



ST. JULIAN
SPIRITS CLUB

Join Us in the Discovery of an
EXCEPTIONAL CRAFT SPIRIT

*We Invite Spirits Club Members to
Explore Our Newest Small-Batch Offering
Before Anyone Else! Introducing...*

**STRAIGHT
RYE
WHISKEY**

SPIRITS CLUB MEMBER PRICE: \$50.99

RETAIL PRICE: \$59.99

**Quantities are limited. Available while supplies last.*

- **DISTILLER NOTES:** This whiskey is crafted from a rye-forward mash bill. Aged for 10 years in American oak barrels, it develops a bold, spice-forward character where the rye takes center stage. Extended aging adds depth and structure, resulting in a well-balanced whiskey with layered oak influence and a smooth, refined finish.
- **SPIRIT BILL:** 95% rye, 5% malted barley
- **MATURATION:** 10 years in American oak barrels
- **PROOF:** 106 proof, 53% alcohol by volume
- **# OF BOTTLES PRODUCED:** 2,350
- **APPEARANCE:** deep amber with a golden rim
- **AROMAS & FLAVORS:** apple, brown sugar, baking spice, tea, white peppercorn, pink peppercorn, vanilla, cocoa
- **FINISH:** slightly sweet, great mid-palate, and a long, smooth finish
- **HOW TO ENJOY:** Sip neat with a few drops of water, on the rocks, in classic spirit-forward cocktails like an Old Fashioned, or with simple mixers like ginger beer, soda, vermouth, or citrus juice
- **PAIRINGS:** Excellent with strong, savory foods like smoked meats, as well as rich, fatty, or spicy dishes such as smoked brisket, seared ribeye, sharp cheddar, blue cheese, and charcuterie. Also complements spicy ramen and spiced desserts like apple pie, carrot cake, ginger cake, pineapple upside-down cake, and dark chocolate.



SAZERAC

The official cocktail of New Orleans, this spirit-forward “up” drink has a vibrant, aromatic profile that signals the transition into warmer days. Offering mellow spice and dry sweetness, the Sazerac pairs well with the brighter, changing spring weather. Excellent with charcuterie, oysters, Cajun lobster gumbo, grilled meats, and smoked salmon.

- Absinthe, to rinse
- 1 sugar cube
- ½ tsp cold water
- 4 dashes Peychaud’s bitters
- 2½ oz St. Julian Rye Whiskey
- lemon peel, for garnish

INSTRUCTIONS: Rinse a chilled rocks glass with absinthe, discarding any excess, and set aside. In a mixing glass, muddle the sugar cube, water, and Peychaud’s bitters. Add the rye whiskey, fill with ice, and stir for 15–20 seconds until well chilled. Strain into the prepared glass, then twist the lemon peel over the surface to express the oils and garnish with the peel.

THE RUBY RYE

The rosemary and grapefruit components are an excellent combination for the Rye Whiskey. The tart grapefruit cuts through the whiskey’s strength, while the herbal, piney notes of the rosemary complement the rye’s characteristic spice, creating a balanced, refreshing, and aromatic cocktail suitable for both spring and summer!

- 2 oz St. Julian Rye Whiskey
- 3 oz fresh grapefruit juice
- ½ oz fresh lemon juice
- 1 tsp honey
- 1 sprig fresh rosemary, plus more for garnish
- soda water
- sliced grapefruit, for garnish

INSTRUCTIONS: Fill a cocktail shaker with ice. Add the whiskey, grapefruit juice, lemon juice, honey, and a small piece of rosemary, then shake vigorously for 10–20 seconds. Strain into a rocks glass filled with ice, top with soda water, and garnish with sliced grapefruit and a fresh sprig of rosemary. Enjoy!



BIG IZZY HIGHBALL

This cocktail was first crafted in 1917, yet despite its age, its flavor profile is intriguing and modern. This refreshing, light cocktail combines pineapple juice and soda water with spicy Rye Whiskey, creating an incredibly refreshing drink. The addition of pineapple adds a tropical flavor suitable for spring, while the spice and heat from the whiskey keep things balanced and sophisticated. Enjoy with salty, nutty snacks like almonds or tapas. The drink’s citrus flavors pair well with ceviche, grilled fish, and pineapple-glazed pork.

- 1 oz St. Julian Rye Whiskey
- 1 oz St. Julian Solera Cream Sherry
- 1 oz pineapple juice
- ¾ oz lemon juice
- ¼ oz simple syrup*
- 1 dash Angostura bitters
- soda water
- lemon wheel, for garnish

INSTRUCTIONS: Combine all ingredients, except the soda water, in a cocktail shaker with ice. Shake well, then strain into a Collins glass over ice. Top with soda water and garnish with a lemon wheel.

**Notes: Optional, if you prefer a sweeter cocktail.*