

MILAM & GREENE

W H I S K E Y

DRINK SUGGESTIONS

You should always savor this delicious whiskey the way you want to, whether it be straight, on the rocks, in a delicious cocktail or as a “Simple Serve.”



THE MILAM & GREENE SIMPLE SERVE

Our whiskey is so good, it doesn't necessarily need to be used in a fancy cocktail, but you can enhance the perfect pour of Milam & Greene by personalizing it to your own palate. There are hundreds of aromatics that can be found in a glass of Milam & Greene. Simple items like an orange, lemon, or grapefruit rind with water and/or ice can enhance our whiskey to help create your perfect “Simple Serve.”

THE TOOLS

Peeler or channel knife

Fresh citrus fruits: an orange, a lemon & a grapefruit

Room temperature spring water (not tap) & ice

THE PROCESS

Pick your favorite Milam & Greene Whiskey

Pour into a glass, then nose & taste

Choose two fruit rinds that will compliment your whiskey

Express or squeeze the oils on the top of each hand

Nose the whiskey, then smell the oils on the left hand

Nose the whiskey, then smell the oils on your right hand

Choose your favorite combination, then zest that rind into your glass and drop it in

Ask yourself: How does it taste?

Not there yet? If not, play with water or ice or a bit of both

Now how does it taste?

Congratulations! You have your personalized “Simple Serve” of Milam & Greene

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MILAM MULE

1.5 oz. Milam & Greene Triple Cask Bourbon
.25 oz. fresh lime juice
.25 oz. simple syrup
2.5 oz. ginger beer (or to taste)

Combine the whiskey, lime juice and simple syrup in a shaker, shake with ice for at least 20 seconds, strain into a serving glass or mule mug, add fresh ice, fill with ginger beer and add a lime for garnish



BROWN DERBY

1.5 oz. Milam & Greene Triple Cask Bourbon
1 oz. fresh grapefruit juice
.75 oz. honey syrup

Combine all ingredients in a shaker with ice, vigorously, strain into a chilled coupe glass, and garnish with a grapefruit peel



M&G BLINKER

2 oz. Milam & Greene Port Finished Rye
1 oz. freshly squeezed pink grapefruit juice

Combine all ingredients into a shaker with ice, shake for at least 20 seconds, strain into a chilled glass and garnish with a lemon peel



M&G JUNIOR

2 oz. Milam & Greene Port Finished Rye
.75 oz. fresh lime juice
.5 oz. Benedictine
2 dashes of Angostura Bitter

Shake all ingredients with ice for at least 20 seconds and strain into a chilled glass