



credit: adam jaimé

EL HOMBRE

- 3 oz. TO's Honey Citrus Ginger whiskey over ice
- 7 oz. of ginger beer
- One slice of jalapeño
- The 2nd sip will cool your lips



credit: julia d alkman

THE ORIGINAL

- Three fingers TO's Honey Citrus Ginger whiskey
- Ice
- It's that easy...it's that good.



credit: milo mcdowell

THE BETTER TSCHETTER

- 2 oz TO whiskey
- Tall glass of unsweet tea
- Splash of lemonade
- ice and mint leaf garnish



credit: adam jaimé

SHE CAUGHT THE KATY

- 3 oz. TO's Honey Citrus Ginger
- 2 dashes of bitters
- Squeeze a lemon wedge
- 7 oz. of Ginger Beer
- Leave me a mule to ride



credit: tomas jasovsky

ALL GONE PEAR SHAPED

- 3oz of TO's whiskey
- ginger ale
- 1 part pear juice
- lime wedge



credit: jennifer d pallian

THE SIDECAR

- 2 oz TO whiskey
- 1 oz orange liqueur
- Top off with club soda or San Pellegrino blood orange soda
- Garnish with an orange twist

TSCHETTER'S
Original
Small Batch Craft
Whiskey

Menu
COCKTAILS

www.TSCHETTERSORIGINAL.com

**HONEY CITRUS GINGER
WHISKEY**

*Seventy Eight °C Spirits, Inc.
Raleigh, NC*



credit: jason briscoe

NECTAR

- One part Old St. Pete Gin
- Two parts TO's Honey Citrus Ginger Shine
- Wildflower honey shrub
- Royal mead
- Chamomile
- Bee pollen



credit: adam jamie

THE RALEIGH MARTINI

- 2oz Tschetters Original Whiskey
 - 0.5oz of sweet vermouth
 - 0.5oz of lemon juice
 - 2 dashes of orange bitters
- shake with ice like nobody is watching and garnish with a twist



credit: tim wright

FRISKY WHISKEY

- One part TO's Whiskey
- One part orange juice
- Dash of simple syrup
- Two dashes Angostura bitters
- One part honey liqueur



Tschetter's Original, fresh fruit juice and a little sunshine required.

credit: aj garcia



THE LOADED BEER

- Drop a shot of TO into your beer bottle or glass
- Try it with an ale or lager
- Now that's efficiency