



BIGHORN BOURBON™

AUTHENTIC BOURBON WHISKEY

40% ABV / 80 PROOF 750mL

NABCA CODE: 199-27396-75



SPIRITS OF THE AMERICAN WEST

WILLIESDISTILLERY.COM

BIGHORN BOURBON

BIGHORN BOURBON IS A SUPERIOR BLEND OF VARYING AGES OF FINE BOURBON. NAMED FOR THE MAJESTIC ROCKY MOUNTAIN BIGHORN RAM, THIS SMOOTH SPIRIT IS PERFECT SIPPED ON THE ROCKS OR MIXED IN A FAVORITE COCKTAIL.

BIGHORN BOURBON GINGER

2 OZ BIGHORN BOURBON
COCK 'N BULL GINGER BEER
OVER ICE, COMBINE THE BIGHORN
BOURBON AND GINGER BEER.
SPICY AND DELICIOUS!

BIGHORN BOURBON SOUR

2 OZ BIGHORN BOURBON
1 OZ LEMON JUICE
3/4 OZ SIMPLE SYRUP (WE RECOMMEND
RAW HONEY SIMPLE SYRUP)
MARASCHINO CHERRY FOR GARNISH
COMBINE INGREDIENTS OVER ICE IN YOUR
FAVORITE GLASS. ESPECIALLY GOOD ON A
HOT SUMMER DAY.

WILLIE'S DISTILLERY

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 WILLIE'S DISTILLERY INC.

FAVORITE BIGHORN BOURBON COCKTAILS:

BOURBON GINGER

2 OZ BIGHORN BOURBON
COCK & BULL GINGER BEER
LIME WEDGE

POUR BIGHORN BOURBON OVER ICE IN YOUR FAVORITE ROCKS GLASS. FILL THE REST OF THE GLASS WITH THE GINGER BEER AND GARNISH WITH A LIME WEDGE, SIP AND RELAX!

BOURBON SOUR

2 OZ BIGHORN BOURBON
1 OZ LEMON JUICE
¾ OZ SIMPLE SYRUP (WE RECOMMEND RAW HONEY SIMPLE SYRUP)
MARASCHINO CHERRY FOR GARNISH

COMBINE INGREDIENTS OVER ICE IN YOUR FAVORITE GLASS. ESPECIALLY GOOD ON A HOT SUMMER DAY.

HOUSE OLD FASHIONED

3 OZ BIGHORN BOURBON
1 OZ ORANGE JUICE
ANGOSTURA BITTERS
1 SUGAR CUBE
MARASCHINO CHERRY & AN ORANGE SLICE

PLACE THE SUGAR CUBE AT THE BOTTOM OF AN OLD FASHIONED GLASS. SPRINKLE THE CUBE WITH 2-3 DASHES OF BITTERS. ADD ORANGE JUICE. MUDDLE THESE INGREDIENTS. ADD ICE, BIGHORN BOURBON, AND GARNISH WITH THE CHERRY AND ORANGE SLICE. SIP AND ENJOY!

SOUTHERN LEMONADE:

2 OZ BIGHORN BOURBON
YOUR FAVORITE PINK LEMONADE
SPRIG OF MINT FOR GARNISH

POUR BIGHORN BOURBON OVER ICE IN A TALL GLASS, TOP OFF WITH YOUR FAVORITE PINK LEMONADE AND GARNISH WITH MINT. DELICIOUS!

THE ICE HOUSE

2 OZ BIGHORN BOURBON
TOM AND JERRY BATTER
HOT WATER
CINNAMON

SPOON SOME TOM AND JERRY BATTER INTO YOUR COFFEE MUG, AND ADD HOT WATER. ADD THE BIGHORN BOURBON, GIVE IT A LITTLE STIR, SPRINKLE ON A DASH OF CINNAMON AND ENJOY!

THE 56 JULEP

2 OZ BIGHORN BOURBON
3 SPRIGS MINT
1 ½ TSP BROWN SUGAR
½ CUP CRUSHED ICE

IN A JULEP GLASS, MUDDLE TWO SPRIGS OF MINT WITH THE BROWN SUGAR AND HALF THE BIGHORN BOURBON, CRUSHING THE MINT LEAVES WITH A SPOON OR MUDDLING STICK. ADD THE CRUSHED ICE, THE REMAINING BOURBON, GIVE IT A GOOD STIR, AND GARNISH WITH THE REMAINING MINT. IMPRESSIVE!