



## Oregon Gin

### BEND DISTILLERY

Bend, Oregon

#### Crater Lake Estate Gin / \$52

All the ingredients are grown at the distillery—perhaps unique in the world of gin. Hints of sweet herbs with citrus and a broad minty overlay.

#### Crater Lake Gin / \$20

Made from wild-harvested juniper, infused after distillation, this gin offers a greenish yellow tint and forward herbal juniper aromas and flavors.

### BULL RUN DISTILLERY

Portland, Oregon

#### Aria Portland Dry Gin / \$23

Balanced set of complex botanicals creates a rich and elegant gin with smooth, yet varied flavors ideal for sipping or mixing.

### DOGWOOD DISTILLING

Forest Grove, Oregon

#### Union Gin / \$23

Small-batch column stills give this London Dry-style gin its smoothness. Spicy and rich, great for cocktails.

### HOUSE SPIRITS

Portland, Oregon

#### Aviation Gin / \$29

A complex gin with a fresh character that offers spicy top notes overlaying a subtle forest-floor-after-a-rain-shower grounding.

### INDIO SPIRITS DISTILLERY

Portland, Oregon

#### Cricket Club Gin / \$22

Locally sourced ingredients add to the Portland flair, with tastes of lemongrass, blood orange peel, and—naturally—juniper.

### MCMENAMINS

Troutdale and Hillsboro, Oregon

#### Gables Gin / \$29

Ever-so-slightly-amber-tinged gin uses juniper, coriander, orris root, and—unusually—Oregon grape root, sage, chocolate mint, rose, and yarrow. Delicious on its own.

#### Penny's Gin / \$29

Light body and plenty of citrus and floral notes wrapping around the core of juniper. Would make a mighty martini.

### NEW DEAL DISTILLERY

Portland, Oregon

#### New Deal Gin No. 1 / \$28

Full-bodied, juniper-dominant gin patterned after the genever style. Complex aromas and flavors of juniper, pine, dried herbs and toasted.

#### New Deal 33 Portland Dry Gin / \$24

Distinctive gin has only juniper and a bit of citrus, yet with such simplicity comes a remarkably fresh and nuanced flavor.

#### New Deal Old Tom Gin / \$34

A spicy rendition of this classic style, with notes of vanilla and spruce mixing with juniper and citrus.

### OREGON SPIRIT DISTILLERS

Bend, Oregon

#### Merrylegs Genever / \$29

Viscous texture and a hearty, malty, almost herbaceous character give this genever force.

### RANSOM SPIRITS

Sheridan, Oregon

#### Old Tom Gin / \$34

Highly aromatic, spicy, and a soft touch of barely perceived sweetness, this new classic employs juniper, orange peel, lemon peel, coriander seed, cardamom pods, and angelica root.

#### Ransom Dry Gin / \$25

Made in the genever style, this malted barley and rye-based gin uses an infusion of botanicals with an Oregon accent of marionberries and hops.

#### Smalls Gin / \$25

Closer to a modern dry gin, this juniper-forward spirit is made with traditional botanicals supplemented by a touch of Oregon raspberries.

### ROGUE

Newport and Portland, Oregon

#### Spruce Gin / \$35

Oregon spruce, hand-peeled cucumber, tangerine, ginger, juniper berries and “free range coastal water”. Complex and fresh.

#### Pink Spruce Gin / \$35

Spruce Gin aged in Oregon pinot noir barrels adds gentle vanillin tones and a floral quality. It is different!

## Washington Gin

### 3 HOWLS DISTILLERY

Seattle, Washington

#### Good Old Fashioned Gin / \$24

Juniper is well balanced with a sense of nearly sweet citrus notes.

#### Navy Strength Gin / \$33

Navy Strength indicates higher-alcohol making for a potentially potable juniper gin.

### BAINBRIDGE ORGANIC DISTILLERS

Bainbridge Island, Washington

#### Bainbridge Heritage Organic Doug Fir Gin / \$39

Rich, lush and full on the palate with well-balanced herbal, citrus, juniper, and pine notes.

### CAPTIVE SPIRITS DISTILLING

Seattle, Washington

#### Big Gin / \$27

Juniper and pepper notes are bold, both aromatically and on the palate, with a traditional mix of backing botanicals including Tasmanian peppercorn.

#### Bourbon-Barreled Big Gin / \$36

Big Gin matured for six months in once-used bourbon barrels add cinnamon and vanilla to the herbal tones.

### DRY FLY DISTILLERY

Spokane, Washington

#### Washington Dry Gin / \$35

Floral and spicy, with lavender and apples up front on the nose and tongue, juniper in the background, and a gentle hop-and-malt dance.

### HERITAGE DISTILLING

Gig Harbor, Washington

#### Elk Rider Crisp Gin / \$29

Traditional juniper-forward flavors include peppercorn and citrus peel in the background. Unusual.

#### HDC Soft Gin / \$19

Made in the genever style, this malted barley and rye-based gin uses an infusion of botanicals with an Oregon accent of marionberries and hops.

### OOLA DISTILLERY

Seattle, Washington

#### Oola Gin / \$32

Lavender grown in Snohomish is nicely detectable on the tongue, giving this gin a layered and subtle quality.

#### Waitsburg Barrel Finished Gin / \$43

Oola Gin with two to four months in bourbon barrels (American oak) to give it a light honeyed hue and baking spices accent.

### PACIFIC DISTILLERY

Woodinville, Washington

#### Voyager Distilled Dry Gin / \$24

Fresh and elegant London Dry gin that delivers classic juniper-forward flavors in a clean, crisp, and full-flavored style.

### SEATTLE DISTILLING

Vashon, Washington

#### Seattle Gin / \$31

An all-Northwest sourced gin with Oregon juniper, Vashon Island lavender, elderberry, and hazelnuts.

### SOUND SPIRITS

Seattle, Washington

#### Ebb + Flow Gin / \$30

Forward citrusy notes impart a crisp edge to the botanical tastes.

#### Sound Spirits Old Tom Gin / \$34

Lightly bronzed thanks to time in barrel, this Old Tom version offers a supple sense of malt and vanilla, ringed with spice and juniper.

### SUN LIQUOR DISTILLING

Seattle, Washington

#### Hedge Trimmer Gin \$29

Velvet-textured gin employs double distillation in Scottish copper pot stills and uses sarsaparilla, the rind of Washington-grown watermelons.

#### Gun Club Gin \$31

Birch leaves and organic cranberries are different botanicals. A bold gin that shows its strength in texture, power, and flavor.

Photo Credit: Cocktail recipes and photos courtesy of Aviation Gin



great gin cocktails

#### mix it up!

#### #2 NEGRONI

2 oz Gin  
3/4 oz Campari  
3/4 oz Sweet vermouth

In a pint glass, add spirits and mixers. Fill with ice and stir. Strain into a cocktail glass. Garnish with an orange peel.

#### #3 GIN BEAUTY

2 oz Gin  
12 Leaves mint  
1/2 oz Pomegranate juice  
3/4 oz Freshly pressed lemon juice  
1/2 oz Simple syrup

In a pint glass, muddle the mint. Add spirits and mixers. Fill with ice and shake vigorously. Fine strain into an ice-filled collins glass. Garnish with a lemon peel and large mint sprig.

#### #4 GIN and VIT

3/4 oz Aviation American Gin  
3/4 oz Krogstad Aquavit  
1 1/2 oz Carpano Antica Vermouth  
2 dashes Orange bitters

In a double old fashioned glass, add one big ice cube (or serve on the rocks), spirits and mixers. Stir. Garnish with an orange peel.

#### #5 BEES KNEES

2 oz Gin  
1 oz Freshly pressed lemon juice  
1 oz Clover honey syrup\*

In a pint glass, add spirits and mixers. Fill with ice and shake vigorously. Fine strain into a chilled cocktail glass. Garnish with a lemon disc or twist. \*To make honey syrup; combine equal parts honey to heated water and stir until honey is dissolved, let cool.

#### #1 THE PEGU CLUB COCKTAIL

2 oz Gin  
3/4 oz Grand Marnier  
3/4 oz Freshly pressed lime juice  
1 dash Angostura Bitters

In a pint glass add spirits and mixers. Fill with ice and shake vigorously. Fine strain into a cocktail glass. Garnish with a lime wedge.



**OREGON SPIRIT DISTILLERS**

MADE IN BEND, OR

Oregon Spirit Vodka, Merrylegs Genever, One-Eyed Jon, C.W. Irvine, WILD CARD Absinthe, Othello's Whiskey

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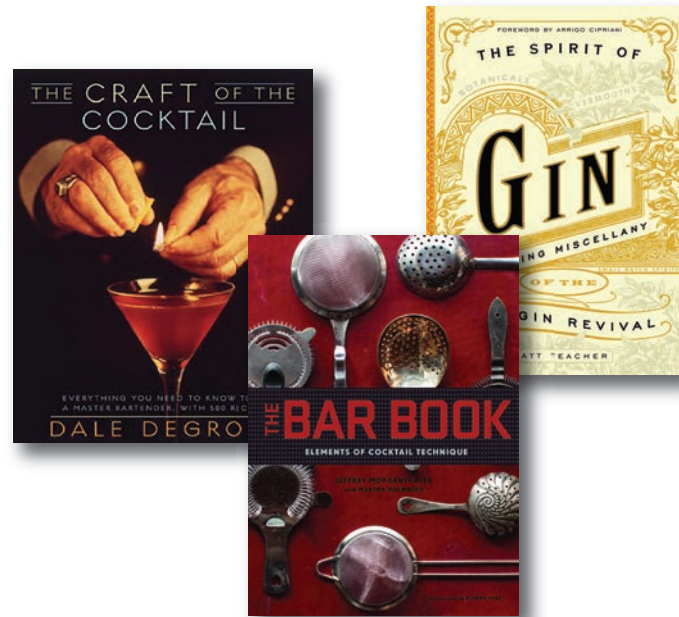
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bookshelf | THE ESSENTIALS



*Gin enthusiast*

**The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes**  
by Dale DeGroff (Clarkson/Potter)

Cocktails are bigger than ever, and this is the first real cookbook for them, covering the entire breadth of this rich subject. The Craft of the Cocktail provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring Dale DeGroff's signature use of fresh juices, as well as all the classics.

Debonair, a great raconteur, and an unparalleled authority, Dale DeGroff is the epitome of Perfect Bartender, universally acknowledged as the world's premier mixologist. From Entertainment Weekly and USA Today to the Culinary Institute of America and the nation's best restaurants, whenever anybody wants information or training on the bar, they turn to Dale for recipes, for history, for anecdotes, for fun and for cocktail-party conversation as well as for cocktails.

**"The Bar Book; Elements of Cocktail Technique"**  
by Jeffrey Morgenthaler (Chronicle Books)

Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, from Clyde Common, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. More than 60 recipes illustrate the concepts explored in the text, ranging from juicing, garnishing, carbonating, stirring, and shaking to choosing the correct ice for proper chilling and dilution of a drink. With how-to photography to provide inspiration and guidance, this book breaks new ground for the home cocktail enthusiast.

**"The Spirit of Gin; A Stirring Miscellany of the New Gin Revival"**  
by Matt Teacher (Cider Mill Press)

The ultimate guide to today's exciting gin revival with a nod to the spirit's rich history, featuring a comprehensive review of gin distilleries, ingredients and accoutrements, distilling methods, cocktail recipes, international bar guide, and creative contributions from industry leaders.

NOTABLE BARS

the new face of gin

Where do those in the know go for a great gin drink? These bars are known for using Northwest gin in new and inventive ways – whether it's a fresh take on a classic dry martini or a creative concoction like the Gin Vit, with American Aviation Gin and Krogstad Aquavit.



< Shaken or stirred? Brandon Lockman, Lead Bartender at Portland's Red Star Tavern, serves up a refreshing Saint



PORTLAND

TEARDROP COCKTAIL LOUNGE  
teardroplounge.com

OVEN & SHAKER  
ovenandshaker.com

CLYDE COMMON  
clydecommon.com

THE ROOKERY AT RAVEN AND ROSE  
ravenandrosepdx.com

IMPERIAL  
imperialpdx.com

TASTY N ALDER  
tastynalder.com

MULTNOMAH WHISKEY LIBRARY  
multnomahwhiskeylibrary.com

KASK  
grunerpdx.com/kask

ST. JACK  
stjackpdx.com

RED STAR TAVERN  
redstartavern.com

SEATTLE

BATHTUB GIN & CO.  
bathtubginseattle.com

TAVERN LAW  
mccrackentough.com/tavernlaw

SUN LIQUOR LOUNGE  
sunliquor.com

ROB ROY  
robroyseattle.com

LIBERTY  
libertybars.com

ZIG ZAG CAFÉ  
zigzagseattle.com



SAINT 75

1 oz Gin  
½ oz St. Germain  
½ oz Lemon juice  
½ oz Simple syrup  
3 oz Sparkling wine

MIX IT

Combine first 4 ingredients and shake. Double strain into a champagne flute. Top off with sparkling wine. Garnish with an expressed lemon peel.

BON VOYAGE

2 oz Gin  
½ oz 10 yr Tawny port  
¼ oz Dolin dry vermouth  
1 barspoon Combier creme de peche

MIX IT

Combine all ingredients into a mixing glass. Add ice and stir. Strain into a chilled mixing glass. Garnish with an expressed lemon peel.

WHERE TRADITION MEETS INNOVATION

*Oregon distilling pioneers, and originators of American barrel aged gin and malty Old Tom Gin.*



**RANSOM**  
WINE CO. & DISTILLERY

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