



BROAD BRANCH
DISTILLERY

756 N. TRADE STREET
WINSTON SALEM, NC

336.602.2824

BROADBRANCHDISTILLERY.COM

ASK FOR SMASHING VIOLET
BY NUMBER IN YOUR LOCAL ABC
NC-66-205

SMASHING VIOLET COCKTAILS



DEALERS CHOICE

- GINGER ALE
- FEVER TREE TONIC
- CLUB SODA
- SPARKLING LEMONADE

NO, REALLY! HAVE FUN! MIX 2 OZ OF SMASHING VIOLET WITH 4-6 OZ OF YOUR FAVORITE CARBONATED BEVERAGE. TRY ANY OF THESE, OR SOMETHING COMPLETELY DIFFERENT!

VIOLET PAL

- 1.5 OZ SMASHING VIOLET
- .75 OZ CAMPARI
- .75 DOLIN DRY VERMOUTH

ADD ALL INGREDIENTS TO AN ICE-FILLED MIXING GLASS AND STIR FOR 20-30 SECONDS. STRAIN OVER A LARGE CHUNK OF ICE IN A DOUBLE ROCKS GLASS. GARNISH WITH AN EXPRESSED LEMON PEEL.

OLD IMPERIAL

- 1 OZ SMASHING VIOLET
- 1 OZ FRANK'S RESERVE
- 1 BARSPOON SIMPLE SYRUP*
- 2 DASHES BITTERMEN'S BURLESQUE BITTERS**

ADD ALL INGREDIENTS TO AN ICE-FILLED SHAKER. SHAKE UNTIL FROST FORMS. DOUBLE STRAIN INTO A SALT RIMMED COUPE OR ICE-FILLED DOUBLE ROCKS GLASS. GARNISH WITH A LIME WEDGE.

*SUBSTITUTE ORANGE BITTERS IF NEEDED.

**IN A SMALL POT ON MEDIUM HEAT MIX EQUAL PARTS DEMERARA OR TURBINADO SUGAR AND WATER. STIR UNTIL SUGAR IS COMPLETELY DISSOLVED. REMOVE FROM HEAT AND ALLOW TO COOL. BOTTLE AND REFRIGERATE FOR UP TO 2 WEEKS.