



# WATERLOO GIN

## COCKTAIL BOOK

VOLUME 2  
SPRING 21



Waterloo Gin pours together limestone-fed springwater and local botanicals in a bouquet of Hill Country flavors. We harvest botanicals unique to the Texas Hill Country and use innovative distillation techniques to create modern twists on classic spirits.

Discover Waterloo's three expressions with these cocktails, each created to compliment the unique botanicals in our gins.

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## INGREDIENTS

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**Gum syrup:** A rich syrup that adds texture and helps to emulsify a cocktail. Available from many producers in most liquor stores.

**Honey syrup\*:** Mix equal parts honey and hot water and stir to dissolve. Let cool and store in fridge for up to one month.

**Simple syrup\*:** It's really simple: just mix equal parts boiling water and sugar and stir to dissolve. Let cool and store in fridge for up to one month.

\*To make an herb syrup: after dissolving, while still warm, steep a handful of herbs in syrup and let cool. Strain off and refrigerate.

## TECHNIQUES

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**Build:** Pour all ingredients into the glass as listed in the recipe. That's it!

**Shake:** Shaking a cocktail over ice has many purposes - it chills, integrates, and dilutes the ingredients, while creating texture. Fill your shaker halfway with ice, seal, and shake for 30 seconds.

**Strain:** Straining removes any solids from the cocktail before it reaches the glass, such as citrus, herbs, or other ingredients. Hold the strainer over the shaker and pour into the cocktail's specified glassware.



## WATERLOO NO.9 GIN

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### DANCIN' SHOES

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2 oz Waterloo No.9 Gin  
.75 oz raspberry gum syrup  
.5 oz lime juice

Shake over ice and strain  
into a coupe glass

Top with 2 oz ginger beer

Garnish with lime



# WATERLOO NO.9 GIN

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## GARDEN COLLINS

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2 oz Waterloo No.9 Gin  
.75 oz simple syrup  
.75 oz lemon juice  
4-6 herb leaves (try mint,  
basil, rosemary, or tarragon)

Shake over ice and strain into  
a tall glass with fresh ice

Top with soda water and  
garnish with herbs





## WATERLOO ANTIQUÉ GIN

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### ANTIQUÉ FIZZ

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2 oz Waterloo Antique Gin  
1 oz lavender simple syrup  
.5 oz lemon juice  
.25 oz lime juice

Shake over ice and strain  
into a tall glass with fresh ice

Top with soda

Garnish with lemon



# WATERLOO NO.9 GIN

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## POMME LEAF

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2 oz Waterloo No.9 Gin

.5 oz honey syrup

1 oz apple juice

.75 oz lemon juice

3 basil leaves

Shake over ice and strain  
into a coupe glass

Garnish with fresh basil





## WATERLOO NO.9 GIN

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TEXAS G&G

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2 oz Waterloo No.9 Gin

4 oz grapefruit soda

Build in a tall glass over ice

Garnish with grapefruit  
and rosemary



# WATERLOO OLD YAUPON GIN

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## WILD MELON

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2 oz Waterloo Old Yaupon Gin

.25 oz simple syrup

1 oz honeydew juice

.5 oz lime juice

Shake over ice and strain  
into a rocks glass over  
fresh ice

Garnish with 3 picked  
honeydew melon balls







## WATERLOO NO.9 GIN

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### HAYS COUNTY COOLER

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2 oz Waterloo No.9 Gin  
.5 oz rosemary honey syrup  
2 oz grapefruit juice  
.5 oz lime juice

Build in a rocks glass over ice

Garnish with grapefruit



# WATERLOO NO.9 GIN

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## SPRING GIN & TONIC

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1.5 oz Waterloo No.9 Gin  
.5 oz dry vermouth  
.25 oz lemon juice  
2 dashes celery bitters  
3 oz tonic water

Build in a tall glass over ice  
and stir lightly





Enjoy the taste of place responsibly

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