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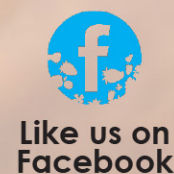
COCKTAILS

FEATURING CREATIONS BY RUSSELL DAVIS



TABLE OF CONTENTS

Drinking Under Sage	1
Cilantro Mango Margarita	2
My Little Rum Away	3
Playa Breeze	4
Basil & Blackberry Sour	5
Ward 8 Remix	6
Russell Davis	7
Crofter's Organic	8



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"DRINKING UNDER Sage"

Ingredients:

2 Tablespoons Morello
Cherry Premium Spread
1½ oz Vodka
½ oz Elderflower Liqueur
(St. Germaine)
1 oz Meyer Lemon Juice
2-3 Sage Leaves

Garnish:

2 Sage Leaves
Lemon Wheel

Build:

Combine Vodka, Elderflower Liqueur, Juice, Sage, and Morello Cherry Premium Spread in a shaker with ice and shake vigorously.

Strain (double-strain if possible) into a rocks glass over ice. Garnish with sage leaves and lemon wheel.

"May the best of your past
be the worst of your future"

“CILANTRO *Mango* MARGARITA”

Ingredients:

2 Tablespoons Mango
Premium Spread
2 oz Tequila (Blanco)
1 oz Fresh Lime Juice
3-4 Sprigs Cilantro
Cilantro Sugar/Salt Rim
(1-to-1 Salt/Sugar mixture
may be substituted)

Garnish:

Cilantro Sprig

Build:

Combine Tequila, Juice,
Preserves, and Cilantro in a
shaker, add ice, and shake
vigorously.

Double-strain (Fine and
Hawthorne) into a salt/sugar
rimmed rocks glass filled with
fresh ice. Garnish with a cilantro
sprig.

*“May the roof above us never fall in,
and may we as friends never fall out.”*



"MY LITTLE Rum Away"

"Here's to milk,
eggs, bread
and cinnamon."
- A traditional
french toast



Ingredients:

1 Tablespoon Seville Orange Just Fruit Spread
2 oz White Rum
½ oz Fresh Lemon Juice
½ oz Fresh Lime Juice
2 oz Pineapple Juice
½ oz Orgeat Syrup
¼ oz Simple Syrup
2 - 3 dashes Angostura Bitters

Garnish:

Fresh Grated Nutmeg
Lemon Wheel
Lime Wheel

Build:

Combine Rum, Juices, Orgeat and simple syrups, and Crofter's Seville Orange Just Fruit Spread into a shaker with ice and shake vigorously. Strain into a collins glass over ice. Top with Bitters and garnish.

"Some ships are wooden ships,
But those ships may sink.
But the best ships are friendships,
And to those ships, we drink"

"PLAYA Breeze"

Ingredients:

2 Tablespoons Strawberry Premium Spread
1 oz Fresh Lime Juice
¾ oz Simple Syrup
2-3 Cucumber Slices
Pinch Salt
4 oz Coconut Water

Garnish:

Mint Sprig
Cucumber
Strawberry

Build:

Place Cucumber and Simple Syrup into a shaker and muddle. Add Strawberry Premium Spread, Juice, Salt and Ice and shake vigorously. Add Coconut Water and then strain (double-strain if possible) into a collins glass over ice. Garnish with Mint, Strawberry and Cucumber.

"BASIL & Blackberry SOUR"

Ingredients:

2 Tablespoons Blackberry Premium Spread

½ oz Gin

¾ oz Fresh Lemon Juice

½ oz Simple Syrup

1 - 2 Basil Leaves

Build:

Combine Gin, Juice, Blackberry Premium Spread, Simple Syrup and Basil leaf into a shaker with ice and shake vigorously. Strain (double-strain if possible) into a chilled Martini glass and garnish.

Garnish:

Blackberry

Basil

"Cheers to those dear,
Near and Far."

“WARD 8 Remix”

Ingredients:

1 Tablespoon Pomegranate
Premium Spread
1½ oz Bourbon
1 oz Fresh Orange Juice
¼ oz Lemon Juice

Garnish:

Orange Zest

Build:

Combine all ingredients into a shaker, add ice, and shake vigorously. Strain into a chilled martini/coupe glass. Garnish with an orange zest expressed over the drink, rubbed on the outer rim of the glass.

“Champagne for my real friends,
real pain for my sham friends”



Russell Davis

Nightclub & Bar Magazine's 2012 Bartender of the Year, Russell Davis continues to seize international attention for his work as a professional bartender/mixologist. As one of the most well-known bar professionals in the public eye, Russell is paving the way for the new era of "celebrity" bartenders/mixologists. Hailed as, "The People's Champion of Bartending" (Mutineer Magazine) and, "The Aristocrat of the Working Class" (Nightclub & Bar Magazine), Russell is known for his rebelliousness, southern charm and bartending style, which combine proper mixology/craft bartending techniques with speed, knowledge and showmanship.

As a cast member of Spike TV's "Bar Rescue," Russell has appeared in 12 episodes as one of the bartender/mixology experts for season 3, as well as continuing his appearance for season 4. Russell is currently developing several reality television properties, is the CEO of the Cosmic Lifestyle Corporation, the first zero gravity hospitality company and is involved in many other ventures in and out of the beverage industries.





Crofter's Organic

Established in 1989, Crofter's Organic is a family-owned organic food manufacturer located in Parry Sound, Ontario Canada, a small town in northern Ontario, a few hours north of Toronto.

We are in the heart of the 30,000 Islands of Georgian Bay which is part of Lake Huron. UNESCO has recognized this unique part of the world by designating it a [Biosphere Reserve](#).

We continue to be family-owned and now employ over 30 people, making us one of the largest employers in the area.

Crofter's makes the best tasting, nutritious, organic fruit spreads possible with 1/3 less sugar than traditional preserves. We support your right to know what is in your food, so you can trust Crofter's to nourish your family with certified organic, Non-GMO Project Verified fruit spreads with nutritious fruit and just the right amount of sweetness.