

Old Fashioned Recipe Cards

The classic and five variations on 4 × 6 cards: tequila, mezcal, rum, Scotch and maple.



THE CARDS

- 01 **Old Fashioned**
bourbon • sugar • aromatic bitters • orange peel

- 02 **Oaxaca Old Fashioned**
reposado tequila • mezcal • agave • bitters

- 03 **Añejo Old Fashioned**
añejo tequila • agave • orange bitters

- 04 **Gold Fashioned**
gold rum • honey • bitters

- 05 **Islay Old Fashioned**
peated Scotch • demerara • Peychaud's

- 06 **Maple Old Fashioned**
bourbon • maple • orange bitters

HOW TO PRINT

Print on **card stock** (65–110 lb, 176–300 g/m²), at **100% / actual size**.

Cut along the dashed lines: each card is **6 × 4 inches** and fits a standard recipe box.

The QR code on every card opens the full recipe, with photos, in 36 languages.

The last page holds blank cards for your own recipes.

OLD FASHIONED • 1 OF 6

Old Fashioned

OLD FASHIONED • STIRRED • ON A LARGE CUBE



2 oz 60 ml bourbon or rye whiskey
1/4 oz 7.5 ml simple syrup
2 dashes Angostura bitters

1. Stir whiskey, syrup and bitters with ice for 20–30 seconds.
2. Strain over a large ice cube.
3. Twist an orange peel over the glass and drop it in.

MY NOTES

Garnish: orange peel



FULL RECIPE

OLD FASHIONED • 2 OF 6

Oaxaca Old Fashioned

OLD FASHIONED • STIRRED • ON A LARGE CUBE



1 1/2 oz 45 ml reposado tequila
1/2 oz 15 ml mezcal
1/4 oz 7.5 ml agave syrup
2 dashes Angostura bitters

1. Stir everything with ice.
2. Strain over a large cube.
3. Flame an orange peel over the glass.

MY NOTES

Garnish: flamed orange twist



FULL RECIPE

OLD FASHIONED • 3 OF 6

Añejo Old Fashioned

OLD FASHIONED • STIRRED • ON A LARGE CUBE



2 oz 60 ml añejo tequila
¼ oz 7.5 ml agave syrup
2 dashes orange bitters

1. Stir everything with ice.
2. Strain over a large cube; twist an orange peel over it.

MY NOTES

Garnish: orange twist



FULL RECIPE

OLD FASHIONED • 4 OF 6

Gold Fashioned

OLD FASHIONED • STIRRED • ON A LARGE CUBE



1⅓ oz 50 ml gold rum
¾ oz 22.5 ml honey syrup (1:1)
1 dash Angostura bitters

1. Stir everything with ice.
2. Strain over a large cube.

MY NOTES

Garnish: orange twist



FULL RECIPE

OLD FASHIONED • 5 OF 6

Islay Old Fashioned

OLD FASHIONED • STIRRED • OVER ICE



2½ oz 75 ml peated Ilay Scotch
½ oz 10 ml rich demerara syrup
3 dashes Peychaud's bitters

1. Stir everything with ice in the glass, adding ice as it melts.
2. Twist a lemon peel over the top.

MY NOTES

Garnish: lemon twist



FULL RECIPE

OLD FASHIONED • 6 OF 6

Maple Old Fashioned

OLD FASHIONED • STIRRED • ON A LARGE CUBE



2 oz 60 ml bourbon
¼ oz 7.5 ml pure maple syrup
2 dashes orange bitters
1 dash Angostura bitters

1. Stir everything with ice for 20–30 seconds.
2. Strain over a large ice cube.
3. Twist an orange peel over the glass.

MY NOTES

Garnish: orange peel



FULL RECIPE

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	