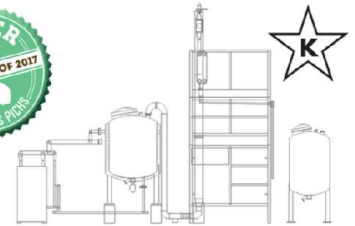


Djinn Spirits

Restaurant Product Guide



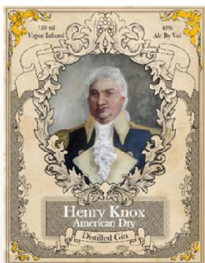
Djinn Spirits is a family-owned micro-distillery in Nashua, New Hampshire. We use a hybrid pot-column still designed to achieve extraordinary flavors in all our spirits. The distillery is open to the public for tours and tastings on weekends 12P – 5P. See our website: www.djinnspirits.com



Beat 3 Single Malt Whiskey is New Hampshire's first Malt Whiskey. Careful small-batch fermentation, distilling, and aging on first-use 15 gallon oak barrels yields this exceptionally bold spirit. Bottled at 50%, this spirit is designed for connoisseurs to add a touch of water or ice to reveal even more layers of smoky spice.

#2150 (750ml in 6-pack case) Retail Single = \$39.99 On Premise Case = \$216 - \$240

#2194 (375ml in 12-pack case) Retail Single = \$24.99 On Premise Case = \$255 - \$270



Henry Knox Gin is a premium product produced in "tiny little batches." This vapor-infused gin is a smooth American Dry. We start by triple-distilling and carbon-filtering the base. The light juniper is artfully balanced with the zest of fresh grapefruit, angelica, and cardamom. This gin was designed at the request of mixologists who wanted a classic, easily mixable gin.

Silver Medal – 2017 NY World Wine & Spirits Competition

#1834 (750ml in 12-pack case) Retail Single = \$32.99 On Premise Case = \$356



Krupnik was first produced 500 hundred years ago by a Lithuanian monk who discovered the magic of spiced honey and spirits. This golden liqueur, using New Hampshire wild-flower honey and intense spices, is aged in small whiskey barrels for incredible smoothness. Bottled at 80 proof.

Best USA Honey Liqueur – Berlin Intl. Spirits Competition

#8212 (375ml in 12-pack case) Retail Single = \$24.99 On Premise Case = \$270



Djinn Spirits Gin is our original. A big flavor that explodes with Juniper, Hybiscus, Elder flower, lemon, and grapefruit.

#2162 (750ml in 6-pack case)

Retail Single = \$34.99

On Premise Case = \$189



Beat 3 Reserve Smooth and spicy with light vanillins and butterscotch notes.

#8918 (750ml in 12-pack case)

Retail Single = \$34.99

On Premise Case = \$378

Djinn Spirits Cocktails

Cocktail	Ingredients	Glass Construction	Garnish
Border Collie Toddy		Toddy	Lemon slice
<i>Cold outside? Feeling under the weather? The pungent aroma of ginger is sure to warm you and cheer you.</i>			
1 1/2 oz. Krupnik		Add all to toddy glass and top with hot water.	
1/2 oz. Ginger Liqueur			
1/4 oz. lemon juice			
Brandy Krupnik		Rocks	Cinnamon stick
<i>This is a delicious and unusual combination - a great winter drink.</i>			
1 1/2 oz. Krupnik		Mix all and serve over ice.	
1 1/2 oz. Apple Brandy			
2 dashes Black Walnut Bitters			
Corpse Reviver 2		Coupe	orange peel
Shake all ingredients with ice, strain into a chilled cocktail glass and garnish.			
1 oz. Djinn Gin			
1 oz. Cointreau			
1 oz. Lillet Blanc			
1 oz. fresh lemon juice			
1 dash absinthe			
French Gimlet		Martini	Lime twist
<i>This is a "gateway" gin drink as it appeals almost everyone!</i>			
2 oz Djinn Gin		Shake over ice and strain.	
1 oz St. Germain			
1/2 oz Fresh Lime Juice			
Killing Thyme		Martini	Thyme sprig
<i>Simple, aromatic, and oh so flavorful, herbs muddled with our Vapor Infused Gin and a touch of lime are a refreshing pause. Close your eyes and feel the grass between your toes.</i>			
2 oz Djinn Gin		Muddle w/rosemary & thyme. Shake & strain into glass.	
1 oz lime juice			
½ oz simple syrup			
Rosemary and Thyme sprigs			
La Louisiane		Coupe	Luxardo cherry
Rinse glass with Absinthe and drain. Shake other ingredients over ice and strain into glass.			
2 oz. Single Malt Whiskey			
1/2 oz. Sweet Vermouth (Punt e Mes)			
1/4 oz. Benedictine			
3 dashes Paychaud's bitters			
Absinthe rinse			
Manhattan De-Lux		Rocks	
<i>This modern take on the classic Manhattan pairs the rich intensity of Beat 3 Single Malt Whiskey with sweet vermouth and a touch of cherry liqueur. Taste the history.</i>			
2 oz Beat 3 Whiskey		Shake, strain, and serve over ice in a rocks glass.	
½ oz Antica Formula		Garnish with cherry.	
¼ oz Luxardo Cherry Liqueur			
Dash Bitters			
Smokin Bees		Martini	Lemon twist
<i>Combine the supple intensity of Krupnik Spiced Honey Liqueur with the raw smoky complexity of Mezcal. Lemon juice and Elder liqueur round and balance. Extraordinary!</i>			
1 1/2 oz Krupnik		Shake all & strain into Martini shell.	
¾ oz smoky mezcal			
¾ oz lemon juice			
¾ oz St. Germaine			