



WESTSIDE LIQUOR LIQUOR NEWSLETTER



Westside Liquor Newsletter

June 2013

Jumping into June

I love June for the simple fact of school is out, everyone is so excited for it to be summer and not to mention how everyone is in such a great mood. It is no secret how much of a slow spring we have had. Over the last month everything has greened up and the ice on the lakes is finally gone. I am hoping everyone is just as excited as me to be seeing the temperatures going up a bit. We have gotten a few new products I would like to mention in this newsletter to help everyone get into the summer mood if you aren't already.

First one I would like to mention would be the two new flavors of Bird Dog whiskey that was added to the original blackberry whiskey. They have expanded their line to include a peach and also hot cinnamon. Both of these new flavors have already had a strong response in the last month or so. The peach has a great balance of sweet peach flavoring and not to mention fragrance. It is a very versatile whiskey. Many people enjoy it on the rocks as well as in mixed drinks. Here are a couple mixed drink recipes to use with Bird Dog Peach.

Peaches and Cream

2 oz Bird Dog Peach Whiskey

2 oz Tres Leches Triple Cream Liqueur

Mix in shaker with ice and pour into old fashioned glass

Bird Dog and Tea

2 oz Bird Dog Peach Whiskey

sweet or iced tea to taste

Pour into ice filled collins glass

The second flavor is Bird Dog Hot Cinnamon. This has intense aroma of

cinnamon and is full of red hot spice to create a warm, and smooth whiskey. This flavor as well can also be enjoyed many different ways. Here are a couple of mix drinks to try with it. I really suggest trying either one of these flavors. They are one of a kind and can be used in many different drinks.

Cinnamon Cider

1 ½ oz Bird Dog Hot Cinnamon Whiskey
4 oz apple cider (heated)
¼ oz honey
1 dash of cinnamon
1 cinnamon stick
Put into a glass and mix

Bird Dog and Coconut

2 oz Bird Dog Hot Cinnamon Whiskey
2 oz coconut rum
Mix together and serve over ice

The next product I would like to recommend is Malibu's newest concoction; Malibu Island Spiced rum. I will admit at first I was a little taken back by the sound of it but it has really grown on me. There are some really good drinks you can make with it and its low on calories because it uses a natural sweetener. Malibu Island Spiced rum is a mixture of Caribbean rum, coconut liqueur, light spices, toasted vanilla, cinnamon and some sweetness. Its a great one for summer and especially when its hot. Here are a couple of recipes to try.

Spiced Fruits

1 part Malibu Island Spiced
1 part cranberry juice
½ part pineapple juice
½ part orange juice
1 cocktail cherry
1 orange wheel
Mix all ingredients into highball glass.
Garnish with cherry and orange wheel.

Spiced Ginger

1 part Malibu Island Spiced
½ part of coconut water
1 part ginger beer
½ part orange juice
Mix all ingredients over ice in rocks glass.

Last product I want to talk about is the newest flavors of the Daily's Frozen pouches. I am sure many of you are familiar with these wonderful frozen pouches. Each flavor comes in a 10 oz pouch. These are one of my absolute favorite things for in the summer. They are designed to be really refreshing, fun and not to mention easy. You freeze the pouches, rip them open then you can either pour into a glass or drink straight out of the pouch. This has over the last couple years become one of the most popular ready to drink innovations. Daily's was the first to get going on this idea and this year they have expanded their line up with some new great flavors. The new flavors are Bahama Mama, Blue Hawaiian, Hurricane, Light Margarita, Light Mango Passion Fruit, and Light Pink Lemonade. In the Daily's frozen pouch line up there is a flavor for everyone. They are not high on alcohol but they are really good and refreshing. I highly recommend everyone trying at least one of these new flavors. They are great for barbeques, family gatherings, going to the cabin, girls weekends, bachelor party or simply going on the boat.

I am hoping this gave some new insight to some new products and maybe gave everyone something new to try. I wish all of you a wonderful June and I am looking forward to warm July.