



COCKTAIL RECIPES



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TOMAHAWK OLD FASHIONED

STRONG. MANLY. SOPHISTICATED. CLASSIC.

Revisiting the cocktail that started them all, our Maple Syrup Whiskey pairs wonderfully with the sweet and smoky flavors of bacon and bourbon.

- > **1 oz. Tomahawk**
- > **1 oz. Bacon-infused Tomahawk**
- > **3 dashes Angostura Bitters**

Stir with ice and strain over new ice in an old-fashioned glass.
Garnish with a flamed orange zest.



POWHATAN

SWEET. REFRESHING. TANGY.

Delicious in every situation, the sweetness of the Maple Whiskey is balanced with the acidity of the apple juice with an extra little kick from the Ginger Ale that will surprise your taste buds.

- > **1½ oz. Tomahawk**
- > **3 oz. Cloudy Apple juice**
- > **Ginger Ale**

Build all your ingredients in a Collins glass over ice. Garnish with an apple slice.



CRÈME BRÛLÉE IROQUOISE

CREAMY. SWEET. DESSERT.

All of the deliciousness of a crème brûlée with none of the headache. With the time you saved by not cooking, why don't you help yourself to a second glass?

- > **1½ oz. Tomahawk**
- > **½ oz. Sherry**
- > **½ oz. Orgeat (almond syrup)**
- > **1 whole egg**
- > **Hazelnut flavored meringue**
- > **Sugar to caramelize**

Shake the Tomahawk, the Sherry, the Orgeat and the whole egg together.

Fine strain in a martini glass.

Top with the hazelnut flavored meringue.

Sprinkle some sugar on top and caramelize with a blow torch.

Serve with a spoon.



TOMAHAWK PUKI PUKI DAIQUIRI

EXOTIC. REFRESHING. STRONG.

More akin to the native tribes of Hawaii rather than the Northern states, this cocktail is both refreshing and dangerous, as you'll only realize there's an alcohol content after a few glasses.

- > 1 oz. Tomahawk
- > 1 oz. White Rum
- > ½ oz. Overproof Rum
- > 1 oz. Lime juice
- > ½ Banana
- > Cinnamon

Flame slices of banana with the overproof rum, sprinkle some cinnamon on top.

Add the tomahawk and the white rum and let it burn for a few seconds to burn off a little bit of the alcohol.

Blend everything together with a scoop of ice.

Serve in a Collins glass with straws and garnish with a mint sprig.



BLACKFOOT COFFEE

CREAMY. COFFEE. DESSERT.

A true after-dinner treat, the smooth blend of coffee, maple and a light aroma of mint can—and will—replace your favorite dessert, without the headache of having to cook it.

- > 1 oz. Tomahawk
- > 1 oz. Vodka
- > 1/2 oz. Coffee syrup
(equal parts black coffee and sugar)
- > 1 oz. Heavy cream
- > 1/4 oz. Crème de menthe
- > -Powdered chocolate

Shake together the Tomahawk, the vodka and the coffee syrup and fine strain into a martini glass.

Blend the heavy cream with the Crème de Menthe to thicken the texture and cover the cocktail.

Dust some chocolate powder on top.



MISSIONARY'S PUNCH

EXOTIC. REFRESHING. SWEET.

A more fruity and, frankly, more interesting version of the Mojito. Next summer will definitely go by much faster with one of these in hand.

- > 3/4 oz. Tomahawk
- > 3/4 oz. White Rum
- > 1/2 oz. Apricot brandy
- > 1 oz. Lime juice
- > 2 oz. Pineapple juice
- > 6-8 mint leaves

Shake everything together and strain over ice in a Collins glass.

Garnish with a mint sprig.



FORBIDDEN FRUIT

SWEET. FRUITY. BUBBLES. MARTINI. COSMOPOLITAN.

A light and noble martini that will make it hard to go back to the usual Cosmopolitan. We added bubbles just because, well, everything is better with bubbles isn't it?

- > 1½ oz. Tomahawk
- > ½ oz. Chambord (or any berry liqueur)
- > ½ oz. Lime juice
- > 2 barspoons of Strawberry jam
- > Champagne or sparkling wine

Shake everything together except the sparkling wine and fine strain into a martini glass

Top with the sparkling wine



OPÉRATION NEPTUNE

SOUR, STRONG, REFRESHING.

To make a change from the usual Whiskey Sours, we present you with a refreshing cocktail that blends the aromas of maple and apple with the freshness of citrus.

- > 1 oz. Tomahawk
- > 1 oz. Calvados (or any apple brandy)
- > 1 oz. Orange Syrup
(simple syrup infused with orange zest)
- > 1 oz. Lemon juice
- > 1 dash of egg white

Shake everything together and fine strain into a martini glass.

Garnish with few drops of Angostura Bitters and an orange zest.



BITTERSWEET TREAT

BEER. REFRESHING. SOUR.

The bitterness of your favorite local IPA combined with the freshness of our Maple Whiskey and lemon juice.

A perfect cocktail for a not-so-perfect day. We're not gonna judge!

- > 1½ oz. Tomahawk
- > 1 oz. Lemon Juice
- > ½ oz. Simple Syrup
(equal parts sugar and water)
- > IPA
- > 2 dashes Angostura Bitters

Shake together the Tomahawk, the lemon juice and the simple syrup.

Strain over ice in a Collins glass.

Top with the IPA and float the Angostura Bitters.



REDSKIN DERBY

STRONG. REFRESHING. BITTER.

Take your favorite whiskey, add an ounce of Tomahawk and top it off with grapefruit juice.

Simple, yet surprisingly delicious. In the words of a wise Tribal Leader: "Betcha can't drink just one!"

- > 1 oz. Tomahawk
- > 1 oz. Jack Daniels
- > 3 oz. Grapefruit juice

Shake everything together and strain over ice in an old fashioned glass.

Garnish with a grapefruit wheel.



TOMAHAWK CAESAR / MARY

SMOKY. SPICY. SALTY.

A nice change from the simple beer after work, this cocktail is guaranteed to not only make you forget the boring day you had at work, but it will also help you wait that much longer for the dinner that STILL isn't ready, or the takeout that takes the long way home.

- > 1½ oz. Tomahawk
- > Islay Mist
- > 2 barspoons BBQ Sauce
- Steak spices
- > 4 dashes Tabasco Chipotle
- > ½ oz. Lemon Juice
- > 4 dashes Soy Sauce
- > Salt and pepper
- > 4 oz. Clamato or Tomato juice

Rim a Collins glass with the steak spices

Add all the ingredients except for the Islay Mist over ice and stir to mix.

Spray some Islay on top and garnish with your favorite vegetable.



ALGONQUIN TEA

HOT. DESSERT. LIGHT.

Why change a classic that works so well? Adding just a small amount of Tomahawk to the delicious Blueberry Tea has huge results, mostly in the delicious department of your taste buds. An ideal dessert cocktail for those who are watching their weight or don't wanna stay up all night.

- > ¾ oz. Tomahawk
- > ¾ oz. Grand Marnier
- > ¾ oz. Amaretto
- > Hot English Breakfast Tea

Pour everything in a mug and garnish with an orange wheel.



MANETOWA

ABSINTHE, REFRESHING, SOUR.

An unusual combination, maybe.
A delicious one, most certainly.

- > 1 oz. Tomahawk
- > 1 oz. Absinthe
- > 1 oz. Lime juice
- > 4 slices of cucumber
- > Filtered water

Pour the Tomahawk, the absinthe and the lime juice over ice in a Collins glass.

Top with filtered water and garnish with cucumber slices.



TOMAHAWK MEDICINE

SCOTCH. SMOKY. SPICY. REFRESHING.

We don't know how sick you have to be to need a prescription for this medicine, but we're trying desperately to find a doctor that will write it for us.

- > 1 oz. Tomahawk
- > ½ oz. Blended Scotch
- > ½ oz. Islay Scotch
- > ½ oz. Ginger Juice or two slices of ginger muddled
- > 1 oz. Lemon juice
- > ½ oz. Maple Syrup

Shake everything together and fine strain over ice in an old fashioned glass.

Garnish with candied ginger.



MAPLE CRUSTA

SWEET. REFRESHING. CITRUS.

Judging a book by it's cover is something we were told never to do.

For this cocktail, we're making an exception, because yes, it's just as good as it looks.

- > 1 oz. Tomahawk
- > 1 oz. Jack Daniels
- > 1 barspoon Maraschino
- > ½ oz. Orange Syrup
(Simple Syrup infused with orange zest)
- > ½ oz. Lemon juice
- > 2 dashes Orange bitters
(Angostura Orange)

Cut off both ends of a lemon and carefully remove the pulp to leave a barrel-shaped shell of skin.

Place in top of a wine glass and rim the lemon with sugar.

Shake everything together and fine strain over crushed ice.

Garnish with an orange slice and mint sprig.



TOMAHAWK WHISKY

Tomahawk Maple Whisky is a delicious combination of eight-year-old Canadian Rye whiskey, maple syrup and natural maple flavoring.

The mix between Rye Whisky and maple syrup creates an amazingly smooth taste, perfect for all occasions.

ABV: 32%

Country: Canada

The Tomahawk range includes a Maple Whisky and a Maple Cream, both using Grade A Canadian Maple Syrup.

Tomahawk Maple Whisky is imported exclusively by Magical Spirits located at 1700 Market Street in Philadelphia, Pennsylvania. Please call 908-309-7525 for more information.





IMPORTED EXCLUSIVELY BY
MAGICAL SPIRITS
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