

HERON
CREEK

40

COCKTAIL
GUIDE

UNIQUELY STRONG AMERICAN WINE

The Guide to Making 5 Classic Cocktails with Heron Creek 40

1 Metropolitan 40

THE APPROXIMATE NUMBERS:

220 calories | 0g fat | 6g carbs | 0g protein

- 2.5 oz. Heron Creek 40
- 1.5 oz. Sweet Vermouth (NA)
- .75 teaspoon Simple Syrup
- 2 dashes Aromatic Bitters

- Mix in cocktail shaker – ice, Heron Creek 40, sweet vermouth, simple syrup and bitters
- Shake well
- Strain into cocktail glass

2 40 Alexander

THE APPROXIMATE NUMBERS:

260 calories | 12g fat | 12g carbs | 1g protein

- 1.5 oz. Heron Creek 40
- 1 oz. Crème de Cacao
- 1 oz. Cream
- Grated Nutmeg

- Mix in cocktail shaker – ice, Heron Creek 40, Crème de Cacao, cream
- Shake well and strain into cocktail glass
- Sprinkle nutmeg on top

3 40 Star

THE APPROXIMATE NUMBERS:

360 calories | 2g fat | 15g carbs | 2g protein

- 2 oz. Heron Creek 40
- 1.5 oz. Sweet Vermouth (NA)
- 3 dashes of Aromatic Bitters
- 2 dashes of Gomme Syrup
- Lemon Twist Garnish

- In mixing glass – ice, Heron Creek 40, sweet vermouth, bitters and syrup
- Shake well and strain into cocktail glass
- Add garnish

4 Japanese 40

THE APPROXIMATE NUMBERS:

200 calories | 1g fat | 15g carbs | 0g protein

- 2 oz. Heron Creek 40
- .5 oz. Lime Juice
- .5 oz. Orgeat Syrup
- 1 dash of Aromatic Bitters
- Lemon or Lime Peel Garnish

- Mix in cocktail shaker – ice, Heron Creek 40, lime juice, orgeat syrup, bitters
- Shake well and strain into cocktail glass
- Add garnish

5 Sparkling 40

THE APPROXIMATE NUMBERS:

260 calories | 0g fat | 15g carbs | 0g protein

- 1 oz. Heron Creek 40
- 1 Sugar Cube
- 2 dashes of Aromatic Bitters
- 5 oz. of Sparkling Wine
- Orange Slice & Maraschino Cherry

- Place sugar cube in bottom of glass
- Saturate cube with bitters
- Add Heron Creek 40 and Sparkling Wine
- Add orange and cherry garnish

Nutritional information is calculated using an ingredient database and is only an estimate.