

---

THE  
**HILHAVEN**  
**LODGE**

---

A DISTINCTIVE BLEND OF  
STRAIGHT AMERICAN WHISKEYS

## 89<sup>th</sup> Oscars® Governors Ball Cocktails

### THE HILHAVEN LODGE OLD FASHIONED

1.5 oz. The Hilhaven Lodge Blended Straight American Whiskey  
0.5 oz. Demerara Simple Syrup  
1 dash Angostura Aromatic Bitters  
1 Orange Peel

Preparation: Combine all ingredients in a mixing glass with ice and stir until chilled. Strain into a rocks glass over fresh ice, mist with orange oil and place twist decoratively.

### THE ROAD LESS TRAVELED

1.5 oz. The Hilhaven Lodge Blended Straight American Whiskey  
0.75 oz. Fresh Lemon Juice  
0.5 oz. Bourbon Vanilla Chai Tea Syrup  
1 oz. Dandelion Burdock Root Soda

Preparation: Combine The Hilhaven Lodge with tea syrup and lemon juice. Shake gently. Roll in dandelion and burdock soda. Pour into Collins glass over large cubes. Garnish with dehydrated lemon wheels.

To prepare syrup: Make a simple syrup using one part warm water and one part sugar. Stir until dissolved. Over very low heat, allow 1/4 cup tea to steep in 32 oz. of syrup for 20 minutes. Strain tea, bottle and chill syrup.

### THE LODGE

1.5 oz. The Hilhaven Lodge Blended Straight American Whiskey  
0.3 oz. Punt e Mes Sweet Vermouth  
0.3 oz. East India Sherry  
3 drops Chocolate Bitters

Preparation: Combine The Hilhaven Lodge whiskey with vermouth, sherry and bitters. Stir to chill and dilute. Pour over large cube into an Old Fashioned glass. Mist with orange oil and garnish with fresh rosemary.

### CÎROC FRENCH 75

1.5 oz. Cîroc Vodka  
0.75 oz. Fresh Lemon Juice  
0.5 oz. Simple Syrup  
Splash of Champagne

Preparation: Combine Cîroc, lemon juice and simple syrup in cocktail shaker over ice. Shake gently. Roll in champagne and strain into a chilled coupe glass. Mist cocktail with lemon oil and garnish with a twist.