

EST 2015

Hard TRUTH[®]

DISTILLING CO.

COCKTAIL GUIDE

cocktails & pairings



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SWEET MASH WHISKEY



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**SWEET MASH
BOURBON**

cocktails & pairings



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SWEET MASH BOURBON



THE TRUTH

Sweet Mash Bourbon marks a new chapter for Hard Truth. When our distillery started, Bourbon was the first sweet mash whiskey that went into our rackhouse. It's the one we waited for the longest, and we're proud to make this a staple in the collection.



This is a smooth, everyday pour for the Bourbon fans — As good on its own as it is in a cocktail.

— Bryan Smith, Hard Truth Master Distiller

45% ABV | 90 proof

750 mL

SIP IT

APPEARANCE: Tawny

AROMA: Caramel, pecan, clove, fruit, and oak

TASTE: Toffee, caramel, cherry, and sweet cream

FINISH: Warming coffee, vanilla, and oak



SWEET MASH BOURBON



73% CORN, 19% RYE, 8% MALTED BARLEY



Made for Mixology



Perfect for Sipping



An Everyday Pour



Signature Old Fashioned

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Bourbon
- 2 barspoons Demerara syrup
- 1 barspoon Luxardo syrup
- 1 dropper Bitters
- Lemon peel, orange peel, and Luxardo cherry, to garnish

CRAFT

1. Add all liquid ingredients to ice-filled mixing beaker, and stir to chill.
2. Strain over large cube into rocks glass.
3. Twist lemon and orange peels over drink, then drop into glass with Luxardo cherry to garnish, and serve.

New York Sour

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Bourbon
- 1 oz. Fresh lemon juice
- 1 oz. Simple syrup
- 1 oz. Egg white
- 1 oz. Dry red wine

CRAFT

1. Add Sweet Mash Bourbon, lemon, simple, and egg white to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Strain into ice-filled rocks glass.
4. Float red wine on top, and serve.





SWEET MASH BOURBON



The Tickle

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Bourbon
- Ginger ale, to top

CRAFT

1. Pour Sweet Mash Bourbon into an ice-filled highball glass.
2. Top with ginger ale, and serve.

St. Patrick's Sour

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Bourbon
- ¾ oz. Egg white
- 1 oz. Simple syrup
- 1 oz. Lemon juice
- 1 oz. Pinot Grigio, dyed green, to float

CRAFT

1. Fill rocks glass to rim with ice. Set aside.
2. Add Sweet Mash Bourbon, egg white, simple syrup, and lemon juice to bar shaker.
3. Cover, and dry shake vigorously for 20 seconds.
4. Add ice to shaker, cover, and shake again to chill.
5. Single strain into prepared glass.
6. Float Pinot Grigio by pouring it slowly over the back of a barspoon and onto the top of the drink, and serve.



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**SWEET MASH
FOUR GRAIN BOURBON**

BOTTLED IN BOND

cocktails & pairings



MASH BILL
BW 4
MASHED, DISTILLED & AGED IN CHARRED AMERICAN OAK BARRELS
BROWN COUNTY, INDIANA
PROOF 100 MASTER DISTILLER ALCOHOL 50%
BATCH SIZE: 28 BARRELS

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SWEET MASH FOUR GRAIN BOURBON

BOTTLED IN BOND



THE TRUTH

This rare, sipping whiskey is a celebration of the primary grains of American whiskey — corn, rye, wheat, and barley. Perfect for cigar pairing, everyday sipping, or in a cocktail with rich Bourbon flavor.

Bottled In Bond — This label is a statement to the authenticity of our grain-to-glass approach to making whiskey.

“Just an absolutely beautiful expression from Hard Truth. They continue to crush it.”

— Lance Lyell, Whiskey Tornado



50% ABV | 100 proof

750 mL

SIP IT

APPEARANCE: Tawny

AROMA: Butterscotch, vanilla

TASTE: Honeycrisp apple, butterscotch, rich tobacco, oak

FINISH: Honey, cracked black pepper



FOUR GRAIN BOURBON

78% CORN, 9% RYE, 9% WHEAT,
4% MALTED BARLEY



A Smooth
Sipping Whiskey



Complexity
Opens on Ice



Makes Rich,
Rare Cocktails



A Great Cigar
Pairing

“I would recommend a cigar with lots of vanilla and cedar spice in the smoke. I would reach for a My Father La Opulencia cigar.”

— Michael Veach, Bourbon Hall of Fame Writer & Historian



SWEET MASH FOUR GRAIN BOURBON



BOTTLED IN BOND



Paper Plane

INGREDIENTS

- ¾ oz. Hard Truth Sweet Mash Four Grain Bourbon
- ¾ oz. Aperol
- ¾ oz. Fresh lemon juice
- ¾ oz. Amaro (Nonio)
- Lemon twist, to garnish

CRAFT

1. Add liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Double strain into coupe or Nick & Nora glass.
4. Twist lemon peel over drink, then drop in to garnish, and serve.

Man O' War

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Four Grain Bourbon
- 1 oz. Cointreau
- ½ oz. Sweet vermouth
- ½ oz. Fresh lemon juice
- Lemon peel and Luxardo cherry, to garnish

CRAFT

1. Add liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Strain into rocks glass over large cube.
4. Drop in Luxardo, then twist lemon over drink and drop in to garnish, and serve.





BOTTLED IN BOND



Improved Whiskey Cocktail

INGREDIENTS

2 oz.	Hard Truth Sweet Mash Four Grain Bourbon
1 barspoon	Maraschino liqueur
1 barspoon	Simple syrup
1 dash	Absinthe
1 dash	Angostura bitters
1 dash	Peychaud's bitters
	Lemon twist, to garnish

CRAFT

1. Add liquid ingredients to ice-filled mixing beaker, and stir to combine.
2. Strain into rocks glass over large cube.
3. Twist lemon peel over drink, then drop in glass to garnish, and serve.

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Hard TRUTH[®]

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SWEET MASH WHEATED BOURBON

BOTTLED IN BOND

cocktails & pairings



EST 2015
Hard TRUTH
DISTILLING CO.
SWEET MASH
WHEATED BOURBON
STRAIGHT BOURBON WHISKEY
SMALL BATCH | HIGH-CHILL FILTERED
BOTTLED IN BOND

MASH BILL BW 2
MASHED, DISTILLED & AGED IN CHARRED AMERICAN OAK BARRELS
BROWN COUNTY, INDIANA
PROOF 100 MASTER DISTILLER ALCOHOL 50%
BATCH SIZE: 20 BARRELS



750ml

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SWEET MASH WHEATED BOURBON

BOTTLED IN BOND



THE TRUTH

Wheated Bourbon has a softer profile and subtle sweetness. Sweet Mash Wheated Bourbon takes this category to new heights, already a favorite among fans and whiskey judges alike.

Bottled In Bond — This label is a statement to the authenticity of our grain-to-glass approach to making whiskey.

“It’s not often that a distillery’s first foray into a whiskey category can stand up to established brands, but Hard Truth pulls off this feat, making it a unique entrant in the world of wheated whiskeys in 2024.”

— Jordan Moskal, *Breaking Bourbon*



50% ABV | 100 proof

750 mL

SIP IT

APPEARANCE: Tawny

AROMA: Toasted marshmallow, dark chocolate, and custard

TASTE: S’mores, toasted almond, candied fruit

FINISH: Mocha, shortbread, black pepper, maple

MASH BILL **BW2**

WHEATED BOURBON

69% CORN, 19% WHEAT, 12% MALTED BARLEY



Perfect for Sipping



A Favorite For Wheated Fans



Made for Mixology

BOTTLED IN BOND



Gold Rush

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Wheated Bourbon
- ¾ oz. Fresh lemon juice
- ¾ oz. Honey syrup

CRAFT

1. Add Sweet Mash Wheated Bourbon, lemon, and syrup to an ice-filled bar shaker.
2. Cover, and shake to chill.
3. Strain into ice-filled rocks glass, and serve.

Brown Derby

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Wheated Bourbon
- 1 oz. Fresh grapefruit juice
- 1 barspoon Fresh lemon juice
- ½ oz. Honey syrup

CRAFT

1. Add all ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Strain into coupe or Nick & Nora glass, and serve.



BOTTLED IN BOND



Y-Knot

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Wheated Bourbon
- ½ oz. Cointreau
- 1 oz. Fresh lime juice
- ½ oz. Maple syrup
- Basil and lime peel, to garnish

CRAFT

1. Add liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Strain into rocks glass over fresh ice.
4. Place basil in drink, then twist lime peel over drink and drop in to garnish, and serve.

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Hard TRUTH[®]

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SWEET MASH HIGH ROAD RYE

cocktails & pairings



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SWEET MASH HIGH ROAD RYE



THE TRUTH

Hard Truth High Road Rye is an easy, everyday sipper that is made with mixology in mind. With 36% corn in the mashbill, this straight rye whiskey has a perfect balance of rye spice and sweetness that make it a favorite among fans of Bourbon & Rye alike.



I believe I just sipped a toffee nut latte in whiskey form. Yum!"

- ASCOT AWARDS JUDGE

46.5% ABV | 93 proof 750 ml

SIP IT

APPEARANCE: Deep copper

AROMA: Apricot jam, honey, baking spice, and graham cracker

TASTE: Rich vanilla, maple, custard, and spice that coat the tongue

FINISH: Bold and lingering caramel that fades to honey, coffee, and nougat



HIGH ROAD RYE

55% RYE, 36% CORN, 9% MALTED BARLEY



Made for Mixology



A Bourbon Lovers Rye



An Everyday Pour



A Great Cigar Pairing



I would pair this delicious Sweet Mash Rye whiskey with a good cigar — a Don Pepin Garcia Black 1979 Robusto. The medium bodied smoke with its notes of cedar spice and oak will complement the rye grass and vanilla flavors in the whiskey."

— Michael Veach, Bourbon Hall of Fame Writer & Historian



Strawberry Fields

INGREDIENTS

- 1½ oz. Hard Truth High Road Rye Whiskey
- 1½ oz. Strawberry syrup
- ¼ oz. Lemon juice
- 2 Mint leaves
- Sugar, for rim
- Strawberry, to garnish

CRAFT

1. Rim Nick & Nora glass with sugar. Set aside.
2. Add High Road Rye Whiskey, syrup, lemon, and mint to bar shaker, then fill with ice.
3. Cover, and shake to chill.
4. Double strain into prepared glass.
5. Place strawberry on rim of glass to garnish, and serve.

Smoked Cherry Sazerac

INGREDIENTS

- 2 oz. High Road Rye Whiskey
- 3 barspoons Luxardo syrup
- 5 dashes Peychaud's Bitters
- Absinthe rinse
- Lemon peel, to garnish

CRAFT

1. Rinse rocks glass with absinthe. Set aside.
2. Add High Road Rye Whiskey, bitters, and syrup to ice-filled mixing beaker, and stir to chill.
3. Single strain mixture into prepared glass.
4. Express lemon peel over drink and around glass rim, then drop into drink to garnish.
5. Smoke cocktail, cover to hold in smoke, then remove cover to serve.





SWEET MASH HIGH ROAD RYE



Palma

INGREDIENTS

- 2 oz. Hard Truth High Road Rye Whiskey
- 1 oz. Fresh lime juice
- 1 oz. Agave syrup
- Lime wheel, to garnish

CRAFT

1. Add High Road Rye Whiskey, fresh lime juice, and agave syrup to an ice-filled bar shaker.
2. Cover, and shake to chill.
3. Strain into ice-filled rocks glass, place lime wheel on edge of glass to garnish, and serve.

Prickly Pear Sour

INGREDIENTS

- 2 oz. Hard Truth High Road Rye Whiskey
- 1 oz. Lime juice
- ¾ oz. Prickly pear syrup
- Lime wheel, to garnish

CRAFT

1. Place all liquid ingredients to ice-filled bar shaker, then cover, and shake to chill.
2. Strain into ice-filled rocks glass.
3. Place lime wheel on edge of glass to garnish, and serve.





High Road Highball

INGREDIENTS

- 2 oz. Hard Truth High Road Rye Whiskey
- 1 oz. Fresh lime juice
- Ginger ale, to top
- Lime wheel, to garnish

CRAFT

1. Add High Road Rye Whiskey and fresh lime juice to an ice-filled highball glass, then top with ginger ale.
2. Place lime wheel on edge of glass to garnish, and serve.

High Desert High Road

INGREDIENTS

- 2 oz. Hard Truth High Road Rye Whiskey
- ½ oz. Prickly pear syrup
- 3-4 dashes Orange bitters
- Prickly pear slice or lime wheel, to garnish

CRAFT

1. Place all liquid ingredients to ice-filled bar shaker, then cover, and shake to chill.
2. Strain into ice-filled rocks glass.
3. Place prickly pear slice or lime wheel on edge of glass to garnish, and serve.





Fireside Rye

INGREDIENTS

- 1½ oz. Hard Truth High Road Rye Whiskey
- ½ oz. Hard Truth Cinnamon Vodka
- ½ oz. Luxardo Amaretto
- Cinnamon stick, to garnish

CRAFT

1. Add High Road Rye, Cinnamon Vodka, and amaretto to an ice-filled mixing beaker.
2. Stir for dilution and to chill.
3. Single strain into an ice-filled rocks glass.
4. Place cinnamon stick in drink to garnish, and serve.

Smashing Pumpkins

INGREDIENTS

- 2 oz. Hard Truth High Road Rye Whiskey
- 1 oz. Egg white
- ¾ oz. Pumpkin puree syrup
- ½ oz. Lemon juice
- 2 dashes Angostura Aromatic bitters
- Sugar and pumpkin pie spice mix (2:1), for rim

CRAFT

1. Rim edge of rocks glass with pumpkin pie spice and sugar mix. Set aside.
2. Add High Road Rye Whiskey, egg white, syrup, lemon juice and bitters to ice-filled bar shaker.
3. Cover, and shake well.
4. Pour shaker contents into prepared glass, and serve.



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SWEET MASH RYE
cocktails & pairings

MASH BILL 1

RACKHOUSE No. 1	BATCH SIZE 30 Barrels
BATCH # 001	DUMPED ON 10/13/21
115.2 576	MASHED, DISTILLED & AGED IN CHARRLED AMERICAN OAK BARRELS
PROOF ALC BY VOL.	BROWN COUNTY, INDIANA

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SWEET MASH RYE



THE TRUTH

Hard Truth Sweet Mash Rye is a long-time favorite among Hard Truth fans and whiskey judges alike. As a grain-to-glass straight rye whiskey with 94 percent rye and 6 percent malted barley, this expression is perfect for an afternoon of sipping and savoring. For fans of mixology, the complex flavors of rye spice elevate your favorite whiskey cocktails.

“Hard Truth Distilling Co. continues to be a pioneer in the world of whiskey with this rye.”

— Tom Fischer, BourbonBlog.com

BARREL STRENGTH | UNCUT & UNFILTERED

750 mL

SIP IT

APPEARANCE: Mahogany

AROMA: Mocha, nutmeg, and ripe orchard fruit

TASTE: Rich toffee, brown sugar, and peach envelop the palate

FINISH: Smooth, with lingering chocolate, oak, and pepper

MASH BILL
RW 1

SWEET MASH RYE

94% RYE, 6% MALTED BARLEY



A Favorite Sipping Whiskey



Opens Up On Ice



Adds Rich Rye Flavor For Mixology



A Great Cigar Pairing

“I would pair this fine rye whiskey with a cigar that is rich in vanilla and chocolate notes, but not too much chocolate in the smoke. I would reach for a Jaime Garcia Reserva Especial. I think that this cigar has the flavors I am looking for without overpowering the rye whiskey.”

— Michael Veach, Bourbon Hall of Fame Writer & Historian



Sweet Mash Smash

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Rye Whiskey
- 1 oz. Simple syrup
- ¼ Lemon, cut into three pieces
- 3 Basil leaves, medium-sized

CRAFT

1. Add two basil leaves and lemon pieces to bar shaker, and muddle thoroughly.
2. Add simple syrup and Sweet Mash Rye Whiskey, then fill remainder of shaker with ice.
3. Cover, and shake to chill.
4. Single strain into coupe glass, then drop orange twist in drink to garnish, and serve.

Sweet Mash Rye Old Fashioned

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Rye Whiskey
- 1 barspoon Simple syrup
- 2 dashes Peychaud's bitters
- Orange peel
- Luxardo cherry and orange peel, picked together, to garnish

CRAFT

1. Add Sweet Mash Rye Whiskey, simple syrup, bitters, and orange peel to mixing beaker, top with ice, and stir.
2. Single strain into ice-filled rocks glass.
3. Drop picked orange peel and Luxardo cherry into drink to garnish, and serve.





Sazerac

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Rye Whiskey
- 1 barspoon Simple syrup
- 3 dashes Peychaud's bitters
- Absinthe rinse
- Lemon twist, to garnish

CRAFT

1. Rinse rocks glass with absinthe. Set aside.
2. In a mixing beaker, add simple syrup, Sweet Mash Rye Whiskey, and bitters.
3. Top with ice, stir, then strain into prepared rocks glass.
4. Express lemon twist on rim of glass, then place there as garnish, and serve.

Lion's Tail

INGREDIENTS

- 1½ oz. Hard Truth Sweet Mash Rye Whiskey
- 1 oz. Fresh lime juice
- ½ oz. China China or Amaro
- ½ oz. Allspice dram
- ¼ oz. Demerara syrup
- 1 dropper Bitters of your choice
- Lemon peel and grated cinnamon, to garnish

CRAFT

1. Add liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Double strain into Nick & Nora glass.
4. Grate fresh cinnamon over top of drink to garnish, and serve.





Ring of Fire

INGREDIENTS

- 2 oz. Hard Truth Sweet Mash Rye Whiskey
- ½ oz. Ancho Reyes Ancho Chile liqueur
- ½ oz. Blood orange juice
- ½ oz. Lime juice
- 2 dashes Texas Pete Hot Sauce
- Orange twist, to garnish

CRAFT

1. Add all liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Single strain into coupe glass, then drop orange twist in drink to garnish, and serve.

Boulevardier

INGREDIENTS

- 1¼ oz. Hard Truth Sweet Mash Rye Whiskey
- ½ oz. Campari
- ¾ oz. Sweet vermouth
- Orange twist, to garnish

CRAFT

1. Add Sweet Mash Rye Whiskey, Campari, and sweet vermouth to an ice-filled mixing beaker, and stir until well-chilled.
2. Single strain into rocks glass over fresh ice.
3. Drop orange twist into drink to garnish, and serve.



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**TOASTED
COCONUT
RUM**

cocktails & pairings

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TOASTED COCONUT RUM



THE TRUTH

Hard Truth Toasted Coconut Rum pairs our classic white rum with the deep, rich flavor of house-toasted flaked coconut, cane sugar, and natural sea salt for a balanced and versatile spirit that is delightful to drink on its own, or as the featured spirit in an island-inspired cocktail.

“It might be distilled in Brown County, Indiana, but its soul is squarely rooted in the tropics.”
— Bar Business Magazine

21% ABV | 42 proof 750 mL

SIP IT


- SIGHT: Clear


- AROMA: Salted caramel, with hints of coconut


- TASTE: Rich mouthfeel, buttercream and caramel, notes of toasted coconut

- FINISH: Comforting tropical sweetness

SERVE IT

-  In a shot, straight from the freezer.

-  In a rum cocktail for true tropical flavor.
See cocktail recipes on the following pages.

-  Mixed in a glass of ice with:
 - Lemonade
 - Pineapple juice
 - Your favorite soda

SHOOT IT

-  **NUTS ON THE BEACH**
Toasted Coconut Rum
Peanut Brittle Bourbon Cream

-  **BLUE COCONUT**
Toasted Coconut Rum
Blue curaçao
Pineapple juice



TOASTED COCONUT RUM



C.R.E.A.M.

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- 2 oz. Pineapple juice
- ½ oz. Coconut cream
- 1 oz. Passion fruit puree
- 2 Jalapeño slices
- Dash of nutmeg and orchid petal, to garnish

CRAFT

1. Add all liquid ingredients and jalapeño slices to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Pour entire shaker contents into collins glass.
4. Sprinkle nutmeg over top, then float orchid in drink to garnish, and serve.

Bahama Mama

INGREDIENTS

- 1 oz. Hard Truth Toasted Coconut Rum
- 1 oz. White rum
- 2 oz. Pineapple juice
- 2 oz. Orange juice
- ¼ oz. Grenadine
- Orange slice, lemon slice, and cocktail cherry, to garnish

CRAFT

1. Fill mason jar with ice.
2. Add Toasted Coconut Rum, white rum, pineapple juice, and orange juice.
3. Place cherry in drink and orange and lime slices on rim of glass to garnish, and serve.





Coconut Mojito

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- ½ oz. Simple syrup
- 2 sprigs Mint
- 2 Lime wedges, one to juice and one to garnish

CRAFT

1. Add mint sprigs and simple syrup to bar shaker, then squeeze in juice from one lime wedge. Discard the remaining peel.
2. Add Toasted Coconut Rum to shaker, then fill it halfway with ice. Cover, and shake to chill
3. Pour shaker contents into collins glass, then top with ice and club soda.
4. Add remaining lime wedge to edge of glass to garnish, and serve.

Toasted Coconut Piña Colada

INGREDIENTS

- 1½ oz. Hard Truth Toasted Coconut Rum
- ½ oz. Hard Truth Toasted Coconut Rum Cream
- 3 oz. Piña colada mix
- 2 c. Ice
- Pineapple wedge, to garnish

CRAFT

1. Add Toasted Coconut Rum, Toasted Coconut Rum Cream, piña colada mix, and ice to a blender.
2. Cover, and blend on high until smooth.
3. Pour into hurricane or tiki glass, place pineapple wedge on edge of glass to garnish, and serve.





Hard Truth Lemonade

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- 6 oz. Lemonade
- Lemon wedge, to garnish

CRAFT

1. Add Toasted Coconut Rum to an ice-filled collins glass.
2. Top with lemonade.
3. Place lemon wedge on rim of glass to garnish, and serve.

Banana Pudding Meringue

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- ½ oz. Crème de banana liqueur
- ½ oz. Lemon juice
- ¼ oz. Vanilla simple syrup
- 1 Egg white, or 1 oz. liquid egg whites
- Nilla Wafer powder, to garnish

CRAFT

1. Crush two Nilla Wafers into a powder and set aside. Dampen rim of martini glass and coat with wafer powder.
2. Add one egg white, or 1 oz. liquid egg whites, then lemon juice to bar shaker. Cover and shake to chill.
3. Uncover and add Toasted Coconut Rum, crème de banana liqueur, and vanilla simple syrup to egg white froth.
4. Add ice, cover, and shake to chill.
5. Single strain into prepared martini glass, and serve.





Hard Truth Eclipse

INGREDIENTS

- 1½ oz. Hard Truth Toasted Coconut Rum
 - ¾ oz. Crème de mure (or Chambord)
 - ¾ oz. Lemon juice
 - ¾ oz. Concord grape juice
 - ½ oz. Blue curaçao
- Lemon wheel and Luxardo cherry, to garnish

CRAFT

1. Fill rocks glass to top with ice. Set aside.
2. Add Toasted Coconut Rum, crème de mure, and juices to a bar shaker, then top with ice.
3. Cover, and shake to chill, then single strain into prepared rocks glass.
4. Float blue curaçao on top of drink.
5. Secure Luxardo to the center of the lemon wheel with a cocktail pick, then place cherry-side-up across top of drink to garnish, and serve.

Electric Skies

INGREDIENTS

- 1½ oz. Hard Truth Toasted Coconut Rum
 - 1 oz. Blue curaçao
 - ¾ oz. Lemon juice
 - ¼ oz. Simple syrup
- Lemon-lime soda, to top
Blood orange wheel, to garnish

CRAFT

1. Fill a collins glass halfway with ice, insert the blood orange wheel and align it against the side of the glass, then fill remainder of glass with ice.
2. Add Toasted Coconut Rum, blue curaçao, lemon juice, and simple syrup to an ice-filled bar shaker.
3. Cover, and shake to chill.
4. Single strain into prepared glass, then top with lemon-lime soda, and serve.





Blueberry Coconut Margarita

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- ½ oz. Tequila
- 1 oz. Blueberry lime simple syrup*
- 2 oz. Fresh lime juice
- 1 Lime wedge
- 5 Blueberries, picked together, to garnish
- Coarse salt, to garnish

CRAFT

1. Run lime wedge around rim of coupe glass, then rim with salt.
2. Fill remainder of glass with ice, then top with rum, tequila, lime juice, and simple syrup.
3. Stir gently to mix, then place picked blueberries in drink to garnish, and serve.

*BLUEBERRY LIME SIMPLE SYRUP

Add ½ c. water, ¼ c. sugar, ¼ c. agave syrup, zest of one lime, and 1 c. blueberries to a sauce pan, and gently muddle blueberries. Cook on medium heat until boiling, then reduce heat and simmer for 10 minutes. Remove from heat and strain until free of debris. Transfer to a sealable serving vessel. Syrup can be stored in a refrigerator for up to one week.

Coconut Lavender Lemonade

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- 2 oz. Lavender and butterfly pea simple syrup
- 2 oz. Lemon juice
- Water, to top
- Lavender sprig and lemon slice, to garnish

CRAFT

1. Add Toasted Coconut Rum, lemon juice, and simple syrup to mason jar glass.
2. Top with ice, then water.
3. Drop lavender sprig into drink, place lemon on glass rim to garnish, and serve.

*LAVENDER PEA SIMPLE SYRUP

Heat 1½ c. water until boiling, then add 1½ c. sugar and 1 oz. dried lavender, and let steep for 30 minutes on low heat. After 30 minutes, remove from heat and strain until free of debris. Add butterfly pea powder, and stir before transferring to a sealable serving vessel. Syrup can be stored in a refrigerator for up to one week.





Coconut Lime Shake-Up

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- 6 oz. Cold water
- 1½ oz. Fresh-squeezed lime juice
- ½ oz. Granulated sugar
- Lime half
- Lime wheel, to garnish

CRAFT

1. Add Toasted Coconut Rum, lime juice, half-lime (give it a squeeze as you drop it in), water, and sugar to pint glass, then top with ice.
2. Cover with bar shaker, making sure the two fit snugly together, then shake to incorporate all ingredients.
3. Remove bar shaker, and serve with a straw.

Emerald Isle

INGREDIENTS

- 2 oz. Hard Truth Toasted Coconut Rum
- 2 oz. Orange juice
- 2 oz. Pineapple juice
- ½ oz. Blue curaçao
- ¼ oz. Peach schnapps
- Orange wheel, to garnish

CRAFT

1. Add all liquid ingredients to ice-filled collins glass, and stir gently to combine.
2. Place orange wheel on edge of glass to garnish, and serve.





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TRUTH[®]
— DISTILLING CO. —

**CINNAMON
VODKA**

cocktails & pairings

HARDTRUTH.COM

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THE TRUTH

Hard Truth Cinnamon Vodka is made with our original, wheat-based vodka and premium, natural ingredients to create an unparalleled flavor profile. Slightly sweet with a clean finish and real cinnamon flavor, this spirit is a truly unique experience in a chilled shot or cocktail.



Cinnamon Vodka is number one in the category thanks to a pure cinnamon taste.
 — BevNet

30% ABV | 60 proof **750 mL**

SIP IT


- SIGHT: Pure amber


- AROMA: Sweet cinnamon bark


- TASTE: Rich mouthfeel, honeycomb sweetness, and dark baking spice

- FINISH: Lingering orange blossom and cinnamon

SERVE IT

-  In a shot, straight from the freezer.

-  In a classic cocktail for a natural cinnamon twist.
See cocktail recipes on the following pages.

-  Mixed in a glass of ice with:
 - Ginger beer/ale
 - Cranberry juice
 - Hot apple cider
 - Your favorite soda

SHOOT IT

-  **CINNAMON TOAST CRUNCH**
 Cinnamon Vodka
 Toasted Coconut Rum Cream

-  **CHILLED**
 Cinnamon Vodka



Cinnaberry Sour

INGREDIENTS

- 2 oz. Hard Truth Cinnamon Vodka
- 3 oz. Cranberry juice
- ½ oz. Lime juice
- 3 dashes Angostura bitters
- Rosemary sprig, to garnish

CRAFT

1. Add Cinnamon Vodka, bitters, and juices to a rocks glass, then top with ice.
2. Smack rosemary to release oils, then place in drink to garnish, and serve.

Lost Flamingo

INGREDIENTS

- 1½ oz. Hard Truth Cinnamon Vodka
- ½ oz. Hard Truth Toasted Coconut Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice
- ½ oz. Lime juice
- ½ oz. Grenadine
- Dehydrated orange round, candied cherry and orchid petal, to garnish

CRAFT

1. Add all liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Single strain into an ice-filled rocks glass.
4. Pick cherry and petal together and place in drink, then place orange round vertically in drink, and serve.





Eve's Apple

INGREDIENTS

- 2 oz. Hard Truth Cinnamon Vodka
- ½ oz. Lemon juice
- 2 oz. Apple juice
- 2 oz. Ginger beer
- Apple slice and cinnamon sticks, to garnish

CRAFT

1. Add Cinnamon Vodka and juices to a rocks glass and stir.
2. Add ice and top with ginger beer.
3. Place apple slice on rim of glass and cinnamon sticks in drink to garnish, and serve.

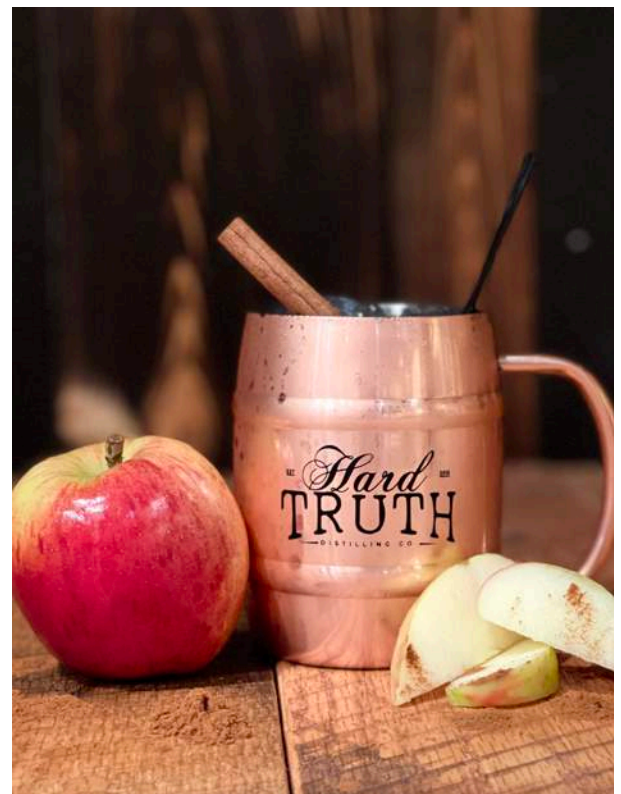
Spiced Mule

INGREDIENTS

- 2 oz. Hard Truth Cinnamon Vodka
- 1 oz. Lime juice
- Ginger beer, to top
- Lime wedge, to garnish

CRAFT

1. Add Cinnamon Vodka and lime juice to ice-filled mule mug.
2. Top with ginger beer, then stir gently to mix.
3. Place lime wedge on rim of mug to garnish, and serve.





Cinnamon Vodka Horchata

INGREDIENTS

- 1½ oz. Hard Truth Cinnamon Vodka
- 1 oz. Hard Truth Toasted Coconut Rum Cream
- 4 oz. Horchata
- Cinnamon and cinnamon stick, to garnish

CRAFT

1. Add Cinnamon Vodka, Toasted Coconut Rum Cream, and horchata to an ice-filled glass.
2. Dust with ground cinnamon across the top, add a cinnamon stick to garnish, and serve.

Make your own Horchata

INGREDIENTS

- 1¼ c. Long grain white rice, dry and uncooked
- ½ c. Sliced almonds
- 2 Cinnamon sticks
- 3 c. Water
- ½ c. Granulated sugar or more, to taste
- 1 tsp. Vanilla extract
- 2 c. Whole milk

CRAFT

1. Add rice, almonds and cinnamon sticks to a blender, and blend about 60 seconds on high or until finely pulverized.
2. Pour in 2 c. of water with sugar, and vanilla. Blend an additional 30 seconds, then add remaining 1 c. water and milk.
3. Cover, and chill 8-12 hours.
4. Once chilled, strain mixture through a fine mesh sieve into a pitcher to serve.

Cinnaflower Cosmo

INGREDIENTS

- 2 oz. Hard Truth Cinnamon Vodka
- 1½ oz. Hibiscus rose simple syrup
- ½ oz. Lemon juice
- ¼ oz. Triple sec
- Cosmo flower, to garnish

CRAFT

1. Chill coupe glass.
2. Add liquid ingredients to ice-filled bar shaker, then cover, and shake to chill.
3. Double strain into prepared coupe, then float cosmo in drink to garnish, and serve.





Star Spangled Sangria

INGREDIENTS

- 1½ c. Hard Truth Cinnamon Vodka
- 1 bottle (750 mL) Dry riesling
- 1 Orange, juiced
- 10 Strawberries, topped and separated
- ½ c. Blueberries, separated
- 1 Apple, slices (or, if you're feeling thematic, cut into stars with a tiny star cookie-cutter)

CRAFT

1. Muddle four strawberries and 2 Tbs. blueberries in bottom of a large glass pitcher.
2. Slice remaining strawberries, then add to pitcher with apple slices and remaining blueberries.
3. Squeeze or pour fresh orange juice into pitcher, then add Cinnamon Vodka and wine, and stir gently.
4. Cover, and let rest in refrigerator for at least one hour before serving over ice in mason jar glasses.

Appletini

INGREDIENTS

- 1½ oz. Hard Truth Cinnamon Vodka
- ½ oz. Dry vermouth
- 2 oz. Apple cider
- Cinnamon stick and green apple slice, to garnish

CRAFT

1. Combine all ingredients into a bar shaker with ice, and shake to chill.
2. Double-strain the cocktail into a martini glass.
3. Garnish with a cinnamon stick for stirring and a thin apple slice on the rim, and serve.





CV Spritzer

INGREDIENTS

- 2 oz. Hard Truth Cinnamon Vodka
- ½ oz. Lemon juice
- 1 oz. Cranberry juice
- Prosecco float

CRAFT

1. In a shaker, add Cinnamon Vodka, lemon and cranberry juice.
2. Cover and shake to chill.
3. Double strain into ice-filled rocks glass and top with Prosecco.

Winner's Circle

INGREDIENTS

- 1½ oz. Hard Truth Maple Bourbon Cream
- 1 oz. Hard Truth Cinnamon Vodka
- 1 oz. Coffee liqueur
- 1 oz. Half & half
- Chocolate syrup, to drizzle

CRAFT

1. Drizzle chocolate syrup into a coupe glass. Set aside.
2. Add the remaining ingredients to an ice-filled bar shaker.
3. Cover, and shake to chill.
4. Double strain into the prepared glass, and serve.





Pumpkin Sangria **BATCH**

INGREDIENTS

- 1 bottle (750 mL) Hard Truth Cinnamon Vodka
- 2 bottles (750 mL each) White wine
- 1 c. Pumpkin butter
- 2 c. Apple cider
- 1 c. Fresh cranberries
- 4 Apples, sliced
- 4 Oranges, sliced
- 2 tsp. Ground cinnamon
- Sparkling apple cider or ginger beer, to top

CRAFT

1. Add orange slices to large serving vessel, and muddle slightly.
2. Add Cinnamon Vodka, wine, pumpkin butter, apple cider, apple slices, cranberries, and cinnamon.
3. Stir gently to mix, then cover, and refrigerate for at least one hour before serving.
4. Serve chilled or over ice in stemless wine glasses, leaving room to top with ginger beer or sparkling apple cider.

Fall Sangria **BATCH**

INGREDIENTS

- 1 bottle (750 mL) Hard Truth Cinnamon Vodka
- 2 bottles (750 mL each) Oliver Sweet Red wine
- 12½ oz. Pomegranate juice
- 1 Apple, cubed
- 3 Oranges, sliced
- 12 Cinnamon sticks
- Apple cubes, to garnish (optional)

CRAFT

1. Add orange slices to large serving vessel, and muddle slightly.
2. Add remaining ingredients, stir gently to mix, cover, and refrigerate for at least one hour before serving.
3. Serve chilled or over ice in stemless wine glasses, with three apple cubes picked together as garnish.



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**PEANUT BUTTER
WHISKEY**

cocktails & pairings



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THE TRUTH

Hard Truth Peanut Butter Whiskey pairs the rich and creamy flavors of deep-roasted peanuts with those of a fine, aged straight bourbon whiskey. This creative and unique spirit is sweet, salty, and a great addition to any cocktail creator's back bar.

“Nostalgic childhood comfort food meets a ‘grown-up’ indulgence.”

— Bartender.com

35% ABV | 70 proof 750 mL

SIP IT


SIGHT: Light gold


AROMA: Deep-roasted peanuts, corn, oak


TASTE: Thick mouthfeel, honey-roasted peanuts, creamy and sweet

FINISH: A long finish that is salty and sweet, with a sensation reminiscent of a spoonful of peanut butter

SERVE IT


 In a shot, straight from the freezer.

 In a classic cocktail for a sweet and salty addition.
 See cocktail recipes on the following pages.

 Mixed in a glass of ice with:
 • Cranberry juice
 • Grape juice or sweet red wine

SHOOT IT

 **PB WHIP**
 Peanut Butter Whiskey
 Toasted Coconut Rum Cream

 **PB&J TIME**
 Peanut Butter Whiskey
 Sweet Red Wine



PB Whip

INGREDIENTS

- 1 oz. Hard Truth Peanut Butter Whiskey
- 1 oz. Hard Truth Toasted Coconut Rum Cream

CRAFT

1. Add Peanut Butter Whiskey and Toasted Coconut Rum Cream to a shot glass.
2. Whip it back!

Black Forest Bourbon Buttercup

INGREDIENTS

- 1½ oz. Sweet Mash Bourbon
- 1 oz. Hard Truth Peanut Butter Whiskey
- ½ oz. Hard Truth Toasted Coconut Rum Cream
- ½ oz. Chocolate syrup
- ½ oz. Cherry syrup
- 2 Luxardo cherries
- 1:1 mix Cocoa powder and sugar, for rim

CRAFT

1. Rim a rocks glass with cocoa powder and sugar mix. Set aside.
2. Add all ingredients to an ice-filled bar shaker, cover, and shake to chill.
3. Pour shaker contents, including ice, into rocks glass, and serve.





Peanut Butter Russian

INGREDIENTS

- 1½ oz. Hard Truth Peanut Butter Whiskey
- ¾ oz. Hard Truth Toasted Coconut Rum Cream
- ½ oz. Coffee concentrate, or 1 oz. cold brew coffee

CRAFT

1. Add all ingredients to ice-filled rocks glass.
2. Stir gently to mix, and serve.

Peanut Butter Cup Martini

INGREDIENTS

- 2 oz. Hard Truth Peanut Butter Whiskey
- ¾ oz. Hard Truth Peanut Brittle Bourbon Cream
- ¾ oz. Godiva chocolate liqueur
- Cocoa powder, for rim (optional)
- Skewered mini peanut butter cup, to garnish

CRAFT

1. Rim coupe glass with cocoa powder. Set aside.
2. Add all liquid ingredients to bar shaker, then fill with ice.
3. Cover, and shake to chill, then double strain into prepared glass.
4. Place skewered mini peanut butter cup across top of prepared glass to garnish, and serve.





Peanut Butter Highball

INGREDIENTS

- 2 oz. Hard Truth Peanut Butter Whiskey
- ½ oz. Lemon juice
- ½ oz. Cranberry juice
- Ginger beer, to top
- Lemon peel, to garnish

CRAFT

1. Fill a collins glass half-full and add Peanut Butter Whiskey, lemon juice, and cranberry juice.
2. Stir to chill, then fill remainder of glass with ice and top with ginger beer.
3. Twist lemon peel over drink, then drop in to garnish, and serve.

Sneaky Peanut

INGREDIENTS

- 1½ oz. Hard Truth Peanut Butter Whiskey
- ¾ oz. Hard Truth Toasted Coconut Rum Cream
- ¾ oz. Coffee liqueur

CRAFT

1. Add all ingredients to ice-filled rocks glass.
2. Stir gently to mix, and serve.





Peanut Brittle Martini

INGREDIENTS

- 2 oz. Hard Truth Peanut Butter Whiskey
- 2 oz. Hard Truth Peanut Brittle Bourbon Cream
- ½ oz. Chocolate syrup, plus extra to garnish

CRAFT

1. Lightly drizzle chocolate syrup in a chilled coupe glass. Set aside.
2. Add measured chocolate syrup, whiskey, and bourbon cream to bar shaker, then top with ice.
3. Cover, and shake to chill.
4. Double strain into prepared glass, and serve.

Hard Nog Life

INGREDIENTS

- 1 oz. Hard Truth Peanut Butter Whiskey
- 1 oz. Hard Truth Cinnamon Vodka
- ½ oz. Hard Truth Toasted Coconut Rum Cream
- 4 oz. Egg nog
- Nutmeg, to garnish

CRAFT

1. Add all liquid ingredients to a bar shaker.
2. Add ice, cover, and shake to chill.
3. Single strain into a chilled rocks glass.
4. Sprinkle nutmeg on top to garnish, and serve.



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**ORIGINAL
VODKA**

cocktails & pairings



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ORIGINAL VODKA



THE TRUTH

Hard Truth Original Vodka is crafted from wheat, distilled, and carbon-filtered for a clean, silky spirit that is refined, polished, and smooth on the palate.




“This wheat-based vodka has a neutral aroma and slightly sweet, vanilla-tinged flavor, finishing crisp, peppery and crackling dry. Sip or mix.”
— Kara Newman, Wine Enthusiast

40% ABV | 80 proof 750 mL

SIP IT

- SIGHT: Crystal clear
- AROMA: Crisp and clean, with hints of citrus and honey
- TASTE: Soft and smooth, slight sweetness with hints of wheat
- FINISH: Long and crisp, with lingering pepper and citrus notes

SERVE IT

-  In a shot, straight from the freezer.
-  In a classic cocktail for a clean, crisp taste.
See cocktail recipes on the following pages.
-  Mixed in a glass of ice with:
 - Cranberry juice
 - Ginger beer



Momsen

INGREDIENTS

- 1½ oz. Hard Truth Original Vodka
- ¾ oz. Grand Marnier
- ¼ oz. St-Germain
- ¾ oz. Lemon juice
- ¾ oz. Honey simple syrup
- 3 Mint leaves
- Pinch of salt
- Mint leaf, to garnish

CRAFT

1. Add Original Vodka, St-Germain, lemon juice, simple syrup, mint leaves, and salt to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Double strain into a coupe glass, then float mint leaf in drink to garnish, and serve.

Chile Mango Bloody Mary

INGREDIENTS

- 2 oz. Hard Truth Original Vodka
- ½ oz. Lemon juice
- ½ oz. Lime juice
- 1 oz. Mango juice
- 2 slices Jalapeño
- 1 dash Coarse ground pepper, or to taste
- Bloody Mary mix, to top
- Tajín Clásico Seasoning, for rim
- Jalapeño slice, lime wedge, and dried chile mango, to garnish

CRAFT

1. Rim collins glass with Tajín, then fill with ice, add jalapeño, and muddle.
2. Add Original Vodka, pepper, and lemon, lime, and mango juices to glass, then top with Bloody Mary mix, and stir.
3. Pick jalapeño, dried chile mango, and lime together. Place across top of glass to garnish, and serve.





Lost in the Woods

INGREDIENTS

- 2 oz. Hard Truth Original Vodka
- 1 oz. Limoncello
- 1½ oz. Sweet and sour mix
- Lemon-lime soda
- Club soda

CRAFT

1. Add vodka, limoncello, and sweet and sour to shaker tin.
2. Top off with ice; shake to chill; empty contents into Mason jar.
3. Top off with half club soda and half lemon-lime soda.
4. Place rosemary sprig in drink and lemon slice on glass rim to garnish, and serve.

Bacon Bloody Mary

INGREDIENTS

- 2 oz. Hard Truth Original Vodka
- 4 oz. Bloody mary mix
- 2 dashes Cholula hot sauce
- ½ oz. Lemon juice
- 1 dash Coarse ground pepper
- Bacon and your preferred garnishes

CRAFT

1. Rim Mason jar with dill salt.
2. Fill with ice.
3. Add vodka, Cholula, lemon juice, and pepper.
4. Top with Bloody Mary mix.
5. Garnish generously, and serve.





Maple Bourbon Espresso Martini

INGREDIENTS

- 2 oz. Hard Truth Maple Bourbon Cream
- 1 oz. Hard Truth Original Vodka
- 2 oz. Coffee liqueur
- Espresso beans, to garnish

CRAFT

1. Add all liquid ingredients to an ice-filled bar shaker.
2. Cover, and shake to chill, then strain into chilled glass.
3. Place espresso beans on top to garnish, and serve.

Moscow Mule

INGREDIENTS

- 2 oz. Hard Truth Original Vodka
- 5 oz. Ginger beer
- ½ oz. Fresh lime juice
- Lime slice, to garnish

CRAFT

1. Add Original Vodka and lime juice to copper mug.
2. Fill remainder of mug with ice, then top with ginger beer.
3. Place lime slice on mug rim to garnish, and serve.





Molly's Lane Gimlet

INGREDIENTS

- 2 oz. Hard Truth Original Vodka
- ¼ oz. Fresh lime juice
- ½ oz. St-Germain
- 1 Large fresh basil leaf, stem removed
- 1 Slice cucumber ⅛ inch thick
- ¼ oz. Simple syrup
- Lime peel, to garnish

CRAFT

1. Chill coupe glass.
2. In shaker, muddle basil and cucumber slice with simple syrup; add remaining ingredients; top with ice.
3. Cover and shake to chill, then double strain into glass.
4. Express lime peel and run over glass stem and rim, then float in drink to garnish, and serve.

Hoosier Driver

INGREDIENTS

- 1 oz. Hard Truth Original Vodka
- 1 oz. Hard Truth Cinnamon Vodka
- ½ oz. Triple sec
- 3 oz. Lemonade
- 1 oz. Orange juice
- Quaff ON! Hoosier Red Ale, to top
- Orange wheel, to garnish

CRAFT

1. Layer Original Vodka, Cinnamon Vodka, triple sec, lemonade, orange juice, and Quaff ON! Hoosier Red to ice-filled glass.
2. Place orange wheel on glass rim to garnish, and serve.



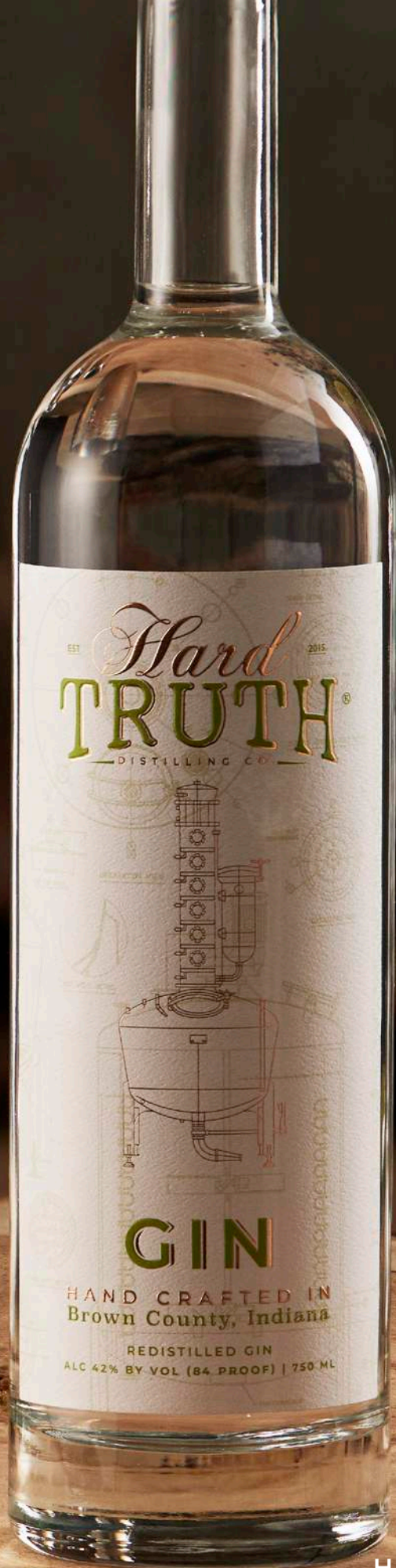
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Hard TRUTH[®]

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GIN

cocktails & pairings



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THE TRUTH

Hard Truth Gin is a citrus-forward presentation of the classic spirit, handcrafted on our 100% wheat vodka base with a generous amount of fresh citrus fruit and light juniper. Refreshing and accessible, this spirit is pleasant to drink its own while providing a bright, citrus pop to cocktails.

“A pleasant, gentle lemon-peel aroma leads the nose. The palate is equally citrusy, melding lemon and grapefruit with pine. It finishes clean with a burst of white pepper heat. Distilled from wheat.”
— Kara Newman, Wine Enthusiast

42% ABV | 84 proof

750 mL

SIP IT

SIGHT: Crystal clear

AROMA: Bright notes of key lime with candied ginger and subtle hints of juniper

TASTE: Citrus, pine, and warm baking spices

FINISH: Clean and crisp, with bursts of citrus and pepper

SERVE IT

■ In a shot, straight from the freezer.

■ In a classic gin cocktail for a citrus-forward twist.
See cocktail recipes on the following pages.

■ Mixed in a glass of ice with:
• Tonic & lime
• Flavored seltzer water
• Ginger beer



Campfire Serenade

INGREDIENTS

- 1½ oz. Hard Truth Gin
- ½ oz. Hard Truth Cinnamon Vodka
- ½ oz. Fresh lemon juice
- ¼ oz. Simple syrup
- Ginger beer, to top
- Cinnamon sugar, for rim
- Rosemary sprig, to garnish

CRAFT

1. Rim rocks glass with cinnamon sugar. Set aside.
2. Add Gin, Cinnamon Vodka, lemon juice, and simple syrup to bar shaker, then top with ice.
3. Cover, and shake to chill.
4. Double strain into prepared glass, then fill glass with ice and top with ginger beer.
5. Drop rosemary sprig into glass to garnish, and serve.

Gin Spritz

INGREDIENTS

- ¾ oz. Hard Truth Gin
- ½ oz. Pineapple juice
- ½ oz. Simple syrup
- 3 oz. Sparkling red wine
- Lemon wedge, to garnish

CRAFT

1. Add Gin, lemon juice, and simple syrup to ice-filled bar shaker.
2. Cover, and shake to chill.
3. Single strain into an ice-filled collins glass, and top with sparkling red wine.
4. Place lemon wedge on rim of glass to garnish, and serve.





Strawberry Mule

INGREDIENTS

- 1½ oz. Hard Truth Gin
- 4 oz. Ginger beer
- Juice of half a fresh lime
- Strawberry, stem removed and quartered
- Mint sprig, to garnish

CRAFT

1. In a mixing beaker, muddle strawberry with lime juice.
2. Add Gin and ice, then stir to chill.
3. Single strain into an ice-filled rocks glass or copper mule mug, and top with ginger beer.
4. Gently fan the mint sprig over the rim of the glass, then drop into the side, and serve.

Tom P. Collins

INGREDIENTS

- 2 oz. Hard Truth Gin
- 1 oz. Lemon juice
- ½ oz. Simple syrup
- 1 dash Orange bitters
- Pineapple soda water, to top
- Lemon wheel, to garnish

CRAFT

1. Add Gin, simple syrup, bitters, and lemon juice to an ice-filled bar shaker.
2. Cover, and shake to chill.
3. Single strain into an ice-filled collins glass, then top with pineapple soda water.
4. Place lemon wheel on edge of glass to garnish, and serve.





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WHITE RUM

cocktails & pairings

HARDTRUTH.COM

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THE TRUTH

Hard Truth White Rum stands on a backbone of molasses and pure cane sugar. Carefully fermented, then distilled at a low proof to maintain the rich, deep notes of molasses, our rum is smooth, with a hint of sweetness and a rewarding flavor that holds true to tradition.

“This funky, flavorful, and earthy rum has flavors of toasted vanilla beans, coconut, pineapple, candied almonds, and gentle spices that work perfectly in a mixed drink or on the rocks.”

— Uproxx

40% ABV | 80 proof

750 mL

SIP IT

SIGHT: Clear

AROMA: Sweet cream, chocolate, and almond

TASTE: Medium body, with notes of caramel, molasses, and stone fruit

FINISH: Strong and lingering, with hints of vanilla

SERVE IT

🍸 In a shot, straight from the freezer.

🍹 In a classic cocktail for deep notes of molasses and true rum taste.
See cocktail recipes on the following pages.

🍷 Mixed in a glass of ice with:

- Cola
- Fruit juice
- Ginger ale



One in a Melon

INGREDIENTS

- 2 oz. Hard Truth White Rum
- 1 oz. Watermelon puree
- ¾ oz. Lime juice
- 4-6 Mint leaves
- Mint sprig, to garnish

CRAFT

1. Rim collins glass with sugar. Set aside.
2. In an ice-filled bar shaker, add White Rum, watermelon puree, mint leaves, and lime juice.
3. Cover, and shake to chill.
4. Pour shaker contents into collins glass, then top with soda water.
5. Place mint sprig in drink to garnish, and serve.

Bahama Mama

INGREDIENTS

- 1 oz. Hard Truth White Rum
- 1 oz. Hard Truth Toasted Coconut Rum
- 2 oz. Pineapple juice
- 2 oz. Orange juice
- ¼ oz. Grenadine
- Orange slice, lemon slice, and cocktail cherry, to garnish

CRAFT

1. Fill mason jar with ice.
2. Add White Rum, Toasted Coconut Rum, pineapple and orange juices.
3. Place cherry in drink and orange and lime slices on rim of glass to garnish, and serve.





Pumpkin Patch

INGREDIENTS

- 2 oz. Hard Truth White Rum
- 1 oz. Hard Truth Toasted Coconut Rum Cream
- ½ oz. Pumpkin spice syrup
- ¾ oz. Pecan liqueur
- Nutmeg, to garnish

CRAFT

1. Add all liquid ingredients to bar shaker, then top with ice.
2. Cover, and shake to chill.
3. Pour shaken mixture into a rocks glass.
4. Sprinkle nutmeg over top to garnish, and serve.

Strawberry Basil Daiquiri

INGREDIENTS

- 2 oz. Hard Truth White Rum
- ½ oz. Basil simple syrup
- ¾ oz. Fresh lime juice
- ½ oz. Strawberry daiquiri mix
- Lime wedge, to garnish

CRAFT

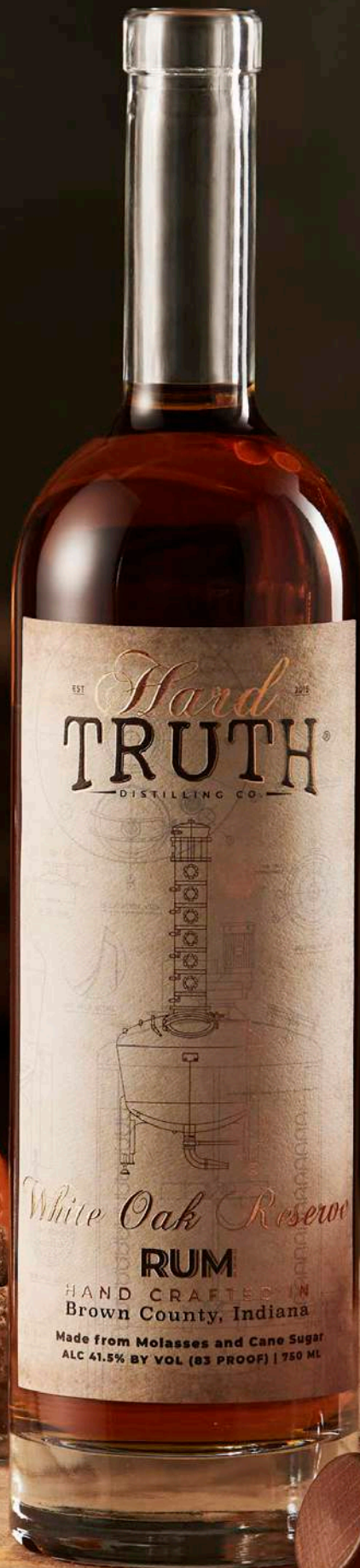
1. Add liquid ingredients to bar shaker, then top with ice.
2. Cover, and shake to chill.
3. Double-strain into chilled coupe glass.
4. Place lime wedge on glass rim to garnish, and serve.



EST *Hard* 2015
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White Oak Reserve
RUM

cocktails & pairings



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White Oak Reserve RUM



THE TRUTH

Hard Truth White Oak Reserve Rum features our white rum rested in new, toasted and charred American white oak barrels, where complex and smoky caramel and butterscotch flavors meld beautifully with the fruit and sweet molasses notes of the base rum.

“An excellent rum for mixing in cocktails, Tiki drinks or punches. There’s enough character that it won’t be easily overwhelmed by syrups or citrus.”

— Good Spirits News

41.5% ABV | 83 proof

750 mL

SIP IT

SIGHT: Clear cedar

AROMA: Clove, rye, oak, and brown sugar

TASTE: Rich oak, smooth caramel, and rye spiciness

FINISH: A dry finish with hints of butterscotch and charred oak



Hot Buttered Rum

INGREDIENTS

- 1 oz. Hard Truth White Oak Reserve Rum
- 1 oz. Hard Truth Toasted Coconut Rum
- ¾ c. Boiling water
- 2 Tbs. Spiced butter*
- Whipped cream and nutmeg, to garnish

CRAFT

1. Add spiced butter to a mug, then top with rums.
2. Add boiling water, then stir gently to combine.
3. Top with whipped cream, then dust with nutmeg to garnish, and serve.

*SPICED BUTTER:

In a mixer, beat ½ c. room temperature unsalted butter, ½ c. packed dark brown sugar, ¾ tsp. ground cinnamon, ¾ tsp. ground ginger, and ½ tsp. ground nutmeg on medium speed until combined. Store any remaining butter in a sealed container in refrigerator for up to one week.

Pomegranate Paloma

INGREDIENTS

- 2 oz. Hard Truth White Oak Reserve Rum
- 1 oz. Pomegranate juice
- 1 oz. Grapefruit juice
- ½ oz. Freshly-squeezed lemon juice
- 1 oz. Ginger syrup
- Soda water, to top
- Lemon slice, to garnish

CRAFT

1. Add White Oak Reserve Rum, juices, and ginger syrup to ice-filled glass, then top with soda water.
2. Place lemon wedge on glass rim and pomegranate arils in glass to garnish, and serve.





Aged Rum Old Fashioned

INGREDIENTS

- 2 oz. Hard Truth White Oak Reserve Rum
- 1 Sugar cube
- 3 dashes Orange bitters
- 1 dash Angostura bitters
- Luxardo cherry and orange peel, to garnish

CRAFT

1. In a mixing beaker, add sugar cube and both types of bitters, then muddle.
2. Add White Oak Reserve Rum, then top with ice.
3. Stir to chill, then single strain mixture into an ice-filled rocks glass.
4. Pick Luxardo cherry and orange peel together, and drop into drink to garnish, and serve.

White Gold

INGREDIENTS

- 2 oz. Hard Truth White Oak Reserve Rum
- 1 oz. Honey simple syrup
- ½ oz. Triple sec
- 1 oz. Lemon juice
- Lemon peel, to garnish

CRAFT

1. Add all liquid ingredients to ice-filled bar shaker.
2. Cover, and shake to chill, then double-strain into glass.
3. Twist lemon peel over glass and express on rim, place on top to garnish, and serve.





Caribbean Coffee

INGREDIENTS

2 oz.	Hard Truth White Oak Reserve Rum
½ oz.	Triple sec
½ oz.	Almond Bite liqueur
2 dashes	Mole bitters
1	Egg white
	Orange peel, to garnish

CRAFT

1. Add egg white, White Oak Reserve Rum, Almond Bite and triple sec to a bar shaker, cover, and dry shake for 10 seconds.
2. Open the bar shaker and fill with ice, cover, and shake to chill.
3. Single strain into coupe glass, and top with mole bitters.
4. Place orange peel over rim of glass to garnish, and serve.



EST *Hard* 2015
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MAPLE
BOURBON
CREAM

cocktails & pairings



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THE TRUTH

Hard Truth Maple Bourbon Cream is a pleasantly complex blend of rich bourbon, fresh dairy cream, and pure maple syrup. A long-time favorite among Hard Truth fans, this is as enjoyable in a weekend coffee as it is sipping at the end of the day.

“A truly winning combination, Hard Truth combines straight bourbon whiskey with real maple syrup.”
 — Imbibe Magazine

15% ABV | 30 proof

750 mL

SIP IT

SIGHT: Lush, rich cream


AROMA: Maple candy, toasted pecan, sweet cream, and oak


TASTE: Luscious cream, sweet maple, bold bourbon, brown sugar, marshmallow, and pecan

FINISH: Rich and creamy with notes of toffee and nougat and a warm, lingering bourbon and maple finish

SERVE IT


 In a shot, straight from the freezer.


 In your favorite cream cocktail for a sweet maple spin.
 See cocktail recipes on the following pages.

 Mixed in a glass of ice with:

- Cold brew
- Rootbeer

SHOOT IT

 **MAPLE CINNAMON BUN**
 Maple Bourbon Cream
 Cinnamon Vodka

 **CHILLED**
 Maple Bourbon Cream



Maple Bourbon Iced Coffee

INGREDIENTS

- 2 oz. Hard Truth Maple Bourbon Cream
- 6 oz. Iced coffee
- Whipped cream, to garnish (optional)

CRAFT

1. Add iced coffee to ice-filled collins glass, then drizzle in Maple Bourbon Cream.
2. Top with whipped cream to garnish, and serve with a straw.

Maple Bourbon Espresso Martini

INGREDIENTS

- 2 oz. Hard Truth Maple Bourbon Cream
- 1 oz. Hard Truth Original Vodka
- 2 oz. Coffee liqueur
- Espresso beans, to garnish

CRAFT

1. Add all liquid ingredients to an ice-filled bar shaker.
2. Cover, and shake to chill, then strain into chilled glass.
3. Place espresso beans on top to garnish, and serve.





Winner's Circle

INGREDIENTS

- 1½ oz. Hard Truth Maple Bourbon Cream
- 1 oz. Hard Truth Cinnamon Vodka
- 1 oz. Coffee liqueur
- 1 oz. Half & half
- Chocolate syrup, to drizzle

CRAFT

1. Drizzle chocolate syrup into a glass.
2. Add the remaining ingredients to an ice-filled bar shaker.
3. Cover, and shake to chill.
4. Double strain into the prepared glass, and serve.

Maple Bourbon Ball

INGREDIENTS

- 4 oz. Hard Truth Maple Bourbon Cream
- 2 barspoons Chocolate syrup
- Chocolate syrup, to drizzle

CRAFT

1. Drizzle inside of coupe glass with chocolate syrup. Set aside.
2. Add Maple Bourbon Cream and two barspoons of chocolate syrup to ice-filled bar shaker.
3. Cover, and shake to chill, then strain into prepared coupe glass, and serve.





Pumpkin Maple Martini

INGREDIENTS

3 oz.	Hard Truth Maple Bourbon Cream
3 barspoons	Pumpkin pie filling
1 Tbs.	Granulated sugar
½ Tbs.	Cinnamon
¼ Tbs.	Pumpkin pie spice

CRAFT

1. Mix cinnamon, sugar and pumpkin pie spice together, then use the mixture to rim coupe glass. Set aside.
2. Add Maple Bourbon Cream and pumpkin pie filling to bar shaker, then top with ice.
3. Cover, and shake to chill.
4. Single strain into prepared glass, then sprinkle a pinch of the spice mixture over the top of the drink to garnish, and serve.



Maple Bourbon Cream Balls

INGREDIENTS

- 1 c. Chopped pecans, toasted
- ½ c. Hard Truth Maple Bourbon Cream
- ½ c. Unsalted butter, softened
- 16 oz. Confectioner's sugar (approx. 3½-4 c.)
- 18 oz. Semisweet chocolate (approx. 3 c.)
- 3 Tbs. Shortening or coconut oil
- 30 Toasted pecan halves*

CRAFT

1. Combine chopped pecans and Hard Truth Maple Bourbon Cream in a small bowl. Cover, and let sit at room temperature for at least one hour or overnight.
2. Line baking sheet with parchment or waxed paper. Set aside.
3. Cream butter with electric mixer, and gradually add powdered sugar until fully combined.
4. Add pre-soaked pecans, and mix until fully combined. The resulting mixture should have a dough-like consistency. If it is too liquid, add more sugar. If it is too thick, add more Hard Truth Maple Bourbon cream.
5. Use a melon-baller or teaspoon measure to form balls that are slightly larger than one inch in diameter, then place on prepared baking sheet.
6. Refrigerate or freeze balls until firm, at least one hour.
7. Once the balls are ready, begin preparing chocolate coating by melting chips and shortening together over low heat in a heavy-bottomed sauce-pan or double boiler, stirring constantly, until mixture is smooth.
8. Using a toothpick, dip balls into chocolate mixture one at a time. Ensure that each one is fully coated before returning to the baking sheet, then immediately top with a pecan to cover the toothpick hole.
9. When all are covered, return sheet to refrigerator to set the chocolate.
10. Once the chocolate is set, they're ready to serve.

*To toast pecans, bake pecan halves for 5-10 minutes in oven preheated to 350°F. Start checking in on them frequently at around 5-7 minutes as the pecans burn easily.



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TOASTED COCONUT RUM CREAM

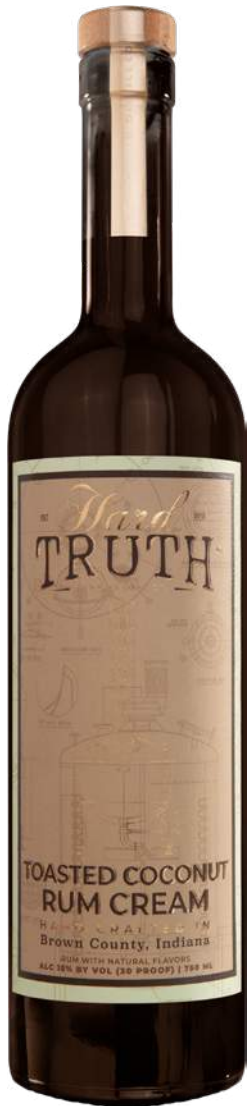
cocktails & pairings



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TOASTED COCONUT RUM CREAM



THE TRUTH

Hard Truth Toasted Coconut Rum Cream pairs the warm, balanced flavors of Hard Truth's original toasted coconut rum with sweet, silky cream — adding even more richness to this tempting, island-inspired spirit.

“A+ Rating. One of the best cream liqueurs available today. If you love coconut, this one's for you.”

—Good Spirit News

15% ABV | 30 proof

750 mL

SIP IT


SIGHT: Lush, rich cream


AROMA: Caramel, coconut, sweet cream


TASTE: Fresh dairy cream and sweetened toasted coconut

FINISH: Rich, smooth, and creamy

SERVE IT

 In a shot, straight from the freezer.

 In a cream cocktail for a sweet, coconut kick.
 See cocktail recipes on the following pages.

 Mixed in a glass of ice with:

- Cold brew
- Your favorite soda

SHOOT IT

 **CINNAMON TOAST CRUNCH**
 Toasted Coconut Rum Cream
 Cinnamon Vodka

 **CHILLED**
 Toasted Coconut Rum Cream



Toasted Coconut Piña Colada

INGREDIENTS

- 1½ oz. Hard Truth Toasted Coconut Rum
- ½ oz. Hard Truth Toasted Coconut Rum Cream
- 3 oz. Piña colada mix
- 2 c. Ice
- Fresh pineapple wedge, to garnish (optional)

CRAFT

1. Add Toasted Coconut Rum, Toasted Coconut Rum Cream, piña colada mix, and ice to a blender.
2. Cover, and blend on high until smooth.
3. Pour into hurricane or tiki glass, place pineapple wedge on edge of glass to garnish, and serve with a straw.

Candy Cane Cream

INGREDIENTS

- 1½ oz. Hard Truth Toasted Coconut Rum Cream
- 1 oz. Hard Truth White Rum
- ½ oz. Peppermint syrup*
- 4 drops Bittermens Xocolatl Mole Bitters
- Whipped cream, red sugar, and miniature candy cane to garnish

CRAFT

1. Add rum cream, rum, and syrup to an ice-filled rocks glass.
2. Add bitters, and stir gently to mix.
3. Top with whipped cream, then dust with sugar, and hang candy cane on rim of glass to garnish.

*PEPPERMINT SYRUP:

Add half an ounce of peppermint extract to one bottle (approx. 25 oz.) of cooled simple syrup. Mix well and refrigerate in a sealed container for up to one week.





Rocket Pop

INGREDIENTS

- 10 oz. Hard Truth Toasted Coconut Rum, divided
- 4 oz. Hard Truth Toasted Coconut Rum Cream
- 16 oz. Blue raspberry lemonade, frozen in ice cube trays
- 16 oz. Red sports drink, frozen in ice cube trays
- ¼ c. Lime juice, freshly squeezed
- 1 oz. Simple syrup
- 1 c. Ice

CRAFT

1. Add frozen red cubes and 3 oz. Toasted Coconut Rum to blender, and blend until smooth.
2. Divide evenly among four hurricane glasses, filling each one about one-third of the way. Set glasses aside.
3. Add 4 oz. of each rum, plus lime juice, simple syrup, and ice to blender, and blend until smooth.
4. Layer evenly into each glass until they're two-thirds full. Set aside.
5. Add blue cubes and remaining 3 oz. Toasted Coconut Rum to blender, and blend until smooth.
6. Divide evenly among the glasses until they are full, then serve with straws.

Coconut Chai Latte

INGREDIENTS

- 1½ oz. Hard Truth Toasted Coconut Rum
- 1 oz. Hard Truth Toasted Coconut Rum Cream
- 2½ oz. Chai tea concentrate
- ¼ oz. Simple syrup
- Whipped cream and nutmeg, to garnish

CRAFT

1. Add all liquid ingredients to an ice-filled collins glass.
2. Top with whipped cream, then dust with nutmeg to garnish, and serve.





Cinnamon Vodka Horchata

INGREDIENTS

- 1½ oz. Hard Truth Cinnamon Vodka
- 1 oz. Hard Truth Toasted Coconut Rum Cream
- 4 oz. Horchata
- Cinnamon and cinnamon stick, to garnish

CRAFT

1. Add Cinnamon Vodka, Toasted Coconut Rum Cream, and horchata to an ice-filled glass.
2. Dust with ground cinnamon across the top, add a cinnamon stick to garnish, and serve.

Make your own Horchata

INGREDIENTS

- 1¼ c. Long grain white rice, dry and uncooked
- ½ c. Sliced almonds
- 2 Cinnamon sticks
- 3 c. Water
- ½ c. Granulated sugar or more, to taste
- 1 tsp. Vanilla extract
- 2 c. Whole milk

CRAFT

1. Add rice, almonds and cinnamon sticks to a blender, and blend about 60 seconds on high or until finely pulverized.
2. Pour in 2 c. of water with sugar, and vanilla. Blend an additional 30 seconds, then add remaining 1 c. water and milk.
3. Cover, and chill 8-12 hours.
4. Once chilled, strain mixture through a fine mesh sieve into a pitcher to serve.

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**PEANUT BRITTLE
BOURBON
CREAM**

cocktails & pairings



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PEANUT BRITTLE BOURBON CREAM



THE TRUTH

Hard Truth Peanut Brittle Bourbon Cream is a rich blend of Hard Truth's Indiana-crafted straight bourbon whiskey, real Wisconsin dairy cream, pure cane sugar, and true peanut flavor.

“ This isn't your grandmother's old-fashioned peanut brittle.”

— Bryan Smith, Hard Truth Master Distiller

15% ABV | 30 proof

750 mL

SIP IT

SIGHT: Lush, rich cream

AROMA: Rich, roasted peanuts with toffee and vanilla custard

TASTE: Bold brown sugar and maple followed by roasted peanuts, maple syrup, and vanilla pudding with graham cracker

FINISH: Slow fade of whipped cream with a delicate touch of peanut butter

SERVE IT

In a shot, straight from the freezer.

In a cream cocktail for a sweet and savory peanut boost.

See cocktail recipes on the following pages.

Mixed in a glass of ice with:
• Cold brew

SHOOT IT



BEACH BRITTLE

Peanut Brittle Bourbon Cream
Toasted Coconut Rum Cream



CHILLED

Peanut Brittle Bourbon Cream



Peanut Brittle Martini

INGREDIENTS

- 2 oz. Hard Truth Peanut Brittle Bourbon Cream
- 2 oz. Hard Truth Peanut Butter Whiskey
- ½ oz. Chocolate syrup, plus extra to garnish

CRAFT

1. Lightly drizzle chocolate syrup in a chilled coupe glass. Set aside.
2. Add measured chocolate syrup, Peanut Butter Whiskey, and Peanut Brittle Bourbon Cream to bar shaker, then top with ice.
3. Cover, and shake to chill.
4. Double strain into prepared glass, and serve.

Peanut Brittle S'Mores Martini

INGREDIENTS

- 1½ oz. Hard Truth Peanut Brittle Bourbon Cream
- 1 oz. Hard Truth White Rum
- ¼ oz. Chocolate syrup
- ¼ oz. Simple syrup
- 1 drop Vanilla extract
- 2 Toasted marshmallows, picked together
- Graham crackers, crushed

CRAFT

1. Rim coupe glass with chocolate syrup and then graham cracker crumbs. Set aside.
2. Add White Rum, Peanut Brittle Bourbon Cream, chocolate, and simple syrups, and vanilla to bar shaker, then top with ice.
3. Cover, and shake to chill.
4. Double strain into prepared glass.
5. Lightly toast picked marshmallows with kitchen torch, then place across glass rim, and serve.





Winner's Circle

INGREDIENTS

- 1½ oz. Hard Truth Peanut Brittle Bourbon Cream
- 1 oz. Hard Truth Cinnamon Vodka
- 1 oz. Coffee liqueur
- 1 oz. Half & half
- Chocolate syrup, to drizzle

CRAFT

1. Drizzle chocolate syrup into a glass.
2. Add the remaining ingredients to an ice-filled bar shaker.
3. Cover, and shake to chill.
4. Double strain into the prepared glass, and serve.



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PEANUT BRITTLE
**BOURBON
CREAM**
LIQUEUR

MADE WITH INDIANA STRAIGHT BOURBON WHISKEY,
CREAM, & NATURAL FLAVORS

HAND CRAFTED IN
BROWN COUNTY, INDIANA

ALC 15% BY VOL (30 PROOF) | 750 ML