



WATERLOO GIN

COCKTAIL BOOK

VOLUME 3
SUMMER 21



Waterloo Gin pours together limestone-fed springwater and local botanicals in a bouquet of Hill Country flavors. We harvest botanicals unique to the Texas Hill Country and use innovative distillation techniques to create modern twists on classic spirits.

Discover Waterloo's three expressions with these cocktails, each created to compliment the unique botanicals in our gins.

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BATCH INGREDIENTS

Good Juju Syrup: Simmer 1 pint blueberries, .5 cup lavender and .25 cup juniper berries in 2 qt water for 30 minutes. Blend, strain and add equal volume of sugar, stirring to dissolve. Cool and refrigerate.

Strawberry Basil Simple Syrup: Combine 1 pint strawberries with 1 pint water and 1 pint sugar. Simmer for 20-30 minutes. Add basil and let cool.

Mint Simple Syrup: Simmer 1 pint water and 1 pint sugar for 20-30 minutes, add mint leaves and stems and let sit overnight. Strain after 8 hours.

Miso Coconut: Emulsify 1 oz red miso paste and 4 oz Coco Lopez. Makes approximately 6 drinks. Will keep in refrigerator for 4 weeks.

TECHNIQUES

Build: Pour all ingredients into the glass as listed in the recipe. That's it!

Shake: Shaking a cocktail over ice has many purposes - it chills, integrates, and dilutes the ingredients, while creating texture. Fill your shaker halfway with ice, seal, and shake for 30 seconds.

Strain: Straining removes any solids from the cocktail before it reaches the glass, such as citrus, herbs, or other ingredients. Hold the strainer over the shaker and pour into the cocktail's specified glassware.



WATERLOO NO.9 GIN

GOOD JUJU

2 oz Waterloo No.9 Gin
1.25 oz Good Juju syrup
1 oz lemon juice

Shake all ingredients, strain
into tall glass with ice

Garnish with blueberries
or lemon





WATERLOO NO.9 GIN

STRAWBERRY FEILDS

2 oz Waterloo No.9 Gin
1 oz strawberry basil syrup
.75 oz lemon juice
.5 oz ginger liqueur

Shake all ingredients, strain
into short glass with ice

Garnish with strawberry or
lemon



WATERLOO NO.9 GIN

WATERMELON RICKY

- 2 oz Waterloo No.9 Gin
- 2.5 oz fresh watermelon juice
- .75 oz lime juice
- .5 oz mint simple syrup

Shake all ingredients, strain
into short glass with ice

Garnish with lime and mint





WATERLOO NO.9 GIN

NO.9 PIMM'S CUP

1.5 oz Waterloo No. 9 Gin
.5 oz Pimm's No. 1
.75 oz lemon juice
.5 oz simple syrup

Shake all ingredients, strain
into tall glass with ice

Top with sparkling water

Garnish with sliced
cucumber and mint sprig



WATERLOO NO.9 GIN

MISO COLLINS

2 oz Waterloo No.9 Gin

1 oz lime juice

.5 oz orgeat

.75 oz miso coconut

Shake all ingredients, strain
into a tall glass with ice

Top with sparkling water

Garnish with mint sprig





WATERLOO NO.9 GIN

HILL COUNTRY GIN & TONIC

2 oz Waterloo No.9 Gin
4 oz tonic water

Build in tall glass over ice

Garnish with crushed
lavender, juniper and lemon



WATERLOO NO.9 GIN

NO.9 SPRITZ PITCHER

8 oz Waterloo No.9 Gin
4 oz sweet vermouth
8 oz prosecco or sparkling
white wine
8 oz club soda

Build in pitcher and stir in
lemon wheels

Pour over ice in wine glasses
to serve

Garnish with lemon wheels





WATERLOO OLD YAUPON GIN

YAUPON GIMLET

2 oz Waterloo Old Yaupon Gin

1 oz lime juice

.5 oz simple syrup

Shake over ice, fine strain
into coupe glass served up

Garnish with lime peel



Enjoy the taste of place responsibly

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