



# E&J COCKTAILS

• RECIPE BOOK •



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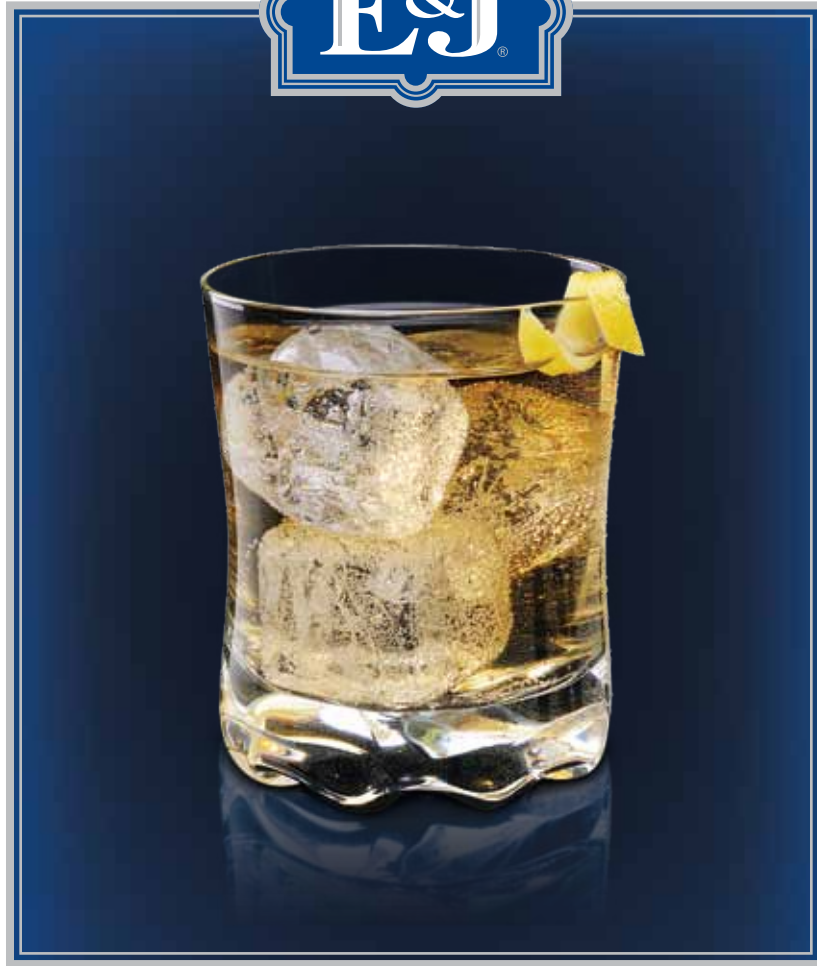
## E&J NEAT

### INGREDIENTS

- 2 oz E&J VS, VSOP, or XO brandy

### DIRECTIONS

Pour 2 ounces of your favorite E&J Brandy into a lowball glass or snifter and enjoy.



• MIX IT UP •

## E&J TWIST

### INGREDIENTS

- 1 oz E&J VS or VSOP brandy
- 3 oz lemon-lime soda
- Splash of lime juice
- Twist of lemon

### DIRECTIONS

Combine first three ingredients into a highball glass, then garnish with a twist of lemon.



• MIX IT UP •

## E&J COSMO

### INGREDIENTS

- 1.5 oz E&J XO brandy
- 1.5 oz triple sec
- 1.5 oz cranberry juice
- Twist of lime

### DIRECTIONS

Combine first three ingredients into a cocktail glass, blending well, then garnish with a twist of lime.



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## DEAUVILLE COCKTAIL

### INGREDIENTS

- .75 oz E&J XO brandy
- .75 oz applejack or calvados
- .75 oz triple sec
- .75 oz fresh lemon juice

### DIRECTIONS

Layer all the ingredients slowly into a cocktail glass, squeezing the lemon juice in last, almost as a garnish.



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## BRANDY EGGNOG

### INGREDIENTS

- 1 oz E&J VS or VSOP brandy
- 1.25 oz milk
- .5 oz simple syrup
- 1 egg yolk
- Sprinkle with nutmeg

### DIRECTIONS

Pour the milk, brandy, egg yolk and simple syrup into a cocktail shaker filled with ice. Shake well and strain into a stemmed coffee mug. Garnish with fresh grated nutmeg on top.



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## E&J XO FIZZ

### INGREDIENTS

- 1 oz E&J XO brandy
- 3 fresh strawberries
- .5 oz simple syrup
- 4 oz Barefoot Moscato Spumante  
Champagne

### DIRECTIONS

Using a Champagne flute, place strawberries at the bottom of the glass and then pour the Barefoot Spumante in first, slowly adding Brandy and simple syrup until combined.



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## BRANDY HURRICANE

### INGREDIENTS

- 1.75 oz E&J XO brandy
- .75 oz mango liqueur
- 1.5 oz sweet and sour
- 1.5 oz grenadine
- Club soda

### DIRECTIONS

In a tall cooler glass, combine brandy with mango liqueur, sweet and sour and grenadine, filling the rest of the glass with club soda.



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## THE DISTINGUISHED GENTLEMAN

### INGREDIENTS

- 2 oz E&J XO brandy
- .5 oz orange Curacao
- 2 dashes bitters
- Lime peel

### DIRECTIONS

Mix the brandy and Curacao into a cocktail glass, pinching in two dashes of bitters for good measure, then garnish with a lovely peel of lime.



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## E&J BRANDY JACK

### INGREDIENTS

- 2 oz E&J VSOP brandy
- 2 dashes rum
- 2-3 dashes blue Curacao
- 3-4 dashes simple syrup
- Juice of 1/2 lemon
- Soda water or ginger ale

### DIRECTIONS

Mix brandy, rum, Curacao, simple syrup and the lemon juice together in a cocktail glass, then fill the remainder with soda water or ginger ale.



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## E&J VELVET

### INGREDIENTS

- 1 oz E&J XO brandy
- 1 oz orange liqueur

### DIRECTIONS

Blend together in a snifter, sit back and enjoy.



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## E&J SPICED

### INGREDIENTS

- 1.5 oz E&J XO brandy
- 1.5 oz spiced rum
- Dash of grenadine
- Lemon-lime soda

### DIRECTIONS

In a highball glass with ice, mix brandy with rum and grenadine, filling the rest of the glass with lemon-lime soda.



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## XO STARTER

### INGREDIENTS

- 1.5 oz E&J XO brandy
- .25 oz bitters
- Dash of simple syrup
- Lemon-lime soda

### DIRECTIONS

Taking a highball glass, pour the brandy, bitters and simple syrup until well combined. Fill the rest of the glass with lemon-lime soda.



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## E&J BRANDY SOUR

### INGREDIENTS

- 2 oz E&J XO brandy
- Juice of half a lemon
- .5 tsp powdered sugar
- Lemon Slice
- Maraschino cherry

### DIRECTIONS

Shake brandy, juice of lemon, and powdered sugar with ice and strain into a lowball glass. Garnish with the lemon slice, top with the cherry, and serve.



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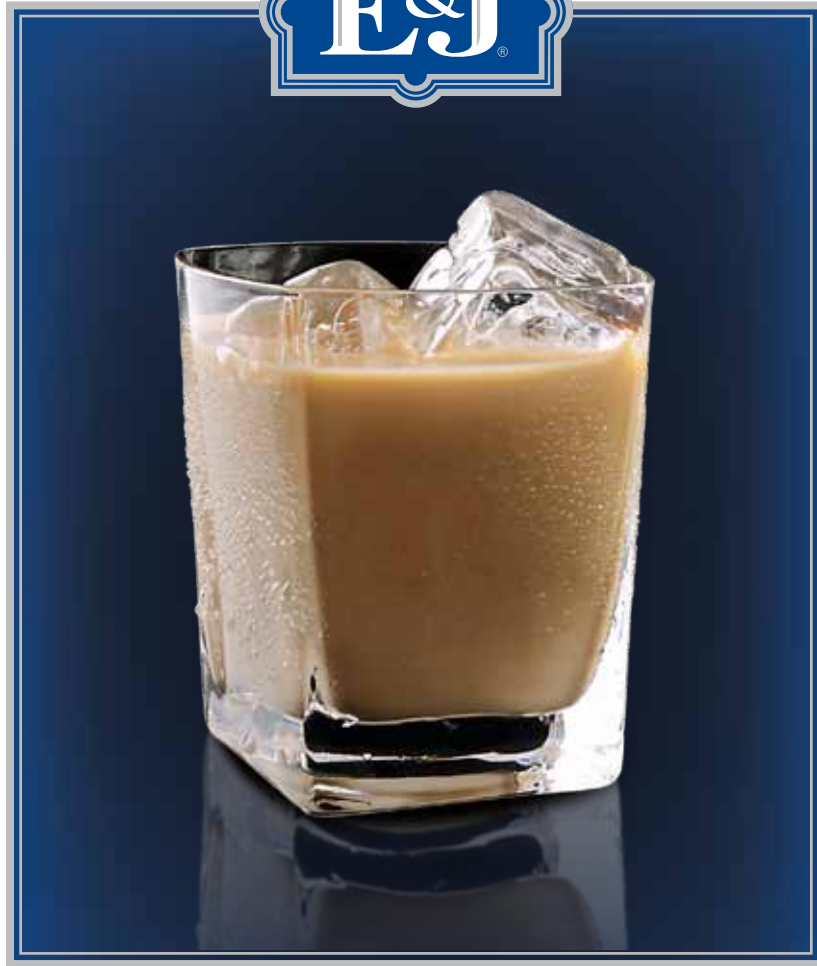
## E&J AND GINGER

### INGREDIENTS

- 1.5 oz E&J VS, VSOP, or XO brandy
- 4.5 oz ginger ale
- Splash of lime juice
- Twist of lime

### DIRECTIONS

Combine brandy and ginger ale in a highball glass, garnish with a twist of lime.



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## E&J AFTER DARK

### INGREDIENTS

- 1 oz E&J VS brandy
- 3 oz Cask and Cream Original

### DIRECTIONS

Mix brandy and Cask and Cream together in a lowball glass and enjoy over ice.



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## 209 HIGHBALL

### INGREDIENTS

- 1 oz E&J XO brandy
- 1 oz New Amsterdam Gin
- 1 oz dry vermouth
- Ginger ale
- Twist of lime

### DIRECTIONS

Mix brandy, gin and vermouth in a highball glass, fill the rest of the glass with ginger ale and garnish with a twist of lime.



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## E&J AND COLA

### INGREDIENTS

- 1.5 oz E&J VS or VSOP brandy
- 4.5 oz cola
- Twist of lime

### DIRECTIONS

Mix ingredients together in a tall cooler glass, then garnish with a twist of lime.



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## E&J COOLER

### INGREDIENTS

- 1.5 oz E&J VSOP brandy
- 2 oz apple juice
- 1 oz ginger ale
- Lime wedge

### DIRECTIONS

Blend all three ingredients in a tall cooler glass, garnish with lime wedge.



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## E&J CALIFORNIA

### INGREDIENTS

- 1 oz E&J VSOP brandy
- 2 oz pomegranate juice
- 1 oz apple juice
- Lime wedge
- Club soda

### DIRECTIONS

In a tall cooler glass, combine brandy, pomegranate juice and apple juice, filling the rest of the glass with club soda. Garnish with lime wedge.



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## E&J CAFÉ

### INGREDIENTS

- 1.5 oz E&J VS, VSOP, or XO brandy
- Coffee

### DIRECTIONS

Pour the brandy into a stemmed coffee mug and fill the remainder with hot coffee to make a great warmer-upper.



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# BRANDY ALEXANDER

### INGREDIENTS

- 1 E&J XO oz brandy
- 1 oz cream
- 1 oz dark crème de cacao
- Nutmeg

### DIRECTIONS

Mix ingredients together in a cocktail glass, then garnish with a dusting of nutmeg.



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## E&J NARANJADO

### INGREDIENTS

- 1 1/2 oz E&J VSOP or XO brandy
- 1 oz sweet vermouth
- 1/2 tsp simple syrup
- 1 dash bitters

### DIRECTIONS

Mix brandy, vermouth and simple syrup in a cocktail glass, adding a dash of bitters at the end.



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## ALABAZAM

### INGREDIENTS

- 2 oz E&J VSOP brandy
- 3/4 oz lemon juice
- 1/2 oz orange Curacao
- 1/2 oz simple syrup
- 2 dashes bitters
- 2 oz club soda

### DIRECTIONS

Combine brandy, lemon juice, orange Curacao, simple syrup and club soda in a highball glass, adding bitters in at the end until well blended.



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## E&J COMRADE

### INGREDIENTS

- .5 oz E&J VS brandy
- 1 oz light rum
- .5 oz triple sec
- .5 oz lime juice

### DIRECTIONS

Combine ingredients together in a cocktail glass.



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## E&J MARGARITA

### INGREDIENTS

- 1.5 oz E&J VSOP brandy
- .5 oz triple sec
- 1 oz lime juice
- Twist of lime

### DIRECTIONS

In a cocktail shaker with ice, blend brandy, triple sec and lime juice. Pour contents of shaker into a cocktail glass with a salted rim, garnishing with a twist of lime.



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## E&J STRAWBERRY LEMONADE

### INGREDIENTS

- 1.5 oz E&J VSOP brandy
- 1 oz strawberry liqueur
- .5 oz triple sec
- Lemon-lime soda
- Garnish with lemon twist

### DIRECTIONS

Combine brandy, strawberry liqueur and triple sec in a highball glass, filling the rest with lemon-lime soda. Garnish with a twist of lemon.



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## E&J ORANGE

### INGREDIENTS

- 1.5 oz E&J VSOP brandy
- 1 oz triple sec
- 1 oz orange juice
- Orange peel

### DIRECTIONS

In a cocktail glass, combine brandy, triple sec and orange juice. Garnish with a strip or two of orange peel.



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## E&J ISLAND

### INGREDIENTS

- 1 oz E&J VSOP brandy
- 1 oz light rum
- 1 oz triple sec
- Lime juice
- Twist of lime

### DIRECTIONS

Combine brandy, rum and triple sec in a cocktail glass, filling the rest with lime juice. Garnish with a twist of lime.



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# E&J FEDORA

### INGREDIENTS

- 2 oz E&J VS brandy
- 3 oz grapefruit soda
- Dash of bitters
- Maraschino cherry
- Lemon and orange slices

### DIRECTIONS

Combine brandy, grapefruit soda and bitters in a lowball glass over ice. Garnish with the cherry and lemon and orange slices.



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## SPANISH COFFEE

### INGREDIENTS

- 1 oz E&J VS brandy
- 1 oz coffee liqueur
- Coffee
- Whipped cream

### DIRECTIONS

Combine brandy and coffee liqueur in a stemmed coffee mug, topping with hot coffee and whipped cream.



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## BRANDY BERRY COOLER

### INGREDIENTS

- .75 oz E&J VSOP brandy
- .75 oz raspberry liqueur
- .75 melon liqueur
- 2 oz cranberry juice
- 2 oz pineapple juice

### DIRECTIONS

In a tall cooler glass, combine brandy with the raspberry and melon liqueurs, slowly adding cranberry and pineapple juices until well blended.



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## E&J MANHATTAN

### INGREDIENTS

- 2 oz E&J VS brandy
- .5 oz sweet vermouth
- Dash of bitters

### DIRECTIONS

Fill a cocktail glass with ice. Add cherry juice and cherry, then bitters. Add brandy, then sweet vermouth. Add a splash water, stir and enjoy



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## BRANDY OLD FASHIONED

### INGREDIENTS

- 3 oz E&J VS brandy
- 2-3 dashes bitters
- 1 tsp sugar
- Splash of club soda
- Lemon peel

### DIRECTIONS

Pour brandy, bitters and sugar into a lowball glass over ice, then add a splash of club soda and garnish with lemon peel.



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## CHRYSANTHEMUM

### INGREDIENTS

- 1 oz E&J VS brandy
- .25 oz absinthe
- 2.5 oz dry vermouth
- 1 oz triple sec
- 1 thin strip orange peel

### DIRECTIONS

Using a lowball glass, blend brandy with absinthe, vermouth and triple sec over rocks. Garnish with a twist of lime.



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## VIEUX CARRE' COCKTAIL

### INGREDIENTS

- 1 oz E&J VS brandy
- 1 oz rye whiskey
- 1 oz sweet vermouth
- Dash aromatic bitters
- 1/2 oz herbal liqueur
- Twist of lemon

### DIRECTIONS

Combine brandy, rye whiskey and vermouth in a lowball glass over rocks, slowly adding in the bitters and herbal liqueur until blended. Garnish with twist of lemon.



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## SIDECAR

### INGREDIENTS

- 3/4 ounces E&J VS brandy
- 3/4 ounces triple sec
- 3/4 ounces lemon juice

### DIRECTIONS

Combine all three ingredients in a cocktail glass, sit back and enjoy.



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## CLUB COCKTAIL

### INGREDIENTS

- 2 oz E&J VSOP brandy
- .5 oz maraschino liqueur
- .5 oz pineapple juice
- 2 dashes bitters
- lemon peel for garnish
- strawberry for garnish

### DIRECTIONS

In a cocktail glass, mix all ingredients over ice. Garnish with lemon peel and a strawberry.