

BOOZE NEWS

March Edition

SPRING SIPS



EASTER PAIRINGS PERFECT FOR THE TABLE!





IN STORE TASTINGS!

EVERY FRIDAY 4-7PM & EVERY SATURDAY 1-4PM



BOOZE NEWS

March Edition

THE FIGHTING IRISH



When I say Irish Whiskey what's the first thing that comes to mind? If I had to guess, would I be wrong if I said Jameson? When it comes to Irish Whiskey, Jameson has been the heavy hitter for almost 250 years. In 2019, Jameson sold over 8 million cases of their whiskey, making it one of the best-selling liquors on the market. The Distillery first opened its doors in Dublin during the year 1780. In 1975 their distilling operation moved from Dublin and relocated to Cork County. Even with the move Jameson still maintained their classic flavor profile and held on to the same product the world fell in love with all those years ago. Jameson may be the king of Irish Whiskey right now, but it should not get too comfortable. There are a couple new kids on the block, but one sticks out the most, and it goes by Teeling Whiskey. Teeling was started in 2015 by Jack and Stephen Teeling. The Teeling family has been involved in the production of Irish Whiskey since 1782. Jack and Stephen's father, John, founded the famous Cooley Distillery in 1987. Teeling Whiskey prides itself on being the first new distillery opened in Dublin in over 125 years. Currently they offer a very large line up of many different whiskeys. Their small batch however is a perfect place to start if you want to dive into the world that is Teeling.



LUCKY COCKTAILS

IRISH TRASH CAN

Ingredients

- 0.5oz Gin
- 0.5oz Light Rum
- 0.5oz Vodka
- 0.5oz Peach Schnapps
- 0.5oz Blue Curacao
- 0.5oz Triple Sec
- 50ox Redbull

Steps

- 1. Pours the Blue Curacao in a tall glass with ice
- 2. Pour in vodka, gin, rum, triple sec and peach schnapps
- 3. Top with Red Bull

ESPRESSO MARTINI IRISH VERSION

Ingredients

- 1.5oz Irish Cream
- loz espresso
- 1 Splash of Half & Half
- Ice
- · Coffee beans for garnish

Steps

- 1. Add ice to mixing glass
- 2. Pour over Irish cream, espresso and half & half
- 3. Shake well and strain into martini glass
- 4. Garnish with coffee beans



EVERY FRIDAY 4-7PM & EVERY SATURDAY 1-4PM