

Maple Damnation

Style: Spirit-forward sipper with bold whiskey, smoky depth, maple warmth and a stark cinammon boost

Sweeter than Sunday flapjacks but kicks **harder** than a **Missouri** mule. Sip it **slow**, or the **Ozarks** might start to spin!

Glassware: 6–8 oz Glass

Ingredients:

- 2 oz GBR-17 Whiskey
- 1 oz Tree Tap Maple Spirit
- 1/8 oz Cherokee Wildfire Spirit
- 2 drops Orange Bitters (optional)
- Crushed Ice (for mixing only)

Method:

1. Add crushed ice to a mixing cup or shaker.
2. Pour in 2 oz GBR-17 Whiskey.
3. Add 1 oz Tree Tap Maple Spirit.
4. Add 1/8 oz Cherokee Wildfire Spirit.
5. Drop in 2 drops orange bitters (optional).
6. Stir or shake thoroughly to chill.
7. Strain into a 6–8 oz glass, leaving the ice behind.
8. Enjoy immediately.

Garnish:

Throw a stick of cinnamon in there to stir. (A wooden stir stick would just set off the smoke alarm.)



BLACK SEA SHINES
OF THE OZARKS



MISSOURI
DISTILLERS

*YOU ~~NEED~~ WANT THESE BOTTLES

