

# IRISH WHISKEY NIGHT

## Whiskeys:

Jameson Blend Dublin  
Redbreast Single Pot Still aged 15 years Cork  
Slane Triple Casked (Virgin, Seasoned, and Sherry Barrels)  
Boyne Valley County Meath  
Glendalough Single Malt  
Aged 7 years in American Oak Barrels Finished in Black Pitts Porter Barrels  
Wicklow

## Cocktails:

### 1. JAMESON AND GINGER

1. 5 oz Jameson,  
5 oz Ginger Ale  
a squeeze of lime

### 2. THE WHEEL

2 parts Irish Whiskey  
.5 part Aperol  
.75 part lime juice  
.75 part simple syrup  
2 dashes of absinthe

Combine ingredients, shake, and serve on the rocks. Garnish with a lemon peel or thyme sprig.

### 3. THE COPYWRITER

For the Honey Syrup:  
1/2 ounce hot water  
1/2 ounce honey

For the Cocktail:

2 ounces Irish whiskey, such as Jameson  
3/4 ounce freshly squeezed juice from 1 lemon  
1/2 ounce Carpano Antica Sweet Vermouth  
1/2 ounce honey syrup  
Seltzer, chilled  
Garnish: lemon twist

Directions

1. For the Honey Syrup: Stir together hot water and honey until honey dissolves.
2. For Each Cocktail: Add whiskey, lemon, sweet vermouth, and honey syrup to a cocktail shaker and fill with ice. Shake until well chilled, about 15 seconds. Strain into an ice-filled Collins glass. Top with seltzer and garnish with a lemon twist.