

World Whisky Day

COCKTAIL BOOKLET

Dive into our whisky booklet for a mix of tasting notes, cocktail recipes, and whisky descriptions. Discover classic favourites alongside award-winning selections. Whether you're a whisky enthusiast or a curious newcomer, there's something here for everyone. Get ready to sip, mix, and enjoy!

THE GLENLIVET FOUNDERS RESERVE

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Made with water from the same crystal-clear mountain streams, in the same cold, pure air, The Glenlivet Founder’s Reserve is as smooth and fruity as the whisky that first ran from the original copper pot stills. These unique, lantern-shaped copper stills, designed by the man himself, are not the only important tools in our distilling legacy. The traditional oak casks in which we mature the whisky give each expression its own distinct characteristics. Then, to lend a modern twist to the flavour of the expression, Master Distiller Alan Winchester marries together a selection of the aged oak casks and American first-fill oak casks. American first-fill oak casks are those that have never been used to mature whisky. Selective use of these casks provides a smooth, creamy sweetness that mingles harmoniously with the delicate flavours and complex fruity tones already present in the whisky.

THE GLENLIVET 12 YEAR OLD

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Representing The Glenlivet’s signature style, The Glenlivet 12 Year Old single malt scotch whisky is first matured in traditional oak, before spending time in American oak casks that impart notes of vanilla and give the whisky its distinctive smoothness. The mineral-rich water that comes from Josie’s Well helps form the flavours during mashing and fermentation, whilst the specific height and width of the copper stills add a delicate yet complex character. Keep a bottle on hand for every occasion.



THE GLENLIVET 15 YEAR OLD

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The Glenlivet 15-Year-Old single malt scotch whisky gets its distinctive rich and exotic character from a process of selective maturation in which a proportion of the spirit is matured in French oak casks.

In fact, we at The Glenlivet were one of the first to use French oak for making whisky, a technique that has since been imitated the world over. The Limousin oak we use is cut in France’s Dordogne region, where it’s often used to mature cognacs. Its low density allows the whisky to sink deep into the wood, and we carefully control how long the whisky matures in the casks so as not to overpower the desired result: a unique, pleasing spiciness.

Maple Whisky Sour

Put a sweet twist on a classic cocktail with the Maple Whisky Sour. Naturally sweet maple syrup balances the sour lemon tang, warmed with the smooth, creamy notes of The Glenlivet Founders Reserve. It's so good you'll want to pour it on your pancakes – or at least sip it alongside them over brunch.

INGREDIENTS

- 50ML **THE GLENLIVET 12 YEAR OLD**
- 25ML **LEMON JUICE**
- 15ML **MAPLE SYRUP**
- **EGG WHITE/20ML AQUAFABA** *(Optional)*

METHOD

1. Add all ingredients to a cocktail shaker with cubed ice and shake.
2. Double Strain into Rocks Glass over cubed ice OR a chilled coupe without ice.
3. Garnish with a zest of lemon to serve.

METHOD WITH EGG WHITE / AQUAFABA

1. Add all ingredients to a cocktail shaker without ice and shake vigorously to emulsify.
2. Open the shaker, add ice and shake again.
3. Double Strain into Rocks Glass over Cubed Ice OR a Chilled Coupe without ice.
4. Garnish with a Zest of Lemon to serve.





The Godfather

The Godfather is a drink you can't refuse. With just two ingredients, it's a simple recipe. But it's one that packs a punch in flavor. Sweet, almond-flavored Amaretto combines with spiced, nutty notes of scotch to create a sophisticated serve. Mix the two together and – badda-bing – you're in business.

INGREDIENTS

- 45ML **THE GLENLIVET 15 YEAR OLD**
- 15ML **AMARETTO**
- **ZEST OF ORANGE, MARASCHINO CHERRY** FOR GARNISH

METHOD

1. Add all ingredients to a mixing vessel over cubed ice and stir for 10-15 seconds.
2. Strain into a rocks glass over cubed ice.
3. Garnish with a zest of orange and a maraschino cherry to serve.



Scotch Whisky Coffee

Get your caffeine fix The Glenlivet way with this scotch coffee cocktail. It's the Scottish equivalent of the Irish Coffee, made with sweet, smooth single malt whisky from the remote, wild lands of Speyside.

INGREDIENTS

- 30ML **THE GLENLIVET FOUNDER'S RESERVE**
- 150ML **FRESHLY BREWED FILTER COFFEE**
- 10ML **BOILING WATER**
- 1TSP **BROWN SUGAR**
- 2TBSP **LIGHTLY WHIPPED DOUBLE CREAM**

METHOD

1. To a heated toddy glass, add the brown sugar and boiling hot water. Stir the mixture to dissolve the brown sugar.
2. Add The Glenlivet Founders Reserve to the mixture.
3. Add freshly brewed filter coffee to the mixture.
4. Layer lightly whipped double cream to the top of the liquid so it sits atop the mixture.
5. Grate Nutmeg over the cream to serve.



JAMESON ORIGINAL

Jameson Irish Whiskey is a blended Irish Whiskey. What’s that we hear you say? Well first, we take the best of pot still and fine grain whiskeys. Then we triple distill them - not because we must because we want to as it gives it its signature smoothness. Finally, we age them in oak casks for a minimum of 4 years. It’s where we recommend starting your whiskey journey. How to drink it? Any way you like. Just add mates and widen the circle. Triple distilled, twice as smooth, one of a kind.

JAMESON BLACK BARREL

Double charring the wood fires up the barrels and gives them new life. Untold richness and complexity await in every drop of Jameson Black Barrel. Time spent maturing in these barrels leads to intensified aromas of butterscotch, fudge, and creamy toffee. Nutty notes are in abundance alongside the smooth sweetness of spice and vanilla. It’s perfect on its own or on the rocks, but it’s also commonly known as the best whiskey for an Old Fashioned. Don’t trust us? Taste it. So, care to meet our beloved Black Barrel whiskey?



JAMESON IPA EDITION

We’re often asked: “What does IPA mean in whiskey?”. That’s a beer thing, right? Good question. But we’ve a good answer, Jameson IPA (Irish Pale Ale) – created for the craft beer lovers and the curious whiskey enjoyers. That you? You know what to do. Sip back and enjoy the marrying of crisp hoppy notes with smooth Irish whiskey. And what does Jameson Caskmates IPA Edition taste like you ask? Well, aren’t you in for a treat.



The Bow St. Collins

Put a spin on your old Collins friend with this Jameson Original recipe, set off with Lillet Blanc and Elderflower. This long drink is a Dublin refresher, perfect for summer days and cooler nights alike.

INGREDIENTS

- 15ML **ELDERFLOWER LIQUEUR**
- 30ML **LEMON JUICE**
- **ICE CUBES**
- 10ML **LILLET BLANC**
- 30ML **JAMESON ORIGINAL**
- 90ML **SODA WATER**
- 1 **TWIST LEMON**

METHOD

1. Combine your Jameson Original, Lillet Blanc, elderflower liqueur, and lemon juice together and stir.
2. Pour into a highball glass filled with cubed ice and stir once more, before topping up with soda water.
3. Garnish with a lemon twist to serve.



Old Fashioned

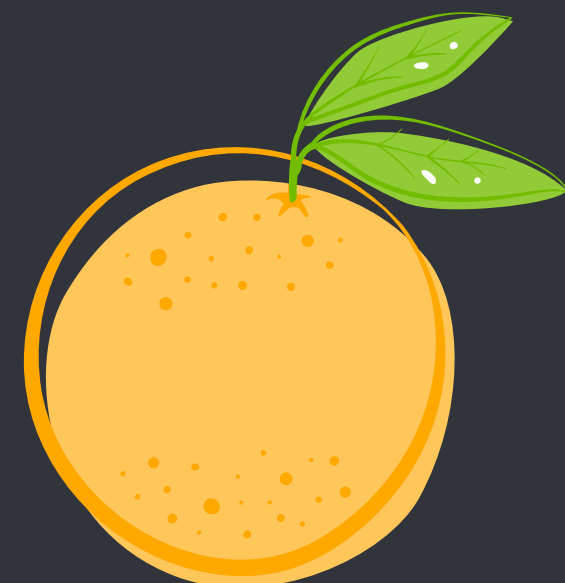
Explore a classic, from smoothness to robustness, highlighted by a delightful citrus twist, all elegantly dancing in each sip. Whether you're a seasoned whiskey enthusiast or a curious newcomer, the journey into the heart of the Old Fashioned is a celebration of fine spirits.

INGREDIENTS

- 60ML **JAMESON BLACK BARREL**
- 2 DASHES **ANGOSTURA BITTERS**
- **ICE CUBES**
- 1 **SPIRAL ORANGE**
- 2 DASHES **ORANGE BITTERS**
- 2 DASHES **SIMPLE SYRUP**

METHOD

1. Add all ingredients to a mixing glass filled with ice and stir until ice cold.
2. Strain into an ice-filled rocks glass.
3. Garnish with an orange zest and tip in the slice to serve.





Hop to it

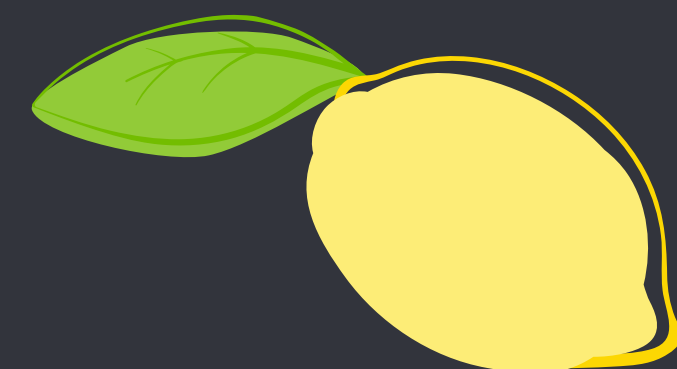
Discover a new take on the IPA with this Jameson IPA Edition recipe. Whiskey, IPA beer, and lemonade altogether for a drink that's way more than the sum of its parts.

INGREDIENTS

- 30ML **JAMESON IPA EDITION**
- 1 **LEMON WEDGE**
- 60ML **IPA BEER**
- 60ML **LEMONADE**
- **ICE CUBES**

METHOD

1. Stir all ingredients in a mixing glass.
2. Serve over ice in a highball glass, with a lemon wedge garnish.



CHIVAS REGAL XV

Where our finest 15-year-old whiskies are selected and finished in French oak casks*, culminating in an unequivocally sophisticated experience where the aroma of stewed red apples, hints of zesty orange marmalade, and golden honey sets the stage for a palate of smooth and fruity delights. Elevate your evening with the luxurious opulence of Chivas 15, the perfect companion for celebrating life’s most extraordinary moments.

CHIVAS REGAL 12 YEAR OLD

Blending Speyside whiskies that have been aged for longer results in a smoother, richer taste – which you can find in every bottle of Chivas Regal 12. Luxurious flavours lie at the core of our signature whisky. With crisp orchard fruits, wild heather, and sweet honey notes, your whisky drinking experience just got a lot more indulgent.



CHIVAS REGAL 18 YEAR OLD

This award-winning whisky holds coveted titles such as ‘Best Blended Scotch Whisky’ from the International Wine and Spirits Competition – and it’s not hard to see why.

Chivas 18 is a carefully crafted whisky that impresses with every sip. An 18-year-old Scotch that develops intense flavours within only the finest casks, it’s a refined and rich whisky with a never-ending taste experience.



The Morning Glory Fizz

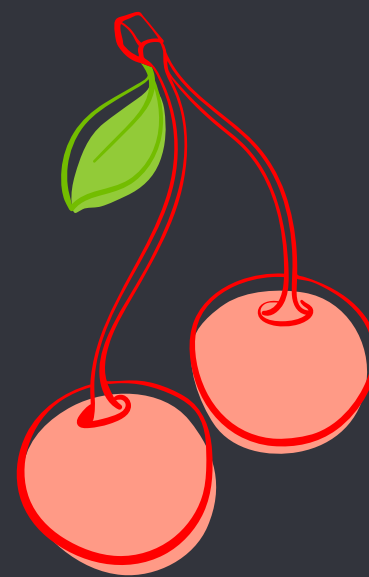
The Morning Glory Fizz recipe is a simple one, yet the combination of sour lemon, smooth Chivas 12, and a hint of herbs from the splash of absinthe is a true winner. Egg white provides a smooth and creamy texture to the drink, while topping with soda adds a touch of fizz. This is a brunch cocktail like no other.

INGREDIENTS

- 50ML **CHIVAS REGAL 12 YEAR OLD**
- 15ML **SUGAR SYRUP**
- 20ML **LEMON JUICE**
- 5ML **PERNOD ABSINTHE**
- 1 **EGG WHITE**
- **SODA WATER** TO TOP UP

METHOD

1. Add all ingredients except soda water into a shaker without ice and shake hard.
2. Add ice and shake again.
3. Strain into glass and top with soda water, allowing it to foam to the rim and serve.



Chivas 75

The Chivas 75 is a Scotch twist on a classic cognac cocktail, the French 75. This whisky cocktail combines luxurious Chivas XV, which is selectively finished in the most prized casks, with champagne for a truly celebratory drink. Finished by dropping a beautifully plump cherry into the glass, this is certainly a champagne cocktail worth toasting to.

INGREDIENTS

- 60ML **CHIVAS XV**
- 20ML **FRESH LEMON JUICE**
- 20ML **SUGAR SYRUP**
- TOP WITH **CHAMPAGNE**
- **FRESH CHERRY** TO GARNISH

METHOD

1. Assemble all ingredients except the champagne into a shaker and fill with ice.
2. Shake hard for 10 seconds.
3. Fine strain into a champagne flute and top with champagne.





Honey Old Fashioned

If you're trying to get into more complex cocktails, this is the way to do it. This Honey Old Fashioned sweetens up the short and strong timeless classic – and with just three ingredients, it couldn't be easier. This Old Fashioned with honey is made for your favourite Chivas blend, including smooth Chivas 18.

INGREDIENTS

- 50ML **CHIVAS 12 OR CHIVAS 18**
- 5ML **HONEY SYRUP**
- 2 DASHES **ANGOSTURA BITTERS**

METHOD

1. Build in a mixing glass with ice, then stir.
2. Add the mixture into a cold glass.
3. Garnish with orange zest and serve.

