

Irish
whiskey

Cocktail and mixed drinks

A Short guide
to innovative mixology





The Irish Whiskey Old Fashioned

Irish Whiskey Cocktails are on the rise...

Even if you've never been to Ireland, you'll recognise the Irish character a mile away. We're warm, sociable, easy-going and approachable. We'll never shy away from a bit of fun, but we know when to take things seriously. If you put us in a crowd anywhere in the world, we'll tend to get along with everyone.

Irish Whiskey shares many of those traits, it's a joy to get to know, whether that be for the novice whiskey drinker or the connoisseur alike. You can enjoy it straight or on-the-rocks, and it works wonderfully in mixed drinks.

For many decades, Irish Whiskey has captured the love of cocktail drinkers worldwide as the essential ingredient in the world-famous Irish Coffee, but now, Irish Whiskey cocktails of all styles are on the rise. As broader cocktail culture continues to flourish around the globe, drinks are now being created to satisfy all tastes. Whether that be as an aperitif or digestif around a meal or a stirred down robust sipper or as a more sessionable highball or sour, Irish Whiskey is the tool of choice for many bartenders.

The opportunities for Irish Whiskey Cocktails and mixed drinks are endless.

Cocktails demonstrate the versatility of Irish Whiskey, its complex flavours and overall balance make it perfect for mixing. Depending on the Irish Whiskey of choice the luscious array of flavours can be accentuated without overpowering a cocktail.

The depth and diversity of the Irish Whiskey category is seen through the rich mix of mash bills, yeast strains and cask-finishes being employed by our distilleries and bonders. Bartenders love the variety which Irish Whiskey brings to their counter, the fruitiness, spiciness and wonderful textures that allow them to build fantastic drinks while expressing their own creativity.

Irish Whiskey has become a key tool for Bartenders globally who are focused on pushing the boundaries of their craft and creating new innovative styles of cocktails.

Irish whiskey is adaptable. It can be used in low-abv Highballs which make exceptional aperitifs or punchier full-flavoured cocktails which make fantastic digestifs. With the array of styles and flavours available in the Irish Whiskey category today the possibilities are unlimited.

This is an Irish Whiskey Cocktail guide, it highlights fantastic Irish Whiskey cocktails, mixed drinks and includes some twists on the Classics. There are simple, straightforward recipes for use at home or in a bar which showcase how cocktails can be transformed through the use of Irish Whiskey. Although, as with every Bartender and Brand Ambassador nowadays showcasing their own unique twists, there's nothing holding you back from improvising and modifying these recipes to your taste's desire.

The Cocktails in this guide are divided into 4 categories through which Irish Whiskey works best:

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|-----------|--------------------------|-----------|-------------------------|
| 1. | Coffee Cocktails | 3. | Shaken Cocktails |
| 2. | Stirred Cocktails | 4. | Highballs |

When selecting your Irish Whiskey of choice for these cocktails it is important to understand the 4 main styles of Irish Whiskey:

All Irish Whiskey must be matured in wooden casks for at least 3 years and bottled at no less than 40%abv.

Pot Still Whiskey

This is a unique style of whiskey to Ireland, made from a mixed mash of malted and un-malted Barley, and can contain up to 5% other grains and distilled in pot stills.

Key liquid profiles: *Oily and creamy texture, spice-full and pronounced flavours, peppery notes throughout.*

Malt Whiskey

This style of whiskey is made from 100% malted barley and is distilled in pot stills.

Key liquid profiles: *Distinctive fruit notes, apples and citrus, plentiful floral notes. When Peat is used in malting, there can be a distinct smokiness.*

Grain Whiskey

Generally made from a mixed mash containing up to 95% maize or wheat and is continuously distilled in Column stills.

Key liquid profiles: *Soft and sweet profiles, can be influenced incredibly by high quality casks.*

Blended Irish Whiskey

Any style of whiskey containing 2 or more of the above component whiskeys, such as pot-still + grain or malt + grain or in some cases pot-still + malt + grain.

Key liquid profiles: *Dependent on the component whiskeys used, blended whiskeys can be as simple or complex as a blender may choose. The opportunities are endless.*

The style of whiskey can be chosen depending on the flavours you would like to accentuate in your cocktail creation. If you want to celebrate Ireland and Irishness then you can't do much better than enjoying an Irish Whiskey cocktail.

1. Coffee Cocktails

It's safe to say there are more coffee drinkers in the world than whiskey, but what happens if we mix the two? We may just convert that coffee drinker to an Irish Whiskey drinker through a superb coffee cocktail. These cocktails offer an irresistible mix of Irish whiskey and caffeine, making them perfect to kick off any party or as a follow-up to a great meal.



The Irish Coffee



The Irish Coffee

When Joe Sheridan created the *Irish Coffee*, he first made it famous at the Foynes Flying Boat terminal in Co. Limerick before bringing it to the Buena Vista Café in San Francisco where it still reigns supreme. In the 1950's the *Irish Coffee* travelled the world, becoming Ireland's most famous cocktail and it's still as great today... The ultimate welcome drink.

Ingredients

- * 35.5ml of Irish Whiskey
- * 120ml freshly brewed coffee
- * 1 level teaspoon of Demerara Sugar/ 15ml Demerara Sugar Syrup
- * Lightly whipped heavy cream

Directions

- * Pre-heat a 6oz Irish Coffee glass
- * Add the Irish Whiskey, Coffee and Demerara sugar and stir well.
- * Pour the lightly whipped cream over a spoon to float on top.

Optional Garnishes: Grated Nutmeg or Grated dark chocolate.

Sugar Syrup prep: Combine equal parts sugar & water in a saucepan over medium heat, stir to dissolve the sugar and allow to thicken. Store in the refrigerator in bottles for up to 3 weeks.

The Irish Whiskey Espresso Martini

An Irish Whiskey riff on one of the most popular cocktails in the bars and restaurants throughout Ireland, suitable for any dining occasion.



The Irish Whiskey Espresso Martini

Ingredients

* 35.5ml Irish Whiskey

* 35.5ml Fresh brewed espresso

* 15ml Kahlua/Tia Maria/Hot Irishman coffee Liqueur

* 10ml Demerara Syrup

Directions

* Combine the ingredients in a cocktail shaker.

* Fill shaker with Ice & Shake vigorously.

* Double-strain into your glass of choice.

We recommend using a ex-bourbon matured Malt or Pot Still bringing the sweeter notes to the fore to balance the bitter coffee.

This cocktail can be batched up and served as over-ice as a cold brew alternative, providing a refreshing options for parties & events.

2. Stirred Cocktails

These spirit-forward cocktails are stirred down with ice to gently combine the ingredients and not over dilute the cocktail. Rounded and in some cases robust, these cocktails are the perfect slow sippers or as an accompaniment to a meal.

As a rule of thumb if the cocktail doesn't contain citrus juices it can be stirred rather than shaken.



The Irish Whiskey Old Fashioned

The Irish Whiskey Old Fashioned

Dating back to the 1800's, the Old Fashioned is one of the original Whiskey cocktails and is widely regarded as the most popular cocktail in the world.

Ingredients

✦ 50ml Irish Whiskey

✦ 2 dashes of Angostura Bitters

✦ 1 dash of Orange Bitters

✦ 15ml Sugar Syrup

Directions

✦ Combine ingredients in a mixing glass.

✦ Fill with ice & stir down.

✦ Strain into a rocks glass with ice.

✦ Spritz & Garnish with an Orange peel.

We recommend using a full-flavoured, robust ex-bourbon matured Irish Whiskey for a more traditional approach, or alternatively experiment with ex-sherry or ex-wine matured Irish Whiskeys and demerara syrup.

This cocktail can be easily adaptable & can be experimented with to accentuate different flavours.

Irish Whiskey Tipperary

Making it's first appearance in Cocktail culture during World War I at a time when the song 'It's a long way to Tipperary' was a soldiers favourite. This classic *Irish Whiskey* cocktail remains popular today showcasing the triumphant use of *Irish Whiskey* in cocktails for over 100 years.

Ingredients

‡ 35.5ml of Irish Whiskey

‡ 10ml Green Chartreuse

‡ 25ml Sweet Vermouth

‡ 2 dash Angostura Bitters

Directions

‡ Combine ingredients in a mixing glass.

‡ Fill with ice & stir down.

‡ Strain into your chosen glass, ice optional.

‡ Spritz & Garnish with an Orange peel.

We recommend a full-flavoured multi-cask matured Irish Whiskey for the Tipperary as you will need a whiskey which will stand up to the Chartreuse & Sweet Vermouth.



Irish Whiskey Tipperary

Irish Whiskey Boulevardier

Irish Whiskeys answer to the Negroni, a robust 3 ingredient stirred down cocktail containing only 3 ingredients. The perfect digestif and long evening sipper, a feast for the taste buds.

Ingredients

✦ 35.5ml of Irish Whiskey

✦ 35.5ml Sweet Vermouth/*Antica Formula*

✦ 35.5ml Campari

Directions

✦ Combine ingredients in a mixing glass.

✦ Fill with ice & stir down.

✦ Strain into your chosen glass, ice optional.

✦ Spritz & Garnish with an Orange peel.

We recommend using a robust ex-sherry matured whiskey in his cocktail to balance the bitterness of the Campari and allow the Vermouth to bring out the fruits in the whiskey.

Irish Whiskey Boulevardier



3. Shaken Cocktails

Many of our favourite cocktails are shaken rather than stirred, this helps combine the citrus juices and ensures our favourite sour cocktails are well-balanced. The sweeter and rounder Irish Whiskeys shine through incredibly in these cocktails.

Irish Whiskey Sour



Irish Whiskey Sour

The world-famous *Whiskey* sour reaches new depths of complexity with the inclusion of *Irish Whiskey*.

Ingredients

⌘ 50ml Irish Whiskey

⌘ 25ml Fresh Lemon Juice

⌘ 15ml Sugar Syrup

⌘ 1 egg white

Directions

⌘ Combine ingredients in a cocktail shaker.

⌘ Dry-shake vigorously with no ice to emulsify the egg white.

⌘ Fill shaker with Ice & shake vigorously again.

⌘ Double-strain into a Rocks glass.

Optional garnish of 3 drops of bitters which will combine with the flavour.

We recommend using any of your favourite Irish Whiskeys for cocktails in your whiskey sour: Each style, Pot Still, Malt, Grain or Blend will give you a unique Whiskey sour.



Bog Warrior

Bog Warrior

A peated *Irish Whiskey* cocktail which has become a staple of menus around Ireland. Exceptionally well rounded and balanced twist on a whiskey sour.

Ingredients

‡ 35.5ml Peated Single Malt

‡ 20ml Tawny Port

‡ 15ml Lemon Juice

‡ 15ml Simple Syrup

‡ 3 Dash Orange Bitters; 1 Dash Angostura

‡ 1 egg white

Directions

‡ Combine ingredients in a cocktail shaker.

‡ Dry-shake vigorously with no ice to emulsify the egg white.

‡ Fill shaker with Ice & shake vigorously again.

‡ Double-strain into a Rocks glass.

We recommend using a Peated Irish Single Malt to perfect this cocktail, alternatively a Peat cask matured whiskey can also be used.

The Irish Whiskey Side Car

Irish Whiskey can also be a fantastic alternative for some of the more brown spirit forward Classics such as the Side Car. Traditionally made with cognac, a more fruit forward style of *Irish whiskey* brings out those more fruit driven notes.

Ingredients

‡ **50ml Irish Whiskey**

‡ **25ml Triple Sec/Cointreau**

‡ **25ml Lemon Juice**

Directions

‡ **Combine Ingredients in a cocktail shaker.**

‡ **Add ice and shake hard.**

‡ **Double-strain in a pre-chilled glass.**

‡ **Garnish with an Orange peel.**

The fruitier the better for your Irish Whiskey choice here, any of your favourite Malts or Pot Still should work exceptionally well.



The Irish Whiskey Side Car

Irish Tiki Sour

Irish Tiki Sour



The image of the island of Ireland with its wild Atlantic climate may be light years away from the image of an exotic, sun-kissed island in the tropics, but when it comes to cocktails, Irish and Tiki go hand-in-hand. Substituting Irish whiskey for rum makes for exciting possibilities.

Ingredients

✦ 50ml Irish Whiskey

✦ 25ml Pineapple juice

✦ 25ml Orange Juice

✦ 15ml Lemon Juice

✦ 15ml Orgeat Syrup

Directions

✦ Combine ingredients in a cocktail shaker.

✦ Fill with ice and shake vigorously.

✦ Double-strain in a long glass.

✦ Garnish with a mint sprig and an orange slice.

A sweet vanilla forward Blended Irish Whiskey will work incredibly well in this cocktail, balancing the juices to perfection.

4. Highballs

These built in the glass cocktails are shining stars throughout the best cocktail bars in the world. Famed for their refreshing flavours and their simplicity to make, the Irish Whiskey highball should be a staple of any cocktail selection. Each cocktail can be built in the glass it will be served in, over ice and given a short stir before they are served. The simplicity & speed of preparation make these cocktails accessible to even the most traditional of Irish pubs.

Honey Hi-ball



Honey Hi-ball:

⌘ **35.5ml Irish Whiskey**

⌘ **10ml Honey Syrup**

⌘ **Top with Soda & garnish with a Mint Sprig**

Apple Hi-Ball:

⌘ **35.5ml Irish Whiskey**

⌘ **10ml Longueville House Apple Brandy/ Calvados**

⌘ **10ml Sugar Syrup**

⌘ **Top with Soda & garnish with an apple slice**

Lemon Hi-Ball:

⌘ **35.5ml Irish Whiskey**

⌘ **15ml Lemon juice**

⌘ **2 dash of Angostura Bitters**

⌘ **Top with Ginger Ale & Garnish with a Lemon Slice**

A sweet vanilla forward Blended Irish Whiskey will work incredibly well in this cocktail, balancing the juices to perfection.



Honey Hi-ball

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