



COCKTAILS OF NOTE

OUR STORY & OUR FAVORITES

BARR HILL





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OUR STORY

Imagine a place where farmland meets forest, and people live by the land. Where deep woodland aromas mingle with wildflowers in sunlit fields. Where the time is measured by the ebb and flow of frigid winters, muddy springs, balmy summers, and colorful autumns. This is our inspiration, and the heart of our mindful approach to distilling. The land spurs our creativity and serves as a guide on our quest to produce flawless Landcrafted spirits. Welcome to Barr Hill. Available in 34 states and counting, Barr Hill is America's Most Awarded Gin, the number one selling gin in Vermont and the one of the fastest growing American craft gins.



2011 Caledonia Spirits is founded by beekeeper Todd Hardie. Head Distiller Ryan Christiansen distills Barr Hill Gin in a single, direct fire, 15 gallon pot still.

2012 Barr Hill Gin is awarded a Double Gold at the New York International Spirits Competition - the first of more than 30 gold medals (and counting) the distillery will receive.

2014 Barr Hill Reserve Tom Cat Gin, aged 6 months in new American oak barrels, is born from a love of whiskey and passion for experimentation.

2015 Todd returns to the farm, to grow organic Vermont rye for Ryan to distill into whiskey.

2017 We establish Bee's Knees Week, a global fundraiser to help save the bees.

2019 Our new sustainably powered distillery, bar, and tasting room opens in Montpelier, Vermont - our state capital.

2022 Bee's Knees Week has grown to become the largest sustainability event in the spirits industry, creating over half a million sq/ft of new pollinator habitat so far.



BEE'S KNEES WEEK

DRINK THE BEST AND SAVE THE BEES!

[BEEKNEESWEEK.COM](https://beeskneesweek.com) | [#BEEKNEESWEEK](https://twitter.com/BEEKNEESWEEK)

Since 2017 Bee's Knees Week has grown into the largest sustainability initiative in the spirits industry, bringing together a passionate community of environmental stewards and cocktail enthusiasts.

During Bee's Knees Week, Barr Hill will be planting 10 square feet of *new* pollinator habitat for every photo of a Bee's Knees cocktail or bottle of Barr Hill you share on social media. Bars and restaurants across the country will be serving the Barr Hill Bee's Knees cocktail, and you can also make one at home. You can help by visiting participating venues during Bee's Knees Week and enjoying a Bee's Knees to help save the bees.

Together, we can drink the best and save the bees!
(check out our Bee's Knees recipe on page 11)





BARR HILL GIN

cocktails

NOTES

Juniper-forward botanicals with soft wildflower nectars present from our raw honey.

Barr Hill Gin is distilled with juniper and finished with northern raw honey. Uniquely balanced and versatile. Gluten-Free. Kosher.





BEE'S KNEES

c. 1920 Frank Meier

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin	Combine ingredients in a shaker, add ice, shake, and then double strain into a chilled coupe.
0.75 oz	Fresh Lemon Juice	
0.75 oz	Raw Honey Syrup Lemon Twist	
RAW HONEY SYRUP Mix 2 parts Barr Hill raw honey and 1 part warm water until the honey dissolves.		Garnish with a lemon twist.

VARIATIONS

CAT'S PAJAMAS: substitute the gin with Tom Cat Gin

TIME TO BEE: substitute the gin with Barr Hill Vodka

The phrase “BEE’S KNEES” was prohibition-era slang for “the best.” Crafted with raw northern honey, Barr Hill Gin is the ideal spirit for this simple, refreshing and delicious cocktail.





PEAR-ROSEMARY

Bee's Knees Seasonal

INGREDIENTS	DIRECTIONS
2 oz Barr Hill Gin 0.75 oz Fresh Lemon Juice 0.5 oz Raw Honey Syrup 3-4 slices Pear 1 sprig Rosemary	Muddle honey, pear and rosemary in a mixing tin, add remaining ingredients, add ice, shake, double strain into chilled coupe. Garnish with slices of pear.

TOM CAT-CIDER

Bee's Knees Seasonal

INGREDIENTS	DIRECTIONS
2 oz Tom Cat Gin 1.5 oz Apple Cider 0.5 oz Raw Honey Syrup 0.75 oz Fresh Lemon Juice 4 dashes Angostura Bitters	Combine ingredients in a mixing tin, add ice, shake, and then double strain into a chilled rocks glass over ice. Garnish with an apple fan and/or cinnamon stick.





GIN & TONIC

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Gin, Tom Cat Gin, or Barr Hill Vodka	In a tall glass filled with ice, add spirit than top with tonic.
Top	Craft Tonic Lime or Lemon Wedge	
		Garnish with a lime or lemon wedge.

VARIATIONS

Between the botanicals in our gin and a quality tonic, there are plenty of flavors to appreciate, but if you're feeling adventurous try one or more of these for an added pop: Grapefruit & Rosemary, Peach & Sage, Cranberry & Thyme.

The “GIN & TONIC” was born when British colonists in India found that adding a splash of gin to malaria medicine (quinine, soda water and a bit of sugar) improved the taste considerably.





FRENCH 75

c. 1915 Harry MacElhone

INGREDIENTS		DIRECTIONS
1.5 oz	Barr Hill Gin	Shake the Gin, fresh lemon juice and simple syrup with ice, strain into flute and top with sparkling wine.
0.75 oz	Fresh Lemon Juice	
0.75 oz	Simple Syrup	
Top	Sparkling Wine	
	Lemon Twist	Garnish with lemon twist.

VARIATION

Make it seasonal. Try substituting the simple syrup with raw honey syrup (2:1) and the sparkling wine with hard dry cider for a new fall favorite, a "Hive 75".

This cocktail dates back to the First World War, the combination of ingredients was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.





RAMOS GIN FIZZ

c. 1888 Henry C. Ramos

INGREDIENTS	DIRECTIONS
<p>2 oz Barr Hill Gin 0.5 oz Fresh Lime Juice 0.5 oz Fresh Lemon Juice 0.75 oz Simple Syrup 1.5 oz Cream 1 Egg White 5 drops Orange Flower Water Soda Water</p>	<p>Fill a chilled Collins glass $\frac{1}{3}$ of the way up with soda water. Combine other ingredients into a mixing tin, dry shake for 30 seconds, then shake with ice for 15. Slowly strain into the Collins glass over the soda water. It will fizz up - stop pouring when it reaches the top. Wait 2 minutes, then slowly pour the rest through the middle of the foam. Foam will slowly rise up over the glass.</p>

The Gin Fizz became famous in 1800s America and was originally dubbed the New Orleans Fizz, remaining one of the most popular drinks in that city today.





NOTES

Enticing oak flavors emerge on the palate, accented with juniper and wildflower honey botanicals.



TOM CAT GIN

cocktails

Tom Cat is our Barr Hill Gin aged for six months in new American oak barrels and finished with northern raw honey.

Aromatic and memorable. Kosher.





OLD FASHIONED

c. 1806

INGREDIENTS	DIRECTIONS
2 oz Tom Cat Gin 0.5 tsp Demerara Syrup* 2-3 dashes Angostura Bitters Lemon or Orange Twist	Combine ingredients in a mixing glass, add ice, stir, and then strain into a chilled rocks glass over fresh ice.
DEMERARA SYRUP Mix 2 parts demerara sugar and 1 part warm water until dissolved.	Garnish by squeezing the citrus twist over the top of the cocktail.

The Old Fashioned Cocktail is the first drink to ever bear the name 'Cocktail' (c. 1806). People would order a 'Cocktail' at the bar made with their spirit of choice and prepared with a small dose of sugar, bitters and a citrus twist.





NEGRONI

c. 1919

INGREDIENTS	DIRECTIONS
<p>1.5 oz Tom Cat Gin or Barr Hill Gin</p> <p>0.75 oz Campari</p> <p>0.75 oz Sweet Vermouth Orange Twist</p>	<p>Combine ingredients in a mixing glass filled with ice, stir, and then strain into a chilled rocks glass over fresh ice.</p> <p>Garnish with an orange twist.</p>

VARIATION

WHITE NEGRONI: Add 1.5 oz Barr Hill Gin, 0.75 oz Blanc Vermouth, 0.75 oz Suze (or other gentian liqueur) to a mixing glass, add ice and stir. Strain into a chilled rocks glass over fresh ice. Garnish with a lemon twist.

Typically used with a classic Gin, a Negroni (c. 1919 in Florence, Italy) is the very definition of balance and simplicity. Using Tom Cat Gin adds a deep richness to the classic, landing somewhere between a Negroni and its cousin, the Boulevardier.





MARTINEZ

c. 1887

INGREDIENTS		DIRECTIONS
2 oz	Tom Cat Gin	Combine ingredients in a mixing glass, add ice, stir, and then strain into a chilled Nick & Nora glass.
1 oz	Sweet Vermouth	
0.5 tsp	Maraschino Liqueur	
2 dashes	Orange Bitters	
2 dashes	Bokers Bitters	Garnish with an orange twist.
	Orange Twist	

BITTERS

Bitters are typically made by infusing many different herbs, spices, barks, roots, flowers, etc. in a high proof spirit. They are typically used in small quantities to add balance and depth to a cocktail.

*Predecessor to the modern Martini, the original recipe (c. 1887) calls for 2 oz Sweet Vermouth and 1 oz Gin, which makes for a delicious aperitif and lower ABV cocktail.
Try it either way!*





AMARRO SOUR

c. 2019 Sam Nelis @ Barr Hill

INGREDIENTS		DIRECTIONS
1 oz	Tom Cat Gin or Barr Hill Gin	Combine ingredients in a mixing tin, dry shake, shake again with ice, double strain into a coupe glass.
1 oz	Amaro of choice	
1 oz	Raw Honey	
1 oz	Fresh Lemon Juice	Garnish with drops of Angostura bitters.
1	Egg White	

GARNISH TIP

To make tiny heart designs on top of your cocktail, place an odd number of Angostura drops on your drink. Using a toothpick, lightly run the tip through the dot in a fluid motion.

{ Amaro (plural amari) is the Italian word for bitter. They are a class of bittersweet, herbal Italian liqueurs. Amari can range from very sweet to intensely dry, but all must have some degree of bitterness. }





HOT TODDY

INGREDIENTS		DIRECTIONS
2 oz	Tom Cat Gin	Combine Tom Cat Gin, raw honey and lemon juice in mug, top with hot water and stir until honey has fully dissolved.
0.5 oz	Raw Honey	
0.5 oz	Fresh Lemon Juice	
Top	Hot Water	
	Cloves	Garnish with a clove studded orange wheel.
	Orange Wheel	

VARIATIONS

Instead of hot water, try your favorite fruit or herbal hot tea, or even apple cider.

An enticing winter warmer. Toasted oak spice and rich botanicals add enchanting depth to cut through the most frigid winter night.



BARR HILL VODKA

cocktails

NOTES

With soft and subtle wildflower nectars, our raw honey gives this vodka body.

Our Barr Hill Vodka is distinctively distilled entirely from
ONLY raw northern honey.
Flavorful and smooth. Gluten-free. Kosher.





MARTINI

c. 1800's

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Vodka (or Barr Hill Gin)	Combine ingredients in a mixing glass with ice, stir, and then strain into a chilled Nick & Nora glass.
1 oz	Dry Vermouth	
2 dashes	Orange Bitters Lemon Twist	
		Garnish with a lemon twist.

TIP

Drinks that have no juices are typically considered 'Spirit Forward' cocktails. These cocktails should be stirred as opposed to shaken. The gentler stirring option avoids aeration, maintaining the spirit's body and the silky smooth, sippable texture sought after in this style of cocktail.

A sharp, sophisticated staple for any home bartender, a great classic Martini doesn't have to be intimidating. Flavorful, quality ingredients can yield tantalizing results with simple preparation.





WALK ON WATER

c. 2017 Sam Nelis

INGREDIENTS		DIRECTIONS
0.75 oz	Barr Hill Vodka	Combine ingredients (except the wine) in a mixing tin, add ice and shake. Strain into a flute and top with sparkling wine.
0.5 oz	Braulio Amaro	
0.5 oz	Rosemary Syrup	
1 oz	Fresh Grapefruit Juice	
Top	Sparkling Wine	
1 sprig	Rosemary	Garnish with an orange twist and rosemary sprig.
	Orange Twist	

AMARO

Made in Italy, amaro means 'bitter'. Amaro (the plural is "amari") is an intense style of bitter-sweet herbal liqueur most often used as a digestive after dinner. Amari are a huge class of spirits, and though most are Italian, a few are produced in other parts of the world. The base spirits are macerated with herbs, roots, flowers, barks or citrus peel with some sugar to finish.





THE MULE

c. 1941 Wes Price

INGREDIENTS		DIRECTIONS
2 oz	Barr Hill Vodka	Fill copper mug with ice, pour in vodka and lime juice. Top with your favorite ginger beer.
0.5 oz	Fresh Lime Juice	
Top	Ginger Beer	
	Lime Wedge	
		Garnish with a lime wedge.

VARIATION

KINGDOM BUCK: Fill copper mug with ice, pour 2 oz Tom Cat Gin, 0.25 oz Fresh Lemon Juice and 0.5 oz Cranberry Syrup. Top with your favorite ginger beer and garnish with some cranberries and a lime wedge.

In 1941, Cock n' Bull bartender Wes Price created a cocktail special with two of the slowest selling products in his bar, vodka and ginger beer. The Moscow Mule was born.





ART OF EASING

c. 2020 Tara Lee Downs © Barr Hill

INGREDIENTS		DIRECTIONS
1.5 oz	Barr Hill Vodka or Barr Hill Gin	Add simple syrup, blueberries and tulsi to mixing tin, gently muddle, add remaining ingredients, shake, double strain over crushed ice.
0.5 oz	Amontillado Sherry	
5-6	Fresh Blueberries	
2-3	Fresh Tulsi Leaves	
0.75 oz	Simple Syrup	Garnish with blueberries.
0.75 oz	Fresh Lemon Juice	

MUDDLING

Muddling is a bit like using a mortar and pestle, get yourself a long durable muddler with a flat bottom that does not have any paint or varnish on it. When muddling always muddle your fruit or herbs with the syrup. Be gentle, a light twisting motion works, we don't want to pulverize the stems of herbs or the seeds of fruit, they have unwanted flavors.

*A bright and refreshing cocktail, inspired by long summer evenings.
An essential reminder to take the occasional pause and practice
the elusive Art of Easing.*





LANDCRAFTED[®] INSPIRATION

TAKE A CLASS WITH US

Join us for a variety of events and classes, including hands-on cocktail classes taught by our cocktail bar professionals and behind the scenes distillery tours. Check our site for details.

GET SOCIAL

Follow us on our social pages for cocktail inspiration, recipes and Barr Hill news. We're on Facebook, Instagram, Pinterest and Twitter.

COCKTAILS AT THE SOURCE

Barr Hill's Distillery, located on a street aptly named "Gin Lane" in Montpelier, Vermont, is dedicated to crafting world class spirits and educating consumers on the connection between agriculture and cocktail culture with eco-friendly practices. The distillery's Landcrafted[®] approach honors the bounty of the land, the labor of farmers and the pivotal role of bees in agriculture and the source of all honey - the contributor of botanical depth in Barr Hill's spirits.



116 Gin Lane, Montpelier, VT 05602

BARRHILL.COM

BARR HILL®



“If not with
MILK & HONEY
certainly this land
o’erflows with
GIN & WHISKY.”

-VERMONT, 1811