

RECIPES FOR
GINS

Summer & Winter



FRESHWATER
DISTILLERY



Summer

Freshwater Distillery wants to help you cherish your summers and find adventure with our gin.

Canadian Summers can vary a lot; we get sweltering days by the pool and also wake up to chilly breezes off the lake. Freshwater Distillery is glad to give you cocktail ideas for every occasion. Riff on the recipes to suit your taste - it's hard to go wrong with our spirits.



ALICE HACKETT aka THE 1828

Perfect for the end of Summer, this cocktail plays well with the delicious notes of apple in our Darkwater Gin. It will almost make you excited for autumn.

Ingredients

DARKWATER GIN	2 OZ
LEMON JUICE	0.5 OZ
DUNTROON EMPIRE CYDER	2OZ
SODA WATER	
APPLE SLICE (GARNISH)	

Add Darkwater Gin, lemon juice and ice to a cocktail shaker and shake vigorously. Strain into a Collins glass. Add cider and top with soda water. Garnish with apple slice.



CLASSIC GIMLET

Our Clearwater Gin is a natural pairing with fresh lime juice. This simple and refreshing cocktail lets these two flavors dance together beautifully. If desired, fresh herbs can be added to the cocktail; mint, basil and sage work excellently.

Ingredients

CLEARWATER OR DARKWATER GIN	2.5 OZ
FRESHLY SQUEEZED LIME JUICE	0.5 OZ
SIMPLE SYRUP	1/2 OZ
LIME WHEEL (GARNISH)	

Add Clearwater Gine, lime juice, simple syrup and ice to a cocktail shaker. Shake vigorously. Strain into a cocktail glass filled with ice. Garnish with a lime wheel.



CUCUMBER SAKETINI

This cocktail is subtle, dry and invigorating. Save this recipe for a scorching day by the pool, or even for a day spent inside escaping the heat; it's hard to go wrong with a Cucumber Saketini.

Ingredients

CLEARWATER GIN	1 OZ
SAKE	2.5 OZ
LEMON JUICE	1 WHOLE LEMON
CUCUMBER JUICE	1 OZ

Make the cucumber juice:

Using a vegetable peeler, peel two strips of English cucumber for garnish. Using a microplane or box grater, grate half of the cucumber. Squeeze grated cucumber over a bowl to collect the juice. Strain the juice and set aside.

Make the cocktail:

Add Clearwater Gin, sake, lemon juice, cucumber juice and ice to a cocktail shaker. Shake vigorously. Strain into martini glass. Garnish with the delicate cucumber slice.



CANADIAN TUXEDO

As the name implies, this is an elevated version of one of Canada's favorite cocktails. Our Clearwater Gin plays well with the spicy, savory and tart elements of this drink. You can dress this cocktail up or down; add as many snackable garnishes as you like.

Ingredients

CLEARWATER GIN	2.5 OZ
CLAMATO / CAESAR MIX	1.5 OZ
PICKLE JUICE	0.5 OZ
DASH OF HORSERADISH	
3 CHIVE BLOSSOMS TO GARNISH	

Add Clearwater Gin, Caesar/Clamato mix, pickle juice, horseradish and ice to a cocktail shaker. Shake vigorously. Strain into a tall glass filled with ice. Garnish with chive blossoms.





LONDON BUCK

Deceptively simple to make, this cocktail is a crowd favorite. The warm and spicy notes in the ginger beer highlight the stormy, complex notes of our Darkwater Gin.

Ingredients

DARKWATER GIN	2 OZ
GINGER BEER	4 OZ
LIME JUICE	1/4 OZ

Fill a tall glass with ice, combine ingredients and stir.



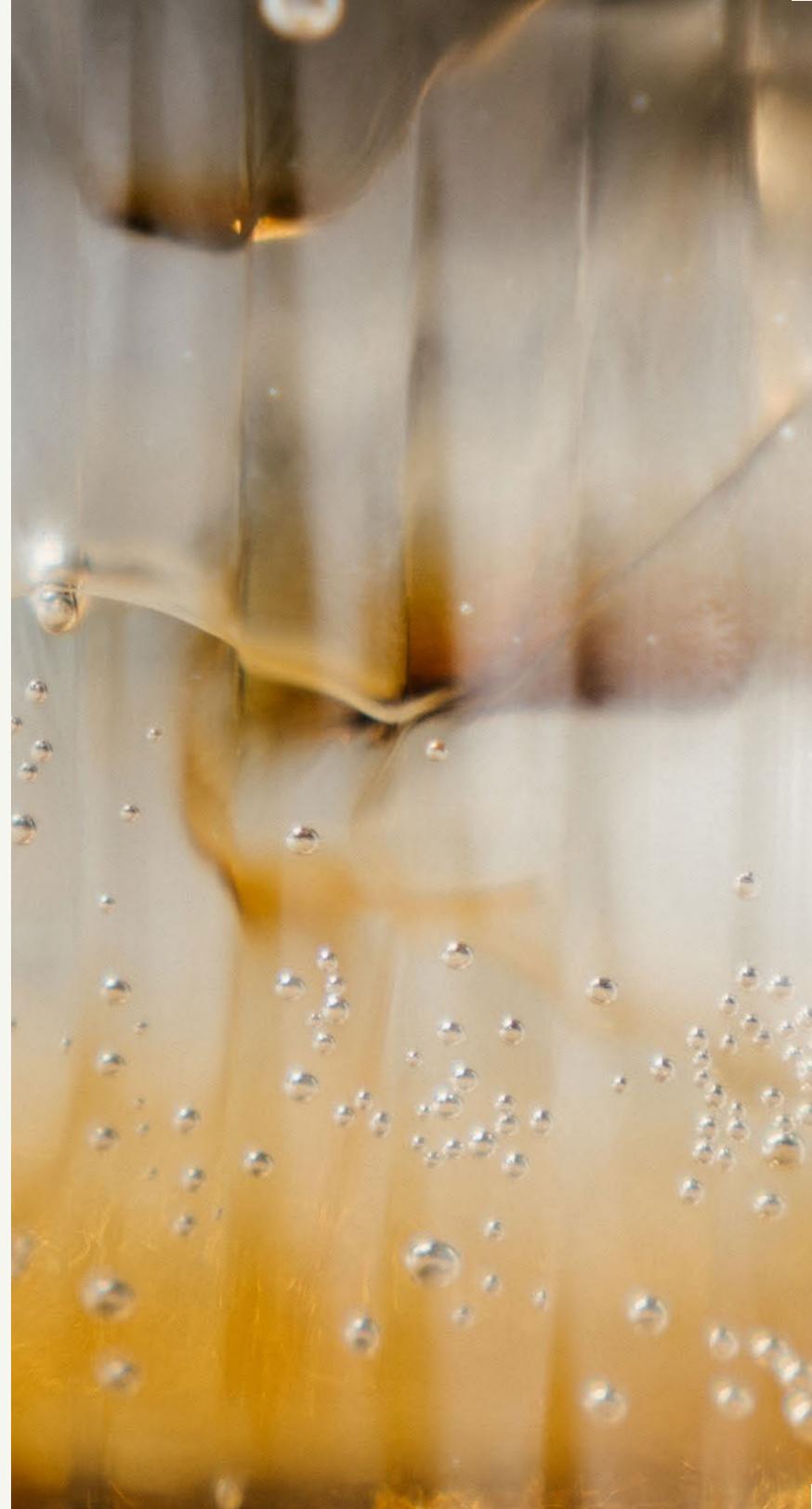
TOM COLLINS

This classic cocktail will remind you of a more sophisticated spiked lemonade; it's all you could want on a hot afternoon.

Ingredients

DARKWATER GIN	2 OZ
LEMON JUICE	1 OZ
SIMPLE SYRUP	0.5 OZ
CLUB SODA	TO TASTE
LEMON OR ORANGE (GARNISH)	
LUXARDO CHERRY (GARNISH)	

Add Darkwater Gin, lemon juice, simple syrup and ice to a cocktail shaker. Shake vigorously. Fill a Collins glass almost to the top with ice. Strain contents of the cocktail shaker into the glass. Fill remaining space in the glass with club soda and stir. Garnish with lemon slice and luxardo cherry.



LONG DARK TEATIME OF THE SOUL

A tribute to Douglas Adams (one of our favourite authors), this cocktail features flavors familiar to the English palette. If serving iced, replace granulated sugar with simple syrup.

Ingredients

DARKWATER GIN	1 - 2 OZ
BLUE MOUNTAIN TEA CO. ROOIBOS VANILLA EARL GREY	8.5 OZ
SUGAR	TO TASTE

Brew tea and chill in the fridge if serving cold. Add gin and tea to a mug, stir in sugar to taste. If serving cold, add tea and gin to a tall glass filled with ice. Add simple syrup to taste.



THE MANASSO

Named after an almost century old shipwreck discovered in Georgian Bay, this cocktail exudes the luxury of the 1920s. Serve this refreshing and lightly floral cocktail for an evening of refinement.

Ingredients

DARKWATER GIN	2 OZ
LEMON JUICE	0.75 OZ
SIMPLE SYRUP	0.75 OZ
CHAMPAGNE OR DRY SPARKLING WINE	2 OZ
ROSEWATER	0.25 OZ
ROSE PETAL (GARNISH)	

Add Darkwater Gin, lemon juice, simple syrup and rosewater to a cocktail shaker. Shake vigorously. Pour in a champagne flute and fill the remaining space with champagne. Let the rose petal float atop the cocktail.



Winter

At Freshwater Distillery, we understand Canadian winters.

Canadian winters can mean a lot of things; muddy boots just inside your front door, scraping your windshield first thing in the morning, building a snow fort with your kids, or even a snowshoe trek through the woods. However you spend your winter, we know that residents of The Great White North need their bones warmed after a long, cold day.

So break out the Hudson Bay blanket, your coziest slippers and whip up Freshwater Gin cocktails for your friends and family.



GEORGIAN BAY WARMER

This Freshwater original can be sweet or savory; either way, it is the perfect cocktail to help you wind down. A dark night on the frozen Georgian Bay inspired this core-warming cocktail.

Ingredients

DARKWATER GIN

2 OZ

CINNAMON ROOIBOS TEA

4 - 6 OZ

Steep tea in a mug. Add gin to tea and stir. Add milk and local honey to taste. Stir again.



HIBERNATING BEAR

Inspired by local wintertime adventures, we partnered with our local Duntroon Cyder House to thaw you out with this cocktail. This hot drink is deliciously sweet and balanced with warm aromatics to warm up those frozen fingers and toes. Curl up by the fire and feel the warmth of the Hibernating Bear. This recipe makes two cocktails.

Ingredients

CLEARWATER GIN	1 OZ
DUNTRON STANDING ROCK CYDER	2 CUPS
LOCAL MAPLE SYRUP	1/2 OZ
CINNAMON STICK	0.5 STICK
CLOVES	4 - 5 SPRIG

In a saucepan, combine cider, maple syrup and spices. Steep on very low heat for twenty minutes. Garnish mugs by dipping the rims in maple syrup, then dusting with cinnamon. Stir in Clearwater Gin before serving.





AFTER NINE

A delicious concoction from the mind of Jim Meehan of PDT Cocktail Bar in NYC. Inspired by the stunning French Alps, this cocktail almost transports you there.

Ingredients

CLEARWATER OR DARKWATER GIN	1 OZ
FRESH LAVENDER TISANE	8.5 OZ
MARIE BRIZARD CACAO BLANC	0.5 OZ
CHARTREUSE VEP VERTE	1.5 OZ

Prewarm a heat resistant mug by pouring hot water in, then pouring it out after two minutes. Combine all ingredients in the mug and stir. Garnish with a sprig of lavender.



CHAMOMILE COMLA

This Freshwater original cocktail is the perfect nightcap. The relaxing qualities of chamomile make this spiked tea the perfect end to a night of revelry, or just the thing you need to unwind after a busy day.

Ingredients

CLEARWATER GIN	2 OZ
CHAMOMILE TEA	1 BAG / TBSP
TONIC SYRUP	1 OZ
SIMPLE SYRUP OR WHITE SUGAR	1 OZ / TBSP
HOT WATER	4 - 6 OZ

Steep tea to desired strength. Add remaining ingredients and stir. Take a deep breath and relax.





HOT GIN TWIST

When the Thames froze over in the winter of 1822, Londoners turned to this cocktail to keep them warm. Poet John Timb wrote 149 lines of poetry extolling the virtues of this cozy drink. We hope you love it just as much as he did.

Ingredients

CLEARWATER GIN	2 OZ
FRESH LEMON JUICE	1 OZ
SIMPLE SYRUP OR WHITE SUGAR	1 OZ / TBSP
LEMON TWIST	1 TWIST
HOT WATER	4 - 6 OZ

Boil water. Combine remaining ingredients in a heat proof mug or insulated cup/thermos. Add hot water and stir. Garnish with lemon twist.



HOT GIN & TONIC

Our Darkwater Gin adds complexity to this classic cocktail. If you haven't tried this new twist on a gin and tonic, try it at your next get together. It will be an instant hit.

Ingredients

DARKWATER GIN	2 OZ
TONIC SYRUP	1 OZ
HOT WATER	3 OZ
ORANGE TWIST	1 TWIST

Combine all elements in a heat proof glass or mug. Stir.
Garnish with orange twist.



SPIKED LONDON FOG

This classic drink is perfect for a cozy night in. The warm and savory notes of Earl gray tea work well with our stormy Darkwater Gin. Vanilla and lavender would be welcome additions to this delicious cocktail, but you can really make it your own with your selection of garnishes. Have fun and find your London style.

Ingredients

CLEARWATER OR DARKWATER GIN	1 - 2 OZ
OAT MILK OR REGULAR MILK	8.5 OZ
SUGAR OR SIMPLE SYRUP / VANILLA SIMPLE SYRUP	1 OZ / TBSP
EARL GREY / VANILLA EARL GREY TEA	1 BAG / TBSP

Heat milk in a saucepan, but be careful not to burn it. Add gin, tea and simple syrup to a heat resistant mug. Steep to desired strength. Stir and garnish with lavender, cinnamon, or whatever you desire.



THE BULLSHOT

Warm and savory, this cocktail will rejuvenate you after a long winter hike. Perfect to be carried in a thermos, or enjoyed in a mug at home.

Ingredients

CLEARWATER GIN	1 OZ
WARM BEEF CONSOMME	2 OZ

Warm beef consomme in a saucepan. Combine consomme with Clearwater Gin in a heatproof mug or thermos. Ideally, serve with a generous French dip sandwich.



Freshwater Distillery Inc.



Thank you to our local friends.

Duntroon Cyder House

duntrooncyderhouse.com

Dirty Leather

[instagram.com/dirty_leather_work](https://www.instagram.com/dirty_leather_work)

South Bay Fields

southbayfields.ca

Blue Mountain Tea Co.

bluemountainteaco.com

The Spice Trader

thespicetrader.ca

