



MISUNDERSTOOD

ESTD **WHISKEY** MMXXV



**LITTLE BOOKLET OF RIDICULOUSLY
DELICIOUS DRINK RECIPES**

Volume 2

Notes



WHISKEY WITH
Gingerly Love

WHISKEY WITH
Gingerly Love

MADE BY
FRIENDS
ENJOYED BY
FRIENDS

UNUSUALLY
LIFE'S BETTER
WITH
WHISKEY CO.

WHISKEY WITH
Gingerly Love

WHISKEY WITH
Gingerly Love

MADE BY
FRIENDS
ENJOYED BY
FRIENDS

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Our Roots

HI THERE! WE STARTED MISUNDERSTOOD WHISKEY OUT OF OUR KITCHEN IN NJ WITH A DREAM TO CREATE WHISKEYS THAT COULD BE ENJOYED BY JUST ABOUT ANYONE! WE ARE THRILLED TO BE SHARING SOME OF OUR FAVORITE MISUNDERSTOOD RECIPES IN THE SECOND VERSION OF OUR COCKTAIL BOOKLET. THANKS SO MUCH FOR BEING A FAN & SPREADING THE GINGERLY LOVE. HOPE TO ENJOY A DRINK TOGETHER SOON.

CHEERS TO YOU!

JD + Chris

JD AND CHRIS
FOUNDERS. MISUNDERSTOOD WHISKEY CO.

2022



1999



2015



2017



MISUNDERSTOOD
WHISKEY CO.
20 15
SPREAD THE
GINGERLY LOVE

WHISKEY
WITH
*Gingerly
Love*

MADE WITH REAL GINGER!
40% ABV/80 PROOF
BOTTLED IN BARDSTOWN, KY

MISUNDERSTOOD IS A BLEND OF SELECT BOURBON & AMERICAN WHISKEY, AGED IN AMERICAN OAK BARRELS, & FINISHED WITH TWO TYPES OF REAL GINGER FOR AN AWARD-WINNING, REFRESHINGLY DISTINCT SMOOTH TASTE. OUR GINGER RECIPE BALANCES PERFECTLY WITH THE SOFT & SUBTLE SWEETNESS OF OUR HIGH CORN MASHBILL, MAKING MISUNDERSTOOD APPROACHABLE FOR ROOKIES, YET COMPLEX ENOUGH FOR CONNOISSEURS. PROUDLY BLENDED & BOTTLED AT 80 PROOF IN BARDSTOWN, KENTUCKY. GLUTEN FREE & VEGAN FRIENDLY.



    @MISUNDERSTOODWHISKEY

LAUGH REGULARLY. ENJOY RESPONSIBLY

LIFE'S Better WITH GINGER

2. AGED IN CHAR #4 BARRELS

THE BOURBON IS AGED IN NEW AMERICAN OAK, WHEREAS OUR AMERICAN WHISKEY IS AGED IN USED BOURBON BARRELS, ADDING A RICHER FLAVOR PROFILE THANKS TO THE BOURBON-SOAKED STAVES. OUR WHISKEY IS NON CHILL FILTERED TO PRESERVE FLAVOR & AROMATICS.



OUR YELLOW & WHITE BUTTERFLY GINGER IS HARVESTED BETWEEN 7-12 MONTHS.

4. MADE BY FRIENDS ENJOYED BY FRIENDS

MISUNDERSTOOD WHISKEY IS BLENDED TO PERFECTION & BOTTLED AT 80 PROOF IN BARDSTOWN, KENTUCKY FOR ALL TO ENJOY!

Laugh Regularly. Enjoy Responsibly.

MISUNDERSTOODWHISKEY.COM

HOW THE *Magic* HAPPENS

1. BLENDED AMERICAN WHISKEY

WE SELECT BOURBON & AMERICAN WHISKEY MASHBILLS FOR SOFT & SUBTLY SWEET TASTING NOTES TO BALANCE THE ROBUSTNESS OF GINGER. OUR WHISKEY IS DISTILLED FROM MIDWESTERN GRAINS SOURCED FROM INDIANA & KENTUCKY.



3. ADD A LIL GINGERLY LOVE

AFTER THE BARRELS ARE SELECTED & DUMPED, THE WHISKEY IS PROOFED & CAREFULLY BLENDED TO PERFECTION WITH OUR GINGER RECIPE.

WE USE TWO TYPES OF REAL GINGER GROWN IN ASIA TO MELLOW OUR WHISKEY WITH A BLEND OF FRESH PRESSED GINGER & NATURAL OILS FROM THE ROOT. A TOUCH OF PURE CANE SUGAR HOLDS THE FRESH FLAVOR OVER TIME. NO HIGH FRUCTOSE CORN SYRUP OR ARTIFICIAL SWEETENERS ARE ADDED.



MISUNDERSTOOD
WHISKEY CO. 15
20
SPREAD THE
GINGERLY LOVE

LEARN MORE AT
WWW.MISUNDERSTOODWHISKEY.COM



VOLUME 2 Greatest Hits

OLD FASHIONED

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
BAR SPOON OF MAPLE SYRUP
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.

GINGER PEACH TEA

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/2 OZ PEACH LIQUEUR
4 OZ SWEET TEA

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



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.



PEAR PRESSURE

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1.5 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 over fresh ice. Garnish with fresh rosemary and pear slice.

**Cinnamon simple: Add 1 tbsp of ground cinnamon per 1 cup simple syrup. Stir together. Fine strain. Shake before using.*

THE SNOWBIRD

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
2 FRESH STRAWBERRIES MUDDLED
3/4 OZ FRESH LEMON JUICE
3/4 OZ SIMPLE SYRUP
2 MINT LEAVES
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.

MISUNDERSTOOD HOT TODDY

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/2 OZ HONEY
SQUEEZE OF FRESH LEMON
5 OZ HOT WATER OR CHAMOMILE TEA

Heat tea or water in mug. Combine all ingredients in a mug. Stir and serve with cinnamon stick, star anise and lemon wheel.



Spring Recipes



GARDEN PARTY

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
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

Spring Recipes

BLACKBERRY FIZZ

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
4 BLACKBERRIES
2 BASIL LEAVES
1/4 OZ ELDERFLOWER LIQUEUR
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.

YOU'RE MY BOY, BLUE

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
HANDFUL OF BLUEBERRIES (15-20)
3/4 OZ FRESH LEMON JUICE
3/4 OZ HONEY SIMPLE SYRUP
2 DASHES OF FEE BROTHERS RHUBARB BITTERS
4 MINT LEAVES

Muddle berries, bitters and honey syrup together. Combine remaining ingredients in a shaker with ice. Shake for 10 seconds and double strain over fresh ice. Garnish with blueberries and mint.



YIPPEE-KI-YAY

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/2 OZ AGAVE
1 OZ FRESH LEMON JUICE
2 SAGE LEAVES

Combine all ingredients and shake with ice. Strain over fresh ice in rocks glass. Garnish with fresh sage.

Summer Recipes



THE SNOWBIRD

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
2 FRESH STRAWBERRIES MUDDLED
3/4 OZ FRESH LEMON JUICE
3/4 OZ SIMPLE SYRUP
2 MINT LEAVES
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.

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

Summer Recipes

PARADISE CITY

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1 OZ APEROL
1.5 OZ PINEAPPLE JUICE
1/2 OZ FRESH LIME JUICE
1/2 OZ SIMPLE SYRUP (OR COCONUT SYRUP)

Combine all ingredients in a shaker with ice. Shake for 10-15 seconds. Strain over fresh ice (crushed ice recommended) in Collins glass. Garnish with pineapple frond.



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

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



GINGER PEACH TEA

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/2 OZ PEACH LIQUEUR
4 OZ SWEET TEA

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

Fall Recipes



PEAR PRESSURE

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1.5 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 over fresh ice. Garnish with fresh rosemary and pear slice.

**Cinnamon simple: Add 1 tbsp 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.*

Fall Recipes

FLANNEL FIESTA

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.



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
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.

Winter Recipes



MISUNDERSTOOD HOT TODDY

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/2 OZ HONEY
SQUEEZE OF FRESH LEMON
5 OZ HOT WATER OR CHAMOMILE TEA

Heat tea in mug. Combine all ingredients in a mug. Stir and serve with cinnamon stick, star anise and lemon wheel.

Winter Recipes

SMOKE SHOW

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
BAR SPOON MAPLE SYRUP
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.



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.

Asian Inspired



THE LAST SAMURAI

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
2 SHISO LEAVES MUDDLED
4-5 RASPBERRIES MUDDLED
3/4 OZ YUZU
3/4 OZ SIMPLE SYRUP

Muddle berries, shiso, and simple syrup together. Combine remaining ingredients in a shaker and shake. Double strain into a rocks glass over fresh ice. Garnish with shiso leaves.

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 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: 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.

SUIT AND THAI

- 1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
- 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.



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.

Italian Inspired



BLOOD ORANGE OLD FASHIONED

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY

1/2 OZ BLOOD ORANGE JUICE

1/4 OZ SIMPLE SYRUP

2-3 DASHES AROMATIC BITTERS (ANGOSTURA SUGGESTED)

Add Misunderstood, blood orange juice, simple syrup, and bitters into a mixing glass with ice. Stir with a bar spoon until chilled (about 30 turns). Strain into a rocks glass over fresh ice. Garnish with blood orange slice.

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.



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.

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

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..

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.

Mexican Inspired

THE OAXACA OLD FASHIONED

1 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1 OZ TEQUILA REPOSADO
2 DASHES ORANGE BITTERS (ANGOSTURA SUGGESTED)
2 DASHES WALNUT BITTERS (FEE BROTHERS SUGGESTED)
BAR SPOON OF MAPLE SYRUP

Combine all ingredients in stirring glass with ice. Stir for 30 turns. Strain over large cube in rocks glass. Garnish with orange peel and brandied cherry.



TEX-MEX MULE

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.



NO COMPRENDO

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/4 OZ MEZCAL
1 OZ FRESH LEMON JUICE
3/4 OZ HONEY GINGER SYRUP

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

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.

Tiki Inspired

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 mint and dried lime wheel.

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.

Remix the Classics



OLD FASHIONED

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
BAR SPOON OF MAPLE SYRUP
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..

Remix the Classics

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.



SAZERAC

2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1/4 OZ ABSINTHE
1/4 OZ SIMPLE
4 DASHES AROMATIC BITTERS (PEYCHAUD'S SUGGESTED)

Rinse a chilled rocks glass with absinthe, discarding any excess, and set aside. Combine all ingredients in a mixing glass with ice. Stir for 30 turns. Strain ingredients into rinsed rocks glass.

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 MIMOSA

1 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1.5 OZ APPLE CIDER
TOP WITH PROSECCO
FRESH LEMON PEEL

Combine whiskey and apple cider in shaker and shake for 5 seconds. Strain all into champagne flute and top with prosecco. Garnish with lemon peel

Alternative: Combine 1 oz of Misunderstood with Martinelli's non-alcoholic sparkling apple cider.

Brunch Cocktails

UP SPRITZ CREEK

- 1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
- 1 OZ APEROL
- 1/2 OZ SIMPLE SYRUP
- 3 OZ PROSECCO
- 1 ORANGE WEDGE SQUEEZED
- SPLASH OF CLUB SODA

Combine whiskey, Aperol, and simple syrup in glass filled with ice. Squeeze fresh orange wedge into glass. Top with Prosecco & splash of club soda. Stir briefly. Garnish with fresh orange wheel.



COCONUT COLD 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.

COFFEE OLD FASHIONED

- 2 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
- 1 OZ COFFEE OR COLD BREW
- 1/2 OZ MAPLE SYRUP
- 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.



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!

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 PEACH TEA

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.

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.

SUMMER CRUSH

1.5 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
2 Muddled STRAWBERRIES OR 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.

APPLE GINGER SPRITZ

1 OZ MISUNDERSTOOD GINGER SPICED WHISKEY
1.5 OZ APPLE CIDER
TOP WITH PROSECCO
FRESH LEMON PEEL

Combine whiskey and apple cider in shaker and shake for 5 seconds. Strain all into champagne flute and top with prosecco. Garnish with lemon peel.

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

Shooters!

CHILL ALL SHOTS BELOW BRIEFLY & SERVE.

MIDNIGHT EXPRESS

1 PART MISUNDERSTOOD GINGER SPICED WHISKEY
1 PART ESPRESSO LIQUEUR (MR. BLACK/GRIND
SUGGESTED)
SPLASH OF BAILEYS (OPTIONAL)

TROPIC THUNDER

1 PART MISUNDERSTOOD GINGER SPICED WHISKEY
1 PART COCONUT LIQUEUR
1 PART PINEAPPLE JUICE

DARK SIDE OF THE MOON

1 PART MISUNDERSTOOD GINGER SPICED WHISKEY
1 PART FERNET BRANCA

GINGER SNAP

1 PART MISUNDERSTOOD GINGER SPICED WHISKEY
1 PART RUMCHATA
GRATED NUTMEG (OPTIONAL)

GINGER GREEN TEA SHOT

1 PART MISUNDERSTOOD GINGER SPICED WHISKEY
1 PART PEACH SCHNAPPS
1 PART SOUR MIX
SPLASH OF SPRITE OR LEMONADE

Mix whiskey, peach schnapps, and sour mix in shaker and shake vigorously. Strain into shot glasses and top with lemonade or sprite.

Bombs

PLEASE ENSURE DRINK IS CHILLED BEFORE SERVING.

THE RED HEAD

MISUNDERSTOOD GINGER SPICED WHISKEY
RED BULL WATERMELON

TROPIC THUNDER

MISUNDERSTOOD GINGER SPICED WHISKEY
RED BULL TROPICAL

NOTES



WHISKEY WITH
Gingerly Love

WHISKEY WITH
Gingerly Love

MADE BY
FRIENDS
ENJOYED BY
FRIENDS

UNUSUAL
LIFE'S
BETTER
WITH
WHISKEY CO.

WHISKEY WITH
Gingerly Love

WHISKEY WITH
Gingerly Love

MADE BY
FRIENDS
ENJOYED BY
FRIENDS

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



SHARE YOUR CREATIONS WITH US!

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