

Volume Two: Astrology Edition

THATCHER'S COCKTAIL HOUR



THATCHER'S™
ORGANIC ARTISAN SPIRITS



creator
Andrew Ramirez
of GhostWrtn

ARIES

difficulty
◆◆◆◇◇

1 oz Thatcher's Organic Blood Orange Liqueur

1.5 oz Coppercraft Rum

0.5 oz grapefruit juice

0.5 oz lemon juice

0.25 oz simple syrup

2 dashes of hot sauce

0.5 oz grenadine

2 oz soda water

Dehydrated lemon wheel, *garnish*

In a shaker tin with ice, combine and shake all the ingredients except grenadine and soda water until chilled. Strain into a Collins glass with fresh ice and sink grenadine. Top with soda water and garnish with a dehydrated lemon wheel.

serving 1



creator
Andrew Ramirez
of GhostWrtn

TAURUS

difficulty
◆◆◆◆◆

1 oz Thatcher's Organic Prickly Pear
0.5 oz Coppercraft Gin
0.75 oz lemon juice
0.5 oz butterfly pea simple syrup
2 oz Champagne
Lemon peel, *garnish*
Maraschino cherry, *garnish*

In a Collins glass add ice, Thatcher's Organic Prickly Pear, Coppercraft Gin, lemon juice, and butterfly pea simple syrup. Top with Champagne and lightly stir. Garnish with a lemon peel and Maraschino cherry.

serving 1



creator
Andrew Ramirez
of GhostWrtn

GEMINI

difficulty
◆◆◇◇◇

0.75 oz Thatcher's Elderflower Liqueur
1.5 oz Banhez Mezcal
0.75 oz Green Chartreuse
0.75 oz lime juice
Dehydrated lime wheel, *garnish*

In a shaker tin with ice add all the ingredients and shake until chilled. Double strain into a coupe and garnish with a dehydrated lime wheel.

serving 1



creator
Kate Bolt
of Living Lark

CANCER

difficulty
◆◆◆◆◆

750 ML Thatcher's Organic Cucumber
Liqueur
16 oz Thatcher's Organic Small Batch Vodka
14 oz lime juice
4 oz agave nectar
66 oz soda water
Cucumber ribbon, *garnish*
Lime wheel, *garnish*

In a pitcher or dispenser combine Thatcher's Organic Cucumber Liqueur, Thatcher's Organic Small Batch Vodka, lime juice, agave nectar, soda water and stir until well combined. Pour into glass with ice and garnish with cucumber and lime.

serving 20



creator
Andrew Ramirez
of GhostWrtn

LEO

difficulty
◆◆◆◆◇

1 oz Thatcher's Organic Blood Orange Liqueur

1 oz Coppercraft Gin

0.5 oz Yellow Chartreuse

0.5 oz Aperol

0.75 oz lime juice

0.5 oz simple syrup

In a shaker tin with ice, add all the ingredients and shake until chilled. Strain into a tiki glass with fresh ice. Prepare dehydrated lime wheel garnish by spraying lightly with absinthe and lighting once atop the cocktail.

serving 1



creator
Andrew Ramirez
of GhostWrtn

VIRGO

difficulty
◆◆◆◆◆

1 oz Thatcher's Organic Prickly Pear Liqueur

1 oz tequila

1 oz mezcal

0.5 oz passion fruit syrup

0.75 oz lime juice

0.25 oz orgeat

1 dash of saline

Salt, garnish

Edible pink beverage dust, *garnish*

Flower, *garnish*

Mix salt and edible beverage dust until well combined. Rim a glass with lime juice and salt mixture. Set aside. In a shaker tin with ice, add all the ingredients and shake until chilled. Strain into rimmed rocks glass with fresh ice and garnish with a flower.

serving 1



creator
Ashleigh Evans
of InBooze

FIRE

difficulty
◆◆◆◆◆

16 oz Thatcher's Organic Small Batch Vodka
1 InBooze Mango Habanero Margarita
Infusion Kit
8 oz frozen mango
1 oz lime juice
4 oz soda water
Tajin, garnish

3 days prior: infuse your InBooze Mango Habanero Margarita in Thatcher's Organic Small Batch Vodka in a closed container—
Rim two rocks glasses with lime juice and Tajin. Add frozen mango chunks, lime juice, 2 oz of infused vodka to each rocks glass and top with soda water. Stir lightly to chill and combine.

serving 2



creator
Ashleigh Evans
of InBooze

EARTH

difficulty
◆◆◆◆◆

16 oz Thatcher's Organic Small Batch Vodka
InBooze Let's Go Crazy Infusion Kit
2 oz lemon juice
4 oz soda water
2 dried hibiscus flower, *garnish*

3 days prior: infuse your InBooze Let's Go Crazy in Thatcher's Organic Small Batch Vodka in a closed container—

In a shaker tin with ice, add 4 oz of infused vodka and lemon juice and shake until chilled. Strain into two Collins glasses with fresh ice, top with soda water, and garnish with dried hibiscus flowers.

serving 2



creator
Kate Bolt
of Living Lark

AIR

difficulty
◆◆◆◆◆

1 oz Thatcher's Organic Elderflower Liqueur
6 oz sparkling wine
2 oz Aperol
4 oz soda water
Cotton candy, *garnish*

In a glass with ice add all ingredients and stir gently to chill and combine. Garnish with cotton candy.

serving 1



creator
Andrew Ramirez
of GhostWrtn

WATER

difficulty
◆◆◆◆◆

1.5 oz Thatcher's Organic Cucumber Liqueur
1.5 oz Thatcher's Organic Small Batch Vodka
1 egg white
0.75 oz simple
0.75 oz lemon juice
2 oz soda water
Cucumber wheel, *garnish*

In a shaker tin, add all the ingredients except soda water and dry shake until well combined. Add ice to the shaker tin and wet shake. Strain into a Collins glass, top with soda water and garnish with a cucumber wheel.

serving 1



THATCHER'S™

ORGANIC ARTISAN SPIRITS

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