

Cocktail Recipes



Chamomile Hot Toddy

1 oz. J. Witty Chamomile
½ T. honey
¼ lemon
6 oz. hot water

Pour honey in the bottom of a mug. Add liqueur and the juice of one quarter of a lemon and stir. Add hot water on top and stir well. (For a stronger toddy, add ½ – 1 oz. of Irish whiskey, brandy, or calvados.)

Lady Grey

1 ½ oz. gin
1 ½ oz. J. Witty Chamomile
¼ oz. fresh lemon juice

Shake with ice and strain into a chilled martini glass. Garnish with a twist of lemon.

Witty e3 Soda

1 ½ oz. J. Witty Chamomile
3 oz. soda water

Fill a Collins glass with ice. Add J. Witty Chamomile and top with soda.

Tea Party

1 oz. J. Witty Chamomile
Champagne, Prosecco, or sparkling wine

Pour liqueur in a champagne flute. Top with your choice of bubbly and a dash of bitters (optional). Celebrate!

Chilled Holiday Cider

1 ½ oz. J. Witty Chamomile
¾ oz. rye whiskey
½ oz. apple juice
¾ oz. lemon juice
dash of bitters

Shake over ice and strain into a large cocktail glass.

Sparkling Apple-Teani

¾ oz. J. Witty Chamomile liqueur
¾ oz. vodka
1 ½ oz. sparkling apple cider (such as Martinelli's)
2-3 dashes Peychaud's bitters

Stir liqueur, vodka, and bitters together with ice. Pour into a champagne glass. Top with sparkling cider.

Jack e3 Chamo

2 ½ oz. Jack Daniels
1 oz. J. Witty Chamomile
1 orange slice

Muddle orange slice at bottom of a Collins glass. Add bourbon, J. Witty Chamomile, and crushed ice. Stir well.

Wittini

3 oz. vodka
1 oz. J. Witty Chamomile

Stir spirits with ice and strain into a chilled martini glass. Garnish with an orange peel.

The Elliott

1 oz. single-malt scotch
1 oz. J. Witty Chamomile

Stir together equal parts scotch and liqueur. Serve in a snifter.

Chamomile Sidecar

1 ½ oz. brandy
¾ oz. J. Witty Chamomile
½ oz. freshly squeezed lemon juice
1 teaspoon simple syrup

Shake all the ingredients over ice. Strain into a cocktail glass and garnish with a twist of lemon.