

# Cold Brew Old Fashioned

MAKES 1 SERVING



## INGREDIENTS:

- 1.5 OZ CUT ABOVE WHISKEY
- 0.75 OZ COLD BREW CONCENTRATE
- 0.25 OZ SIMPLE SYRUP

## GLASS & ARNISH:

- LOWBALL GLASS OR COUPE
- ORANGE TWIST

## METHOD:

1. BEGIN BY FILLING A COCKTAIL SHAKER WITH ICE.
2. ADD THE CUT ABOVE WHISKEY, COLD BREW CONCENTRATE, AND SIMPLE SYRUP TO THE SHAKER.
3. SHAKE WELL TO COMBINE AND CHILL THE INGREDIENTS.
4. STRAIN THE MIXTURE INTO A LOWBALL OR COUPE GLASS OVER FRESH ICE.
5. EXPRESS THE OILS FROM AN ORANGE TWIST OVER THE TOP OF THE GLASS, THEN GENTLY RUN IT ALONG THE RIM FOR A HINT OF CITRUS FRAGRANCE.
6. PLACE THE ORANGE TWIST INTO THE DRINK AS A GARNISH TO COMPLETE THE PRESENTATION.

*The Cold Brew Old Fashioned is a bold fusion of rich coffee and whiskey with a touch of sweetness and a whisper of citrus.*

MOCKTAIL  
*Fantasia* 