocks glass before making cocktail.



MEXICAN INSPIRED



MISUNDERSTOOD MARGARITA

- 1 oz Misunderstood Ginger Spiced Whiskey
- 1 oz tequila blanco
- 1 oz blood orange juice
- 3/4 oz fresh lime juice
- 1/2 oz simple syrup
- 1/4 oz triple sec

Combine all ingredients in a shaker and shake with ice. Strain over fresh ice into rocks glass. Garnish with lime slice and salt rim.



EL GRINGO



- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz mezcal
- 1/2 oz fresh lime juice
- 2 mint leaves
- Top with ginger beer

Combine whiskey, mezcal, lime and mint in a shaker with ice. Shake and strain over fresh ice in a mule mug. Top with ginger beer. Garnish with fresh mint.

COMPADRE

- 1 oz Misunderstood Ginger Spiced Whiskey
- 1 oz tequila blanco
- 1/2 oz agave
- 3/4 oz fresh lemon juice
- 3 dashes aromatic bitters (Angostura suggested)

Combine all ingredients in a shaker with ice. Shake and strain over fresh ice in rocks glass. Garnish with lemon peel.



LET THE BEET DROP



- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz mezcal
- 3/4 oz beet juice
- 1/2 oz fresh lime juice
- 1/4 oz simple syrup

Combine all ingredients in a shaker and shake with ice. Strain over fresh ice into rocks glass. Garnish with rosemary sprig.



TIKI INSPIRED



PASSIONFRUIT FROM MILES AWAY

- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz passion fruit juice
- 1/2 oz fresh lime juice
- 1/4 oz agave
- 3 dashes tiki bitters (Bittermens suggested)

Combine all ingredients in a shaker with ice. Shake and strain over fresh crushed ice. Garnish with mint sprig. Garnish with edible flower and orange peel.





COCONUT AVENUE

- 2 oz Misunderstood Ginger Spiced Whiskey
 - 1/4 oz yellow chartreuse
 - 1 oz pineapple juice
 - 1/2 oz fresh lime juice
 - 1/4 oz agave
 - 1/2 oz coconut water
 - 2 mint leaves
- Top with Tiki bitters (Bittermens suggested)

Combine all ingredients in a shaker with ice. Shake and strain over fresh crushed ice in Collins glass. Garnish with pineapple frond and tiki bitters.



JUNGLE BIRD



- 2 oz Misunderstood Ginger Spiced Whiskey
- 3/4 oz Campari
- 1.5 oz pineapple juice
- 1/2 oz fresh lime juice
- 1/2 oz simple syrup (coconut syrup is cool too!)

Combine all ingredients in a shaker with ice. Shake and strain over fresh crushed ice. Garnish with pineapple frond and charred cinnamon (feather garnish optional).

MISUNDERSTOOD MAI TAI

- 2 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz fresh lime juice
- 1/2 oz pineapple juice
- 1/4 oz Cointreau
- 1/2 oz orgeat

Combine all ingredients in a shaker with ice. Shake and strain over fresh crushed ice in a rocks glass. Garnish with pineapple frond, orange, and cherry.



IT TAKES TWO TO MANGO



- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz mango juice
- 1/2 oz fresh lime juice
- 1/4 oz agave
- 2 mint leaves
- 3 dashes smoked chili bitters (Hella suggested)

Combine all ingredients in a shaker with ice. Shake and strain over fresh crushed ice. Garnish with pickled ginger or fresh mint.



CLASSIC COCKTAILS

OLD FASHIONED

2 oz Misunderstood Ginger Spiced Whiskey
Bar spoon of maple syrup (grade A suggested)
3 dashes aromatic bitters (Angostura suggested)
3 dashes orange bitters (Angostura suggested)
Fresh orange peel

Combine all ingredients in a stirring glass. Stir 30 turns. Strain over a large ice cube in a rocks glass. Rub orange peel around rim of glass and place in drink for garnish.



CLASSIC COCKTAILS



WHISKEY SOUR

- 2 oz Misunderstood Ginger Spiced Whiskey
- 3/4 oz simple syrup
- 3/4 oz fresh lemon juice
- 1 egg white or 3 tbsp aquafaba
- 4 dashes aromatic bitters (Angostura suggested)

Combine all ingredients in a shaker and dry-shake (no ice) for 10 seconds. Add ice and shake again until well-chilled. Strain into a chilled coupe. Top with bitters.



MANHATTAN



- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz sweet vermouth (Carpano Antica suggested)
- 3 dashes orange bitters (Angostura suggested)
- Fresh lemon peel

Combine whiskey, vermouth, and bitters in stirring glass with ice and stir 30 turns. Rub lemon peel around glass. Strain cocktail in a coupe glass. Garnish with brandied cherry and lemon peel.

MOJITO

- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz fresh lime juice
- 3/4 oz simple syrup OR 2 tsp of granulated sugar
- 10 fresh mint leaves
- Top club soda

Muddle mint, sugar and Lime juice. Combine whiskey and ice in a shaker. Shake and strain into a Collins glass over fresh ice. Top with club soda and garnish with fresh mint.



PAPER PLANE



- 1 oz Misunderstood Ginger Spiced Whiskey
- 3/4 oz Aperol
- 3/4 oz Nonino amaro
- 3/4 oz fresh lemon juice

Combine all ingredients in a shaker with ice. Shake and strain. Serve "up" or on the rocks. Garnish with fresh lemon peel.

GOLD RUSH

- 2 oz Misunderstood Ginger Spiced Whiskey
- 3/4 oz fresh lemon juice
- 3/4 oz honey syrup

Combine all ingredients in a shaker with ice. Shake for 10 seconds and strain over fresh ice. Garnish with lemon.



BRUNCH COCKTAILS

MISUNDERSTOOD BLOODY MARY

2 oz Misunderstood Ginger Spiced Whiskey
Top with Bloody Mary mix
Lots of toppings

Combine whiskey and Bloody Mary mix in a shaker with ice. Shake briefly and pour into your favorite Bloody Mary glass. Top with all the fixings and enjoy!

**Note - if you want to get really crazy, infuse Misunderstood with bacon fat. Let the bacon fat and whiskey sit overnight in the fridge, strain a few times to remove all fat and enjoy!*



BRUNCH COCKTAILS



COCONUT GOLD BREW

- 2 oz Misunderstood Ginger Spiced Whiskey
- 3 oz cold brew coffee
- 1/2 oz coconut syrup (Monin brand suggested)

Combine ingredients in a shaker with ice. Shake and strain over ice in Collins glass. Garnish with 3 coffee beans.



STRAWBERRY FIELDS FOREVER



- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1 fresh strawberry
- 1 oz Aperol
- 1/2 oz vanilla syrup (Monin suggested)
- Top with prosecco

Muddle strawberry and vanilla syrup. Add whiskey and Aperol in a shaker. Shake and double strain into champagne flute. Garnish with strawberry on rim.

COFFEE OLD FASHIONED

- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz coffee or cold brew
- 1/2 oz maple syrup (grade A suggested)
- 4 dashes of aromatic bitters (Angostura suggested)

Combine whiskey, coffee, bitters, and maple syrup in a stirring glass with ice. Stir 30 turns. Serve "up" in coupe glass or over large cube in rocks glass. Garnish with coffee beans.



GINGER CRUSH



- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1 oz fresh orange juice
- Top with ginger ale (Fever Tree Spiced Orange Ginger Ale suggested)

Combine ingredients in Collins glass or mule mug with ice. Garnish with orange wedge and fresh mint.



QUICK SERVES

MISUNDERSTOOD MULE

2 oz Misunderstood Ginger Spiced Whiskey
2 mint leaves
1/2 oz fresh lime juice
Top with ginger beer

Combine whiskey, lime, and mint in a shaker with ice. Shake and strain over fresh ice in mule mug. Top with ginger beer. Garnish with fresh mint.



QUICK SERVES



GINGER PALMER

2 oz Misunderstood Ginger Spiced Whiskey
2 oz lemonade*
2 oz sweet tea

Combine all ingredients over ice and stir briefly. Garnish with fresh mint and lemon.

STOOD AND SODA

1.5 oz Misunderstood Ginger Spiced Whiskey
Top with club soda
Garnish with lime

Add whiskey and club soda into glass with ice. Garnish with lime wedge.

CUCUMBER GINGER COOLER

1.5 oz Misunderstood Ginger Spiced Whiskey
3 oz lemonade*
1 dash Bitter Truth cucumber bitters or
1 oz fresh cucumber juice

Combine all ingredients in a shaker. Shake and strain over fresh ice. Garnish with cucumber slice.

GINGER ORANGE CRUSH

1.5 oz Misunderstood Ginger Spiced Whiskey
1 oz fresh orange juice
Top with ginger ale (Fever Tree Spiced Orange Ginger Ale suggested)

Combine ingredients in Collins glass or mule mug with ice. Garnish with orange wedge and fresh mint.

GINGER COLADA

2 oz Misunderstood Ginger Spiced Whiskey
1 oz cream of coconut
2 oz pineapple juice
1 cup of ice

Combine all ingredients in a blender with ice. Pour into glass and garnish with pineapple wedge and maraschino cherry.

STRAWBERRY GINGER LEMONADE

1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz strawberry puree
3 oz lemonade*
Top with club soda

Combine whiskey, puree, and lemonade in a shaker with ice. Shake and strain over fresh ice. Top with club soda. Garnish with lemon wheel.

GINGER CIDER

1.5 oz Misunderstood Ginger Spiced Whiskey
4 oz apple cider
4 dashes of ground cinnamon

Combine all ingredients in a shaker with ice. Shake and strain over fresh ice in a glass. Garnish with cinnamon stick.

COCONUT COOLER

1.5 oz Misunderstood Ginger Spiced Whiskey
2.5 oz lemonade*
1/2 oz coconut liqueur

Combine all ingredients in a shaker with ice. Shake and strain over fresh ice in glass. Garnish with lemon wheel or mint.

BLACKBERRY FIZZ

1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz blackberry puree (REAL puree suggested)
3 oz lemonade*
Squeeze of lemon juice
Top with club soda

Combine whiskey, puree, lemon juice, and lemonade in a shaker with ice. Shake and strain over fresh ice. Top with club soda.

GINGER CHERRY LIMEADE

1.5 oz Misunderstood Ginger Spiced Whiskey
1/2 oz cherry puree or sweet cherry juice (REAL puree suggested)
3/4 oz fresh lime juice
Top with club soda

Combine whiskey, puree, and lime juice in a shaker with ice. Shake and strain over glass and top with club soda. Garnish with lime wheel.

*Simply brand suggested



**AND SOMETIMES
IT'S BEST AS IS...**



SHARE YOUR CREATIONS WITH US!



@MISUNDERSTOODWHISKEY



INFO@MISUNDERSTOODWHISKEY.COM