



Moonshine Recipes

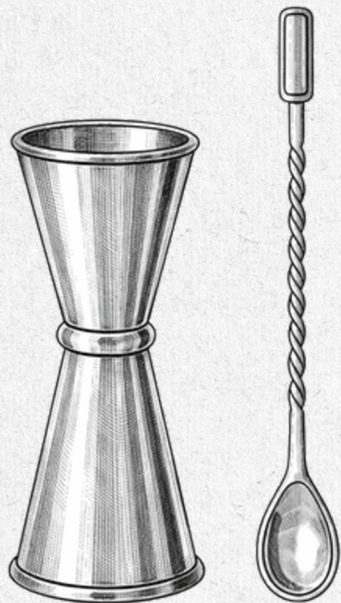


MOONSHINE

Our moonshine offers a clean and crisp profile with the perfect balance of sweetness from the corn, followed by a smooth finish of malted wheat and barley.

It's a true expression of classic flavors.

OUR COCKTAILS



At 1861 Distillery, we believe a good cocktail should feel easy from the first sip.

Our drinks are built with care and intention—layered, balanced, and made to be enjoyed without overthinking. Each one has its own character, but none of them try to steal the spotlight.

We take inspiration from tradition while allowing room to explore, creating cocktails that feel considered, distinctive, and never pretentious. Whether you know your way around a cocktail menu or simply order what sounds good, you'll feel right at home here.



FREQUENTLY ASKED QUESTIONS

HOW MUCH IS A DASH?

You may notice we use the word “dash,” even though we believe in precision. In our recipes, a dash is measured— $\frac{1}{8}$ teaspoon, every time.

WHAT SHOULD I USE TO MEASURE DROPS?

Some recipes call for “drops.” We use 4 oz amber glass dropper bottles to measure them precisely.

WHAT ARE BITTERS AND WHERE CAN I FIND THEM

Bitters are concentrated flavor extracts that add balance and depth to cocktails. Angostura and Fee Brothers are widely available, while King Floyd's can be purchased online.

HOW DO I MAKE A CLEAR ICE BALL?

After testing many options, we found Wintersmiths sets the standard for clear ice. We use their Phantom model, with great home options available at wintersmiths.com.

WHAT IS AQUAFABA

Aquafaba is chickpea water used in cocktails instead of egg whites. It creates a smooth foam without altering flavor—perfect for vegan or egg-free drinks.



SIMPLE SYRUP RECIPES

BASIC SIMPLE SYRUP

To make simple syrup, combine equal parts sugar and water in a saucepan. Heat gently, stirring until the sugar dissolves completely. Let it cool, then store in an airtight container in the refrigerator for up to a month.

CINNAMON SIMPLE SYRUP

Combine 1 cup water and 1 cup sugar in a small saucepan over medium heat, stirring until the sugar dissolves. Add 1 teaspoon ground cinnamon and simmer for 2–3 minutes. Let cool, then strain through a fine mesh sieve and store in the fridge for up to 2 weeks.

HONEY SIMPLE SYRUP

Combine 1 cup honey and 1 cup water in a small saucepan over low heat, stirring until fully blended. Remove from heat, let cool, and store in the fridge for up to 2 weeks.

ROSE-VANILLA SIMPLE SYRUP

Combine 1 cup water and 1 cup sugar in a small saucepan over medium heat, stirring until the sugar dissolves. Remove from heat and stir in $\frac{3}{4}$ teaspoon rose water and $\frac{1}{4}$ teaspoon vanilla extract. Let cool and store in the fridge for up to 2 weeks.

BASIL SIMPLE SYRUP

Combine 1 cup water and 1 cup sugar in a small saucepan over medium heat, stirring until the sugar dissolves. Add $\frac{1}{2}$ cup packed fresh basil leaves and simmer for 2–3 minute



SIMPLE SYRUP & CREAM RECIPES

BASIC SIMPLE SYRUP

To make simple syrup, combine equal parts sugar and water in a saucepan. Heat gently, stirring until the sugar dissolves completely. Let it cool, then store in an airtight container in the refrigerator for up to a month.

VANILLA SIMPLE SYRUP

Add one teaspoon vanilla to one cup simple syrup.



COPPER STILL CIDER

INGREDIENTS

1 ½ oz 1861 Distillery Moonshine
1 oz apple cider
¾ oz fresh lemon juice
¾ oz maple syrup
1 dash Angostura bitters

DIRECTIONS

Moisten rocks glass rim with lemon wedge. Add a cinnamon-sugar rim. Add all ingredients to a shaker with ice. Shake. Strain into a rocks glass. Add regular ice.



GARNISH: Apple wedge on skewer



MOONSHINE MARGARITA

INGREDIENTS

1 oz moonshine
½ oz triple sec
1 oz lime juice
½ oz agave syrup

DIRECTIONS

Chill a coupe glass.
Add all ingredients to shaker.
Add ice and shake.
Strain.



GARNISH: Lime wheel



COPPER STILL CIDER

INGREDIENTS

1 ½ oz 1861 Distillery Moonshine
1 oz apple cider
¾ oz fresh lemon juice
¾ oz maple syrup
1 dash Angostura bitters

DIRECTIONS

Moisten rim of rocks glass with lime.
Add cinnamon/sugar rim.
Fill glass with cubed ice.
Add ingredients.
Shake. Strain.



GARNISH: Pick through apple wedge

QUESTIONS?

If you have any questions or don't see the recipe you're looking for, feel free to text us.

One of our bartenders will get back to you as soon as they can.

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