

A hand holding a glass of cocktail with a lemon wedge, overlaid with a yellow border and text.

1792



COCKTAILS

CRAFTED WITH 1792 BOURBON



1792



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SMALL BATCH

1792



KENTUCKY STRAIGHT BOURBON WHISKEY
46.85% ALC / VOL (93.7 PROOF)

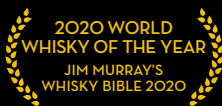
1792

1792 BOURBON

Sophisticated and complex. A distinctly different bourbon created with precise craftsmanship. Made from our signature “high rye” recipe and the marriage of select barrels carefully chosen by our Master Distiller, 1792 Bourbon has an expressive and elegant flavor profile. Unmistakable spice mingles with sweet caramel and vanilla to create a bourbon that is incomparably brash and bold, yet smooth and balanced. Elevating whiskey to exceptional new heights, 1792 Bourbon is celebrated by connoisseurs worldwide.



— Small Batch —



— Full Proof —



— Small Batch —



— Full Proof —



WHERE IT ALL BEGINS

BARTON 1792 DISTILLERY

Barton 1792 Distillery was established in 1879 and continues today as the oldest fully-operating distillery in Bardstown, Kentucky. Situated in heart of bourbon country on 196 acres, Barton 1792 Distillery boasts 29 barrel-aging warehouses, 22 other buildings including an impressive still house, and the legendary Tom Moore Spring.

BUTTER PECAN OLD FASHIONED

CRAFTED BY JASON PLUMMER, A HOME BARTENDER, PHOTOGRAPHER, DESIGNER AND FAMILY-MAN WHO SHARES HIS COCKTAIL CREATIONS ON HIS BLOG *BARREL-AGED DAD*.

“Butter washing adds an earthy sweetness to the high rye spice while roasted pecans lend a nutty aroma to the inherent caramel and vanilla notes in 1792 Bourbon. The amaro adds layers of complex flavor and balance, making this cocktail an ideal pre- or post-meal tippie.”

INGREDIENTS

- 1 oz. 1792 Bourbon
- ¾ oz. butter pecan infused 1792 Bourbon
- ½ oz. medium amaro
- ½ oz. demerara syrup
- 2 dashes bitters

INSTRUCTIONS

1. Add all ingredients to a mixing glass.
2. Stir and strain over a King cube into a chilled rocks glass.
3. Garnish with orange and lemon zest.

1792 BOURBON INFUSION:

1. Roast 6-8 oz. pecans on a baking sheet at 350 degrees until golden.
2. Combine 1 stick unsalted butter, 1 tbsp brown sugar, 1/4 tsp vanilla extract and a pinch of salt in a large pot. Melt ingredients.
3. Reduce to low heat, add roasted pecans and (1) 750ml bottle of 1792 Bourbon.
4. Stir to combine, then turn off heat and let cool.
5. Cover pot and place in the refrigerator for 24 hours. Strain with cheesecloth. Bottle infusion and store in the refrigerator.



Butter Pecan Old Fashioned 9

STUDY ABROAD

CRAFTED BY JAY AND LEAH, A HUSBAND AND WIFE TEAM BEHIND THE GASTRONOM BLOG, WHERE THEY DOCUMENT THEIR TRAVELS, FOOD AND ORIGINAL COCKTAILS.

“Pear brandy, maple syrup and allspice dram combine to bring the flavors of fall to your glass. The 1792 Small Batch Bourbon brings in a warming hint of caramel and vanilla to help chase away the chill from those cool evenings!”

INGREDIENTS

- 2 oz. 1792 Small Batch Bourbon
- ¾ oz. pear brandy
- ½ oz. allspice dram
- ¼ oz. lemon juice
- Grated nutmeg and brandied cherries for garnish

INSTRUCTIONS

1. Combine all ingredients in a shaker with ice.
2. Shake and strain into a coupe glass.
3. Garnish with cherries and nutmeg.

DRINK WITH STYLE: NEW YEAR'S EVE PARTY

Get some attention by changing up your typical tuxedo. Pair a touchable velvet jacket with complementary trousers.





MASH BILL 1792

CRAFTED BY VIVIAN CROMWELL, KNOWN AS THE TIPSY MUSE ON INSTAGRAM, IS A PHOTOGRAPHER AND SPIRITS AFICIONADO BASED IN THE SAN FRANCISCO BAY AREA.

“Rye spice, vanilla and a trace of oak, this is 1792 Small Batch Bourbon. Washed in brown butter, paired with pear liqueur and homemade charred corn syrup, this special ‘Mash Bill’ is designed for 1792 Bourbon, just in time for the holiday.”

INGREDIENTS

- 1 ½ oz. 1792 Bourbon, brown butter washed *(see next page for detailed instructions)*
- ½ oz. pear Cognac liqueur
- ¾ oz. fresh lemon juice
- ½ oz. charred corn syrup *(see next page for detailed instructions)*
- Half egg white
- A pinch of smoked paprika

INSTRUCTIONS

1. Add all ingredients in a shaker and shot shake for 6-8 seconds.
2. Strain into a rocks glass filled with cubed ice.
3. Garnish with dried lemon crisp topped with charred corn.

DRINK WITH STYLE:

HOLIDAY PARTY

A red tartan vest or sportcoat brings the holiday cheer.





Mash Bill 1792 13

SMALL BATCH

1792

CHARRED CORN SYRUP

- Butter the corn slightly. Leave only one layer of husk on the corn.
- Place them on the grill for 8 minutes at medium heat.
- Remove jacket, return to the grill til they are charred brown.
- Collect the kernels and mix them with water and sugar (1:1:2).
- Blend smoothly then strain through cheesecloth.

BROWN BUTTER BOURBON

- For every two cups of bourbon, use 4 ounces butter.
- In a saucepan, melt the butter in low heat til it turns amber brown.
- Add butter and bourbon into a jar, refrigerate for 2 days.
- Strain through cheesecloth or coffee filter.

ROSE CITY FLIP

CRAFTED BY JORDAN HUGHES, COCKTAIL MAKER AND VISUAL STORYTELLER BEHIND @HIGHPROOFPREACHER, NAMED BEST DRINKS INSTAGRAM 2019 BY SAVEUR MAGAZINE.

“Flips are an old-school drink category that are traditionally comprised of spirit, sugar and a whole egg (for that frothy texture). Just one ounce of 1792 Full Proof bourbon gives this rich and decadent cocktail a solid punch, while still being balanced and approachable.”

INGREDIENTS

- 1 oz. 1792 Full Proof Bourbon
- ½ oz. amontillado sherry
- ¾ oz. whole milk
- ½ oz. creme de cacao
- ½ oz. cinnamon syrup
- Whole egg
- Grated nutmeg and cinnamon for garnish

INSTRUCTIONS

1. Combine everything except the egg in a cocktail shaker, and shake with ice.
2. Strain out the ice, then add a whole egg to your shaker and shake vigorously (known as a “reverse dry shake” to help produce a more even texture from the egg).
3. Pour into a chilled glass. After a few seconds a thin layer of foam will settle on the top of the cocktail, then top with freshly grated nutmeg and cinnamon.



DRINK WITH STYLE:

HOLIDAY GALA

Nothing says “party” like a tux with a little sparkle.

L PROOF

92

RAIGHT BOURBON WHISKEY
ALC / VOLUME PROOF



Rose City Flip 17

1792 TODDY

CRAFTED BY CONNOR STEHR, ALSO KNOWN AS @SHAKE_AND_STEHR ON INSTAGRAM, IS A COCKTAIL INFLUENCER BASED IN HOUSTON, TEXAS.

“1792 Small Batch Bourbon has these vanilla and rye spice notes perfect for a hot toddy, adding Green Chartreuse and cinnamon syrup gets those winter flavors going to get you feelin’ cozy.”

INGREDIENTS

- 1 oz. 1792 Small Batch Bourbon
- ½ oz. Green Chartreuse
- ½ oz. cinnamon syrup
- 4 oz. hot water
- Lemon wedge for garnish

INSTRUCTIONS

1. Put ingredients minus the hot water into a tea cup and gently stir.
2. Top with hot water.
3. Garnish with a lemon wedge.



DRINK WITH STYLE:

FAMILY HOLIDAY DINNER

Retain your spot as best-dressed with a jeans, sportcoat, and boots.



JOYFULL, JOYFULL

CRAFTED BY JUSTIN ALFORD, A SEATTLE BASED INDUSTRY PHOTOGRAPHER AND COCKTAIL CREATOR BEHIND THE INSTAGRAM ACCOUNT @THEWHISKEYMCGEE.

“It's hard not to think of Christmas morning when the smell of cinnamon, cardamom, ginger and allspice come together in this cocktail. Throw in the chicory notes from the coffee liqueur and the caramel sweetness from the 1792 Full Proof, and you can't go wrong.”

INGREDIENTS

- 1 ¾ oz. 1792 Full Proof Bourbon
- 1 oz. Medium Amaro
- ¾ oz. Coffee Liqueur
- ½ oz. winter spiced demerara syrup
- Star anise for garnish

INSTRUCTIONS

1. Stir all ingredients over ice.
2. Strain over large cube.
3. Garnish with smoking star anise.

DRINK WITH STYLE:

WORK HOLIDAY PARTY

After hours calls for a little style and personality. Pick a color or pattern that says “celebrate.”





Joyfull, Joyfull 21

WATER OAK WELCOME

CRAFTED BY CLAY KIRKLAND, MIXOLOGY ENTHUSIAST
AND OWNER OF WISECRAFT MIXOLOGY, A RESOURCE FOR
HOMEMADE BITTERS, SYRUPS AND COCKTAILS.

“Welcome to a cocktail that you will want again and again. The warmth of allspice and cinnamon, the sweet delightfulness of figs, and spicy notes of 1792 Small Batch Bourbon join together to form a gesture of liquid hospitality for all whom partake. Cheers and enjoy.”

INGREDIENTS

- 2 oz. 1792 Small Batch Bourbon
- ½ oz. allspice dram
- ½ oz. lemon juice
- ½ oz. fig syrup
- 5 drops of cinnamon bitters
- 2 bay leaves, one for garnish

INSTRUCTIONS

1. Combine all ingredients in a shaker filled with ice.
2. Shake well and then double strain into a glass.
3. Garnish with a bay leaf and a preserved fig.

DRINK WITH STYLE:

WARMER CLIMATE LOOK

An unconstructed silk, linen or wool blazer with cotton trousers and loafers would set you apart from the rest of the family wearing t-shirts and flip flops.





Water Oak Welcome 23



HOLIDAY GIFT GUIDE BY

AIRROWS

This gift guide is from our friends at Airrows, a robust digital publication covering the best in design and lifestyle.

Naughty or nice, everyone on your list deserves gifts that go beyond an itchy sweater or outlet mall find. Do it better with help from our epic collection of tasteful style finds, featuring everything from a luxe but unexpected wristwatch to boxer briefs he'll actually appreciate.



**INIS MEAIN MOSS
STITCH HIGH RIBBED
MOCK NECK,
\$398**



**JOHN ELLIOTT TYPE III
TRUCKER JACKET,
\$598**



**TOM DIXON BLACK TANK
DÉGRADÉ GLASS DECANTER,
\$175**

**OLIVER CABELL
LOW 1 SNEAKER,
\$175**



**AUTODROMO THE
INTEREUROPA WATCH,
\$1,250**

**ROWING BLAZERS
RUGBY JERSEY,
\$195**

**KILLSPENCER
PUTTER COVER,
\$110**



**L'ESTRANGE LONDON 24 TROUSERS,
\$159**



**INVENTORY NO.2
MECHANICAL PEN,
\$60**



**CDLP THREE-PACK
STRETCH-LYOCELL
BOXER BRIEFS,
\$85**



**BENNETT WINCH
WATCH ROLL,
\$775**



**REIGNING CHAMP
SLIM-FIT COTTON-
JERSEY SWEATPANTS,
\$110**



**MASTER & DYNAMIC
MW07 PLUS TRUE
WIRELESS EARPHONES,
\$299**

**SATURDAYS NYC
RICK SUEDE BOOT,
\$295**



**STONE ISLAND ECRU
LOGO-APPLIQUÉD
VIRGIN WOOL SCARF,
\$295**



**SIR JACK'S PEWTER HAMMERED
KIDNEY CAPTIVE TOP FLASK,
\$158**



FASHION TIPS BY

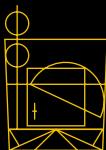
TOM JAMES
SINCE 1966

Style tips are from our friends at Tom James, the first custom tailoring service to offer in-home or in-office consultation. The brand has 600 professional clothiers who offer an array of fabrics for custom suits, sport coats and shirts for business or casual occasions.

Founded in 1966 with a single storefront in Nashville to now over 100 locations in the U.S., Canada, Europe and Australia, Tom James serves discerning clients who have an eye for quality—the same kind of people who enjoy 1792 Bourbon.

CONTRIBUTING CLOTHIERS

NEW YEAR'S EVE PARTY	Dash Yost	Cleveland
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WORK HOLIDAY PARTY	Kevin Miller	Austin
WARMER CLIMATE LOOK	Zach Trimble	Nashville



1792bourbon.com

866-239-4690 ✓ 1792@GREATBOURBON.COM

DISTILLED AND BOTTLED BY THE BARTON 1792 DISTILLERY.

BARDSTOWN, KENTUCKY. ✓ ALCOHOL BY VOLUME VARIES BY PRODUCT.

PLEASE DRINK RESPONSIBLY.