



# WATERLOO GIN

## COCKTAIL BOOK

VOLUME 1  
WINTER 20/21



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.

## TECHNIQUES

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**Muddle:** Muddling breaks down fruits, herbs, or other ingredients to release their juices, oils, and flavors. Press down gently on the ingredient in the base of a shaker or heavy-bottomed glass.

**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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### CULTURE CLUB

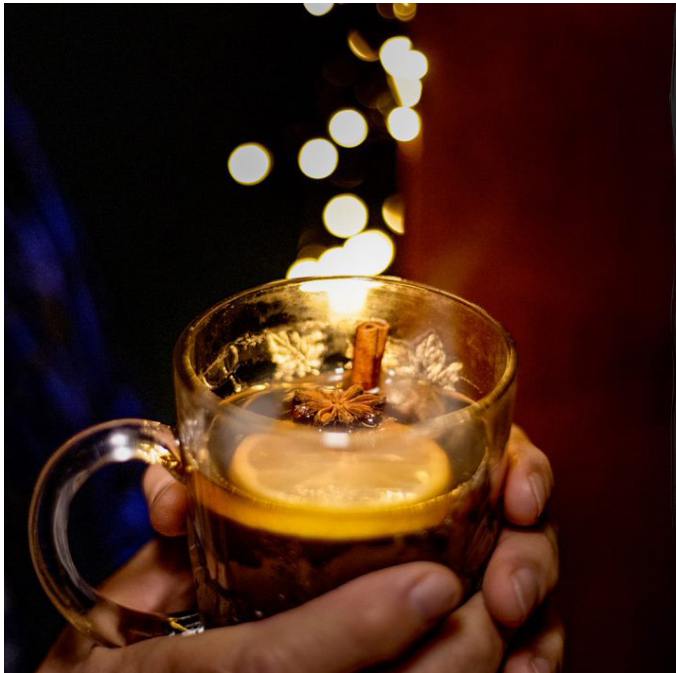
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2 oz Waterloo No.9 Gin  
1 oz coconut cream  
.75 oz raspberry gum syrup  
.75 oz lemon juice

Shake all ingredients  
vigorously over ice

Strain into a coupe

Garnish with lemon



## WATERLOO ANTIQUÉ GIN

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### ANTIQUÉ TODDY

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2 oz Waterloo Antique Gin  
.75 oz honey syrup  
.75 oz lemon juice

Build in a pre-heated mug

Top with boiling water and stir

Garnish with lemon and  
cinnamon stick



## WATERLOO NO.9 GIN

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### TO THE NINES

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2 oz Waterloo No.9 Gin

.5 oz vanilla liqueur

.25 oz simple syrup

.75 lemon juice

Small chunk of fennel, diced

Muddle fennel in shaker

Shake all ingredients over ice  
and strain into a coupe glass

Garnish with fennel fronds



## WATERLOO OLD YAUPON GIN

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TOM POLLENS

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2 oz Waterloo Old Yaupon Gin  
.5 oz honey syrup  
.5 oz lime juice

Build in a tall glass over ice

Top with sparkling water

Garnish with lime and  
star anise



## WATERLOO NO.9 GIN

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### NORTHERN LIGHTS

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2 oz Waterloo No.9 Gin  
.5 oz gum syrup  
.5 oz pomegranate juice  
.5 oz lemon juice  
1 sprig rosemary

Shake vigorously over ice  
and strain into a coupe glass

Garnish with additional  
rosemary sprig



## WATERLOO ANTIQUE GIN

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### FLANNEL SCARF

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2 oz Waterloo Antique Gin  
.75 oz honey syrup  
.5 oz lemon juice  
dash of cinnamon

Shake vigorously over ice and  
strain into a stemmed glass

Garnish with star anise





## WATERLOO NO.9 GIN

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### RUBY RED PUNCH

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15 oz Waterloo No.9 Gin  
5 oz Aperol  
7.5 oz grapefruit juice  
5 oz lemon juice  
2.5 oz simple syrup  
12.5 oz sparkling wine

Pour all ingredients into a punch bowl over ice and stir

Garnish with grapefruit and lemon slices

Ladle into punch cups over ice



## WATERLOO ANTIQUE GIN

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### APPLE MULE

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2 oz Waterloo Antique Gin  
.75 oz apple cider  
3 oz ginger beer

Build in a tall glass over ice

Garnish with apple slices



Enjoy the taste of place responsibly

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