

DINGLE

DISTILLERY



Cocktails

Winter

Atlantic Calm

Winter Whiskey Cocktail

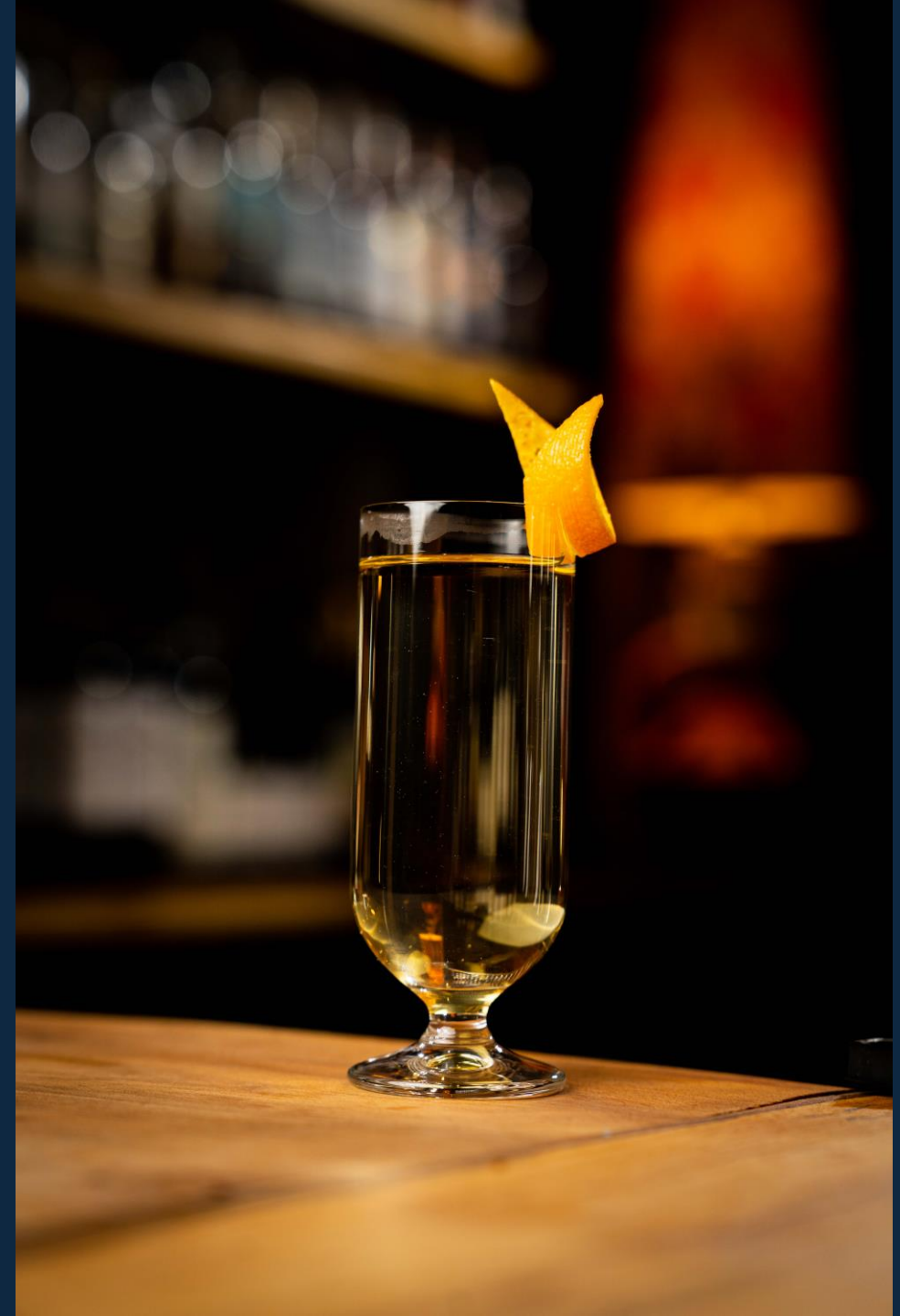
Style: Cosy & Floral

Ingredients:

- 40ml Dingle Single Malt
- 15ml Honey Syrup or Honey
- 4 dashes of Smoked Pear Bitters
- 120ml Hot Camomile Tea

Method: Add all ingredients into a hot whiskey glass & stir

Suggested Garnish: Orange Slice or Orange Peel and Clove



Founding Father

Winter Whiskey Cocktail

Style: Boozy & Complex

Ingredients:

- 30ml Dingle Single Malt
- 15ml Amaretto
- 5ml Demerara Syrup
- 3 dashes Angostura Bitters
- 2 dashes Cherry Bitters

Method: Stir all ingredients with ice & strain into a coupe

Suggested Garnish: Cherry



Blasket Breeze

Winter Gin Cocktail

Type: Fresh & Herbal

Ingredients:

- 30ml Dingle Gin
- 10ml Maraschino Liqueur
- 10ml Lemon Juice
- 25ml Grapefruit Juice
- 15ml Sugar Syrup
- 2 dashes Plum Bitters

Method: Shake all ingredients with ice & fine strain into a coupe

Suggested Garnish: Lime Peel



Slea Head Spice

Winter Vodka Cocktail

Style: Creamy & Spicy

Ingredients:

- 40ml Dingle Vodka
- 20ml Coconut Syrup
- 30ml Oat Milk
- 20ml Pineapple Juice
- 20ml Lemon Juice
- One slice of Ginger

Method: Shake all ingredients with ice & fine strain into a lowball glass with ice

Suggested Garnish: Dehydrated Pineapple



Spring

Lady Marmalade

Spring Whiskey Cocktail

Style: Nutty & Bitter

Ingredients:

- 25ml Dingle Single Malt
- 15ml Orgeat Syrup
- 15ml Aperol
- 5 dashes Marmalade Bitters

Method: Stir all ingredients with ice and strain into a lowball glass with ice

Garnish Suggested: Lime Wedge



Floral Fizz

Spring Gin Cocktail

Style: Floral & Fizzy

Ingredients:

- 40ml Dingle Gin
- 10ml Crème de Cassis
- 10ml Lavender Syrup
- 15ml Lime Juice
- Top with Elderflower Tonic

Method: Stir all ingredients with ice & strain into a highball glass with ice

Suggested Garnish: Lime Wedge or Burnt Lime Wedge



Valentia Sour

Spring Gin Cocktail

Style: Fluffy & Sour

Ingredients:

- 35ml Dingle Gin
- 10ml Valentia Island Vermouth
- 10ml Sugar Syrup
- 20ml Lemon Juice
- 4 Small Slices of Cucumber
- 20ml Egg Whites

Method: Shake all ingredients together. Repeat again with ice & fine strain into a coupe

Suggested Garnish: Orange Oil Express or Cherry Dots



Rhubarb Crush

Spring Vodka Cocktail

Style: Bitter & Sweet

Ingredients:

- 35ml Dingle Vodka
- 20ml Pineapple Syrup
- 10ml Lime Juice
- 15ml Campari
- 2 dashes Rhubarb Bitters
- 1 Pinch of Salt

Method: Shake all ingredients with ice & fine strain into a lowball glass with ice

Suggested Garnish: Half Salt Rim and Dehydrated Orange



Summer

Tír na Rí

Summer Gin Cocktail

Style: Sweet & Sour

Ingredients:

- 40ml Dingle Gin
- 15ml Apple Syrup
- 30ml Apple Juice
- 15ml Lime Juice
- 3 dashes Grapefruit Bitters

Method: Shake all ingredients with ice & fine strain into a

Nick & Nora

Suggested Garnish: Apple Slice or Apple Fan



Beenbawn Blossom

Summer Vodka Cocktail

Style: Fruity & Fresh

Ingredients:

- 30ml Dingle Vodka
- 15ml Raspberry Syrup
- 3 dashes Melon Bitters
- 10ml Lemon Juice
- Grapefruit Soda

Method: Stir all ingredients with ice & strain into a highball glass with ice

Suggested Garnish: Raspberries



Dingle Spritz

Summer Vodka Cocktail

Style: Dry & Fresh

Ingredients:

- 30ml Dingle Vodka
- 15ml Vanilla Syrup
- 60ml Prosecco
- 25ml Soda Water

Method: Add Dingle Vodka, Vanilla Syrup & Ice into a wine glass and stir. Then add Prosecco, Soda Water & gently stir to combine.

Suggested Garnish: Fresh or Dehydrated Flowers



Clogher Cooler

Summer Whiskey Cocktail

Style: Spicy & Tangy

Ingredients:

- 30ml Dingle Single Malt
- 10ml Orange Syrup
- 2 dashes Orange Bitters
- Top with Ginger Beer

Method: Add all ingredients into a highball glass with ice.

Stir together and top with ginger beer

Suggested Garnish: Mint and Cucumber or Lemon Wedge



Autumn

Autumn Wild

Whiskey Autumn Cocktail

Style: Herbal & Bubbly

Ingredients:

- 30ml Dingle Single Malt
- 15ml Demerara Syrup
- 10ml Lime Juice
- 45ml Apple Juice
- 5 Mint Leaves
- 40ml Ginger Ale

Method: Add all ingredients into a highball glass with ice and stir together

Suggested Garnish: Sprig of Mint



The Snug

Whiskey Autumn Cocktail

Style: Boozy & Herbal

Ingredients:

- 25ml Dingle Single Malt
- 10ml Sweet Vermouth
- 10ml Dry Vermouth
- 1 bar spoon of Benedictine
- 2 dashes Angostura Bitters

Method: Stir all ingredients with ice & fine strain into a lowball glass with ice

Suggested Garnish: Orange Coin or Orange Peel



An Chonair

Autumn Gin Cocktail

Style: Fruity & Crispy

- 40ml Dingle Gin
- 3 diced Strawberries
- 4 Basil Leaves
- 15ml Lime Juice
- 20ml Vanilla Syrup
- 25ml Soda Water

Method: Shake all ingredients with ice (except soda water) Fine strain into a coupe & top with soda water

Suggested Garnish: Sprig of Basil or Milk Shard with Saffron



Spice Up Your Life

Vodka Autumn Cocktail

Style: Spicy & Sour

Ingredients:

- 40ml Dingle Vodka
- 3 dashes Tabasco
- 15ml Passion Fruit Purée
- 15ml Sugar
- Tonic Water

Method: Build all ingredients into a champagne flute with ice, top with tonic water & gently stir

Suggested Garnish: Orange Wedge or Pineapple Foam

