



# MISUNDERSTOOD

ESTD **WHISKEY** MMXV

CRAFT YOUR LEGEND



## FUN FACTS

- STARTED BY TWO CHILDHOOD FRIENDS WHO TURNED THEIR KITCHEN RECIPE INTO MISUNDERSTOOD WHISKEY CO.
- AMERICAN WHISKEY INFUSED WITH TWO TYPES OF ALL NATURAL GINGER & BOTTLED AT 80 PROOF IN BARDSTOWN KENTUCKY
- DISTILLED FROM 100% MIDWESTERN GRAINS AND AGED IN AMERICAN OAK BARRELS

## TASTING NOTES

- NOSE: VANILLA, GINGER, MANDARIN ORANGE, HONEYSUCKLE
- TASTE: TOASTED OAK, SILKY CARAMEL, GINGERBREAD, VANILLA
- FINISH: BUTTERSCOTCH, BAKING SPICE, BABY GINGER, LONG FINISH

## HOW TO ENJOY

- BEST ENJOYED ON THE ROCKS WITH A FRESH LEMON PEEL OR IN YOUR FAVORITE COCKTAIL.

<b>Size</b>	750 mL
<b>Bottle Sku</b>	866940000308
<b>Bottles per case</b>	6
<b>ABV</b>	40%
<b>SRP</b>	\$29.99



## SUGGESTED COCKTAILS

### GINGER MANHATTAN

- 2 OZ MISUNDERSTOOD GINGER WHISKEY
- 1 OZ SWEET VERMOUTH
- 4 DASHES ORANGE BITTERS

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

### MISUNDERSTOOD MULE

- 2 OZ MISUNDERSTOOD GINGER WHISKEY
- 1/2 OZ FRESH LIME JUICE
- 3 OZ GINGER BEER

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

### GINGER PEACH TEA

- 1.5 OZ MISUNDERSTOOD GINGER WHISKEY
- 1/2 OZ PEACH LIQUOR
- 4 OZ ICED TEA
- SQUEEZE OF FRESH LEMON

Combine all ingredients in shaker with ice. Shake & strain over fresh ice. Garnish with fresh mint & lemon wheel.

MORE INFO & RECIPES AT [MISUNDERSTOODWHISKEY.COM](http://MISUNDERSTOODWHISKEY.COM)

# MADE BY FRIENDS | ENJOYED BY FRIENDS



# SIGNATURE COCKTAILS

## Cucumber Ginger Cooler

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz simple syrup
- 1/4 oz Elderflower Liqueur
- 1 oz fresh lemon juice
- 1 dash cucumber bitters

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

## Strawberry Ginger Smash

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1 strawberry muddled (or 1 oz purée)
- 2 mint sprigs muddled
- 3/4 oz fresh lemon juice
- 1/2 oz simple syrup
- Splash Club Soda

Muddle strawberry and simple syrup in shaker. Combine ingredients in shaker with ice. Shake & strain over fresh ice. Top with club soda. Garnish with mint sprig.

## Tropic Thunder

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz Coconut Liqueur
- 2 oz Pineapple juice
- 1/2 oz simple syrup

Combine all ingredients in shaker with ice. Shake & strain over fresh crushed ice. Garnish with pineapple frond.

## Blackberry Fizz

- 1.5 oz Misunderstood Ginger Spiced Whiskey
- 1/2 oz blackberry puree (REAL puree suggested)
- 3 oz lemonade
- Squeeze fresh lemon
- Top with Club Soda

Combine whiskey, blackberry puree, lemonade, and squeeze of lemon in shaker with ice. Shake & strain over fresh ice in collins glass. Top with club soda. Garnish with blackberry & lemon wheel.

## Coconut Cold Brew

- 2 oz Misunderstood Ginger
- 3 oz cold brew coffee
- 1/2 oz coconut syrup (Monin recommended)

Combine all ingredients in shaker with ice. Shake & Strain over ice in collins glass. Garnish with 3 coffee beans.

## Ginger Old Fashioned

- 2 oz Misunderstood Ginger Spiced Whiskey
- Bar Spoon maple syrup (very scant)
- 3 - 4 dashes of orange & aromatic bitters

Combine whiskey, maple, and bitters in a stirring glass. Stir ~30 turns. Strain over large ice cube in rocks glass. Garnish with fresh orange peel.

## WHOOPEE, Pear it is!

- 2 oz Misunderstood Ginger Spiced Whiskey
- 2 oz pear nectar (Goya brand suggested)
- 1/2 oz fresh lemon juice
- 1/2 oz simple syrup
- 4-5 dashes ground cinnamon

Combine all ingredient in shaker with ice. Shake & strain over fresh ice in collins glass. Garnish with fresh rosemary.

## The Jungle Bird

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

Combine all ingredients in shaker with ice. Shake & strain over fresh crushed ice. Garnish with pineapple frond,, charred cinnamon, feathers.

## Misunderstood Manhattan

- 2 oz Misunderstood Ginger Spiced Whiskey
- 1 oz Sweet Vermouth
- 3 dashes orange bitters

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 cherry & lemon peel.

## Misunderstood Mule

- 2 oz Misunderstood Ginger Whiskey
- 1/2 oz fresh lime juice
- Top with ginger beer

Combine all ingredients in a mule mug. Stir briefly and garnish with fresh mint & lime wheel. \*TIP - Muddle mint with lime juice for extra freshness.

MORE RECIPES AT MISUNDERSTOODWHISKEY.COM

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