

THE ULTIMATE GUIDE TO

SMOKED COCKTAILS

25 RECIPES, TIPS, TRICKS, & MORE




COCKTAIL SMOKER

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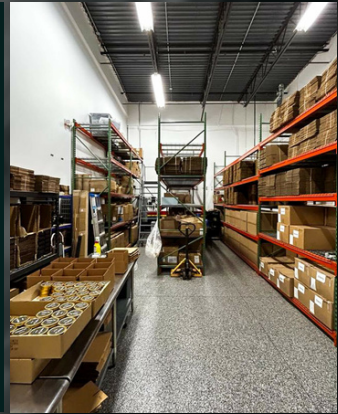


HOW IT STARTED

OUR COMPANY BEGAN IN THE SPARE BEDROOM OF OUR VIRGINIA APARTMENT. IT WAS A CHALLENGING TIME, WITH MANY SLEEPLESS NIGHTS, DAILY TRIPS TO THE UPS STORE, AND COUNTLESS HOURS SPENT PACKING ORDERS.

HOW IT'S GOING

OUR COMPANY RELOCATED TO A WAREHOUSE IN CHARLOTTE, NC IN APRIL 2022. SINCE THEN, WE HAVE MADE SEVERAL ADDITIONS TO OUR TEAM AND ARE PLANNING TO EXPAND TO A LARGER WAREHOUSE BY THE END OF THE YEAR. WITH AN INCREASED PRODUCT LINE AND A GROWING TEAM, WE ARE EXCITED FOR WHAT THE FUTURE HOLDS.



PAUL
JACK
SARAH
BRANDON





SMOKE DUST FLAVORS

**HOW TO PAIR YOUR SMOKE DUSTS
WITH DIFFERENT COCKTAILS**

SMOK
COCKTAIL

SMOKE DUSTS-WOOD CHIPS



APPLE IS THE LIGHTEST OF THE 4 FLAVORS OF SMOKE DUST WE HAVE. COMING FROM FINELY MILLED APPLE TREES, IT PAIRS WELL WITH FRUITY COCKTAILS, MARTINIS, ETC. QUITE FRANKLY, IT'S ONE OF THE EASIEST DUSTS WE HAVE TO PAIR WITH ALL SPIRITS, COCKTAILS, WINE, BEER, ETC! SMOKE A BOURBON NEAT, PAIR IT WITH YOUR GIN & TONIC, OR ADD IT TO YOUR APPLLETINI!



BOURBON BARREL IS BY FAR THE MOST POPULAR SMOKE DUST THAT WE SELL! WE GO THROUGH MORE BOURBON BARREL THAN ANY OF THE OTHER FLAVORS! THIS SMOKE DUST PAIRS BEST WITH BOURBON COCKTAILS TO ENHANCE THE FLAVOR OF THE BOURBON AS WELL AS BOURBON NEAT OR ON THE ROCKS!



CHERRY WON'T TASTE LIKE A CHERRY SINCE IT IS JUST DERIVED FROM THE WOOD OF A CHERRY TREE, BUT ALSO PAIRS WELL ON THE FRUITY SIDE OF COCKTAILS! WORKS GREAT WITH ALL SPIRITS, BUT CHERRY IS GOING TO PRODUCE A SLIGHTLY STRONGER SMOKIER FLAVOR THAN APPLE.



HICKORY IS THE STRONGEST AND SMOKIEST FLAVOR PROFILE OF SMOKE. IT IS FOR THOSE THAT REALLY WANT THAT SMOKY ADDITION TO THEIR BEVERAGE! USE THIS WITH COCKTAILS OR SPIRITS THAT HAVE A BIG FLAVOR PROFILE! A STRONG MARGARITA CALLS FOR A STRONG SMOKE DUST!

SMOKE DUSTS-HERBS AND SPICES



CINNAMON WAS OUR FIRST RELEASE. IT IS NOT GROUND CINNAMON OR CINNAMON STICKS, BUT MORE SO “PEBBLES” OF CINNAMON. LET ME TELL YOU, IT SMELLS AMAZING. CINNAMON SMOKE DUST GOES GREAT WITH BOURBON NEAT AND COCKTAILS ON THE SWEETER SIDE! THINK ESPRESSO MARTINI, WHITE RUSSIAN, ETC.



LAVENDER SMOKE DUST IS GOOD WITH COCKTAILS WITH CITRUS AND LIGHTER SPIRITS LIKE GIN AND VODKA, ESPECIALLY LEMON IT ADDS A FLORAL NOTE TO COCKTAILS. ALSO, IT'S GOOD WITH LATTES! AND IT'S PERFECT TO SMOKE AND THEN MAKE A SIMPLE SYRUP WITH THE SMOKED GRANULES.



LEMON PEEL IS PERFECT FOR SPRING AND SUMMER COCKTAILS. IT EVEN GOES GREAT IN THE FALL WITH COCKTAILS USING CRANBERRIES. LEMON PEEL SMOKE DUST TASTES GREAT WITH TEQUILA-FORWARD COCKTAILS AND SOUR COCKTAILS. PALOMAS, MARGARITAS, WHISKEY SOURS, (AND SO MANY MORE) ARE GREAT WITH IT!



ROSEMARY IS UP NEXT! ROSEMARY SMOKE DUST IS MY ABSOLUTE FAVORITE OF THE HERBS AND SPICES BECAUSE IT ADDS SUCH AN HERBACEOUS FLAVOR PROFILE TO THE COCKTAILS! IT PAIRS WELL WITH COCKTAILS ON THE FRUITY SIDE! THINK NEGRONI!



THYME IS SUCH AN EARTHY AND DISTINCT FLAVOR, THAT IT REQUIRES A STRONG COCKTAIL TO GO ALONGSIDE IT! THYME SMOKE DUST IS GREAT WITH CITRUS-FORWARD OR SAVORY COCKTAILS! OLD FASHIONED ANYONE?

How to use your smoker

PROPER SET-UP OF THE TORCH
AND 2 DIFFERENT WAYS TO
UTILIZE THE SMOKER FOR
YOUR COCKTAILS

MOKES
COCKTAIL SMOKER

TIPS & TRICKS



SMOKER CARE INSTRUCTIONS

DO NOT SUBMERGE IN WATER! IF YOU NEED TO CLEAN YOUR SMOKER, USE A DAMP TOWEL TO GENTLY WIPE THE WOOD. BE SURE TO CONDITION WITH A BUTCHER BLOCK CONDITIONER AFTER GETTING THE SMOKER WET.

SMOKE DUST

LESS IS MORE! DON'T OVERFILL YOUR BASKET TO THE TOP WITH DUST. THE SMOKE WON'T BE ABLE TO PENETRATE DOWN INTO THE GLASS IF THERE IS TOO MUCH DUST. USE YOUR PROVIDED SPOON WITH THE SMOKER TO FILL THE BASKET WITH THE PERFECT SCOOP!



BASKETS

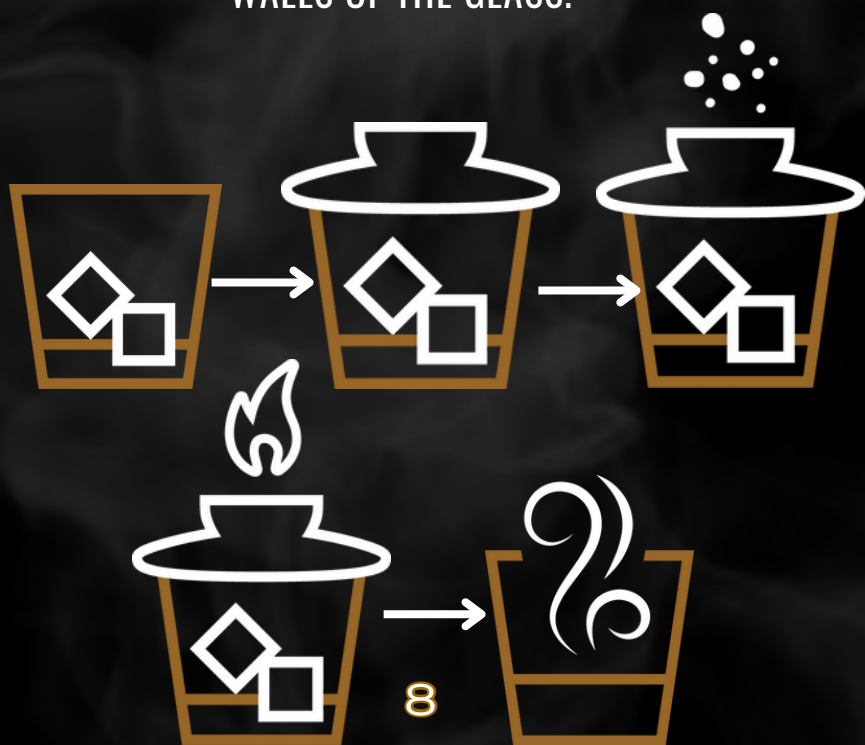
BASKETS NEED TO BE CLEANED AFTER EACH USE! USE THE WIRE BRUSH PROVIDED IN EACH ORDER TO BRUSH OUT THE ASH AND DUST FROM THE BASKET. DEPENDING ON THE AMOUNT OF USE OF YOUR SMOKER, WE RECOMMEND REPLACING YOUR BASKET AFTER 6 - 8 MONTHS!

SMOKER USE

THERE ARE TWO WAYS TO USE THE SMOKER

OPTION 1: MIX AND POUR THE COCKTAIL INTO THE GLASS AND SMOKE. SMOKING THE COCKTAIL AFTER IT HAS BEEN Poured INTO THE GLASS WILL GIVE A LIGHTER SMOKY FLAVOR THAT WILL DISSIPATE AS THE DRINK IS CONSUMED.

OPTION 2: SMOKE THE GLASS ALONE OR WITH ICE. LEAVE THE SMOKER ON THE GLASS WHILE THE DRINK IS PREPARED. REMOVE THE SMOKER AND THEN POUR IN THE COCKTAIL. THIS WILL GIVE THE COCKTAIL A SMOKIER FLAVOR FROM START TO FINISH BECAUSE THE SMOKE WILL ADHERE TO ALL WALLS OF THE GLASS.



TORCH USE

FILLING WITH BUTANE

1. USE ONLY HIGH QUALITY BUTANE
2. FILL AWAY FROM OPEN FLAMES OR SPARKS
3. SHAKE BUTANE CYLINDER BEFORE FILLING
4. HOLD TORCH UPSIDE DOWN AND INSERT NOZZLE INTO VALVE
5. ONCE FULL, LET THE TORCH REST FOR 2 MINUTES BEFORE USING



LIGHTING YOUR SMOKESHOW

1. Start with the flow regulator in the center between "+" and "-"
2. Light torch pointing away from the smoker, then point straight down into it to avoid burning the smoker itself
3. Increase distance from Smoke Dust if torch burns itself out, or intensity if smoke does not force downward



SAFETY

1. Do not use or fill torch near open flames or sparks
2. Do not fill or touch tip of torch while hot
3. Keep away from children
4. Use only butane gas in this torch, and store in cool, dry place
5. Keep torch locked when not in use

STOCK THAT BAR!

IF THIS IS YOUR FIRST TIME EXPLORING THE WORLD OF COCKTAILS AND YOUR BAR IS MISSING SOME KEY INGREDIENTS, TAKE A LOOK AT THE LIST BELOW OF THE INGREDIENTS AND TOOLS THAT EVERY BAR SHOULD HAVE!

INGREDIENTS



BOURBON, GIN, VODKA, TEQUILA,
ANGOSTURA BITTERS, SIMPLE SYRUPS,
CAMPARI

TOOLS



COCKTAIL SHAKER, HAWTHORNE STRAINER, JIGGER, MIXING
GLASS, COCKTAIL SPOON

It's THAT Simple

5 SIMPLE SYRUPS THAT
YOU CAN MAKE TODAY!



SIMPLE SYRUPS

PROCEDURE

SIMPLE SYRUP: COMBINE SIMPLE SYRUP INGREDIENTS IN A POT OVER MEDIUM-HIGH HEAT FOR ABOUT 10 MINUTES. STRAIN INTO GLASS AND LET COOL. STRAIN INTO A CONTAINER.

BASIC SIMPLE SYRUP

1 CUP WATER, 1 CUP SUGAR

LAVENDER SIMPLE SYRUP

1-2 TBSP LAVENDER SMOKE DUST
1 CUP WATER, 1 CUP SUGAR

ROSEMARY SIMPLE SYRUP

3 ROSEMARY SPRIGS
1 CUP WATER, 1 CUP SUGAR

SMOKED SIMPLE SYRUP

1 CUP WATER, 1 CUP SUGAR
SMOKE IN CONTAINER

FIG SIMPLE SYRUP

2 CHOPPED FIGS
1 CUP WATER, 1 CUP SUGAR

STRAWBERRY SIMPLE SYRUP

6-8 SLICED STRAWBERRIES
1 CUP WATER, 1 CUP SUGAR

CARDAMOM SIMPLE SYRUP

2 TSP GROUND CARDAMOM
1 CUP WATER, 1 CUP SUGAR

HONEY SAGE SIMPLE SYRUP

6-8 SAGE LEAVES
1 CUP WATER, 1/2 CUP HONEY

JALAPENO SIMPLE SYRUP

2 SLICED JALAPENOS
1 CUP WATER, 1/2 CUP HONEY

Bourbon

10 SMOKED COCKTAILS WITH BOURBON

14 ADULT PB & J

15 S'MORES COCKTAIL

16 HONEY & SAGE COCKTAIL

17 AMARETTO BOURBON

18 STRAWBERRY OLD FASHIONED

19 CRANBERRY BOURBON SOUR

20 CHOCOLATE FIG OLD FASHIONED

21 HONEY & LAVENDER SOUR

22 BEER-BON COCKTAIL

23 THE SMOKESHOW COCKTAIL

Adult PB & J

LET'S TAKE IT WAY BACK TO A CHILDHOOD FAVORITE: A PEANUT BUTTER AND JELLY SANDWICH THAT YOU CAN DRINK! OH, AND WE PUT A LITTLE SNACK WITH IT, TOO.

INGREDIENTS

2 OZ SKREWBALL
2 OZ CHAMBORD

GARNISH & SMOKE

APPLE SMOKE DUST
ONE MINI PB & J SANDWICH

LET'S MAKE IT

PREPARE AND TOAST MINI PB & J SANDWICH. MEASURE AND POUR ALL INGREDIENTS OVER ICE. STIR.

PLACE SMOKER ON TOP OF GLASS. ADD SMOKE DUST. TORCH FOR ABOUT 10-15 SECONDS. REMOVE SMOKER, GARNISH, ENJOY!



TOOLS

SKEWER FOR GARNISH
GLASS
SPOON
SMOKER
TORCH

S'mores Cocktail

THIS DRINK WILL COMPLETELY TAKE YOU BACK TO YOUR CHILDHOOD. NOT ONLY IS IT FUN TO DRINK, BUT IT IS ALSO FUN TO MAKE!

INGREDIENTS

2 OZ VANILLA BOURBON
2 OZ MILK
1 OZ IRISH CREAM LIQUEUR
1 OZ CHILLED ESPRESSO

GARNISH & SMOKE

RIM- CRUSHED GRAHAM CRACKERS
NUTELLA, GROUND CINNAMON
2 MARSHMALLOWS- TOASTED
BOURBON BARREL OR CINNAMON
SMOKEDUST

LET'S MAKE IT

PREPARE THE ESPRESSO AND LET COOL.

PREPARE GARNISH ON A PLATE. RIM GLASS WITH NUTELLA AND DIP INTO MIXTURE.

POUR ALL INGREDIENTS INTO A SHAKER GLASS. SHAKE WITH ICE AND POUR INTO RIMMED GLASS. PLACE SMOKER ON TOP. ADD SMOKE DUST. TORCH FOR ABOUT 10-15 SECONDS. REMOVE SMOKER. SKEWER MARSHMALLOWS AND USE TORCH TO ROAST. ENJOY!



TOOLS

SKEWER FOR GARNISH
GLASS
COCKTAIL SHAKER
SMOKER
TORCH
PLATE FOR RIM

Honey & Sage Cocktail

A SIMPLE MIX OF BOLD
FLAVORS. EARTHY
SWEET. DELICIOUS.

INGREDIENTS

2 OZ BOURBON

1 OZ HONEY SAGE SYRUP

GARNISH & SMOKE

GARNISH- ORANGE TWIST, SAGE
LEAVES

BOURBON BARREL SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP (SEE RECIPE ON PAGE 12)

PLACE ICE IN GLASS, POUR BOURBON AND
SYRUP. PLACE SMOKER ON TOP OF GLASS.
ADD SMOKE DUST. TORCH FOR ABOUT 10-15
SECONDS. REMOVE SMOKER,
GARNISH, ENJOY!

TOOLS

POT

SPOON

CONTAINER

GLASS

SMOKER

TORCH

Amaretto Bourbon

IF YOU HAVE A TOUGH TIME
CHOOSING BETWEEN WINE AND
BOURBON, LOOK NO FURTHER!

INGREDIENTS

2 OZ BOURBON
1.5 OZ AMARETTO LIQUEUR
1 OZ CHERRY SYRUP
1.5 OZ CABERNET

GARNISH & SMOKE

3 LUXARDO CHERRIES SKEWERED
CHERRY SMOKE DUST

LET'S MAKE IT

POUR IN ALL INGREDIENTS EXCEPT
FOR WINE INTO A GLASS WITH
ICE. STIR.

PLACE ICE IN GLASS, POUR BOURBON AND
SYRUP. PLACE SMOKER ON TOP OF GLASS.
ADD SMOKE DUST. TORCH FOR ABOUT 10-15
SECONDS. REMOVE SMOKER.

POUR IN RED WINE TO "FLOAT" ON TOP.
GARNISH WITH CHERRIES. ENJOY!



TOOLS

SPOON
GLASS
SMOKER
TORCH
SKEWER

Strawberry Old Fashioned

THIS DRINK IS SWEET AND SO DELICIOUS!
STRAWBERRIES ARE THE PERFECT
PAIRING WITH BOURBON!

INGREDIENTS

2 OZ BOURBON
3-5 DASHES CINNAMON BITTERS
1 OZ STRAWBERRY SIMPLE SYRUP

GARNISH & SMOKE

GARNISH- STRAWBERRIES
BOURBON BARREL SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12

POUR ALL INGREDIENTS IN A GLASS WITH ICE.

PLACE SMOKER ON TOP OF GLASS.
ADD SMOKE DUST. TORCH FOR ABOUT 10-15
SECONDS. REMOVE SMOKER.
GARNISH!



TOOLS

POT
SPOON
CONTAINER
GLASS
SMOKER
TORCH

Cranberry Bourbon Sour

AUTUMN IN A COCKTAIL! THIS COCKTAIL BRINGS ME BACK TO THE SMELLS OF THANKSGIVING AT GRANDMA'S HOUSE!

INGREDIENTS

2 OZ BOURBON
1 OZ MAPLE SYRUP
1/2 OZ LEMON JUICE
3 OZ CRANBERRY JUICE
1 OZ FRESH ORANGE JUICE
1 HANDFUL MUDDLED CRANBERRIES

GARNISH & SMOKE

1 ORANGE SLICE
THYME OR HICKORY SMOKE DUST

LET'S MAKE IT

IN A COCKTAIL SHAKER, MUDDLE CRANBERRIES. POUR AND SHAKE ALL INGREDIENTS WITH ICE! STRAIN INTO A GLASS.

PLACE SMOKER ON TOP OF GLASS. ADD SMOKE DUST. TORCH FOR ABOUT 10-15 SECONDS. REMOVE SMOKER. GARNISH! ENJOY!



TOOLS

GLASS
COCKTAIL SHAKER
COCKTAIL MUDDLER
SMOKER
TORCH

Chocolate & Fig Old Fashioned

A SWEET OLD FASHIONED WITH A CHOCOLATE SNACK INCLUDED! IT A SWEET AND THE FIG PAIRS SO WELL WITH THE FLAVORS!

INGREDIENTS

2 OZ BOURBON
1 OZ CREME DE CACAO
2-3 DASHES CINNAMON BITTERS
1.5 OZ FIG SIMPLE SYRUP

GARNISH & SMOKE

1 ORANGE PEEL - EXPRESSED
1 CHOCOLATE SQUARE
CINNAMON OR BOURBON BARREL
SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12
POUR INGREDIENTS INTO GLASS. PLACE SMOKER ON TOP OF GLASS. ADD SMOKE DUST. TORCH FOR ABOUT 10-15 SECONDS. REMOVE SMOKER. PEEL AND SLICE ORANGE PEEL. TWIST OVER COCKTAIL. DROP IN. ENJOY!



TOOLS

POT
SPOON
CONTAINER
GLASS
SMOKER
TORCH

Honey & Lavender Whiskey Sour

A SOUR MIXTURE OF LEMON AND FLORAL LAVENDER. THE HONEY FROM THE WHISKEY BALANCES THE SOUR LEMONS AND SWEET SYRUP!

INGREDIENTS

2 OZ HONEY WHISKEY
1 OZ LEMON JUICE
1 OZ LAVENDER SIMPLE SYRUP

GARNISH & SMOKE

1 LEMON SLICE
LAVENDER AND LEMON PEEL SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12

POUR INGREDIENTS INTO GLASS. PLACE SMOKER ON TOP OF GLASS. ADD A BIT OF EACH SMOKE DUST. TORCH FOR ABOUT 10-15 SECONDS. REMOVE SMOKER. DROP IN LEMON SLICE. ENJOY!



TOOLS

POT
SPOON
CONTAINER
GLASS
SMOKER
TORCH

Beer-bon Cocktail

A COCKTAIL COMBINING TWO GREATS- BEER AND BOURBON WITH LEMON JUICE AND MAPLE SYRUP BRIDGING THE BOURBON AND BEER TOGETHER.

INGREDIENTS

2 OZ BOURBON
1/2 OZ LEMON JUICE
3/4 OZ MAPLE SYRUP
5 OZ LAGER OF CHOICE

GARNISH & SMOKE

1 LEMON SLICE
LEMON PEEL OR BOURBON BARREL SMOKE DUST

LET'S MAKE IT

POUR INGREDIENTS INTO A COCKTAIL SHAKER EXCEPT THE BEER. SHAKE WITH ICE.

POUR INGREDIENTS FROM SHAKER INTO GLASS. PLACE SMOKER ON TOP OF GLASS. ADD SMOKE DUST. TORCH FOR ABOUT 10-15 SECONDS. REMOVE SMOKER. POUR BEER TO TOP OF THE GLASS. DROP IN LEMON SLICE.
ENJOY!



TOOLS

GLASS
COCKTAIL SHAKER
SMOKER
TORCH

THE Smokeshow

THE ULTIMATE SMOKY EXPERIENCE! SMOKE ALL THE COMPONENTS FOR THE PERFECT SMOKED COCKTAIL!

INGREDIENTS

2 OZ SMOKED BOURBON
1/4 OZ SMOKED SIMPLE SYRUP
3-4 DASHES ANGOSTURA BITTERS

GARNISH & SMOKE

4 PINCHES BOURBON BARREL SMOKE DUST
(1 FOR SMOKED ICE, 1 FOR SIMPLE SYRUP, 1 FOR BOURBON, 1 FOR ENTIRE COCKTAIL)
1 ORANGE PEEL - EXPRESSED

LET'S MAKE IT

SMOKED ICE- SEE PAGE 42

MAKE SMOKED SIMPLE SYRUP- SEE RECIPE ON PAGE 12

SMOKE BOURBON SEPARATELY, LEAVE SMOKER ON TOP OF GLASS TO ALLOW SMOKE TO PERCOLATE. PREPARE ALL OTHER INGREDIENTS IN A MIXING GLASS, ADD IN SMOKED BOURBON. STIR WITH ICE UNTIL CHILLED. POUR INTO ROCKS GLASS. PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. REMOVE SMOKER AND GARNISH. ENJOY!



TOOLS

ICE MOLD
MIXING GLASS
POT
GLASS
CONTAINER
SMOKER
TORCH

Vodka

5 SMOKED COCKTAILS WITH VODKA

25 GRILLED LEMONADE

26 CARDAMOM MARTINI

27 ROSEMARY MOSCOW
MULE

28 LAVENDER DREAMS

29 POMEGRANATE AND GINGER
COCKTAIL

Grilled Lemonade

THIS IS THE ULTIMATE DRINK FOR SUMMER- SWEET, TANGY, SMOKY, AND THE GRILLED LEMONS JUST ADD A WHOLE NEW LEVEL OF FLAVOR! STEP UP YOUR ENTERTAINING GAME THIS SUMMER WITH THIS CLASSIC TWIST!

INGREDIENTS

4 OZ LEMONADE
2 OZ VODKA
3 TBSP HONEY
1 HALVED LEMON- GRILLED (OPTIONAL)

GARNISH & SMOKE

1 GRILLED LEMON SLICE
APPLE OR LEMON PEEL SMOKE DUST

LET'S MAKE IT

SLICE A LEMON IN HALF AND GRILL EACH HALF FACE-DOWN ON A GRILL UNTIL GRILL MARKS ARE MADE. SET ASIDE.

POUR ALL INGREDIENTS INTO A COCKTAIL SHAKER WITH ICE. SQUEEZE BOTH HALVES OF THE GRILLED LEMONS INTO THE SHAKER, TOO.

SHAKE AND STRAIN INTO A GLASS.

PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. REMOVE SMOKER AND GARNISH. ENJOY!



TOOLS

GRILL (OPTIONAL)
COCKTAIL SHAKER
CITRUS PRESS
TALL GLASS
SMOKER
TORCH

Cardamom Martini

A SWEET TWIST ON A MARTINI LEVELED UP WITH THE FLAVORS FROM THE CARDAMOM SIMPLE SYRUP.

INGREDIENTS

1.5 OZ VODKA
2 OZ PEAR JUICE FROM A CAN
1 OZ CARDAMOM SYRUP
1/2 OZ AMARETTO

GARNISH & SMOKE

1 CARAMELIZED PEAR SLICE
APPLE OR CINNAMON SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12

CHILL A MARTINI GLASS THE QUICK WAY- ADD ICE WATER AND STIR IN YOUR GLASS WHILE PREPPING THE COCKTAIL. DUMP BEFORE POURING IN DRINK.

ADD ALL INGREDIENTS TO CHILLED GLASS. STIR.

PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. REMOVE SMOKER.

CARAMELIZE PEAR SLICE BY SPRINKLING WITH SUGAR AND USING TORCH TO GENTLY BURN IT. ENJOY!



TOOLS

1 POT

1 SPOON

1 CONTAINER

SMOKER

TORCH

MESH STRAINER

COUPE GLASS

Rosemary Moscow Mule

REFRESH YOUR TASTE BUDS WITH OUR ROSEMARY GRAPEFRUIT MOSCOW MULE. A SWEET AND EARTHY COMBINATION!

INGREDIENTS

2 OZ VODKA
2 OZ GRAPEFRUIT JUICE
1/2 OZ LIME JUICE
1 OZ ROSEMARY SIMPLE SYRUP
GINGER BEER TO TOP

GARNISH & SMOKE

ROSEMARY SPRIG
ROSEMARY SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12

COMBINE ALL INGREDIENTS EXCEPT GINGER BEER IN A COCKTAIL SHAKER WITH ICE. SHAKE AND STRAIN INTO GLASS.

PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. REMOVE SMOKER.

POUR IN GINGER BEER TO TOP. ADD ROSEMARY SPRIG AND LIGHTLY TORCH THE TOP. ENJOY!



TOOLS

1 POT
1 SPOON
1 CONTAINER
1 SHAKER
SMOKER
TORCH
GLASS

Lavender Dreams Cocktail

THE MOUTHFEEL IS SOFT, THE SMELL OF THE TOASTED LAVENDER FLOATING IS COMFORTING, AND THE TASTE IS FLORAL.

INGREDIENTS

2 OZ VODKA
1.5 OZ LAVENDER SIMPLE SYRUP
1.5 OZ LEMON JUICE

GARNISH & SMOKE

LAVENDER SMOKE DUST
1 SLICE LEMON TO FLOAT
1 TSP ADDITIONAL LAVENDER FLOWERS FOR TOASTING
1 LARGE SQUARE ICE CUBE

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12
COMBINE ALL INGREDIENTS IN A COCKTAIL SHAKER WITH ICE. SHAKE AND STRAIN INTO GLASS OVER LARGE SQUARE ICE CUBE.
PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. REMOVE SMOKER. FLOAT LEMON SLICE ON TOP OF THE ICE CUBE. SPRINKLE A SMALL AMOUNT OF LAVENDER ON THE LEMON AND GENTLY TOAST.



TOOLS

1 POT
1 SPOON
1 CONTAINER
1 SHAKER
SMOKER
TORCH
COUPE GLASS

Pomegranate & Ginger Cocktail

POMEGRANATES AND GINGER ARE A DELICIOUS COMBINATION. THE LEMON JUICE TIES THE TWO FLAVORS TOGETHER PERFECTLY.

INGREDIENTS

2 OZ POMEGRANATE JUICE
1.5 OZ VODKA
1.5 OZ LEMON JUICE
1.5 OZ SIMPLE SYRUP
GINGER BEER

GARNISH & SMOKE

LEMON SLICE
LEMON PEEL SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12

COMBINE ALL INGREDIENTS (EXCEPT FOR GINGER BEER) IN A COCKTAIL SHAKER WITH ICE. SHAKE AND STRAIN INTO GLASS.

PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. REMOVE SMOKER. GARNISH AND ENJOY!



TOOLS

1 POT
1 SPOON
1 CONTAINER
1 SHAKER
SMOKER
TORCH
GLASS

Tequila

5 SMOKED COCKTAILS WITH TEQUILA

31 HONEY BEE

32 WATERMELON MARGARITA

33 SPICY RASPBERRY PALOMA

34 APEROL MARGARITA

35 BLOOD ORANGE SODA

Honey Bee

A BUZZ-WORTHY DRINK FOR SURE! YOU'LL BE SURE TO HAVE ALL OF YOUR FRIENDS SWARMING OVER TO YOUR HOUSE WITH THIS SMOKED 'BEE-LIGHT'!!

INGREDIENTS

2 OZ TEQUILA
3/4 OZ LEMON JUICE
1 OZ HONEY
2 DASHES ANGOSTURA BITTERS

GARNISH & SMOKE

APPLE SMOKE DUST

LET'S MAKE IT

START BY SMOKE RINSING THE GLASS. PLACE THE SMOKER ON TOP OF THE GLASS (WITH ICE IN IT OR NOT- IT'S UP TO YOU!)

PLACE SMOKER ON TOP, SMOKE FOR 10-15 SECONDS. LEAVE SMOKER UNTIL READY TO POUR IN YOUR COCKTAIL.

PREPARE THE DRINK INSIDE OF A COCKTAIL SHAKER AND SHAKE WITH ICE. REMOVE SMOKER AND STRAIN INTO GLASS WITH ICE. ADD BITTERS ON TOP!



TOOLS

GLASS
SHAKER
SMOKER
TORCH

Watermelon Margarita

ENJOY THIS REFRESHING TWIST ON A MARGARITA! GET THOSE LARGE MARG GLASSES OUT- YOU'LL NEED 'EM!

INGREDIENTS

4 OZ WATERMELON JUICE
2 OZ LIME JUICE
1 1/2 OZ TEQUILA BLANCO
1 1/2 OZ TRIPLE SEC
CHILI LIME SEASONING-RIM

GARNISH & SMOKE

CHERRY SMOKE DUST

LET'S MAKE IT

RUB A LIME SLICE ON THE RIM OF YOUR GLASS AND COAT WITH CHILI LIME SEASONING.

PREPARE THE DRINK INSIDE OF A COCKTAIL SHAKER AND SHAKE WITH ICE.

PLACE SMOKER ON TOP OF THE COCKTAIL SHAKER SMOKE IN THE COCKTAIL SHAKER. REMOVE SMOKER AND STRAIN INTO READIED GLASS.



TOOLS

GLASS
SHAKER
SMOKER
TORCH
PLATE TO RIM

Spicy Raspberry Paloma

A GRAPEFRUIT PALOMA CAN GET BORING. ADD SOME MUDDLED RASPBERRIES AND SPICY JALAPENO SIMPLE SYRUP AND YOU HAVE THE PERFECT PALOMA!

INGREDIENTS

2 OZ TEQUILA
1/2 OZ LIME JUICE
1/2 OZ SPICY SIMPLE SYRUP
8-10 MUDDLED RASPBERRIES
1 OZ GRAPEFRUIT JUICE
SODA WATER TO TOP

GARNISH & SMOKE

SKEWERED RASPBERRIES
LEMON PEEL SMOKE DUST

LET'S MAKE IT

MAKE SIMPLE SYRUP- SEE RECIPE ON PAGE 12

MUDDLE RASPBERRIES IN BOTTOM OF COCKTAIL SHAKER. POUR IN ALL INGREDIENTS EXCEPT FOR SODA WATER. STRAIN INTO A GLASS.

PLACE SMOKER ON TOP OF THE GLASS. SMOKE FOR ABOUT 10-15 SECONDS, REMOVE SMOKER. GARNISH AND ENJOY!



TOOLS

1 POT
1 CONTAINER
SHAKER
SMOKER
MUDDLER
TORCH
GLASS

Aperol & Elderflower Margarita

A BRIGHT AND FLORAL MARGARITA TO SWITCH IT UP
FROM A CLASSIC MARGARITA FLAVOR!

INGREDIENTS

1.5 OZ TEQUILA
1 OZ APEROL
1 OZ ELDERFLOWER LIQUEUR
1/2 OZ LIME JUICE

GARNISH & SMOKE

LEMON PEEL SMOKE DUST

LET'S MAKE IT

COMBINE ALL INGREDIENTS INTO A COCKTAIL
SHAKER AND SHAKE WITH ICE.

PLACE SMOKER ON TOP OF THE GLASS. SMOKE
FOR ABOUT 10-15 SECONDS, REMOVE SMOKER.
GARNISH AND ENJOY!



TOOLS

SHAKER

SMOKER

GLASS

TORCH

Blood Orange Soda

A BRIGHT AND FLORAL MARGARITA TO SWITCH IT UP FROM A CLASSIC MARGARITA FLAVOR!

INGREDIENTS

1 OZ GIN
3/4 OZ ELDERFLOWER LIQUEUR
1/2 OZ LIME JUICE
2 1/2 OZ GINGER ALE
1 OZ BLOOD ORANGE SODA

GARNISH & SMOKE

LIME SLICE
LEMON PEEL SMOKE DUST

LET'S MAKE IT

COMBINE ALL INGREDIENTS IN A GLASS WITH ICE. STIR.

PLACE SMOKER ON TOP OF THE GLASS. SMOKE FOR ABOUT 10-15 SECONDS, REMOVE SMOKER. GARNISH AND ENJOY!



TOOLS

SMOKER
SPOON
GLASS
TORCH

Bonus

GIN, RUM & MORE

- 37 ROSEMARY NEGRONI**
- 38 PINEAPPLE BASIL RUM**
- 39 HONEYCRISP MOCKTAIL**
- 40 ROSEMARY & LAVENDER
GIMLET**
- 41 BOURBON ICE CREAM**
- 42 SMOKED ICE**

Rosemary Negroni

THIS IS A SMOKY TWIST ON A CLASSIC – THE NEGRONI. EQUAL PARTS GIN, CAMPARI AND VERMOUTH WITH A HINT OF SMOKE AND HERBACIOUSNESS WILL HAVE ALL OF YOUR SENSES DANCING.

INGREDIENTS

1 OZ GIN
1 OZ CAMPARI
1 OZ SWEET VERMOUTH

GARNISH & SMOKE

1 SPRIG ROSEMARY
1 ORANGE PEEL
ROSEMARY SMOKE DUST

LET'S MAKE IT

COMBINE ALL INGREDIENTS IN A MIXING GLASS WITH ICE. STIR.

PLACE SMOKER ON TOP OF THE GLASS. SMOKE FOR ABOUT 10-15 SECONDS, REMOVE SMOKER. GARNISH. LIGHTLY TORCH ROSEMARY SPRIG.



TOOLS

MIXING GLASS
SPOON
SMOKER
GLASS
TORCH

Pineapple Basil Rum

RUM IS PERFECTLY PAIRED IN THE SUMMERTIME WITH LIGHTER FLAVORS. FOR THIS COCKTAIL, WE PAIRED TARTE PINEAPPLE WITH EARTHY BASIL.

INGREDIENTS

2 OZ RUM
3 OZ PINEAPPLE JUICE
1 TSP LIME JUICE
3-4 BASIL LEAVES- MUDDLED

GARNISH & SMOKE

LIME SLICE
LEMON PEEL OR APPLE SMOKE DUST

LET'S MAKE IT

IN A COCKTAIL SHAKER, MUDDLE BASIL LEAVES. ADD IN ALL INGREDIENTS. STRAIN INTO GLASS OVER ICE.

PLACE SMOKER ON TOP OF THE GLASS. SMOKE FOR ABOUT 10-15 SECONDS, REMOVE SMOKER. GARNISH.

TOOLS

SHAKER
MUDDLER
SMOKER
GLASS
TORCH



Honeycrisp Mocktail

A CRISP AND SWEET MOCKTAIL. ADD YOUR SPIRIT OF CHOICE IF YOU WOULD LIKE! VODKA Pairs WELL!

INGREDIENTS

3 OZ APPLE CIDER
1/2 OZ MAPLE SYRUP
GINGER BEER

GARNISH & SMOKE

1 SLICE ORANGE
1 SPRIG ROSEMARY
ROSEMARY SMOKE DUST

LET'S MAKE IT

IN A COCKTAIL SHAKER, ADD IN ALL INGREDIENTS EXCEPT GINGER BEER. SHAKE WITH ICE, STRAIN INTO GLASS.

PLACE SMOKER ON TOP OF THE GLASS. SMOKE FOR ABOUT 10-15 SECONDS, REMOVE SMOKER. GARNISH. LIGHTLY TORCH ROSEMARY SPRIG.



TOOLS

SHAKER
SMOKER
GLASS
TORCH

Rosemary & Lavender Gimlet

THIS VERSION OF A FRENCH GIMLET WILL HAVE YOU WANTING MORE AND MORE! A REFRESHING COCKTAIL WITH FLORAL AND SWEET NOTES.

INGREDIENTS

2 OZ PURPLE GIN
1/2 OZ LIME JUICE
1 OZ ROSEMARY SIMPLE SYRUP
1/2 OZ ELDERFLOWER

GARNISH & SMOKE

LAVENDER OR ROSEMARY SMOKE DUST

LET'S MAKE IT

COMBINE ALL INGREDIENTS IN A COCKTAIL SHAKER WITH ICE. SHAKE VIGOROUSLY!

PLACE SMOKER ON TOP OF THE GLASS. SMOKE FOR ABOUT 10-15 SECONDS, REMOVE SMOKER. ENJOY!



TOOLS

SHAKER
SMOKER
GLASS
TORCH

Bourbon Ice Cream

I SCREAM, YOU SCREAM, WE ALL SCREAM BOURBON!
WHO SAYS YOU ONLY HAVE TO SMOKE COCKTAILS,
SMOKE YOUR ICE CREAM!

INGREDIENTS

4 CUPS VANILLA ICE CREAM
SOFTENED
1/3 CUP MAPLE SYRUP
1/4 CUP CHOCOLATE CHIPS
1 OZ SMOKED BOURBON
1 TSP CINNAMON

GARNISH & SMOKE

CINNAMON SMOKE DUST

LET'S MAKE IT

PLACE A BOWL IN THE FREEZER TO CHILL.

MEANWHILE, BRING ICE CREAM TO ROOM
TEMPERATURE.

POUR BOURBON INTO GLASS, SMOKE, AND SET
ASIDE. DO NOT REMOVE SMOKER. LET IT SIT
DURING THE ENTIRE TIME MAKING THE ICE
CREAM.

COMBINE ALL INGREDIENTS INTO THE BOWL
FROM THE FREEZER. MIX WELL! PLACE BACK
IN THE FREEZER UNTIL DESIRED CONSISTENCY
IS REACHED. ENJOY!



TOOLS

CHILLED BOWL

SMOKER

TORCH

SPOON

Want more smoke?

SMOKE YOUR ICE!

USING A MIXING GLASS, FILL IT HALFWAY WITH WATER. PLACE THE SMOKER ON TOP OF THE MIXING GLASS AND SMOKE WITH THE DUST OF YOUR CHOICE.

POUR INTO PREFERRED ICE MOLD AND REPEAT PREVIOUS STEPS IF NEEDED.

FREEZE OVERNIGHT AND ENJOY WITH YOUR NEXT COCKTAIL!



Thank you!

**WE ALWAYS LOVE TO
HEAR YOUR SUGGESTIONS
FOR RECIPES!**

**IF YOU HAVE ANY YOU'D
LIKE TO SEE INCLUDED IN
THE NEXT BOOK, LET US
KNOW!**

**THANK YOU FOR READING
AND YOUR SUPPORT OF
SMOKESHOW!**