

Homemade Syrup Labels

Nine round labels, 2¼ inches across. Date each one the day you make the syrup.

HOMEMADE

Simple Syrup

1 part sugar, 1 part water
made on _____

HOMEMADE

Rich Syrup

2 parts sugar, 1 part water
made on _____

HOMEMADE

Honey Syrup

1 part honey, 1 part warm water
made on _____

HOMEMADE

Demerara Syrup

demerara sugar and water, 1:1
made on _____

HOMEMADE

Ginger Syrup

fresh ginger simmered in 1:1 syrup
made on _____

HOMEMADE

Cinnamon Syrup

cinnamon sticks steeped in 1:1 syrup
made on _____

HOMEMADE

Grenadine

pomegranate juice and sugar, 1:1
made on _____

HOMEMADE

Orgeat

almond syrup for the Mai Tai
made on _____

HOMEMADE

syrup _____
ratio _____
made on _____

PRINT AND CUT

Print at **actual size** (100%, not 'fit to page') on matte sticker paper: it takes pen and pencil.
Cut along the dashed line. On a cold, sweating bottle, a strip of clear tape keeps the label dry.

KEEP THEM FRESH

Keep syrups in clean, closed bottles in the fridge. A rich 2:1 syrup keeps longer than a 1:1.
Cloudy, fizzy or sour-smelling? Pour it away and make a fresh batch.

Bottled Cocktail Labels

Stir a batch, bottle it, keep it cold: a Negroni, a Manhattan or an Old Fashioned ready to pour. The water in the bottle stands in for the ice you would stir with.

GIN · CAMPARI · SWEET VERMOUTH

Bottled Negroni

Keep it in the fridge. Pour 3½ oz (105 ml) over ice and add an orange peel.

bottled on _____

RYE · SWEET VERMOUTH · ANGOSTURA BITTERS

Bottled Manhattan

Keep it in the fridge. Pour 3½ oz (105 ml) into a chilled coupe and add a cherry.

bottled on _____

BOURBON · SUGAR · ANGOSTURA BITTERS

Old Fashioned Batch

Keep it in the fridge. Pour 2¾ oz (80 ml) over a large ice cube and add an orange peel.

bottled on _____

HOUSE COCKTAIL

name _____

pour _____

bottled on _____

FILL ONE 750 ML BOTTLE

COCKTAIL	INTO THE BOTTLE	WATER	POURS
Negroni	6 oz (180 ml) gin · 6 oz (180 ml) Campari · 6 oz (180 ml) sweet vermouth	4 oz (120 ml)	6 drinks of 3½ oz (105 ml), over ice
Manhattan	12 oz (360 ml) rye whiskey · 6 oz (180 ml) sweet vermouth · 1½ tsp (7.5 ml) Angostura bitters	4 oz (120 ml)	6 drinks of 3½ oz (105 ml), up
Old Fashioned	16 oz (480 ml) bourbon or rye · 2 oz (60 ml) simple syrup · 2 tsp (10 ml) Angostura bitters	4 oz (120 ml)	8 drinks of 2¾ oz (80 ml), on a large cube
House cocktail			

About 22 oz (660 ml) in all, which leaves room at the neck. The water is about one part to four of drink, what stirring with ice would add. Half of each fills a 375 ml bottle.

BOTTLING, STEP BY STEP

Measure

Stir everything in a pitcher or a large measuring cup, water included.

Chill

Keep it in the fridge. It pours ready, cold and diluted: no stirring needed.

Funnel

Into a clean bottle that seals: a swing-top or a rinsed spirit bottle with its cap.

Label

Stick a label on and write the date you bottled it.

Gift Tags for a Bottled Cocktail

Six tags, 2 by 3.3 inches. Print on card stock, cut along the dashed line, punch the circle and tie the tag to the neck of the bottle with twine or ribbon.

○

A GIFT FROM MY BAR

Bottled Negroni

Keep it in the fridge. Pour over ice and add an orange peel.

to _____

from _____

○

A GIFT FROM MY BAR

Bottled Manhattan

Keep it in the fridge. Pour into a chilled coupe and add a cherry.

to _____

from _____

○

A GIFT FROM MY BAR

Old Fashioned

Keep it in the fridge. Pour over one big ice cube and add an orange peel.

to _____

from _____

○

FROM MY KITCHEN

Homemade Syrup

flavor _____

Keep it in the fridge. A spoonful sweetens a cocktail, iced tea or lemonade.

to _____

from _____

○

A GIFT FROM MY BAR

drink _____

serve _____

to _____

from _____

○

FOR YOU

Cheers

Mixed by hand, to be shared. Keep it in the fridge.

to _____

from _____

GIVING A BOTTLE

Bottle it the day before, so it is cold when you hand it over. A 375 ml bottle makes a good gift: half of any recipe on page 2, three or four drinks. Tie the tag around the neck with a double knot, so it stays put in the fridge door.

