



CRAFT INFUSED
— Whiskey —



WILDFLOWER RYE

HONEYSUCKLE INFUSED RYE WHISKEY

- Infused with fresh, real honeysuckle nectar
- Premium Rye Whiskey aged in new American oak barrels
- Aged 18 months+ for the perfect spice and oak balance
- Honeysuckle is infused for 10 weeks & filtered through our proprietary process
- Rested and bottled at 80 proof / 40% ABV
- 51% Rye, 44% Corn & 5% Malted Barley Mashbill
- Great neat, on the rocks, as a shot or in a cocktail



HONEYSUCKLE SOUR

- 2 oz Wildflower Rye
- ¾ oz Lemon Juice
- ¾ oz Simple Syrup

Shake ingredients with ice and strain into rocks glass with ice, garnish with a lemon wedge.



WILDFLOWER LEMONADE

- 2 oz Wildflower Rye
- ¾ oz Lemon Juice (or 2oz sour mix)
- 4 oz Lemon-Lime Soda

Add Wildflower Rye and lemon juice (or sour mix) to collins glass with ice and top with lemon/lime soda. Garnish with a lemon wedge.



WILDFLOWER OLD FASHIONED

- 2 oz Wildflower Rye
- ½ oz Simple Syrup
- 4 dashes Angostura bitter

Add ice and ingredients to a rocks glass and stir. Garnish with an orange slice.

