

BAKER-BIRD DISTILLERY

KENTUCKY BOURBON



A hint of sweet yellow corn on the palate gives way to rich vanilla. The palate is complex and full-flavored with a touch of toasty spice and butterscotch. A smooth and lengthy finish.

Category: American Bourbon Whiskey

Area of Production: Augusta, Kentucky

Ingredients: 79% Corn, 20% Rye, 1% Malted Barley

Alcohol Content: 50%

Distillation: Hybrid copper pot still

Aging: 2 years Minimum in New American White Oak-Char #4-Alligator Char

Filtration: non-chill filtered

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COCKTAILS

HAZELNUT OLD FASHIONED



Ingredients:

1 1/2 oz Baker-Bird Kentucky Bourbon
1/2 oz Destillerie Freihof 'Haselnuss' Schnapps
2 dashes aromatic bitters

Preparation:

In a mixing glass, stir all ingredients and pour into a rocks glass over ice. Garnish with an orange twist

OLD CAMATTI

Ingredients:

3/4 oz Baker-Bird Kentucky Bourbon
1 1/2 oz Amaro Camatti
1/2 sugar cube
dash aromatic bitters

Preparation:

Mix all ingredients in a rocks glass and stir well. Whisk together soybean lecithin and sugar to create a foam. Garnish with herb leaves, orange wedge, and a cherry



JALAPEÑO MINT JULEP



Ingredients:

2 1/2 oz Baker-Bird Kentucky Bourbon
1 oz Jalapeño simple syrup
4-6 mint leaves
splash soda water

Preparation:

In a julep tin, gently muddle mint and simple syrup. Fill glass 2/3 of the way with crushed ice and stir in bourbon to mix. Fill with more crushed ice and add a splash of soda water