



COCKTAILS

# BRENNEHATTAN

ADDING THE QUINTESSENTIAL 'JE NE SAIS QUOI'  
TO A NEW YORK CLASSIC

—  
2 oz Brenne

1 oz sweet vermouth

3 dashes of aromatic bitters

—  
STIR WITH ICE AND SERVE UP IN A COUPE OR MARTINI GLASS.  
GARNISH WITH A BRENNE SOAKED CHERRY.



# HIGHBALL

THE EPITOME OF 'PUR ET SIMPLE'

1.5 oz Brenne  
Ice (to the top of the glass)  
1-2 dashes of aromatic bitters  
3-4 oz of seltzer water

GIVE A GENTLE STIR AND  
GARNISH WITH A LEMON WHEEL.



# COUTURE NOUVEAU

A VERY BRENNE TWIST ON THE CLASSIC OLD FASHIONED

—  
2.5 oz Brenne

1 small raw sugar cube

3-4 dashes of orange or lavender bitters

1 tsp water

large ice cube or sphere

—  
Muddle sugar, bitters and water until dissolved.  
Add Brenne and ice to the mixture in a rocks glass.  
Garnish with a Brenne-soaked cherry.  
For flair, add smoked lemon and orange peels.



# BRENNE SIDECAR

A SULTRY RIDE IN A CLASSIC BUILT 'POUR DEUX'

4 oz Brenne

1.5 oz fresh-squeezed lemon juice

1.5 oz Grand Marnier

SHAKE INGREDIENTS VIGOROUSLY WITH ICE FOR 30 SECONDS.  
STRAIN AND POUR IN COUPES OR MARTINI GLASSES. GARNISH  
WITH ORANGE WHEELS OR TWISTS. NO SUGAR RIMS NÉCESSAIRE.



*SERVES TWO*



# AMÉRICANE EN PARIS

**AN AUTHENTIC TASTE OF FRENCH 'SAVOIR FAIRE'**

- 2 oz Brenne
- ½ oz sweet vermouth
- ½ oz Drambuie Liqueur
- ½ oz Licor 43
- 2 dashes orange bitters

**SHAKE WITH ICE AND SERVE IN A COUPE  
OR MARTINI GLASS WITH AN ORANGE TWIST.**



*\*AS SEEN AT OCEANIA IN NYC*



# BRENNE BELLE REVE

**A DREAMY RECIPE FOUND BEHIND THE BAR,  
NOT BEHIND BARS**

---

2 oz Brenne

¾ oz Cointreau

½ oz fresh grapefruit juice

1 dash orange bitters

---

**STIR WITH ICE - STRAIN INTO A ROCKS GLASS.  
OPTIONALLY, ADD ONE LARGE CUBE. GARNISH  
WITH A SINGLE SPRIG OF ROSEMARY.**



*AS SEEN AT LE DISTRICT IN NYC*



# GINGER BRENNEHOUSE

A FESTIVE FRENCH WAY TO 'SAVEUR' THE HOLIDAYS

—  
2 oz Brenne

1.5 oz ginger liqueur

1.5 oz fresh-squeezed lemon juice

—  
**SHAKE WITH ICE AND SERVE UP IN A COUPE  
OR MARTINI GLASS. GARNISH WITH CANDIED  
GINGER AND A LMEON TWIST.**



*\*AS SEEN AT FINE & RARE IN NYC*





## BRENNE FRENCH 75

**MAKE 'AMOUR' NOT WAR WITH  
THIS BRUNCH FAVORITE**

- 1 oz Brenne
- ½ oz simple syrup
- ½ oz fresh-squeezed lemon juice
- ½ oz elderflower liqueur
- 2.5 oz prosecco or champagne

**COMBINE THE FIRST FOUR INGREDIENTS  
(NOT THE SPARKLING WINE) AND SHAKE VIGOROUSLY. STRAIN  
THE LIQUID INTO A CHILLED CHAMPAGNE FLUTE AND CAREFULLY  
ADD THE SPARKLING WINE. SLOWLY SINK A BRENNE-SOAKED  
CHERRY TO THE BOTTOM.**



# BRENNE MINT JULEP

A TRÉS FINE JULEP RECIPE THAT WILL MAKE YOU  
'MIND YA MANNERS'

- 
- 2.5 oz Brenne
  - $\frac{3}{4}$  tsp superfine sugar
  - $\frac{1}{2}$  tsp grated raw ginger
  - 10 mint leaves
  - Splash of seltzer
- 

MUDDLE SUGAR, GINGER AND MINT INTO A PASTE. MIX WITH  
BRENNE AND SELTZER IN AN ICE-FILLED GLASS. GENTLY STIR AND  
GARNISH WITH A SPRIG OF FRESH MIN.



# BRENNE LAFAYETTE

THE COCKTAIL THAT SINGS, 'JOIE DE LIBERTÉ'!

- 
- ¾ oz Brenne
  - ¾ oz Bluecoat American Dry Gin
  - 1 oz Cointreau
  - ¾ oz fresh-squeezed lemon juice
  - Cranberry juice to taste

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COMBINE ALL INGREDIENTS WITH ICE  
AND SHAKE VIGOROUSLY. STRAIN AND SERVE IN  
A ROCKS GLASS. GARNISH WITH AN ORANGE WEDGE.



BRENNE  
GRÂCE ET SAVEUR  
WHISKY  
COGNAC, FRANCE



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