



The Bakon Mary

Our flagship drink. Perfect for a weekend brunch or a tailgate party. *You won't find a better Bloody Mary!*

- 1 ½ oz Bakon Vodka in a highball glass filled with ice
- Fill glass with tomato juice (*or Clamato for a Caesar*)
- 1 dash celery salt, black pepper, lemon (*or lime*) juice, and Tabasco
- 2-4 dashes of Worcestershire sauce

Garnish with a celery stalk and your favorite pickled vegetables.



Bakon Chocolate Martini

The smokiness of the bacon enhances chocolate in ways you won't believe!

- 1 part Bakon Vodka
- 1 part chocolate liqueur
- A splash of cream

Combine in a cocktail shaker and shake with ice. Strain and pour into a sugar-rimmed martini glass.



Bakon L'Orange

Umami flavor enhances this orange and vanilla cocktail to create a complex but light, refreshing martini.

- 1 ½ oz Bakon Vodka
- ¼ oz Frangelico
- ¼ oz Navan Vanilla
- ¼ oz Grand Marnier
- Dash of orange bitters

Chill and serve in a martini glass. Garnish orange twist.

Created by Justin Freet at Liberty bar in Seattle, WA.



The Elvis Presley

The King himself would have loved this amazing combination of flavors.

- 1 part Bakon Vodka
- ½ part hazelnut liqueur
- ½ part banana liqueur
- splash of cream

Shake with ice and serve like a Martini -or- strained into a shot glass.

Created by Scott Marx from Rock Bottom Brewery in Bellevue, WA.



The Bakon Flip

Better than eggnog for the holidays!

- One whole egg
- 1 ½ oz Bakon Vodka
- 1 oz Irish cream
- ½ oz maple syrup

Shake vigorously and pour into a flip glass (or wine glass). Grate fresh nutmeg on top.

Created by Jason Crume at Toulouse Petit in Seattle, WA.



Hawaiian Luau

Like the flavors in this Hawaiian feast, sweet and savory elements combine to make a refreshing summery drink.

- 1½ oz Bakon Vodka
- 3 oz pineapple juice
- Spash (½ oz) butterscotch schnapps

Garnish with a pineapple wedge or other fruit. Can also be served as a martini or shot.



The Pickled Bakon Martini

The dirty martini just met it's match! For you pickle juice lovers out there, this cocktail will not disappoint.

- 2 oz Bakon Vodka
- 2 oz pickle juice

Combine in a cocktail shaker and shake with ice. Strain and pour into a salt-rimmed martini glass. Garnish with dill pickle spear.

Created by Rusty Oakes at Prime1000 Steakhouse in St Louis, MO.



Waffle Shot

A delicious homage to the most important meal of the day.

- 1 part Bakon Vodka
- 1 part whipped cream vodka

Serve in a shot glass. No need to chill.

Created by Nathan Morrow & Jina Hall at Dionysus Restaurant & Lounge in Baltimore, MD.



Swine Flu Shot

Go ahead, inoculate yourself. (*Not AMA approved.*)

- 1 part Bakon Vodka
- 1 part Jägermeister
- 1 part Goldschläger

for more visit bakonvodka.com/recipes

"Among the smoothest vodkas I have ever had with absolutely no bite... It gave the drink a hint of smokiness and of course a subtle bacon flavor that really, really worked well."

- Food & Beverage World

The Story of Carnivorous Cocktails

People have been mixing savory ingredients with alcohol as long as we have been drinking alcohol. Writers from the 17th century, including John Locke and Samuel Pepys, frequently imbibed and wrote about savory infused ales.

Black Rock Spirits began testing various infusions in the fall of 2007 to create a vodka that would not only perfect the Bloody Mary, but would add a delicious new element to other cocktails.

Bakon Vodka is...

- Made in the Northwest from superior quality potatoes. Smooth, slightly sweet with the well-rounded flavor that you only get from a quality potato distillation.
- Column-distilled using a single heating process that doesn't "bruise" the alcohol like the multiple heating cycles needed to make a typical pot-still vodka
- The smoky, savory bacon flavor has the essence of a delicious crisp slice of peppered-bacon. And it's not subtle - it's meant to be tasted in a mixed drink!

The Bakon Venn Diagram

- People who like bacon.
- People who like drinking.
- People who like Bakon Vodka.



for more info visit bakonvodka.com

Exceptional - 92 Points

"Clear. Convincing aromas of fatty smoked maple bacon with a supple dryish medium body and a caramelized bacon, fig, and limestone finish. Mmm bacon. A must try for Bloody Marys."

- Beverage Testing Insitute



Publisher's Pick - 93 Points

"The smoky bacon nose is not at all contrived; in fact, it's tempting as all get-out. The palate is just as authentic: clean and slightly sweet with a how-did-they-do-it authenticity. No heat at all, merely slightly peppered and delectable."

- The Tasting Panel Magazine



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PRICING \$	ea/\$	case
CONTACT		

Black Rock Spirits
LLC

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BAKON VODKA™

Pure. Refreshing. Bacon.



93 POINTS
TASTING PANEL



"BEST BLOODY MARY EVER!"
more recipes at www.bakonvodka.com

