

MAID OF THE MEADOW COCKTAILS

Created as a salute to
the abundance of wild,
local botanicals.

Beautiful on the rocks,
with a splash of club soda
and lemon, or as the base
spirit in an artful cocktail.



A LOVELY NOSE OF HONEY AND
PEACHES, AND A PALETTE OF LEMON
BALM, RASPBERRY AND ROASTED ROOT.

MAID IN THE FOREST

- 1 ½ oz Maid of the Meadow
- ½ oz Yellow Chartreuse
- ¾ oz Fresh Lemon Juice
- ½ oz Tarragon Syrup
- 10 Drops Bennet Wild Hunt Bitters
- Absinthe Spray



SHAKE ALL INGREDIENTS
WITH ICE AND STRAIN
INTO A CHILLED COCKTAIL
GLASS. GARNISH WITH
TARRAGON SPRIG.

Credit: @spiritedmarilita

HUDSON VALLEY DAYDREAM

- 2 oz Maid of the Meadow
- 1 oz Aperol
- 1 oz Fresh Lemon Juice

SHAKE VIGOROUSLY
WITH ICE, STRAIN AND
SERVE IN A COUPÉ.
GARNISH WITH LEMON.



NEW YORK BEES KNEES

- 2 oz Maid of the Meadow
- ¾ oz Fresh Lemon Juice
- ½ oz Honey Syrup

ADD INGREDIENTS TO A SHAKER WITH ICE AND SHAKE UNTIL WELL-CHILLED. GARNISH WITH A LEMON TWIST.



SOME LIKE IT HOT

- 2 oz Beacon Bourbon
- 1 oz Maid of the Meadow
- 1 oz Canton Ginger Liqueur

MIX IN IRISH COFFEE GLASS, ADD BOILING WATER, GARNISH WITH CLOVE STUDDED LEMON.



MODERN MULE

- 2 oz Maid of the Meadow
- 2 oz Saranac Ginger Beer
- ½ oz Fresh Lemon Juice

STIR IN MIXING GLASS, SERVE IN CHILLED COPPER MUG. GARNISH WITH LEMON.

JULIETTA

- 2 oz Maid of the Meadow
- 1 oz Pomegranate Juice
- 1 oz English Breakfast Tea, cooled
- ½ oz Fresh Lemon Juice

SHAKE OVER ICE, STRAIN INTO A COCKTAIL GLASS.



MAID CALDO

- 2.5 oz Maid of the Meadow
- 2.5 oz Boiling water
- ¼ oz Fresh Lemon Juice

ADD MAID OF THE MEADOW TO A MUG AND STIR IN BOILING WATER AND LEMON. SERVE HOT.

VESPER

- 1.5 oz Maid of the Meadow
- 1.5 oz Great 9 Gin
- 1/4 oz Fresh Lemon Juice
- Dash Orange Bitters

STIR IN MIXING GLASS UNTIL WELL CHILLED. STRAIN INTO COCKTAIL GLASS. GARNISH WITH ORANGE PEEL.



LOVE IN THE MEADOW

- 1 ½ oz Maid of the Meadow
- ¾ oz Fresh Lemon Juice
- ¾ oz Dragon Fruit Syrup
- 1 oz Blood Orange Juice
- 2 Dashes Cranberry Bitters

SHAKE ALL INGREDIENTS WITH ICE AND STRAIN INTO A COCKTAIL GLASS. GARNISH WITH AN ORANGE PEEL SPIRAL.



Credit: @spiritedmarilita