

BLOOD + SAND

$\frac{3}{4}$ oz SIA Scotch Whisky
 $\frac{3}{4}$ oz Sweet Vermouth
 $\frac{3}{4}$ oz Cherry Heering
 $\frac{3}{4}$ oz Orange Juice

Add all the ingredients to a shaker and fill with ice.
Shake, and strain into a chilled coupe or cocktail glass.
Garnish with a Luxardo cherry and/or orange peel.



THE GODFATHER

2 oz SIA Scotch Whisky
 $\frac{1}{4}$ oz Amaretto

Fill a mixing glass $\frac{2}{3}$ full of ice, add the ingredients,
and stir until chilled. Strain into an ice-filled rocks glass.

PENICILLIN

2 oz SIA Scotch Whisky
 $\frac{1}{4}$ oz Islay Scotch
 $\frac{3}{4}$ oz fresh Lemon Juice
 $\frac{3}{4}$ oz Honey Ginger Syrup

Combine SIA, juice and syrup in a cocktail shaker and add ice.
Shake and strain into a rocks glass with fresh ice.
Top with Islay Scotch. Garnish with candied ginger.



COLD BREW SIA

2 oz SIA Scotch Whisky
1 oz Cold Brew Coffee
(Slightly sweetened to taste)

Pour SIA Scotch Whisky and Cold Brew Coffee into a glass filled with ice. Garnish with cinnamon, whipped cream or shaved chocolate.



GLASGOW MULE

1 oz SIA Scotch Whisky
1 oz Ginger Beer
Squeeze of Lime Juice

Pour SIA Scotch Whisky into a Copper Mug or tall glass filled with ice, top with Ginger Beer and a squeeze of lime. Garnish with lemon or lime twist.

PAPER PLANE

$\frac{3}{4}$ oz SIA Scotch Whisky
 $\frac{3}{4}$ oz Amaro Nonino
 $\frac{3}{4}$ oz Aperol
 $\frac{3}{4}$ oz Lemon Juice

Pour all ingredients in a shaker filled with ice, shake, strain and pour into a chilled glass. Lemon twist garnish.

