

FREMONT MISCHIEF WHISKEY

GRAIN BILL:

Rye grain, malted barley and our proprietary whiskey yeast go into the mash to produce the rich round flavors - the heart of Mischief Whiskey. Fermented 72 hours, the mash -grain and all- is distilled in small batches to 145 proof.

BARRELING:

Aged more traditionally than its younger brother John Jacob, we bring it to cask strength and age in medium char bourbon barrels. The "white dog" lazes in its temperate heaven 'til just right; then emerges a rich amber with hints of burnt sugar, caramel, and slight smoke from the char. Bottled at 90 proof, Mischief Whiskey, like bourbon, has a complex flavor and a long finish that reveals it. Perfect for sipping or a classic Manhattan.

WHISKEY ADVOCATE: 88

Very Good, Plenty of Character, Worth Seeking Out

"Congratulations are due... rye spice vanilla aromas, not a fiery rye... all the spice is there and floral/grassy complexity but more rich oak notes and a high arching finish that sustains the whiskey on a palate."

-LB, Whiskey Advocate

We keep it local, keep it green, build community and take care of each other. That's what it's all about

- Mike Sherlock, owner



TRIPLE TROUBLE

- 1 shot Mischief Whiskey
- 1 shot Starbucks Double-shot Espresso
- 1 shot Bailey's Irish Cream

Fill shaker with ice and shake 20 times.
Strain into an ice filled rocks glass.
Garnish with mint or brandied cherry

VINTAGE 'MAD MEN' MANHATTAN

- 2 oz Fremont Mischief Whiskey
or John Jacob Rye Whiskey
- 1 oz Carpano Antica Sweet Vermouth
- 2 Dashes Angostura Bitters

Stir all ingredients with a few cubes of ice 'til cold. Strain into a martini glass, garnish with a cherry. Enjoy!

BRIDALWOOD

By Joshua Podawiltz,
Rock Creek, Seattle.

- 2 oz. Mischief Rye
- 1/2 oz Fernet Branca
- 1/2 oz Cynar
- Bar spoon full of Liqueur 43

Stir in a glass of ice until cold (20 times), strain to a martini glass. Float a small cucumber slice for garnish.

"Beautiful compliment to their fabulous food"

-Mike & Patti, Owners
Fremont Mischief Distillery



Proud to be distributed by Young's Market Co.

Fremont Mischief
Distillery & Tasting Room
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See our website to find some Mischief near
you & more great cocktail recipes.
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