

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 —



— Small Batch —



— 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.

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# GEORGIA SMASH

CRAFTED BY JEFFREY MORGENTHALER, AUTHOR OF "DRINKING DISTILLED" AND CO-AUTHOR OF "THE BAR BOOK: ELEMENTS OF COCKTAIL TECHNIQUE."

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"The peach and mint aromas of this cocktail will have you thinking hot summer days and thirst-quenching refreshment. The 1792 Bourbon brings in the smash to give the refreshment a quick shove to where you need to be."

## INGREDIENTS

- 2 oz. 1792 Bourbon
- ¾ oz. lemon juice
- ½ oz. Crème de Peche
- ½ oz. Orgeat
- 1 large sprig of mint
- Large mint bouquet for garnish

## INSTRUCTIONS

1. Combine all ingredients in a cocktail shaker and shake until cold.
2. Fine-strain into a chilled footed highball glass over crushed ice.
3. Garnish with mint bouquet.

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## DRINK WITH STYLE:

### GARDEN PARTY

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This outdoor soirée is known for its comfort and style. A tailored jacket with coordinated pocket square and trousers are encouraged. Think classic elegance. Complete the outfit with a comfortable loafer.







*Georgia Smash* 9

# MANHATTAN BEACH

CRAFTED BY HANNAH CHAMBERLAIN, THE COCKTAIL MISTRESS BEHIND @SPIRITEDLA, NAMED A TOP ACCOUNT TO FOLLOW BY DIFFORD'S GUIDE.

"1792 is the perfect bourbon for this cocktail because its distinctive rye spice and rich caramel stands up beautifully to the mellower tropical notes of banana and orange."

## INGREDIENTS

- 2¼ oz. 1792 Bourbon
- ½ oz. sweet vermouth
- ¼ oz. banana liqueur
- 2 dashes chocolate bitters
- 2 dashes orange bitters
- Orange twist and a cherry for garnish

## INSTRUCTIONS

1. Add all ingredients to a mixing glass  $\frac{3}{4}$  full off ice.
2. Stir approximately 50 revolutions then strain into a well-chilled glass.
3. Express orange oil over the surface then garnish with a twist and cherry.

## DRINK WITH STYLE: SUMMER COOKOUT

Seersucker is a timeless warm-season fabric that will keep you feeling and looking cool. Paired with white trousers, it's the perfect summer outfit.





# OLD FASHIONED

CRAFTED BY BARLOW GILMORE, ALSO KNOWN AS THE WEEKEND MIXOLOGIST, AN LA-BASED COCKTAIL INFLUENCER.

“1792’s High Rye bourbon is packed with bold spice and a mellow sweetness that makes for the best Old Fashioned.”

## INGREDIENTS

- 2 oz. 1792 Bourbon
- ¼ oz. simple syrup
- 2 dashes aromatic bitters
- 2 dashes orange bitters
- Orange peel and a cherry for garnish

## INSTRUCTIONS

1. Add all ingredients to a mixing glass and then add ice.
2. Stir and strain over a large ice cube into a chilled rocks glass.
3. Garnish with an orange rind and a cherry.

## DRINK WITH STYLE:

### BLACK TIE GALA

Class and elegance are always in style. Select a one-button, peak lapel tuxedo with bow tie and fly front shirt. James Bond never looked so good. Feeling brave? Try navy.





*Old Fashioned 13*

# THE POCKET SQUARE

CRAFTED BY CHRIS TUNSTALL, HALF OF THE TEAM (WITH WIFE JULIA) BEHIND "A BAR ABOVE", A WEBSITE, PODCAST AND RESOURCE FOR MIXOLOGISTS.

"Rich, smooth and elegant, this cocktail amplifies the flavors and mouthfeel of the Small Batch 1792 Bourbon. The maple syrup in the cocktail highlights the bourbon's hints of vanilla and toffee while the cinnamon and allspice reinforce the spice from the rye."

## INGREDIENTS

- 2 oz. brown butter, cinnamon and allspice infused 1792 Bourbon (see next page for detailed instructions)
- ½ oz. orange juice
- ¼ oz. lemon juice
- ¾ oz. maple syrup
- ¾ oz. egg white
- 1 dash Angostura bitters
- Garnish with ground cinnamon

## INSTRUCTIONS

1. Add all ingredients except cinnamon to a shaker tin. Dry shake (without ice) to build foam.
2. Add ice and shake well.
3. Double-strain into a coupe glass and garnish with freshly grated cinnamon.

## DRINK WITH STYLE: EVENING OUT

Whether it's dinner with your loved one or an upscale lounge with friends, a crisp open collar white shirt, dark-toned blazer and dark denim jeans make the perfect evening combo.



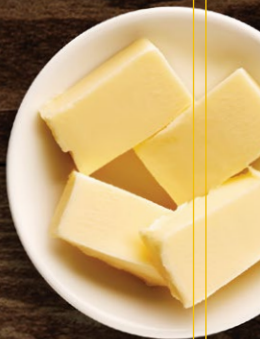


*The Pocket Square 15*



Pinch of allspice

2 tsp. butter



¼ tsp. cinnamon

8 oz. 1792 Bourbon





## **BROWN BUTTER, CINNAMON AND ALLSPICE-INFUSED BOURBON:**

- Over medium heat, add 2 tsp. butter to a small saucepan.
- Stir as butter foams and begins to brown.
- When the butter is a medium brown and has a nutty aroma, remove from the heat.
- Add ¼ tsp. cinnamon and a pinch of allspice.
- Stir well and allow to cool for 5 minutes.
- Carefully pour warm butter into 8 oz. of 1792 Bourbon.
- Infuse at room temp for 2 hours.
- Chill in freezer for 30 minutes. Remove the hard butter film from the top of the bourbon.
- Strain through a coffee filter.

# THE DU MONDE

CRAFTED BY ANDY WHITEHEAD OF @LIQUORARY, A WASHINGTON, D.C.-BASED COCKTAIL ENTHUSIAST AND DEVELOPER.

“Inspired by the Vieux Carre, the du Monde transports you to classic New Orleans, French Quarter, Bourbon Street. The elegance of 1792 Bourbon delivers the same rich and decadent feel of the Big Easy’s heyday.”

## INGREDIENTS

- 1 ½ oz. 1792 Bourbon
- ¾ oz. cognac
- ¾ oz. sweet vermouth
- ¼ oz. génépy
- 2 dashes  
Peychaud's Bitters
- Lemon and orange  
peels for garnish

## INSTRUCTIONS

1. Combine all the ingredients in a mixing glass with ice.
2. Stir and strain over a single large ice cube in a rocks glass.
3. Garnish with lemon and orange peels and enjoy.

## DRINK WITH STYLE:

### WEDDING RECEPTION

Be the most stylish, classy, elegant and unique man at the wedding with a sharp blue tux. If dancing is involved, be sure to layer with suspenders or a vest under your jacket.





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## THE PB&A (PEANUT BUTTER & ALCHEMY)

CRAFTED BY JOSH SUCHAN, THE FOUNDER AND CHIEF CONSULTANT AT ICE AND ALCHEMY, A LOS ANGELES-BASED BAR, RESTAURANT AND COCKTAIL CONSULTANCY.

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“When I first tasted 1792, my brain immediately went to a nostalgic place of peanut butter on apple slices and crackers. This cocktail is an exploration of this thought, with a winter spice twist.”

### INGREDIENTS

- 2½ oz. 1792 Bourbon
- ¼ oz. cinnamon-clove peanut syrup
- 3 dashes apple bitters
- Garnish with a dehydrated apple with brûléed raw honey

### INSTRUCTIONS

1. Stir, strain over rocks.
2. Garnish with the dehydrated apple with brûléed raw honey.
3. Use the garnish as a tapa. Take a bite, take a sip, repeat.

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### DRINK WITH STYLE: NEW YEAR'S EVE

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New year, new you. New Year's Eve is the perfect time to show your bolder style in clothing. Think about the celebration when selecting your dinner jacket and dress loafers.





*The PB&A 21*

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# WHISKEY SOUR

CRAFTED BY BELLE'S COCKTAIL HOUSE,  
A CRAFT COCKTAIL BAR IN LEXINGTON, KY.

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“1792’s high rye notes bring the proper balance to the sweetness provided by the orange juice and syrup. The whiskey complements the citrus in this popular sour drink, giving it depth and character beyond other bourbons.”

## INGREDIENTS

- 2 oz. 1792 Bourbon
- 1 oz. fresh lemon juice
- ½ oz. fresh lime juice
- ½ oz. fresh orange juice
- 1 oz. simple syrup (1:1)
- A Luxardo cherry and cherry syrup for garnish

## INSTRUCTIONS

1. Combine ingredients and shake vigorously for 10 seconds.
2. Double strain over fresh ice.
3. Garnish with a Luxardo cherry and a light swirl of cherry syrup over the foam.



## DRINK WITH STYLE:

### AFTER WORK GATHERING

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Plan ahead by wearing a two-in-one shirt with contrasting fabrics. Pair that with a sport coat. After hours, simply remove your tie before you tie one on.



*Whiskey Sour 23*

# WINTERFALL

CRAFTED BY KEVIN RUTKOWSKI, BRAND AMBASSADOR FOR WISEGUY LOUNGE IN COVINGTON, KY., ONE OF THE TOP 60 BOURBON BARS IN AMERICA.

“Every sip should be a different experience from the last. Starting with a nice chilling cocktail to a warming boozy treat.”

## INGREDIENTS

- 1½ oz. 1792 Small Batch Bourbon
- ½ oz. full proof bourbon (to burn)
- ½ oz. Nocino Walnut Liqueur
- ½ oz. Chateau Aloe Vera Liqueur
- ½ oz. rich blackberry syrup
- 3 dashes Crude Sycophant Orange and Fig Bitters
- Orange-infused bourbon reduction syrup
- Dried roses for garnish

## DRINK WITH STYLE:

### FUNDRAISER

Start by reading the invitation. If attire is up to you, begin with a jacket. Darker is always most appropriate for evening events. No button downs. Dress like you can afford to give.

## INSTRUCTIONS

1. Pour ½ oz. of full proof bourbon into a coup glass.
2. Swirl the glass and light the bourbon on fire. Express an orange peel directly into the flame.
3. Add all other ingredients into a mixing glass. Add ice and stir until chilled.
4. Slowly pour the cocktail into the center of the coup, extinguishing the flame. You must pour slowly so that the cold drink doesn't break the hot glass. Using tweezers, place a dried rose into the center of the cocktail.







Winterfall 25



## FASHION TIPS BY

# TOM JAMES

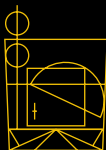
SINCE 1966

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

GARDEN PARTY	Stephen Garcia	Chicago
SUMMER COOKOUT	Milo Rubin	Washington D.C.
BLACK TIE GALA	Kim Keller	Dallas
WEDDING RECEPTION	Stacey Jones	New York City
EVENING OUT	Giac Calanni	Miami
NEW YEAR'S EVE	Ragan Creel	Nashville
AFTER WORK GATHERING	Ashlee Blair	San Francisco
FUNDRAISER	John Talley	Los Angeles



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

PLEASE DRINK RESPONSIBLY.