

A bottle of Black Eden 1912 Straight Bourbon Whiskey and a glass of whiskey on a terrazzo surface. The bottle is lying on its side, and the glass is upright. The background is a terrazzo surface with a mix of brown, tan, and grey tones. The bottle has a blue label with the brand name and a gold seal on the neck. The glass is a simple, round tumbler glass filled with a golden liquid.

BLACK EDEN 1912

Cocktail Recipe Book

WWW.BLACKEDEN1912.COM



MENU

- 1 THE IDLEWILD OLD FASHIONED
- 2 BLACK EDEN BOURBON PEACH LEMONADE
- 3 BLACK EDEN HOT TODDY
- 4 BLACK'BERRY' EDEN SMASH
- 5 BLACK EDEN JUKE JOINT
- 6 IDLEWILD SUNRISE



"THE IDLEWILD OLD FASHIONED"

- 2 oz Black Eden 1912 Bourbon
- 0.25 oz Simple Syrup
- 2 dashes Angostura Bitters
- 1 dash Orange Bitters

- Method: Add syrup and bitters to a rocks glass, muddle gently, pour in the bourbon with ice, then stir until chilled.
- Garnish: Expressed orange peel and a Luxardo cherry.



“BLACK EDEN BOURBON PEACH LEMONADE”

- 2 oz Black Eden 1912 bourbon
 - 1.5 oz peach purée or peach nectar
 - 3 oz lemonade (fresh-squeezed if possible)
 - 0.5 oz simple syrup (optional, depending on sweetness)
 - Ice cubes
- Method: Fill a glass with ice, add bourbon, peach syrup, and fresh lemon juice, top with lemonade, stir gently.
 - Garnish: Peach slice, mint sprig, or lemon wheel



“BLACK EDEN HOT TODDY”

- 1.5 oz Black Eden 1912 bourbon
- ¾ tbsp honey
- 0.5 oz fresh lemon juice
- ½ cup hot chamomile tea

- Method: Warm your mug, add honey, lemon juice, and whiskey, then top with hot (not boiling) water and stir until the honey dissolves.
- Garnish: Lemon slice and cinnamon stick. Add cloves if you like a spiced finish.



“BLACKBERRY” EDEN SMASH

- 2 oz Black Eden 1912 bourbon
 - 4–6 fresh blackberries, muddled
 - 4–8 fresh mint leaves, muddled
 - 0.75 oz of simple syrup
 - 0.5 oz of fresh lemon or lime juice
- Method: Place blackberries, mint, citrus, and syrup in a shaker. Muddle gently. Add bourbon and ice, then shake vigorously.
 - Garnish: A splash of club soda, ginger beer, or ginger ale for effervescence. Mint & a blackberry



"BLACK EDEN JUKE JOINT"

- 2 oz Black Eden 1912 bourbon
 - 1 oz Grand Marnier
 - 0.5 oz fresh lemon juice
 - Splash of ginger beer
- Method: Add bourbon, Grand Marnier, and lemon juice to a shaker with ice, shake well, strain over fresh ice, top with a splash of ginger beer.
 - Garnish: Lemon wheel



“IDLEWILD SUNRISE”

- 2 oz Black Eden 1912 bourbon
 - 4 oz orange juice
 - 0.5 oz grenadine
 - Splash of ginger beer
- Method: Fill a glass with ice, add whiskey and orange juice, slowly pour grenadine down the side to create a layered sunrise effect.
 - Garnish: Orange slice or cherry



ENJOY A TASTE OF HISTORY



@BLACKEDEN1912



WWW.BLACKEDEN1912.COM



INFO@BLACKEDEN1912.COM

