



# HOUSE CRAFTED COCKTAIL MIXES

*to go!*

Enjoy La Crosse Distilling Co. house crafted cocktails in your own home!

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## MARGARITA MIX

*375ml bottle serves about 7 cocktails*

1. Salt rim of rocks glass
2. Add ice to glass
3. Add 1.75 oz. of Margarita Mix
4. Add 1.50 oz. of Fieldnotes Corn Vodka
5. Stir to combine
6. Garnish with lime wheel (*optional*)

## HOUSE OLD FASHIONED

*375ml bottle serves about 4 cocktails*

1. Add 1.75 oz. of batched House Old Fashioned mix to glass with ice
2. Add 2.0 oz. of High Rye Light Whiskey or Downtown Toodeloo Rock and Rye
3. Stir and garnish with an expressed orange peel (*optional*)

## LAX MULE

*750ml bottle serves about 16 cocktails*

1. Fill glass with ice
2. Add 1.5 oz. our LaX Mule Mix
3. Add 2.0 oz. Fieldnotes Corn Vodka
4. Stir to combine
5. Top with club soda or seltzer
6. Garnish with a lime wheel (*optional*)

## HOUSE BLOODY MARY

*750ml bottle serves about 4 cocktails*

1. Fill glass with ice
2. Add 6.0 oz. of our House Bloody Mary Mix
3. Add 2.0 oz. of Fieldnotes Corn Vodka
4. Garnish with your favorite bloody accompaniments (*optional*)

## STRAWBERRY-BASIL SHRUB & PEACH BITTERS

*375ml bottle serves about 8 cocktails*

Build cocktail in a small glass

1. Add 1.5 oz. of Strawberry-Basil Shrub Mix
2. Add 2.0 oz. Downtown Toodeloo Rock and Rye
3. Stir then top with 3.0 oz. Seltzer
4. Serve over ice
5. Garnish with a large basil leaf (*optional*)