



## An Ernest Man

- ◆ 2 oz Vermont Gold Vodka
- ◆ ¼ oz Luxardo Maraschino Liqueur
- ◆ ½ oz Fresh Lime Juice
- ◆ Splash Fresh Grapefruit Juice



Shake over ice and strain into a chilled cocktail glass. Garnish with lime.

## Appalachian Winter

- ◆ 1½ oz Vermont Gold Vodka
- ◆ 1 oz Hard Cider
- ◆ 3 oz Soda Water
- ◆ 4-5 Muddled Cranberries

Build in a Collins Glass and garnish with a sprig of Rosemary.

## Autumn Gold Martini

- ◆ 2 oz Vermont Gold Vodka
- ◆ ½ oz Grand Marnier
- ◆ ½ oz Extra Dry Vermouth
- ◆ ¼ tsp. Maple Syrup
- ◆ Maple Leaf Candy for Garnish

Chill Martini glass and set aside. Place the maple leaf candy in the bottom of the glass. In a large mixing glass add the rest of the ingredients with ice and shake hard until shaker is frosty. Strain into a Martini glass.

## Catskill Collins

- ◆ 2 oz Vermont Gold Vodka
- ◆ 1 oz Fresh Lemon Juice
- ◆ ¼ oz Grade A Robust Maple Syrup
- ◆ ½ oz Agave Nectar
- ◆ Club Soda
- ◆ Long Lemon Peel for Garnish

Shake all ingredients except Club Soda. Strain into the highball glass and top with Club Soda.

## Countess of Piedmont

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ¼ oz Raspberry Liqueur
- ◆ ¼ oz Almond Syrup
- ◆ 2 dashes Fernet-Branca
- ◆ Berries

Shake all ingredients in a cocktail shaker filled with ice and strain into a chilled cocktail glass. Garnish with seasonal berries.

## Firecracker

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ¼ oz Royal Rose Three Chile Syrup
- ◆ ¼ oz Fresh Lime

Combine ingredients in a shaker over ice. Shake well. Strain into a Martini glass or pour over ice and top with Club Soda.



## Gold Rush

- ◆ 2 oz Vermont Gold Vodka
- ◆ ¼ oz Chambord
- ◆ Dry Sparkling Wine or Champagne
- ◆ Lemon Twist

Shake Vermont Gold Vodka and Chambord over ice. Strain into a champagne glass and top with Champagne. Garnish with a lemon twist.



## Golden Apple

- ◆ ¾ oz Vermont Gold Vodka
- ◆ 1 oz Eden Ice Cider
- ◆ ¼ oz Goldschlager (just for sparkle)
- ◆ ¼ oz Sparkling Apple Cider

Serve on the rocks with an apple slice garnish.



## Green Gold

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ½ oz Elderflower Liqueur
- ◆ ¼ oz Passion Fruit juice (from Ceres or Looza)
- ◆ ¼ oz Fresh Lemon Juice
- ◆ ½ tsp. Maple Syrup
- ◆ 8-10 Mint Leaves
- ◆ Sparkling Wine or Champagne

Slap the mint leaves in between your palms and drop into mixing glass. Add remaining ingredients (except for sparkling/champagne) with ice and shake well. Strain into chilled cocktail glass. Top with the sparkling wine/champagne and garnish with a short mint sprig.





## Green Mountain Fizz

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ½ oz Fresh Lime Juice
- ◆ ½ oz Fresh Lemon Juice
- ◆ 1½ oz Cream
- ◆ ¼ oz Grade A Robust Maple Syrup
- ◆ 1 Egg White
- ◆ 3 Drops Orange Flower Water
- ◆ Chilled Club Soda
- ◆ Mint



Shake all ingredients except for orange flower water and Club Soda WITHOUT ice for about one minute, then add ice and shake again very well for about 1 minute. Strain ingredients into a tall glass without ice. Top with Club Soda. Gently place the 3 drops of orange flower water atop the froth then gently float 1 tsp. Maple Syrup. Garnish with a mint leaf dipped in Maple Syrup.

## Green Mountain Martini

- ◆ Maple Sugar to Rim the Glass
- ◆ 1 tbsp. Maple Syrup
- ◆ 2 oz Vermont Gold Vodka
- ◆ 2 oz Calvados

In a cocktail shaker filled with ice combine the vodka, Maple Syrup and Calvados. Shake then strain into a cocktail glass with a maple sugar rim.

## Hibernation

- ◆ 1½ oz Vermont Gold Vodka
- ◆ 1 oz Moscato D'Asti Sparkling Wine
- ◆ 1 oz Fresh Pear Juice
- ◆ Garnish with a sprig of thyme and a pear slice.



Shake over ice and strain into a rocks glass. Garnish with a slice of fresh pear.

## Hotel Vermont

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ½ oz St. Germain Elderflower Liqueur
- ◆ ½ oz Cointreau
- ◆ ½ oz Fresh Lemon Juice



Combine all ingredients and 1 orange slice in a shaker and shake until frosty. Strain into a chilled sugar rimmed Martini glass.

## Illumination

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ¾ oz Navan Vanilla Liqueur
- ◆ ½ oz Cointreau
- ◆ Orange Twist



Shake over ice and strain into a Martini glass with an orange twist.

## Italian Greyhound

- ◆ 2 oz Vermont Gold Vodka
- ◆ ½ Campari
- ◆ Pink Grapefruit Juice

Build in a Collins glass over ice.



## Last Run

- ◆ 2 oz Vermont Gold Vodka
- ◆ 1 oz Simple Syrup
- ◆ 1 oz Fresh Lemon Juice
- ◆ 2 Shakes Fees Brothers Grapefruit Bitters
- ◆ Club Soda

Combine Vodka, simple syrup, Fresh Lemon Juice and grapefruit in a rocks glass with ice. Stir and top with Club Soda.

## Liberation Libation

- ◆ 2 oz Vermont Gold Vodka
- ◆ 5 oz Maple Syrup
- ◆ 1½ oz Non-Alcoholic Sparkling Cider
- ◆ Cinnamon Sugar

Rim a Martini glass with cinnamon sugar. Pour ingredients over ice into a mixing glass. Stir. Strain into a Martini glass.



## Mapletini

- ◆ 1½ oz Vermont Gold Vodka
- ◆ 1 oz Sapling Liqueur
- ◆ ½ oz Orange Liqueur
- ◆ ½ oz Fresh Lemon Juice

Shake ingredients with ice and strain into a chilled Martini glass.



## Maple Sour

- ◆ 2 oz Vermont Gold Vodka
- ◆ 1 oz Maple Syrup
- ◆ 1½ oz Fresh Lemon Juice
- ◆ 3 Shakes Angostura Bitters
- ◆ Ginger Ale

Combine maple syrup, lemon juice, vodka and bitters in a shaker with ice and shake until frosty. Strain into a rocks glass over ice and top with a splash of ginger ale.

## Red, White, Blue and Gold

- ◆ 2 oz Vermont Gold Vodka
- ◆ 2 oz Cranberry Juice cocktail
- ◆ 2 oz Club Soda
- ◆ Blueberries

Build in order in an ice-filled glass. Float with Blueberries.

## Pot of Gold

- ◆ 3 Parts Vermont Gold Vodka
- ◆ 3 Parts Irish Mist Honey

Combine ingredients in a short glass filled with crushed ice. Drizzle honey on top to garnish.

## The Centennial Citrus Fizz

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ¾ oz Blood Orange Puree
- ◆ ¼ oz Fresh Lemon
- ◆ ½ oz Simple Syrup
- ◆ Club Soda

Shake all ingredients except soda with ice and strain into an ice filled rocks glass. Top with club soda and garnish with a lemon wedge.

## Quechee Spiced Punch (serves 10-12)

- ◆ 1 750ml Bottle of Vermont Gold Vodka
- ◆ ½ Gallon of Local Fresh Pressed Apple Cider
- ◆ 5 oz Freshly Squeezed Lemon Juice
- ◆ 7 oz 5-Spice Syrup\*\*
- ◆ 5 oz Sparkling Wine



Combine all ingredients (except for sparkling wine) into a large punch bowl or serving pitcher. When ready to serve, add ice and sparkling wine and stir (to chill and dilute). Then serve in punch glasses over ice. Garnish with cinnamon sticks and sliced apples.

**\*\*5-spice syrup:** Over medium heat dissolve 1 cup demera sugar and 1 cup water. Once dissolved add in 3 cinnamon sticks, 5 star anise, 1 tsp. whole cloves, 5 cardamom pods and 1/4 tsp. freshly grated nutmeg. Allow mixture to simmer on low heat for 15 mins. Remove from heat and strain out the solids. Chill and serve.

## Raspberry Cocktail

- ◆ 2 oz Vermont Gold Vodka
- ◆ 3 oz Boyden Valley Rhubarb Wine
- ◆ 2 oz Raspberry Syrup

Shake all ingredients in an ice filled cocktail shaker and strain into a highball glass.

## Shelby's Cocktail

- ◆ 2 oz Vermont Gold Vodka
- ◆ ¼ oz Luxardo Maraschino Liqueur
- ◆ 1 Slice from a Navel Orange
- ◆ 3 Luxardo Maraschino Cherries
- ◆ Barspoon of Luxardo Maraschino Syrup
- ◆ Club Soda



Muddle the cherries with the syrup and orange. Add the Vodka and Liqueur and ice and shake. Strain into an ice filled glass and top with soda water. Garnish with an orange twist and a cherry.

## The Grand Gold

- ◆ 1½ oz Vermont Gold Vodka
- ◆ ½ oz Fresh Lime Juice
- ◆ ½ oz Fresh Lemon Juice
- ◆ ¼ oz Grade A Robust Maple Syrup
- ◆ Sprite

Shake first four ingredients in a cocktail shaker with ice. Strain into an ice filled Collins glass and top with Sprite. Garnish with a mint sprig.



## The Jazz Age

- ◆ 2 oz Vermont Gold Vodka
- ◆ 8-10 Blueberries
- ◆ ½ oz Fresh Lemon Juice
- ◆ ¾ oz Simple Syrup
- ◆ 1 oz Sparkling Wine

Muddle the blueberries in the lemon and simple syrup. Add the vodka and ice and shake well. Strain over ice into short cocktail glass. Top off with sparkling wine. Garnish with 3 blueberries and lemon wheel.

## The Little Margaret

- ◆ 2 oz Vermont Gold Vodka
- ◆ 1 oz Fresh Lemon Juice
- ◆ ¼ oz Grade A Robust Maple Syrup
- ◆ ½ oz Agave Nectar

Shake ingredients in a shaker with ice and strain into ice filled glass and top with club soda. Garnish with lemon slice.

## Vermontinti®

- ◆ 2½ oz Vermont Gold Vodka
- ◆ Splash No. 14 Bourbon
- ◆ Twist of Fresh Lemon

Rinse the Martini glass with a splash of No. 14 Bourbon to coat the glass. Shake the Vermont Gold Vodka® over ice until the shaker is frosty. Strain into the Martini glass and garnish with a lemon twist.



## Wave Goodbye

- ◆ 2 oz Vermont Gold Vodka
- ◆ 1 oz Dolin Blanc Vermouth
- ◆ Dash of Maple Bitters (Urban Moonshine)

Shake ingredients with ice and strain into a Martini glass. Garnish with tangerine zest.

## Woodstock Summer Punch

- ◆ 2 oz Vermont Gold Vodka
- ◆ ½ oz Limoncello
- ◆ 1 oz Domaine de Canton Ginger Liqueur
- ◆ 8 oz Watermelon Juice
- ◆ 1½ oz Fresh Lime Juice
- ◆ 1 oz Basil Infused Simple Syrup

Stir all ingredients together. Pour over ice and garnish with lime.

