

REGIMENTAL FIELD MANUAL

**COCKTAIL
RECIPES**



**HEADQUARTERS, REGIMENTAL SPIRITS COMPANY
NOVEMBER 2022**



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COCKTAIL RECIPE HANDBOOK

The RSC Pop Smoke
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RSC Star Cluster

Have you created a craft cocktail using one of our American made whiskeys? Send us the recipe (info@regimentalspirits.com) or tag us @RSCwhiskey and we'll add it to the field manual!

The Pop Smoke

Created by Bella'Gio Ristorante & Pizzeria, Cheshire CT



Ingredients

- 2.5oz Regimental Kentucky Bourbon
- .75oz Carpano Antica Vermouth
- .25oz Clear Creek Cherry Brandy
- 3 Dashes Angostura Bitters
- 3 Dashes Peychaud's Bitters



Performance Steps

1. Smoke your Regimental whiskey using cherry wood.
2. Combine all ingredients in a cocktail shaker.
3. Pour over ice or serve straight up and garnish with orange twist and cherry.

Regimental Smash

Created by the Regiment



Ingredients

- 1.5oz Regimental American Whiskey
- 2oz Simple Syrup
- 1.5oz Fresh Lemon Juice
- 1oz Fresh Lime Juice
- .5oz Water



Performance Steps

1. Mix all ingredients.
2. Pour into a ziplock bag and freeze for four hours.
3. Massage the bag until it reaches a slushy consistency.
4. Pour and garnish with a mint leaf and lemon wheel.

The Regimental Ball

Created by the Regiment



Ingredients

- 2 oz Regimental Kentucky Bourbon
- 2 oz Ginger Ale
- 1/4 TSP Fresh Minced Ginger
- 1 Lemon Wedge



Performance Steps

1. Pour Regimental Whiskey over rocks and fresh minced ginger in a highball glass
2. Top with ginger ale
3. Stir and garnish with unsqueezed lemon wedge

Regimental Lemonade

Created by the Regiment



Ingredients

- 1.5oz Regimental American Whiskey
- 3oz Light Lemonade
- 2 Sprigs of Fresh Mint
- Lemon



Performance Steps

1. Add whiskey, lemonade, and 1 mint sprig to a cocktail shaker. Use a muddler or wooden spoon to muddle the herb.
2. Strain into a cocktail glass filled with ice.
3. Garnish with mint and lemon wheel.

The RSC Old Ironsides

Created by the Regiment



Ingredients

- 2 oz Regimental Kentucky Bourbon
- 3 Dashes Angostura bitters
- 1 tsp Sugar
- 1 tsp Water
- 1 Orange Twist



Performance Steps

1. Add sugar and bitters to a rocks glass, then add the water, and stir until the sugar is nearly dissolved.
2. Fill the glass with large ice cubes, add the bourbon, and gently stir to combine.
3. Express the oil of an orange twist over the glass, then drop into the glass to garnish.

RSC Integri-tea

Created by the Regiment



Ingredients

- 1 part Regimental American Whiskey
- 4 parts freshly brewed iced tea
- 1 lemon wedge
- 1 lemon wheel



Performance Steps

1. Combine Regimental whiskey, iced tea, and ice in a tall glass.
2. Squeeze lemon wedge and drop in.
3. Garnish with lemon wheel

The Regi-mint Julep

Created by the Regiment



Ingredients

- 2oz Regimental Kentucky Bourbon
- .25oz Simple Syrup
- 8 Mint Leaves
- 2 Dashes Angostura Bitters



Performance Steps

1. Lightly muddle the mint leaves in the simple syrup.
2. Add Regimental Bourbon and pack the glass tightly with crushed ice.
3. Stir until the outside of the glass is frosted. Top with more crushed ice to form an ice dome.
4. Top with two dashes of bitters and garnish with a mint sprig.

RSC Pot o' Gold

Created by the Regiment



Ingredients

- 1.5oz Regimental Kentucky Bourbon
- 1.5oz Ginger Liqueur
- 2 Lemon Wedges
- Splash of Soda Water
- Ice



Performance Steps

1. Combine all ingredients in a mixer and shake.
2. Strain and pour over fresh ice.
3. Top with soda water.

The Regimental Man o' War

Created by the Regiment



Ingredients

2oz Regimental Kentucky Bourbon
1oz Triple Sec
.5oz Sweet Vermouth
.5oz Lemon Juice



Performance Steps

1. Add all ingredients into a shaker with ice and shake until well-chilled
2. Strain into a chilled cocktail glass and garnish with a lemon peel and cherry

RSC Nation's First

Created by the Regiment



Ingredients

2oz Regimental American Whiskey

1 $\frac{1}{2}$ tsp absinthe

1 sugar cube or 1 teaspoon granulated sugar

4 dashes Peychaud's bitters



Performance Steps

1. Muddle the sugar with the bitters in a mixing glass.
2. Put a few ice cubes in the mixing glass, then stir in Regimental Whiskey.
3. Pour absinthe into a cocktail glass, then rinse it around the inside and pour it out.
4. Strain the whiskey mixture into the cocktail glass.
5. Garnish with lemon twist

The RSC Patton Slap

Created by the Regiment



Ingredients

- 1.5oz Regimental Kentucky Bourbon
- 1oz Amaretto
- 1oz Fresh Squeezed Lemon Juice
- 1oz Sour Mix
- 1 spoon Sugar



Performance Steps

1. Combine all ingredients in cocktail mixer and shake
2. Pour over ice

RSC Star Cluster

Created by the Regiment



Ingredients

- 1 part Regimental American Whiskey
- 1 part chilled sparkling peach cider
- 1 Cherry



Performance Steps

1. Pour chilled sparkling peach cider into a champagne flute
2. Top with Regimental Whiskey
3. Drop in a cherry, and enjoy

REGIMENTAL ★★★WHISKEY★★★

Regimental Spirits Company was born on the abandoned rooftop of the Ba'ath Party Headquarters in Baghdad, Iraq in 2007. There, two thirsty US Infantrymen shared a cigar, a conversation and a dream about creating a quality brand of whiskey that would represent the greatest men and women of their country—those who serve in the United States Military.

A vision of toasting to a shared love and loyalty, yet comprised of unique experiences, branches and communities. A toast to the Regiment.

Our founders are dedicated to creating "American-Made" spirits that embody the same core values of all our military branches—duty, honor, respect, loyalty, courage, integrity and selfless service.

So relax, pour a glass, put your feet up and start a conversation.



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