

GOLDEN EAGLE VODKA



SIGNATURE COCKTAIL BOOK

2024 & 2025

GOLDEN EAGLE MARTINI



RECIPE

3 oz Golden Eagle Vodka

INSTRUCTIONS

Shake or stir with ice and strain into a chilled martini glass.

GLASSWARE:

Martini glass

ICE:

None

GARNISH:

Optional: lemon twist

ESTIMATED COST: \$2.95

THE MODERN MARTINI

FOUNDER'S
FAVORITE



RECIPE

3 oz Golden Eagle Vodka
Optional: Dash of Orange Bitters

INSTRUCTIONS

Add Golden Eagle Vodka, (optional dash of orange bitters) to a mixing glass filled with ice. Stir until well-chilled, then strain into a snifter glass over a single cube. Garnish with a lemon twist.

GLASSWARE:

Snifter glass

ICE:

Cube

GARNISH:

Lemon twist

ESTIMATED COST: \$2.95

THE GOLDEN SODA

BEST
SELLER



RECIPE

2 oz Golden Eagle Vodka
1 oz Fresh Lemon Juice
0.75 oz Honey Syrup (equal parts honey and warm water)
Club Soda

INSTRUCTIONS

Add Golden Eagle Vodka, fresh lemon juice, and honey syrup to a shaker filled with ice. Shake well until chilled. Strain into a highball glass filled with ice. Top with club soda and stir gently. Garnish with a lemon wheel or twist.

GLASSWARE:

Highball glass

ICE:

Crushed ice or cubes

GARNISH:

Lemon twist or wheel
Optional: honey comb

ESTIMATED COST: \$2.25

LAVENDER LEMON DROP

BEST
SELLER



RECIPE

- 2 oz Golden Eagle Vodka
- 1 oz Simple Syrup
- 1 oz Lemon Juice
- 3 Dashes Lavender Bitters

INSTRUCTIONS

Add Golden Eagle Vodka, fresh lemon juice, simple syrup, and lavender bitters to a shaker filled with ice. Shake well and strain into a chilled martini or coupe glass. Garnish with a lemon twist or a sprig of lavender.

GLASSWARE:

Martini or coupe glass

ICE:

None

GARNISH:

Clipped lavender sprig

ESTIMATED COST: \$2.25

ESPRESSO MARTINI

BEST
SELLER



RECIPE

2 oz Golden Eagle Vodka
1 oz Cold Pressed Espresso
.5 oz Simple Syrup
.5 oz Licor 43

INSTRUCTIONS

Add Golden Eagle Vodka, espresso (or cold brew concentrate), Licor 43, and simple syrup to a shaker filled with ice. Shake vigorously and strain into a chilled martini glass. Garnish with 3 coffee beans.

GLASSWARE:

Martini glass

ICE:

None

GARNISH:

3 Coffee beans

ESTIMATED COST: \$3.00

SPICED APPLE SOUR



RECIPE

2oz Apple & Cinnamon-Infused Golden Eagle Vodka
1 oz Lemon Juice
1 oz Simple Syrup
Egg Whites or Fee Foam

INSTRUCTIONS

Add the apple & cinnamon-infused Golden Eagle Vodka, lemon juice, simple syrup, and egg white (or fee foam) to a shaker without ice. Dry shake vigorously to froth the egg whites. Add ice and shake again until well chilled. Strain into a rocks glass. Garnish with a dusting of cinnamon, a thin apple slice, or a cinnamon stick.

GLASSWARE:

Rocks glass

ICE:

Cube

GARNISH:

Dusting of cinnamon, a thin apple slice, or a cinnamon stick

ESTIMATED COST: \$3.00

CUCUMBER MINT SPRITZ



RECIPE

- 2 oz Golden Eagle Vodka
- 1.5 oz Fresh Lemon Juice
- 1 oz Simple Syrup
- 8 Mint Leaves
- Pinch of Diced Cucumber
- 2 oz Club Soda

INSTRUCTIONS

Fill a shaker with ice and add Golden Eagle Vodka, lemon juice, simple syrup, diced cucumber, and mint leaves. Shake well to combine and chill. Double strain into an ice-filled wine glass. Top with club soda and stir gently. Garnish with a cucumber ribbon and a gold tip mint top.

GLASSWARE:

Wine glass

ICE:

Standard

GARNISH:

Gold-tipped mint, and a cucumber ribbon

ESTIMATED COST: \$2.50

LAVENDER SHANDY



RECIPE

2 oz Golden Eagle Vodka
2 oz Lemon Juice
.75 oz Lavender Simple Syrup
3 oz Wheat Beer

INSTRUCTIONS

Shake all ingredients with ice, except beer, and double-strain into a chilled glass filled with ice. Top with wheat beer of choice, and garnish with fresh lemon wheel.

GLASSWARE:

Tulip / Beer glass

ICE:

Standard

GARNISH:

Fresh lemon wheel

ESTIMATED COST: \$3.00

CLEAR COSMO



RECIPE

2 oz Golden Eagle Vodka
1 oz White Cranberry Juice
.75 oz Triple Sec
.75 oz Clear Lime Substitute

INSTRUCTIONS

Shake all ingredients with ice and strain into a chilled coupe glass garnished with dehydrated cranberry powder.

GLASSWARE:

Coupe glass

ICE:

None

GARNISH:

Dehydrated cranberry powder

ESTIMATED COST: \$2.50

RED WHEAT AND BLUE



RECIPE

2 oz Golden Eagle Vodka
1 oz Fresh Lemon Juice
1 oz Simple Syrup
8 Fresh Blueberries
1 oz Oregon Pinot Noir

INSTRUCTIONS

Muddle blueberries in a rocks glass and top with ice. Shake the remaining ingredients, except the wine, and strain over ice and blueberries. Float the wine over the back of a bar spoon to layer it, and garnish with 3 blueberries on a gold cocktail pick and a dehydrated lemon wheel.

GLASSWARE:

Rocks glass

ICE:

Pebble ice

GARNISH:

3 Blueberries on a cocktail pick / dehydrated lemon wheel

ESTIMATED COST: \$2.75

MONTANA MULE



RECIPE

2 oz Golden Eagle Vodka
1 oz Fresh Lime Juice
5 oz Ginger Beer

INSTRUCTIONS

In a copper mug, add pebble ice, Golden Eagle Vodka, lime juice, and ginger beer. Garnish with a lime wedge and mint sprig.

GLASSWARE:

Copper mug

ICE:

Pebble ice

GARNISH:

Lime wedge and mint sprig

ESTIMATED COST: \$2.50

ORANGE CREAMSICLE



RECIPE

2 oz Golden Eagle
.25 Liquor 43
2 oz Orange Juice
.75 oz Vanilla Syrup
.25 Heavy Cream

INSTRUCTIONS

Add Golden Eagle Vodka, Liquor 43, orange juice, vanilla syrup, and heavy cream to a shaker filled with ice. Shake well until chilled and frothy. Strain into a rocks glass over ice. Garnish with an orange slice or a vanilla bean for a fragrant touch.

GLASSWARE:

Rocks glass

GARNISH:

Orange wheel

ICE:

Pebble ice

ESTIMATED COST: \$2.50

STRAWBERRY LEMON DROP



RECIPE

2 oz Golden Eagle Vodka
1 oz Fresh Lemon Juice
1 oz Simple Syrup
3-4 Strawberries

INSTRUCTIONS

In a mixing tin muddle strawberries and simple syrup. Add Golden Eagle Vodka, lemon juice, and ice. Shake well and double strain into a coupe glass. Garnish with a fresh strawberry on the rim.

GLASSWARE:

Coupe

ICE:

None

GARNISH:

Fresh strawberry

ESTIMATED COST: \$2.25

WHITE RUSSIAN



RECIPE

2 oz Golden Eagle Vodka
1 oz Coffee Liqueur
1 oz Heavy Cream

INSTRUCTIONS

Add vodka and coffee liqueur to a rocks glass filled with ice. Top with heavy cream and stir gently to combine.

GLASSWARE:

Rocks glass

ICE:

Standard

GARNISH:

None

ESTIMATED COST: \$3.00

BLACKBERRY BASIL SMASH



RECIPE

2 oz Golden Eagle
1 oz Lemon Juice
1 oz Simple Syrup
3 Blackberries
2 Basil Leaves

INSTRUCTIONS

In a shaker tin, muddle simple syrup, blackberries, and basil. Add Golden Eagle Vodka and lemon juice. Add ice and shake well. Double strain over ice in a rocks glass. Garnish with 3 picked blackberries and basil.

GLASSWARE:

Rocks glass

ICE:

Standard

GARNISH:

3 blackberries on a pick & a basil sprig

ESTIMATED COST: \$2.25

THE 1776



RECIPE

1.5 oz Golden Eagle
1 oz Pear Syrup
.75 oz Lemon Juice
3 oz Champagne

INSTRUCTIONS

In a shaking tin add Golden Eagle Vodka, pear syrup, lemon juice, and ice. Shake well to chill and strain into a champagne glass. Top with Champagne and garnish with a dehydrated pear chip.

GLASSWARE:

Champagne glass

ICE:

None

GARNISH:

Dehydrated pear chip

ESTIMATED COST: \$2.75

FRENCH MARTINI



RECIPE

2 oz Golden Eagle Vodka
1 oz Chambord
2 oz Pineapple Juice
.25 oz Lemon Juice

INSTRUCTIONS

In a shaker tin add Golden Eagle Vodka, Chambord, pineapple juice, lemon juice, and ice. Shake well until chilled and strain into a martini glass. Garnish with 3 picked raspberries.

GLASSWARE:

Martini glass

ICE:

None

GARNISH:

3 raspberries on a pick

ESTIMATED COST: \$3.25

JOHN DALY



RECIPE

2 oz Golden Eagle Vodka
2 oz Fresh Lemonade
3 oz Black Tea

INSTRUCTIONS

In a Collins glass, add ice, Golden Eagle Vodka, and lemonade. Float black tea and garnish with a lemon wheel.

GLASSWARE:

Collins glass

ICE:

Standard

GARNISH:

Lemon wheel

ESTIMATED COST: \$2.25

BANANA BREAD



RECIPE

1.5 oz Golden Eagle Vodka
.75 oz Tempus Fugit Creme De Banana
.75 oz Coffee Liqueur

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INSTRUCTIONS

In a mixing glass, add Golden Eagle Vodka, Creme De Banana, coffee liqueur, and ice. Stir well to chill, then strain over a large cube in a rocks glass. Garnish with a brûléed banana slice.

GLASSWARE:

Rocks glass

ICE:

Cube

GARNISH:

Brûléed banana slice

ESTIMATED COST: \$3.50