



Montanya Rum Mixology:

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Thai Boxer:

Muddle roughly 3 to 4 Basil Leaves

Muddle roughly 5 to 6 Blueberries

Two Drops of Angostura Bitters

½ Squeezed Lime

2 ounces Montanya Platino Rum

Ginger Ale

Top with Soda Water-

Combination on Ginger Ale and Soda Water can be altered for different levels of sweetness. (if the blueberries are sour use all ginger ale!)

Pina Colada Martini:

In a cocktail Shaker

¼ Cup Cream of Coconut

1 Ounce Pineapple Juice

½ Squeezed Lime

3 ounces Montanya Platino Rum

Shake Well

Pour into Martini Glass

Garnish- Slice of lime with a mint leaf on top

Sriracha Sour:

In a cocktail Shaker

¼ to ½ teaspoon Sriracha Sauce (amount depends on how spicy you would like it)

1 ounce Pineapple Juice

½ squeezed Lime

3 ounces Montanya Oro Rum

Shake

Pour into Martini Glass

Garnish- Slice of Orange with 3 pomegranate seeds in the middle of the orange slice

Rio de Janeiro

In Shaker

2 Ounces Montanya Oro Rum or Montanya Platino Rum

2 Ounces Pineapple Juice

¼ cup cream of coconut

Splash of Orange Juice (roughly 1 ounce)

Shake

Pour over Ice in a Cocktail Glass

Drizzle Grenadine

Sprinkle Nutmeg on the top

Garnish- Lime wedge

Maharaja Martini

½ Turbinado Sugar Rim on Martini glass

In Shaker

2 ounces Ginger Syrup

1 ounce Maharaja Syrup

3 Ounces Montanya Oro Rum

½ Squeezed Lime

Shake

Pour into Martini Glass

Garnish- Lime Slice with 3 Cardamom pods in the middle of the lime

(For a less spicy flavor lessen amount of ginger syrup and add more Maharaja Syrup)

Maharaja Syrup:

Grind Spices using Mortar and Pestle or a Spice Grinder. In a dry Frying pan, toast until lightly smoking- 1tbsp cloves, 3 short Cinnamon Sticks, 10 Cardamom Pods, 1tsp Black Peppercorns. After spices are lightly smoking add 2/3 cups water and 2/3 cups Sugar. Bring to a boil. Let Simmer for 45 minutes. Turn off heat and let it cool. Strain through reusable tea bag or very fine strainer. Refrigerate for up to one month.

Ginger Syrup:

In a Durable Blender

Chop Roughly 1 pound Fresh Ginger Root

1 Cup Fresh Lemon Juice- Roughly 5 Lemons

1 cup Simple Syrup

3 Mint Leaves

1 ounce Montanya Platino Rum

Blend

Strain through reusable tea bag or very fine strainer. Refrigerate for up to one month. (Add Simple Syrup to taste. Some Ginger will be spicier than others.)

Montanya Mojo:

In Cocktail Glass

½ Rim Turbinado Sugar

1 Ounce Ginger Syrup
2 ounces Montanya Platino Rum
½ Squeezed Lime
Top with Seltzer Water
Stir Well

The Marrakech:

In Cocktail Glass

Full Rim with Sugar and Cinnamon (Combine Fresh ground Cinnamon and sugar)

1 ounce Marrakech Syrup

½ Squeezed Lime

2 Ounce Montanya Oro Rum

Top with Seltzer Water

This Syrup is very thick- if the electric stirrer works use that- if not- put all ingredients in the shaker (besides the soda water) shake THEN top with soda water.

Marrakech Syrup:

Grind spices with a mortar and pestle or in a spice grinder. In a dry frying pan, toast until lightly smoking 1tbsp fennel, 5 star anise, 3 short cinnamon sticks, 1tsp Szechuan pepper corns. Add 2/3 cups water and 2/3 cups sugar. Bring to a boil, simmer for 45 minutes. Turn off heat and allow syrup to cool. Strain through reusable tea bag or very fine strainer. Refrigerate for up to one month.

Cinnamon Syrup:

Grind Cinnamon Sticks: Coarse! Toast Cinnamon Sticks add desired amount of Simple Syrup (half water half sugar) For bar- Roughly 3-4 coarsley ground Cinnamon Sticks and 3 cups sugar, 3 cups water. Bring to boil turn off heat and allow to cool. Strain through strainer. Refrigerate for up to one month.

The Apollo:

In Shaker:

½ lime

1 Ounce Cinnamon Syrup

2 Oz Oro Rum

3-4 Oz Pineapple Juice

Shake and Pour over ice in a cocktail glass. Garnish with Lime Slice

Mountain Bluebell:

½ Sugar Rim

½ Lime

1 oz Cinnamon Syrup

2 oz Platino Rum

4-5 Muddled Blueberries

6-9 Muddled Mint Leaves

Topped with Soda Water

- We did a similar Mojito With Blackberries instead of Blueberries. Follow above but use 3-4 Blackberries.

The Templar:

½ Lime
2 Oz Platino Rum
½ Soda Water, ½ Tonic
Garnish with a Lime Slice

Mai Tai

1 oz Platino
1oz Oro
½ Oz Almond Syrup
2-3 drops Orange Flower Water
½ Lime
½ Lemon
1 oz Simple Syrup
Garnish with Grenadine Drizzle and Mint Leaf on top

Blackberry Orange Mojito:

½ Sugar Rim
2 oz Platino
3 Muddled Blackberries
6-9 Muddled Mint Leaves
3 Drops Orange bitters
½ lime
1-2 oz Orange Juice (fresh squeezed if possible)
Top with Soda water

Caipirinha De Montanya:

Turbinado Sugar Rim
½ lime Muddled with Sugar
3 Oz Platino
2 Drops Orange Flower Water
Over ice in a rocks glass!

The Sea Breeze Mojito

½ Sugar Rim
½ Lime
6-9 Muddled Mint Leaves
1 Oz Grapefruit Juice
½ Oz Cranberry Jice
Top with Soda water
Garnish with Fresh Cubed Grapefruit Pieces

Ginger N Orange

½ Sugar Rim

½ Lime

1 oz Ginger Beer

½ oz Orange Juice

2 oz Platino

1-2 Pounded Mint leaves

Top with Soda water

Mango Mojito

½ Sugar Rim

½ Lime

2 oz Platino

5-6 Muddled Mint Leaves

2-3 Muddled Cilantro Leaves

Roughly 2 Oz Muddled Mango

The Bermuda:

In Shaker

2oz Platino

3-4 Muddled Mint Leaves

1-2 Muddled Basil Leaves

1-2 diced or muddled Cilantro

½ oz Ginger Syrup

½ Oz Vanilla Syrup

½ oz Coconut Milk

½ Lime

Pour over ice into Cocktail Glass

Hot Cider:

2 Oz Oro

Topped with Hot Cider

Garnish: Whip Cream and nutmeg

The Distillers' Montanya Mud

Cocktail Glass:

½ Sugar Rim

In Shaker:

2 oz Iced Coffee

1- 2 oz Half and Half

2 oz Platino

1-2 Oz Cinnamon Vanilla Syrup

Pour Over Ice

Stir in 1-2 Pounded Mint leaves

Rhubarb Lemonade:

1 Oz Rhubarb Simple Syrup
½ Oz Marrakech Syrup
½ Lemon (possibly a whole lemon)
2 Oz Platino
1-2 pounded Mint leaves
Top with Soda Water

The Natty B

½ Lime
2 oz Oro
1 Oz Allspice-infused Simple Syrup
Top with Grapefruit Juice

Iced Chai:

½ sugar rim on Cocktail Glass
In Shaker:
3 oz Spiced Decaf Chai (we made it- very similar to the Maharaja- look up Chai Recipes)
1 oz Heavy cream
2 Oz Oro
Pour over ice
Garnish with Nutmeg

Lavender Honey Lemonade:

1 oz Lavender Honey Syrup
1 Lemon
2 oz Platino
Top with Soda water
1-2 Pounded Mint Leaves

Lavender Blackberry Mojito

½ sugar rim
½ lime
1 oz Lavender Honey Syrup
3-4 Muddled Blackberries
6-9 Muddled Mint Leaves
2 Oz Platino
Top with Soda Water

Lavender Simple Syrup:

4 cups Water
1 ½ cups Water
2 Cups Lavender
Stirring Often, Bring to light Simmer
Immediately Turn off Heat
Add 2 Cups Honey (our favorite is Honeyville Honey!)
Pour into Jar and Refrigerate (without lid) Till Cooled.

Lavender can stay in jar for up to 4 days, Pour through Fine Strainer

San Juan Strawberry:

½ Sugar Rim- Martini
In Shaker
2-3 Muddled Strawberries
3 oz Platino
½ Lime

Egg Noggin:

½ Sugar Nutmeg Rim
2 oz Platino
Top with Egg nog
Garnish with a dash of nutmeg

Infusions:

Blueberry Pina Colada:

Infused 5 bottles of Platino with roughly 2 cups blueberries for several days
Same recipe as the Pina colada but in the shaker use the Infusion and muddled 4-5 fresh blueberries.

Beyond the Sunset:

5 Bottles Platino, 2 Mangos, 2-3 Vanilla Bean, 1 cup sugar

The Flora:

5 Bottles Oro, 10-14 Blackberries, 10 Blueberries, Several Slices of Fresh Ginger Root, 2 Lemons, 2 Vanilla Bean, 1 cup sugar

The Gaia:

5 Bottles of Platino, 2 Lemons each lemon is stuffed with one vanilla bean, 2 Oranges- each orange is stuffed with 2 -3 cloves, 1 cup sugar

Ginger Cilantro Cucumber Infusion:

5 bottles platino, Cut up roughly 5 full cucumbers (no skin and no seeds!), roughly 2 days.
This Infusion can be done with One bottle of Platino and allow to sit for several hours.

The Martini:

½ sugar rim
In Shaker:
3oz Cucumber Infusion
3-4 Chopped Cilantro Leaves
Small amount of chopped Ginger Root
2 oz Pineapple Juice
½ oz Simple Syrup
Garnish with Lemon Slice

The Green River Martini (used with Cucumber Infusion)

3 oz Cucumber Infusion

3 Muddled Mint leaves

1-2 Oz Lavender Simple Syrup

½ Fresh Squeezed Lime

Shake well

Garnish with Lime Slice and Mint leaf on top

Pineapple Jalapeno Infusion

5 Bottles of Platino, Almost a whole can of pineapple circles, ½ - 1 chopped Jalapeno (no seeds) let sit for roughly 2days

The Drink:

Martini Glass

½ Lime

1 Oz Pineapple Juice

3 Oz Jalapeno Infusion

Muddled 2 Mint Leaves, 3 Cilantro Leaves

Shake Well

Drop Several small bits of Pineapple into the Martini Glass

Garnish with a Jalapeno Slice

Montanya Bloody Mary:

This recipe is best when making a larger batch (1 gal container).
For a 7oz Cocktail Glass Follow Below instructions:

Rim with Celery Salt

1 ½ tsp Worcestershire sauce

1 ½ tsp Cholula Hot Sauce

½ tsp Horseradish

½ tsp Olive Juice

½ Fresh Squeezed Lime

½ Fresh Squeezed Lemon

2 Oz Platino

Fill with Tomato Juice (Or Clamato Juice)

Pinch of Pepper

Pinch Of Finely Chopped Cilantro

Raspberry Thai Cocktail

½ Lime

4-5 Muddled raspberries

1-2 Strawberries

(Feel Free to put Berries into Blender)

3-4 Muddled Basil Leaves

2 Oz Platino

Top with Soda Water

Wrath Of Grapes Cocktail

½ Fresh Squeezed Lemon

1 Oz Rosemary Simple Syrup

2 Oz Platino

3 Muddled Basil Leaves

1/3 Cup Grapes- Muddle or Put in Blender with Rosemary Syrup

Top with Soda Water

Rosemary Simple Syrup

4 Cups Water

4 Cups Sugar

2 Cups Rosemary

Stirring Often

Bring to Slight Simmer

Turn off Heat and Pour into Jar

Refrigerate without Lid till Cooled

Rosemary can stay in for up to 4 days

Pour through Fine Strainer

Lemonade Iced Tea (Arnold Palmer)

2 oz Iced Tea Syrup (Strong Tea, Toast, Roughly 4 cups Water and 1 cup sugar, Bring to boil, Simmer for 5 min. Cool, Add more water if needed)

½ lemon

2 oz Platino

Top with soda Water

Watermelon Mojito

½ Sugar Rim

½ lime

1-2 oz Watermelon juice (you can blend cubed watermelon pieces or muddled them)

2oz Platino

5-7 Muddled Mint Leaves

3-5 Cubed Watermelon Pieces

Top with Soda Water

Dot's Paradise Mojito

½ Sugar Rim

In Shaker:

1 spoonful Peach jam

½ lime

2 oz Platino

Pour into cocktail glass

5-6 Muddled mint leaves

3-5 Cubed peach pieces

Top with soda water

The Sublime Martini:

Rim: In Spice Grinder: ½ Orange Peel, 1 small Cinnamon Stick, 2 Cloves- In a bowl mix spices with Turbinado Sugar, Nutmeg (all to taste)

½ Lime

3 Oz Platino

4 Splashes Orange Flower Water

2 Drops Orange Bitters

4-5 Muddled Mandarin Oranges

Shake Well

Drop 2-3 Small Mandarin Orange Slices into Bottom of Martini

Garnish With a Lemon Slice

Hot Montoddy***The Toddy Mix:***

Soften 1 Quart Vanilla Ice Cream

1 lb Butter

1 lb Brown Sugar

1b Confectioners Sugar

Mix in Blender or Bowl with Mixer

Store up to 4 months

2-3 Big Spoonfuls of Mix

3oz Oro

Fill with Hot Water

Stir

Top with Whipped Cream

Sprinkle Nutmeg on Top

The Red Ram Toddy

Purchase Red Ram Mixer at your Local Liquor Store

½ Oz (or 1 oz for a sweeter toddy) Red Ram Mix

3 Oz Oro

1 oz Heavy Whipping Cream

1/3 Cup Hot Water

1 Small Slice of Butter

Top with Whipped Cream

Sprinkle Nutmeg on Top

Wasabitini

Rim: In Spice Grinder: ½ Orange Peel, 1 small Cinnamon Stick, 2 Cloves- In a bowl mix spices with Turbinado Sugar, Nutmeg, roughly 1 Tablespoon Chocolate Powder, 1 Tablespoon Black Sesame Seeds (all to taste and Texture)

In shaker 1 tsp Wasabi (or more a a bit more spice)

½ Fresh Squeezed Lime

3 oz Platino

1-2 oz Maharaja Simple Syrup

Shake Well