

Holiday Hammer

Cold brew meets candy cane and swings harder than it looks.

This one sneaks up smooth, then hits like winter showing up early in the Ozarks.

Glassware: 16 oz Coffee Mug

Ingredients:

- 6 oz Ol' 17 Cold Brew Coffee
- 1–2 oz GBR-17 Whiskey
- 3 oz Heavy Cream
- 4 Red Bird Peppermints (divided)
- Ice (optional, for a colder serve)

Method:

1. Add 2 Red Bird peppermints to a 16 oz glass or mug.
2. Muddle until crushed into fine pieces.
3. Pour in 6 oz Ol' 17 Cold Brew Coffee - stir until the peppermint melts and the coffee turns cloudy.
4. Add 1–2 oz of GBR-17 Whiskey, depending on how hard you want it to swing.
5. Add 3 oz heavy cream and stir slow until fully blended.
6. Drop in the remaining 2 peppermints or lightly crush and sprinkle on top.

Garnish:

Crushed peppermint or a whole candy cane for stir — holiday rules apply, subtlety optional.

*YOU ~~NEED~~ WANT THIS BOTTLE



MISSOURI
DISTILLERY



BLACK SEA SHINES
OF THE OZARKS