



Celebrate the glamour of the Oscars® with this **selection of HAIG CLUB™ Single Grain Scotch Whisky specialty cocktails created by globally acclaimed mixologist Charles Joly** at your at-home viewing parties!

Developed in partnership with global icon David Beckham and British entrepreneur Simon Fuller, HAIG CLUB™ is sought out by some of the world's most recognizable names, making it the perfect selection for the most esteemed awards ceremony in Hollywood. Designed to be different, HAIG CLUB™, is a striking whisky redefining the way people come together to enjoy and savor Scotch in style.



The Lowlands Highball

Flavor profile: *bright and refreshing, with hints of mild flowers and light bitter notes but still with a strong base of refined HAIG CLUB™.*

Ingredients:

- 1 1/2 ounces HAIG CLUB™ Single Grain Scotch Whisky
- 1/3 ounce Breckenridge Bitters
- 3/4 ounce Yuzu (mixed with lemon – 3 parts lemon: 1 part yuzu)
- 1/2 ounce Simple Syrup
- Port-Pomegranate Ice*
- 1 – 1 1/4 ounces Bitter Lemon Soda

Preparation:

1. Combine all ingredients, except soda, in a cocktail shaker.
2. Fill with ice and shake gently.
3. Strain into Collins glass over flavored ice.
4. Top with bitter-lemon soda.
5. Mist with oil from orange twist, place twist on glass for garnish.

***Port-Pomegranate Ice Cube:**

1. Combine 1/2 ounce water, 1/4 ounce pomegranate juice and 1/4 ounce ruby port.
2. Pour into ice trays and freeze overnight.

Ideal Serving Glass:

Collins glass

Please Drink Responsibly.

HAIG CLUB™ SINGLE GRAIN SCOTCH WHISKY. 40% Alc/Vol. ©2016 Imported by Diageo North America, Norwalk, CT.

Yield:

1 drink, no drink contains no more than 0.6 fluid ounces of alcohol

Demure & Dashing

Flavor profile: spirit forward yet approachable and highlights the smooth taste of HAIG CLUB™.

Ingredients:

1 1/2 ounces HAIG CLUB™ Single Grain Scotch Whisky
1 bar spoon Spiced Honey Syrup (cinnamon, clove, star anise)*
1 bar spoon Galliano Liqueur
Angostura® aromatic bitters
Rough cut ice chunk
Orange twist for garnish

Preparation:

1. Add all ingredients to a mixing glass filled with ice.
2. Stir to combine, chilling and diluting the mixture.
3. Strain into an Old Fashioned glass filled with fresh ice.
4. Mist with oil from orange twist, place twist on glass for garnish.

***Spiced Honey Syrup:**

1. In a pot, bring 1 part water and 1 part sugar to a simmer.
2. Add in a mixture of whole dried spices (cloves, cinnamon sticks and star anise).
3. Steep for 20 minutes over low heat.
4. Strain out whole spices and let syrup cool before use.

Ideal Serving Glass:

Old Fashioned glass

Yield:

1 drink, no drink contains no more than 0.6 fluid ounces of alcohol

The Golden Goose Fizz

Flavor profile: inspired by the Ramos Gin Fizz with a fruit-tart component but with more complexity.

Ingredients:

1 1/2 ounces HAIG CLUB™ Single Grain Scotch Whisky
1/4 ounce Yellow Chartreuse
3/4 ounce Fresh Lemon and Lime Juice Blend
3/4 ounce Cream

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3/4 ounce Simple Syrup
1 bar spoon Passion Fruit Juice
1 Egg White to Create Fizz
10 drops Smoked Salt Solution
Soda Water for Top

Preparation:

1. Combine all ingredients into a cocktail shaker and dry shake without ice to emulsify.
2. Then add in ice and shake well.
3. Fill egg cup 90% with cocktail and then top remaining with soda water and smoked salt solution drops.

Ideal Serving Glass:

Gold cut egg

Yield:

1 drink, no drink contains more than 0.6 fluid ounces of alcohol

Welcome to HAIG CLUB™ - Enjoy Responsibly

Please Drink Responsibly.

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