



DRINKWORKS®

HOME BAR SAMPLER
TASTING
Guide

VIRTUAL TASTING

The Drinkworks® Home Bar Sampler Pack is a great way to get to know our portfolio and try a variety of delicious cocktails at home.

We'll be introducing you to our portfolio through a series of guided flights, sharing food pairings, garnish tips, cocktail histories and details about our spirits. Grab a friend, virtually or safely at home, and experience the Drinkworks portfolio like never before.

We hope you enjoy.

Cheers!

The Drinkworks Mixology Team

HOME BAR SAMPLER TASTING *Guide*



DRINKWORKS®

FLIGHT FOR SEAMLESS PAIRINGS



Red Sangria 10.0% ABV

Serve over ice in a wine glass with fresh fruit to complete this complex concoction

200mL as poured

Made with Grenache Wine, Triple Sec Liqueur, Natural Flavors, and Certified Color

BOOZINESS
●●●○○
SWEETNESS
●●●○○
NO CO, REOD



Peach Sangria 9.4% ABV

Serve over ice in a wine glass with peach slices

200mL as poured

Made with Sauvignon Blanc Wine, Peach Liqueur, Natural Flavors and Caramel Color

BOOZINESS
●●○○○
SWEETNESS
●●●○○
CO, REOD



Lemon Bubbly 8.4% ABV

Serve in a stemless champagne flute with a lemon peel twist and toast to you

200mL as poured

Made with Limoncello Liqueur and White Grape Wine

BOOZINESS
●●○○○
SWEETNESS
●●○○○
CO, REOD



Rosé Spritzer 5.6% ABV

Serve in a stemless wine glass over ice, and top off with a strawberry

200mL as poured

Made with Grape Neutral Spirits, Rosé Wine, Natural Flavors, and Colored With Fruit Juices

BOOZINESS
●●○○○
SWEETNESS
●●○○○
CO, REOD

Our Wandering Vine Collection® includes four cocktails – Red Sangria, Peach Sangria, Rosé Spritzer and Lemon Bubbly. Our lighter options, either the berry-forward Rosé Spritzer and the citrus-infused Lemon Bubbly, are deliciously refreshing and effervescent drinks to start your night. Serve in a stemless champagne flute and enjoy how the fresh bubbles lift the fruity notes from the glass to your nose.

Next, experience the more complex mix of fruit and wine with our sangrias. Both our Peach and Red Sangrias are made with wine sourced from Sonoma County, California. Elevate your tasting experience by pairing our sangrias with a cheese plate.



With its rich creaminess but mild flavor, brie pairs particularly well with our Peach Sangria. Try baking your brie, making it warm and spreadable to serve on a fresh baguette with some apple slices.

Then enjoy our Red Sangria with a goat cheese. The rich and earthy flavor of goat cheese balances nicely against the fruitiness of this sangria. Try a variety that features a strain of ash or is mixed with fresh herbs.

Aged Cheddar, Gouda and Asiago will round out your cheese plate and complement all four wine cocktails.

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FLIGHT FOR MASTERING MUDDLING



Classic Mojito 8.2% ABV

Serve over ice in a highball glass with a mint sprig and lime wedge for peak refreshment

200mL as poured

Made Caribbean
Rum and Lime Juice

BOOZINESS
●●○○○
SWEETNESS
●●●○○
CO₂ RECD



Vodka Lemonade 7.5% ABV

Add lemon slices and serve in a highball glass over ice

250mL as poured

Made with Vodka and
Natural Flavors

BOOZINESS
●●○○○
SWEETNESS
●●●○○
CO₂ RECD

The Classic Collection Mojito and Simply Refreshing Collection Vodka Lemonade are versatile cocktails to keep stocked year round. While they are delicious as is, they are also a blank canvas for personal customization. We love giving these drinks a seasonal twist by adding different muddled fruits throughout the year.

During the winter months, muddle cranberries into the Mojito for a tart and seasonally appropriate twist on this classic. On a hot summer day, add fresh raspberries or blueberries to the Vodka Lemonade. These two drinks are a great base for almost any fruit-flavored customization. So pick up some fresh fruit from the grocery store or farmer's market and get to muddling!

How to muddle berries:

- 1 Press the fruit to the bottom of a cocktail glass
- 2 Using a blunt muddler (or a wooden spoon), firmly press and twist the berries to juice the fruit and extrapolate the oils, adding sugar or simple syrup for extra sweetness
- 3 Stir into your Mojito or Vodka Lemonade and enjoy!



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FLIGHT FOR PERFECTING THE SALTED RIM



Classic Margarita 13.9% ABV

Serve over ice with a lime
wheel in a salt-rimmed
rocks glass

118mL as poured

Made with Gold Tequila,
Triple Sec Liqueur, Lime
Juice and Certified Color

BOOZINESS
●●●●○
SWEETNESS
●●●●○
NO CO₂, REQD



Strawberry Margarita 7.4% ABV

Lime wheel and
strawberry fan optional

250mL as poured

Made with Tequila, Triple
Sec Liqueur, Strawberry
& Lime Juices, & Caramel
& Certified Color

BOOZINESS
●●●●○
SWEETNESS
●●●●○
NO CO₂, REQD



The margarita is an incredibly versatile cocktail. Can you think of any other cocktail that can be served on ice, without ice or blended with ice and served in virtually any type of glassware of any size? It's no wonder it is the most popular cocktail in the U.S.

One of our favorite ways to customize a margarita is by salting the rim. A beautifully salted rim gives the drink both an accent of taste and visual sophistication. We'll walk you through how to expertly salt a rim, along with a few other ideas, so you can confidently serve up beautiful bar-quality margaritas to your friends and family.

Salt is a wonderful ingredient to accentuate and enhance flavor. Follow these easy steps for the perfect salt rim:

- 1 Cut a lime wedge
- 2 Use lime wedge to wet rim of glass
- 3 Pour salt (preferably a thick, coarse salt like sea salt or kosher salt) onto a small plate
- 4 Dip the wet rim into salt
- 5 Wipe the rim to create a clean line below the salt

Pro tips:

Wet and salt only half of the glass to give guests the option of how to enjoy the cocktail and leave room for the lime garnish for a great-looking finish.

Don't limit your rim to just salt. Try using rock sugar with the Strawberry Margarita or make the Classic Margarita spicy with a salt and chile powder mixture.

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RUM FLIGHT



Mai Tai

7.9% ABV

Add a pineapple spear and cherry to evoke the tropics

250mL as poured

Made with Light and Dark Caribbean Rums, Lime and Pineapple Juices

BOOZINESS
●●●○○
SWEETNESS
●●●○○
NO CO₂ REQD



Classic Mojito

8.2% ABV

Serve over ice in a highball glass with a mint sprig and lime wedge for peak refreshment

200mL as poured

Made Caribbean Rum and Lime Juice

BOOZINESS
●●●○○
SWEETNESS
●●●○○
CO₂ REQD



Cuban Daiquiri

17.5% ABV

Shake over ice and serve in a chilled martini glass with a lime wheel for true Caribbean refreshment

118mL as poured

Made with Caribbean Rum, Cherry Liqueur, Lime Juice, and Grapefruit Flavor

BOOZINESS
●●●○○
SWEETNESS
●●●○○
NO CO₂ REQD

WHAT IS RUM? Rum is a spirit produced all over the world. Some of the largest global producers of rum are India, the Philippines, France, Brazil, the Caribbean and the United States. You may have heard of a rum variant from Brazil, cachaça, or one from France called rhum agricole. These local variants all fall under the umbrella of rum.

The most important factor in the creation of rum is its starting material, sugar. All rums are made from a sugar source, most commonly cane sugar or beet sugar. The majority of rum is made specifically from molasses, a by-product of sugar processing. Sugar is the signature and the soul of rum, making it categorically different from other spirits and creating its distinctive character.

Our Drinkworks cocktails in this flight were crafted using Puerto Rican rum. Puerto Rico is the largest rum-producing region of the United States.

LIGHT VS. DARK RUM: There are two main types of rum, light and dark rums, and each has its unique place in mixology. Light rum has clean, sweet aromatics and a slightly fruity flavor profile that pairs nicely with light citrus flavors like lime and grapefruit. We use light rum in our Mojito and Cuban Daiquiri, which both showcase true-to-type light rum flavor pairing perfectly with citrus ingredients.

Dark rum is aged in wood casks, giving it a dark color and richer, smoky-sweet flavor. The bolder version of this classic spirit, dark rum is often used in tiki cocktails to balance tropical fruits and spices commonly found in these recipes. Our Paradise Collection Mai Tai uses both light and dark rums, complementing with the almond, citrus, and tropical fruit flavors in this beach-ready cocktail.



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FLIGHT FOR COCKTAIL FOLKLORE

Almost as fun as tasting classic cocktails is hearing the tales of how they came to be. These three tall cocktails have some of the richest creation tales, according to the cocktail history books. Hard evidence can be hard to come by and many wish to claim fame as creators, so we'll let you decide if they are fact or fiction...



Moscow Mule

8.5% ABV

Serve over crushed ice in a copper mug with a lime wedge to accentuate the ginger flavor

250mL as poured

Made with Vodka, Ginger Beer and Lime Juice

BOOZINESS
●●●○○
SWEETNESS
●●●○○
| CO, REQD

Back in the 1940s Americans had very little interest in vodka, and a struggling vodka salesman needed to figure out how to sell to the U.S. market. At the same time, a Hollywood pub owner was having a hard time selling his ginger beer, and a copper saleswoman was trying to sell her solid copper mugs that she designed with her father. As fate would have it, the three found each other and invented a cocktail that would sell all three products. They combined the crisp, clean taste of vodka with bold and spicy ginger beer and used the cooling properties of copper to create the ultimate cocktail experience, the Moscow Mule. They saved their own businesses while crafting one of our most beloved cocktails. We recommend enjoying this one as originally intended, in a copper mug over lots of crushed ice with a lime wedge.



Long Island Iced Tea

9.9% ABV

Serve over cubed ice in a highball glass with a lemon wedge – add a straw for optimal sippage

200mL as poured

Made with Vodka, Tequila, Gin, Caribbean Rum, and Triple Sec Liqueur

BOOZINESS
●●●○○
SWEETNESS
●●●○○
NO CO, REQD

Many claim to be the creator of another beloved Drinkworks cocktail, the Long Island Iced Tea, but the most likely origin story comes from the island in New York where this cocktail gets its name. Back in the 1970s at a bar on Long Island, a cocktail contest came about to quickly sell through the bar's triple sec supply, challenging bartenders to create an innovative drink using the citrus liqueur. The winning cocktail became known as the Long Island iced tea, despite containing no actual tea. It was an immediate hit. Local bars all over Long Island, and soon across the country, started offering this beverage. This boozy drink is best enjoyed in a tall glass filled with ice.



Whiskey Cola

7.5% ABV

Enjoy over ice in a highball glass, as is or with a citrus twist

250mL as poured

Made with Bourbon Whiskey, Natural Flavors and Caramel Color

BOOZINESS
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SWEETNESS
●●●○○
| CO, REQD

It's hard to imagine there was ever a time when this bar staple wasn't around, and in fact, it does have quite a long history. The first mention of this classically American pairing dates back to 1907, when it was enjoyed by a U.S. government employee on a trip to the South. With a taste profile that is both easy-drinking and flavorful, it's no wonder this simple concoction continues to top the cocktail charts across the country. While many whiskeys can be used, we prefer bourbon as our spirit of choice due to its smooth, bold flavor. Enjoy over ice in a highball glass and with a metal straw.

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FLIGHT FOR SIPPING

There is nothing better than sipping a spirit-forward, perfectly balanced cocktail. Strong and flavorful, bold and satisfying. We prefer them in their classic form, crafted to let the star ingredient shine with just enough sweetness to balance the bold spirit flavor. With these cocktails, preparation and presentation make a big difference. Using the proper glassware, garnishes and ice (if appropriate) will transport you to the finest bars of NYC or London.



Cosmopolitan 15.0% ABV

For the worldliest of experiences, shake over ice and serve in a chilled martini glass with an orange peel

118mL as poured

Made with Vodka, Triple Sec Liqueur, Cranberry and Lime Juices, and Certified Colors

BOOZINESS
●●●●○
SWEETNESS
●●●○○
NO CO, REQD

The Cosmopolitan is a sophisticated yet approachable cocktail made with vodka, triple sec, cranberry and lime. It is best served chilled and straight-up (no ice) in a martini glass. To get the ideal temperature, just above freezing, dispense it into an ice-filled cocktail shaker. Shake for a few seconds and strain into a chilled glass to keep it cold while you sip blissfully. A lemon peel twist garnish will perfect the presentation.



Old Fashioned 16.7% ABV

Serve over a large ice cube in a rocks glass with an orange peel and an Italian maraschino cherry

118mL as poured

Made with Kentucky Straight Bourbon Whiskey

BOOZINESS
●●●●○
SWEETNESS
●●○○○
NO CO, REQD

Another spirit-forward classic is the Old Fashioned. Made with Kentucky-straight bourbon whiskey and balanced with citrus bitters and a touch of orange and cherry fruit flavor, this cocktail is meant to be savored. We prefer to enjoy it over a large ice cube in a rocks glass. Large cubes melt more slowly, allowing the cocktail to keep its robust flavor longer. Add an orange peel and a Luxardo cherry to complete the look.



Whiskey Sour 11.0% ABV

Serve over a large iced cube in a rocks glass with a cherry and an orange slice

200mL as poured

Made with Blended Whiskey, Lemon Juice, Natural Flavors & Citrus-Infused Simple Syrup

BOOZINESS
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SWEETNESS
●●○○○
NO CO, REQD

While the Whiskey Sour also starts with a whiskey base, its similarities to the Old Fashioned end there. This classic sour cocktail is the ultimate combination of bold and smooth whiskey, tart lemon juice and sweet simple syrup. To achieve a frothy look, dispense into your cocktail shaker, shake and strain into a rocks glass over a large ice cube. This is delicious garnished with an orange slice and a brandied cherry.



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We hope you enjoyed sampling the
Drinkworks portfolio.
Check out our full and growing menu at
drinkworks.com

