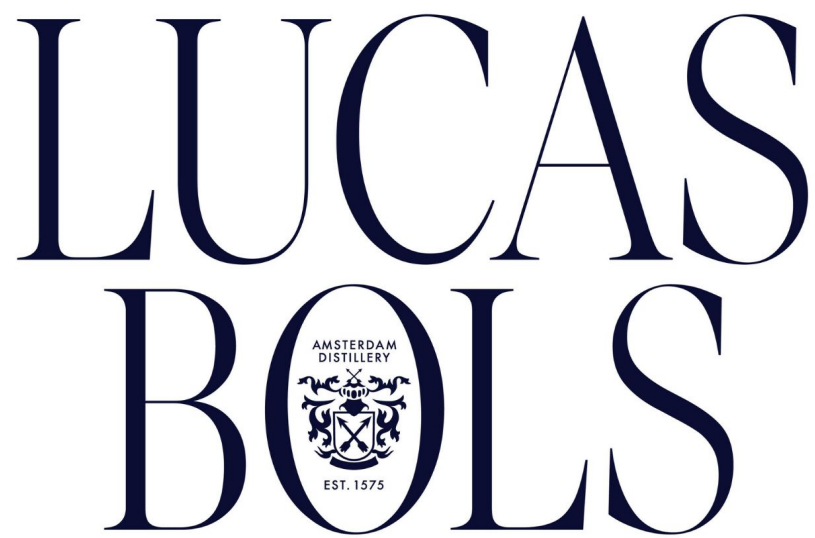




# MEDIA COVERAGE

March 2026





## OVERVIEW OF COVERAGE

### **TOTAL NUMBER OF CLIPS: 29**

- PRINT: 3
- ONLINE: 24
- NEWSLETTER: 2

### **TOTAL POTENTIAL AUDIENCE: 71,753,342**

- PRINT: 1,138,000
- ONLINE: 70,564,342
- NEWSLETTER: 51,000



3/3/2026  
Online Visits: 1,439,422  
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## Trailblazing Women in the Spirits Industry



**Laura Bonner, Founder and CEO of The Muff Liquor Company:** Laura founded The Muff Liquor Company, award-winning Irish craft spirits brand launched in 2018 from the village of Muff in County Donegal. Inspired by her grandfather's potato-farming legacy and illicit Poitín recipes, she left a high-flying career in London real estate—where she rose to UK Sales Director managing 300 employees—and a law degree from Dublin Business School to pursue her dream amid personal risk, even navigating near-bankruptcy during the pandemic via innovative direct-to-consumer cocktail boxes. Her tenacity secured celebrity investors like **Russell Crowe, Ed Sheeran, Jimmy Carr, and Ronan Keating**—coined the "Muff Liquor Men"—while earning accolades such as International Entrepreneur of the Year, Handcrafted Spirits Leader in Western Europe, and Most Inspiring Ulster Businesswoman; today, she drives U.S. expansion into 39+ states with premium potato-based gin, vodka, and peated whiskey within the portfolio.

LUCAS  
BOLS

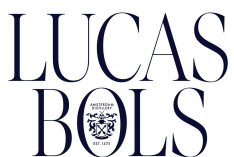




**Micaela Pallini, President and CEO of Pallini:** Armed with a PhD in chemistry from Roma Tor Vergata University, Micaela joined over 15 years ago, applying her scientific expertise to refine family recipes—like perfecting Limoncello with innovative flavor profiles and launching the world's first non-alcoholic version, Pallini Limonzero—driving the company to double sales and claim 15% of the global Limoncello market. As the first woman to lead Pallini and elected President of Federvini (Italy's wine and spirits association), she champions innovation, quality, and women in business while expanding exports to over 70 countries and renewing key U.S. partnerships with Lucas Bols through 2030.

**Monique ten Kortenaar, Master Distiller & Distillery Manager at The Lucas Bols**

**Distillery:** Monique oversees the production of genevers, gins, liqueurs, and bitters for iconic brand Bols (since 1575). With a background as a chemical analyst, flavorist, product developer, and brewer trained in Germany, she joined Lucas Bols in 2013 as Quality Manager before rising to lead the distillery team during the COVID-19 era, succeeding retiring master distiller Piet and now mentoring junior distillers. A multifaceted innovator, she crafts modern expressions like Bols Blue 1575 Curaçao while championing genever's revival, fermentation expertise, and women breaking barriers in a traditionally male field.



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# The Best Ready-To-Drink Cocktails Of 2025

## Best High ABV Ready-To-Drink Cocktail (10%+)

Best Overall — Mpact MAX Hip-Notical (16%)

Top Pick — Punch House Old Timer Bottled Cocktail (30%)

Top Pick — Bols Cocktails Margarita Azul (14.9%)

Top Pick — Snazzy Vibe Sips Tequila Lemonade + Iced Tea (10%)

## Best Ready-To-Drink Cocktail Packaging Design

Best Overall — John Wolf & Co.

Top Pick — Bols Cocktails

Top Pick — XXI Martinis

Top Pick — Gardenista Cocktails



3/5/2026  
Online Visits: 55,151,804  
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# This Wine Glass Trick Makes Your Spirits Taste Better

From scotch to tequila, spirits professionals say a wine glass can dramatically improve the tasting experience, concentrating aromas and unlocking the complexity often muted by traditional glasses.



In tequila, where the aromatic complexity of agave is central to the spirit's identity, professionals have long recognized how glass shape influences perception. José Valdez, general director and maestro tequilero at [Partida Tequila](#), often demonstrates this effect through side-by-side tastings.

LUCAS  
BOLS

## The 11 Best Irish Whiskeys to Buy Right Now

The greatest bottles from the Emerald Isle to add to your bar cart.

### Best Peated Irish Whiskey: The Muff



Photo : The Muff

While peated whiskey is relatively uncommon in the world of Irish whiskey, it is certainly not unheard of. This release from The Muff Liquor Company is a blend of malt and grain whiskeys aged in virgin oak, bourbon, and sherry casks. It also incorporates a triple-distilled peated malt whiskey aged in bourbon barrels into the mix to provide a bit of smoke to the sweetness, spice, and fruit of the palate. Give this a try to see how it compares to your favorite Islay scotch whisky.

## Lucas Bols USA Bullish On Prospects For 2026

*Led by its Bols liqueur brand at approximately 250,000 cases, Lucas Bols USA's portfolio spans the liqueur category with brands like Galliano, Passoã, and Pallini, along with Tequila Partida and the Muff Liquor Company, which includes Irish whiskey, gin, and vodka. With a stable of cocktail-focused products, Lucas Bols USA's range is prominent both on- and off-premise, and its additions of Partida and Muff have bolstered growth prospects in full-strength spirits. Fellow Dutch company Nolet Spirits took control of Lucas Bols in 2024 in a deal valuing the company at \$285 million. SND senior editor Shane English recently spoke with Brett Dunne, managing director U.S. and Canada, for an update on Lucas Bols USA's future.*



3/11/2026  
Online Visits: 627,074  
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# The 14 Best Irish Whiskeys for 2026

## The Best Irish Whiskey for Cocktails

### Muff Irish Whiskey



Don't avoid this "real, serious liquor" just because of its childishly provocative name, jug-handle bottle design, or ownership group that counts Russell Crowe and Ed Sheeran (among others). Your expectations will actually be rocked by this delightful blend of Irish malt and grain whiskeys, some peated, and matured in a variety of casks including ex-bourbon and sherry. It's a pretty fruity Irish whiskey that's more citrusy on the nose and more tropical — think mangos, nectarines, coconuts, and even bananas — on the palate, with just enough smoke to balance everything out. True, there's a little too much alcohol bite, especially at a mere 43 percent ABV, to enjoy it neat, but you'll welcome the heat when it's deployed in, say, an Irish Coffee or the Tipperary.



3/11/2026  
Online Visits: 627,074  
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# Muff Irish Whiskey Review

## Muff Irish Whiskey Review

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|              |                       |
|--------------|-----------------------|
| RATING       | 91                    |
| STYLE        | <u>Irish Whiskey</u>  |
| PRODUCED IN  | Ireland               |
| ABV          | 43%                   |
| AVAILABILITY | Year Round            |
| PRICE        | \$38.00               |
| REVIEWED BY  | <u>Aaron Goldfarb</u> |
| REVIEWED     | 2026-03-10            |



3/10/2026  
Online Visits: 5,680  
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# Floral Cloud

## Floral Cloud

**Course** Drinks  
**Keyword** Creme de Violette liqueur, gin, lemon, limoncello

### Ingredients

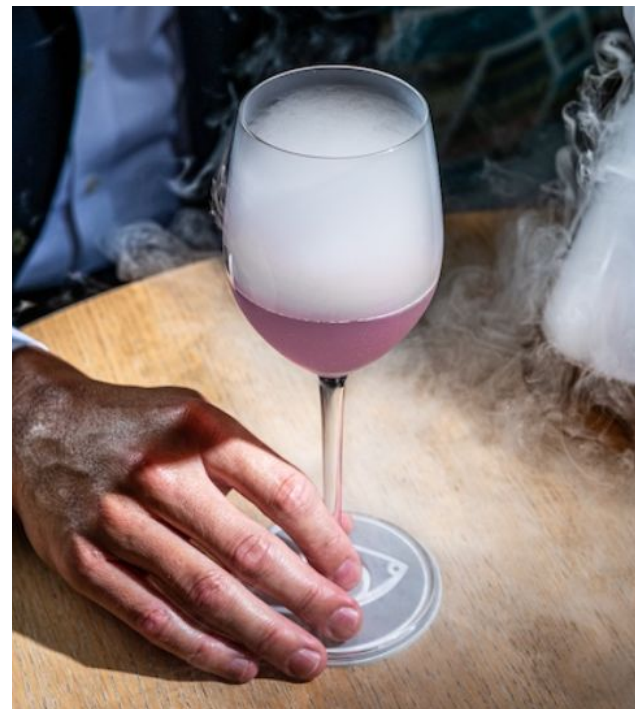
- 1 ½ oz. Gin Mare
- ¾ oz. Pallini limoncello
- ½ oz. Lemon juice
- ½ oz. Crème de violette liqueur

### Instructions

1. Combine ingredients and shake on ice.
2. Strain into a chilled wine glass.
3. Top with a hibiscus, rose and orange blossom "cloud."

### Notes

The mixologists at José Andrés' Bar Mar created this recipe.





3/11/2026  
Online Visits: 185,920  
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## Galliano L'Aperitivo

Ruby-red [Galliano L'Aperitivo](#) is a complex bitter liqueur ("Amaro" in Italian) made of extracts and infusions of Mediterranean oranges, bergamots, chinotto, tangerines and grapefruits. The recipe also includes hints of classic Galliano L'Autentico by including anise, juniper, cardamom, sandalwood, sage, lavender, peppermint, cinnamon and vanilla.



### Galliano L'Aperitivo Negroni

30 ml Galliano L'Aperitivo  
30 ml Sweet Vermouth  
30 ml Gin  
1 Orange to garnish

**METHOD:** Add Galliano L'Aperitivo, gin, and sweet vermouth to a mixing glass filled with ice. Stir until the drink is well-chilled and strain into a rock glass filled with large ice cubes. To top it off, garnish with an orange twist or slice.

## 6 Irish Whiskeys Buyers Are Excited to Stock Right Now



### The Muff Liquor Company Irish Whiskey; \$38

*Selected by Kevin Smith, head bartender, [The Library Pub](#), Omaha, Nebraska*

The Library Pub has more than 2,000 whiskeys from hundreds of producers around the world. More than 120 of those SKUs are in the Irish whiskey category. Rare options sit alongside more accessible whiskeys for a customer base that knows their spirits and appreciates serves neat or on the rocks, says Kevin Smith, the head bartender at the family-owned bar.



3/13/2026  
Online Visits: 13,141  
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## Celebrate Women in Hospitality and Spirits



Micaela Pallini (Photo courtesy of Pallini)

Micaela Pallini is the President and CEO of **Pallini**. Armed with a PhD in chemistry from Roma Tor Vergata University, Micaela joined over 15 years ago, applying her scientific expertise to refine family recipes—like perfecting Limoncello with innovative flavor profiles and launching the world's first non-alcoholic version, Pallini Limonzero—driving the company to double sales and claim 15% of the global Limoncello market. As the first woman to lead Pallini and elected President of Federvini (Italy's wine and spirits association), she champions innovation, quality, and women in business while expanding exports to over 70 countries and renewing key U.S. partnerships with Lucas Bols through 2030.



Laura Bonner (Photo courtesy of The Muff Liquor Company)

Laura Bonner is the Founder and CEO of **The Muff Liquor Company**. Laura founded The Muff Liquor Company, award-winning Irish craft spirits brand launched in 2018 from the village of Muff in County Donegal. Inspired by her grandfather's potato-farming legacy and illicit Poitín recipes, she left a high-flying career in London real estate where she rose to UK Sales Director managing 300 employees and a law degree from Dublin Business School to pursue her dream amid personal risk, even navigating near-bankruptcy during the pandemic via innovative direct-to-consumer cocktail boxes. Her tenacity secured celebrity investors like Russell Crowe, Ed Sheeran, Jimmy Carr, and Ronan Keating, coined the "Muff Liquor Men," while earning accolades such as International Entrepreneur of the Year, Handcrafted Spirits Leader in Western Europe, and Most Inspiring Ulster Businesswoman; today, she drives U.S. expansion into 39+ states with premium potato-based gin, vodka, and peated whiskey within the portfolio.



Monique ten Kortenaar (Photo courtesy of Lucas Bols Distillery)

Monique ten Kortenaar is the Master Distiller & Distillery Manager at The **Lucas Bols Distillery**. Monique oversees the production of genevers, gins, liqueurs, and bitters for iconic brand Bols (since 1575). With a background as a chemical analyst, flavorist, product developer, and brewer trained in Germany, she joined Lucas Bols in 2013 as Quality Manager before rising to lead the distillery team during the COVID-19 era, succeeding retiring master distiller Piet and now mentoring junior distillers. A multifaceted innovator, she crafts modern expressions like Bols Blue 1575 Curaçao while championing genever's revival, fermentation expertise, and women breaking barriers in a traditionally male field.



# MARKET WATCH

3/12/2026

Online Visits: 18,571

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## Workhorse Whiskey

Irish whiskey is an approachable and versatile cocktail base

Kevin Doherty, owner of Tara Mor and Tara Rose in New York City, also advises against overpowering the Irish whiskey in a cocktail with too many strong flavors. “Keep it clean and fresh—any ingredient that’s been cooked or fat-washed will most likely dominate the whiskey and render the lighter flavor profile obsolete,” he says. “Use fresh fruit and produce and you can’t go wrong.” At both Tara Mor and Tara Rose, Doherty’s Take Cahir (\$17) blends Muff Irish whiskey, green cardamom-infused Lillet aperitif, unfiltered apple juice, lime juice, and house-made clove and star anise syrup; bartender Bernardo Herrera’s San Bernardo (\$17) mixes Muff, ginger and lime juices, and house-made hibiscus soda; and bartender Fiona Harte’s Green & Red of Mayo (\$17) features Muff, Mathilde Framboise raspberry liqueur, unfiltered apple juice, and house-made lime and clove shrub. “Irish whiskey is a great introduction to brown spirits; we find that guests who are typically afraid to try a whisk(e)y cocktail are often fond of Irish whiskey cocktails due to the spirit’s lighter notes,” Doherty adds. “The use of unmalted barley results in a much more refreshing flavor profile that doesn’t stick with you like many Scotches, is less sweet than Bourbon, and is less spicy than rye, giving Irish whiskey a versatility that’s probably unmatched.”



3/15/2026  
Online Visits: 185,920  
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## Pallini Limoncello



Since 1875, [Pallini Limoncello](#) has cultivated especially delicious Amalfi lemons — sweet with low acidity — from the Mediterranean coastal region to produce the family's recipe. Handpicked lemons are immediately peeled and the yellow peel is soaked in alcohol made from molasses sugar beets. Lemon oils and more beet sugar round out the citrus liqueur.

Pallini Limoncello is a versatile and potent digestif. Enjoy it at the end of a meal straight from the freezer like it's traditionally done in Italy, or mixed into countless cocktails. Proving that Limoncello isn't just for summer, this Autumn Spritz cocktail recipe has plenty of warm spices and coziness, perfect for a cool weather aperitivo.



3/5/2026  
Online Visits: 627,074  
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## The 16 Most Important Irish Whiskeys of the 21st Century So Far

“We love admiring the smaller guys in the industry making their way in the USA just like us,” says Laura Bonner, founder of [The Muff Liquor Company](#). “Innovation is the future of Irish whiskey, and we love the bold concept of Dram in a Can.”



3/16/2026  
Online Visits: 13,141  
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## Irish Spirits for St. Patrick's Day and Every Day



### ***Bold & Beautiful Old Fashioned***

#### Ingredients:

- 1 oz *Muff Liquor Co. Whiskey* (smooth, smoky, and ready to impress)
- 2 dashes of orange bitters (a little zing to spice things up)
- ¼ oz simple syrup (just enough sweetness to keep things balanced)
- 1 large, glorious ice cube (because size *does* matter)
- Orange peel (a twist of citrus sophistication)

**Method:** Start with a rocks glass—this whiskey deserves a proper stage. Place your large ice cube in the glass like it's the star of the show. Pour in the *Muff Liquor Co. Whiskey* with all the confidence of a cocktail connoisseur. Add 2 dashes of orange bitters and ¼ oz of simple syrup. Stir slowly, letting the flavors mingle like old friends catching up. Finish with a flourish—express the orange peel over the drink to release its fragrant oils, then slide it in for that extra touch of elegance.

**Saturday, March 14, 2026**

- **Lucas Bols USA Bullish On Prospects For 2026**

Led by its Bols liqueur brand at approximately 250,000 cases, Lucas Bols USA's portfolio spans the liqueur category with brands like Galliano, Passoã, and Pallini, along with Tequila Partida and the Muff Liquor Company, which includes Irish whiskey, gin, and vodka. With a stable of cocktail-focused products, Lucas Bols USA's range is prominent both on- and off-premise, and its additions of Partida and Muff have bolstered growth prospects in full-strength spirits. Fellow Dutch company Nolet Spirits took control of Lucas Bols in 2024 in a deal valuing the company at \$285 million. SND senior editor Shane English recently spoke with Brett Dunne, managing director U.S. and Canada, for an update on Lucas Bols USA's future. [Read more.](#)



3/16/2026  
Online Visits: 83,416  
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# Review: Passoa Passion Fruit Liqueur



I experience zero shame telling you that I love the flavor of passion fruit. My go-to sparkling water is passion fruit infused, and passion fruit in a cocktail ingredient list is certain to catch my eye and guarantee an order. (Pornstar Martini? Well... only on special occasions.)

Fresh passion fruit is far from a simple ingredient to obtain due to its general scarcity, so most drinks you'll find made with the stuff (outside high-end tiki bars) tend to rely on passion fruit syrup.

Passoa offers another option: passion fruit in liqueur form, one of only a handful on the market (notably including one from [Chinola](#)). Let's give it a whirl.



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3/16/2026

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Review: Passoa Passion Fruit Liqueur

<https://www.drinkhacker.com/2026/03/16/review-passoa-passion-fruit-liqueur/>

LUCAS  
BOLS

## Into the blue: Lucas Bols

Lucas Bols raises the game for blue drinks behind the bar with its award-winning Bols Blue 1575 liqueur.



Bols Blue 1575 liqueur

In today's age of social media and visual gratification, blue cocktails have stepped back into the limelight, but with a caveat: craftsmanship.

"Blue drinks always received attention, but with the right flavour and craftsmanship, they have suddenly become sophisticated," notes Ivar de Lange, the global education and engagement director at Lucas Bols. The Amsterdam-based spirits producer has been at the forefront of cocktail culture for more than 450 years, celebrating passing that historic milestone in April 2025. In tandem with the anniversary celebrations was the unveiling of the company's revamped Bols Blue 1575 liqueur.

## Bols Reimagines Blue Curaçao for a New Era

Few names in spirits carry the weight of Bols. Founded in 1575, the Amsterdam-based house is widely regarded as one of the oldest distilling brands in the world, its influence woven into the very foundations of cocktail culture.

Long before mixology became a modern discipline, Bols was already shaping it.

By the 18th century, under the direction of [Lucas Bols](#), the family distillery had evolved into an international enterprise, producing hundreds of liqueurs and genevers. His position within the Dutch East India Company granted access to rare botanicals, spices, and citrus from across the globe, ingredients that would define the aromatic complexity of early spirits.



# Cocktails from the 1970s you should know how to make

## Harvey Wallbanger



Brent Hofacker / Shutterstock

The origin story of the Harvey Wallbanger might be more of an advertising campaign than fact, but we still find it fascinating. As the story goes, in the late 1950s, a bartender named Donato “Duke” Antone created the cocktail of vodka, Galliano, and orange juice to pay homage to a popular surfer named Tom Harvey, who was well-known for running headfirst into walls (hence the name). It gained in popularity in the 60s but truly gained prominence in the 70s. Whether or not the story of its genesis is true, that doesn’t change the fact that this sometimes forgotten drink should immediately join your home mixology rotation.

## PALLINI COMPANY

### The Name for Limoncello: Interview with President & CEO, Dr. Micaela Pallini

For 150 years, Pallini has been driving a particularly Italian take on the liqueur sector.



Even if you look at the numbers alone, it is clear that the Pallini Company is something special. A family-owned **company** that has just celebrated its 150<sup>th</sup> birthday, Pallini is Italy's one and only pure producer of liquors and syrups, creating 3 million litres of those products a year.

Beyond those already impressive numbers and scale, there is something else special going on here. Despite the size of its industrial operations, Pallini is a company that still has an appreciation for the artisanal. So when we talk to **Dr Micaela Pallini**, the President and CEO of Pallini Company, she can not only talk to us about their industrial capability, but she is also able to point us to their ability to do things by hand.

"The pillars of our company have always been quality and service, and this is what the company really stands for at a business level," Pallini tells us.



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# The secret to perfect Irish Coffee, according to Cleveland beverage experts

## Muff Irish Coffee

1 oz. Muff Irish Whiskey

0.5 oz. Galliano Espresso Liqueur

6 oz. Freshly brewed hot coffee

1-2 tsp. brown sugar

Heavy cream, lightly whipped

Garnish: Cocoa Powder

Brew a strong cup of hot coffee. In a heatproof glass, add all ingredients, except cream. Stir gently to mix. Carefully pour heavy cream over the back of a spoon to float it on top of the coffee. Sprinkle cocoa powder on top for garnish.

## GSN Review: DAMRAK Gin and DAMRAK Virgin



**Made near Damrak square in the heart of Amsterdam, Damrak Gin combines seventeen botanicals and is distilled five times.** Damrak has also created a 0.0 gin as a non-alcohol alternative: Damrak Virgin 0.0. Although at 0% alcohol, it contains 100% of the recognizable Damrak Gin botanical flavors.

**Damrak Gin – GSN's Remarks:** Nice blend of lemon zest and crisp juniper on the nose. There are some darker botanical notes adding a fullness to the lower end of the flavor spectrum. Very clean entry on the palate with a festive bouquet of juniper, citrus, pepper, tree bark, and light flowers. A well-made gin that has an overall bright quality that makes it ideal for craft cocktails beyond Martinis and G&Ts. **GSN Rating: A**

**Damrak Virgin 0.0 – GSN's Remarks:** Very light lemon on the nose, with negligible botanicals noted. Surprisingly tart upon entry, with a clean a loose flavor profile. There is a somewhat dry, tannic quality with a mild heart way at the back of the palate. Otherwise, this is a very subtle and oddly un-juniper-like NA gin. Still, it has a lightness that is appealing. Our suggestion is to keep the bottle in the cooler and pour directly into a cocktail glass and garnish. **GSN Rating: B**

## StateWays

SPRING 2026

THE BEVERAGE ALCOHOL MERCHANDISING MAGAZINE FOR CONTROL STATES

### HOW TO ATTRACT GEN Z TO ALCOHOL

#### WHAT DOES GEN Z DRINK?

Given all these cultural and generational factors, what exactly is Gen Z drinking?

“Gen Z drinks across many categories (spirits, wine, beer, non-alcoholic), favoring convenient, flavorful, low/non-alc options like RTDs, hard seltzers, kombucha and functional drinks (adaptogens, caffeine), showing category promiscuity unlike older generations loyal to specific drinks (whiskey, craft beer),” says Poelma of Southern Glazer’s. “They balance this with wellness trends, seeking healthier choices, mindful drinking (low-cal/sugar, non-alc), but also engage in spirits and partying, driving innovation in spirits and non-alcoholic alternatives, reflecting a desire for authenticity and personalized experiences over traditional brand loyalty.”

“Gen Z choices are mainly driven by brand values, flavor, convenience, experiences and are highly influenced by social media,” he adds.

RTDs and nonalcoholic products stand out as the most linked with Gen Z. Both categories continue to proliferate into the mainstream.

“As non-alcoholic options become standard on menus and shelves, the category is shifting from experimental

**“Gen Z choices are mainly driven by brand values, flavor, convenience, experiences and are highly influenced by social media.”**

– Zach Poelma, SVP of Supplier Strategy & Insights at Southern Glazers

tion to normalization,” says Cohn. “We see this firsthand across a broad range of on-premise accounts — from concert venues and nightclubs to premium dining outlets like steakhouses — where non-alcoholic aperitivo-style serves such as Fluère Spritz or Pallini Limonzero Spritz are increasingly treated as core menu offerings, not alternatives.”

Expect further normalization of nonalc in 2026.

ATTRACTING  
10 ALCOHOL TRENDS IN 2026  
CANNABIS REGULATOR

# Whisky

## ADVOCATE

### Day Drinking Star

*Blanco shines in brunch cocktails*

#### PLUS

In Praise of  
Blended Scotch

Tequila  
Cocktails  
for Brunch

A Weekend  
in Houston



### Farmer's Bloody Maria

*German Cruz, beverage director at  
Red Rooster in New York City*

"Tequila's clean, bright profile pairs naturally with the savory, spicy, and fresh flavors commonly found in brunch cocktails," Cruz says. "It brings clarity and balance without overpowering the palate."

- 2 oz. Partida blanco (or other blanco)
- 4 oz. fresh tomato juice
- 1/2 oz. fresh lemon juice
- Pinch of horseradish
- 2 dashes hot sauce
- 1 dash Worcestershire sauce
- Pinch of celery salt

# MARKET WATCH

March 2026 Issue  
Circulation: 53,000  
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## Workhorse Whiskey

*Irish whiskey is an approachable and versatile cocktail base*



Kevin Doherty, owner of Tara Mor and Tara Rose in New York City, also advises against overpowering the Irish whiskey in a cocktail with too many strong flavors. “Keep it clean and fresh—any ingredient that’s been cooked or fat-washed will most likely dominate the whiskey and render the lighter flavor profile obsolete,” he says. “Use fresh fruit and produce and you can’t go wrong.” At both Tara Mor and Tara Rose, Doherty’s Take Cahir (\$17) blends Muff Irish whiskey, green cardamom-infused Lillet aperitif, unfiltered apple juice, lime juice, and house-made clove and star anise syrup; bartender Bernardo Herrera’s San Bernardo (\$17) mixes Muff, ginger and lime juices, and house-made hibiscus soda; and bartender Fiona Harte’s Green & Red of Mayo (\$17) features Muff, Mathilde Framboise raspberry liqueur, unfiltered apple juice, and house-made lime and clove shrub. “Irish whiskey is a great introduction to brown spirits; we find that guests who are typically afraid to try a whisk(e)y cocktail are often fond of Irish whiskey cocktails due to the spirit’s lighter notes,”

IRISH WHISKEY AT THE BAR  
CONSOLIDATING CRAFT BEER

## 3 Easy Spring Cocktails That Instantly Refresh Your Bar Cart



### Elderflower Royale

Elegant, light, and incredibly easy to make, the Elderflower Royale is one of the simplest cocktails you can add to a spring bar cart.

Elderflower liqueur has a delicate floral flavor that pairs beautifully with sparkling wine. When combined with champagne or prosecco, it creates a drink that feels bright and celebratory without being overly sweet.

This cocktail is perfect for brunch, bridal showers, garden parties, or any spring gathering where you want something refreshing but effortless.

**Prep Time:** 30 seconds

#### Ingredients

20 ml Bols Elderflower

Champagne or sparkling wine

# Melon Margarita

The Margarita is already a warm-weather classic, but adding melon liqueur gives it a fresh seasonal twist.

Melon liqueur adds a subtle sweetness and vibrant flavor that balances beautifully with the brightness of fresh lime juice and the bold character of tequila. The result is a margarita that feels crisp, colorful, and perfect for sunny afternoons.

This version works especially well for casual gatherings, backyard barbecues, or evenings on the patio.

**Prep Time:** 30 seconds

## Ingredients

15 ml Bols Melon  
15 ml Bols Triple Sec  
30 ml Tequila Blanco  
30 ml Fresh Lime Juice

## How to Make It

Add all ingredients to a shaker filled with ice and shake briefly. Strain into a glass filled with ice and garnish with a lime wedge for a refreshing spring cocktail.

# Orange Mule

The Moscow Mule is another cocktail that easily adapts to seasonal flavors. Adding orange curaçao gives the classic drink a citrus-forward twist that feels perfect for spring.

The combination of orange liqueur and ginger ale creates a bright, slightly spicy drink that is both refreshing and easy to sip. It's an ideal option for those who enjoy lighter cocktails with bold flavor.

**Prep Time:** 30 seconds

## Ingredients

¼ Bols Orange Curaçao  
¾ Ginger Ale

## How to Make It

Pour the orange curaçao into a glass filled with ice and top with ginger ale. Stir gently and garnish with an orange slice for a simple citrus-forward cocktail.



## How to make an Elderflower Royale cocktail this spring



The name is regal but the process is as simple as they come. It's a two-ingredient cocktail you can make in less than a minute. Now, you can beef it up a bit if you'd like, so consider also throwing in some bitters, a drop of amaro, or even a low-octane gin. But we think the simplest form might just be the best.

### Ingredients:

- Sparkling wine
- 20 ml Bols Elderflower Liqueur

### Method:

1. Pour liqueur into glass and top with chilled sparkling wine.
2. Garnish with some citrus.



3/18/2026

Online Visits: 379,895,392

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## ***The Manual Syndication***