

MUFF VODKA

POMEGRANATE MARTINI

COCKTAILS



2 oz The Muff Irish Vodka (the life of every party)

1 oz pomegranate liqueur (festive flair in a bottle)

½ oz triple sec (citrus zing to keep things merry)

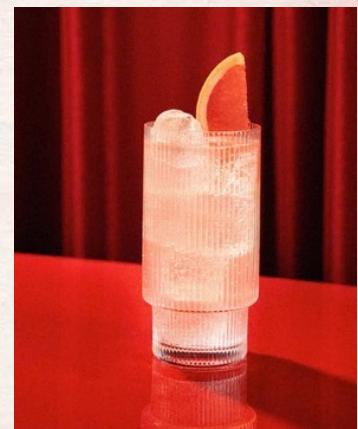
A fresh orange peel (your garnish game just leveled up)

PINK GRAPEFRUIT FIZZ

1 oz The Muff Liquor Co. Vodka (smooth, sophisticated, and oh-so-delicious)

5 oz botanical tonic water (light and bubbly)

Garnish: A slice of pink grapefruit (pretty and perfectly zesty)



DRY MUFF MARTINI



Your choice: The Muff Irish Vodka (silky smooth) or The Muff Irish Gin (botanically bold)

Dry vermouth, wet vermouth, or a touch of both—it's your martini, darling!

Olives: 1 or 3 (because even numbers are bad luck, and we don't mess with tradition)

Shaken or stirred (channel your inner Bond)

MUFF GIN

COCKTAILS

THE PERFECT MUFF G&T



2 oz of The Muff Gin (be bold, darling—it's worth it)

Top with Premium Indian tonic (only the best for this beauty)

Garnish:

A juicy slice of orange (because basic citrus just won't do)

A fragrant sprig of rosemary (aromatic magic in every sip)

THE GINLET



2 oz The Muff Gin (lets start the craic)

¼ oz Fresh Lime juice (because basic citrus just won't do)

½ oz Simple syrup

Lime Wheel garnish

THE MUFF MAN



2 oz The Muff Gin (Rose marry me)

½ oz Fresh Lime juice (because basic citrus just won't do)

½ oz Elderflower liqueur

Top with soda

Mint leaves, lime wheel and rosemary garnish

MUFF WHISKEY

COCKTAILS

BOLD & BEAUTIFUL OLD FASHIONED



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

PENICILLIN COCKTAIL

2 oz The Muff Liquor co. Whiskey (complex)
¾ oz Fresh Lemon Juice
¾ oz Honey-ginger syrup (Spice my world)
Garnish: Candied ginger and orange peel



IRISH ESPRESSO MARTINI



1 ½ oz The Muff Liquor co. Whiskey (wake me up)
¼ oz Coffee Liqueur
1 shot of Espresso
No additional sugar (better for you)
Garnish: with a lucky 4 coffee beans