

# FREMONT MISCHIEF VODKA

*Just 3 local ingredients: freshly ground soft winter wheat - western Washington grown - yeast and pure Rainier mountain water.*

## VODKA DISTILLATION NOTES:

When we distill the mash, we put it -grain and all-into the still and take a conservative "hearts cut" of the distillation for the best flavor with just a hint of the sweet grain character. Then, we let the vodka relax for 10-12 weeks...to let the chemistry complete itself and develop a characteristic smoothness and rich mouth feel.

We carefully filter the Vodka for crisp clarity, but not through charcoal as it strips too much character from the spirit. This extra time and care yields Mischief Vodka that is smooth, with mouth-feel and body, slight citrus notes and natural grain sweetness.

Where it all starts...



## BLACKBERRY LEMONADE

*From Kathy Casey's book "Sips & Apps"*

2 oz Blackberry Lemon Syrup  
*(Recipe Below)*

4oz Chilled soda water

2 oz Mischief Vodka

Fill a tall glass with ice. Add measured ingredients. Stir then garnish with lemon wheel & blackberries.

## BLACKBERRY LEMON SYRUP (for 6 drinks)

1 cup water

½ cup sugar

½ cup fresh or frozen blackberries

1 tbs lemon zest

1 cup fresh lemon juice

Boil over high heat for 2 minutes.  
Remove from heat, strain and chill

## SUMMERTIME

1 cup watermelon chunks,  
ripe & chilled

2 oz vodka (from freezer)

2 tsp honey

Whirl in a blender and pour into a frosted martini. Garnish with small watermelon wedge

## MISCHIEF DIRTY MARTINI

1.5oz Mischief Vodka

1 tsp olive juice

1/8 oz dry white vermouth

Dash - celery bitters

Add all ingredients into a cocktail shaker filled with ice. Shake well; strain into a martini glass.  
Add olives to taste.



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