

KURVBALL™

ORIGINAL BARBECUE WHISKEY



BAR-B-CUE MENU

GIVING BBQ
A SHOT

BBQ IS SO GOOD..... I COULD DRINK IT.



DRINKS

BBQ BLOODY™

2 oz KURVBALL WHISKEY
4 oz Bloody Mary Mix
½ oz Lemon Juice

In a cup with ice, add KURVBALL Whiskey followed by Bloody Mary mix and lemon juice. Stir to combine. Garnish as desired - fun items include bacon, pickles, Slim Jim.

DARK & SMOKY

1 ½ oz KURVBALL WHISKEY
3 oz Ginger Beer
2-3 Dashes Angostura Bitters
In a cup with ice, add KURVBALL Whiskey followed by ginger beer, and top with bitters. Garnish with a lime wedge.

BBQ OLD FASHIONED™

2 oz KURVBALL WHISKEY
3 dashes Angostura Bitters
In a cup with ice, add KURVBALL Whiskey and bitters. Stir to combine and chill. Strain over new ice and garnish with an orange peel and cherry.

-YOU

SMOKIN' PALMER

2 oz KURVBALL WHISKEY
2 oz Iced Tea
2 oz Lemonade
In a cup with ice, add KURVBALL Whiskey followed by iced tea and lemonade. Garnish with a lemon wheel.

BLACKBERRY BBQ MULE

1 ½ oz KURVBALL Whiskey
½ oz Lemon Juice
½ oz Blackberry Puree
3 oz Ginger Beer
In a cup with ice, add KURVBALL Whiskey followed by lemon juice and blackberry purée, and top with ginger beer. Garnish with a mint sprig and blackberries.

'RITAS

Q-RITA™

1 oz KURVBALL WHISKEY
½ oz Tequila
4 oz Margarita Mix
2-3 Dashes Angostura Orange Bitters
Add all ingredients in a shaker with ice, shake vigorously, strain and pour over fresh ice.
Garnish with lime wheel and Tajin rim.

SMOKY PINEAPPLE MARGARITA

1 ½ oz KURVBALL WHISKEY
½ oz Tequila
½ oz Pineapple Juice
3.5 oz Margarita Mix
Add all ingredients in a shaker with ice, shake vigorously, strain and pour over fresh ice.
Garnish with a pineapple wedge.

GRILLED PEACH MARGARITA

1 ½ oz KURVBALL WHISKEY
½ oz Triple Sec
1 oz Peach Reäl
4 oz Margarita Mix
Add all ingredients in a shaker with ice. Shake, strain over fresh ice. Garnish with a fresh peach slice.

HONEY BBQ

1 ½ oz KURVBALL WHISKEY
½ oz HONEY LIQUEUR

PICKLE BACK BBQ

2 oz KURVBALL WHISKEY
CHASE WITH PICKLE JUICE

HAWAIIAN BBQ

1 ½ oz KURVBALL WHISKEY
½ oz PINEAPPLE JUICE

GRILLED PEACHES

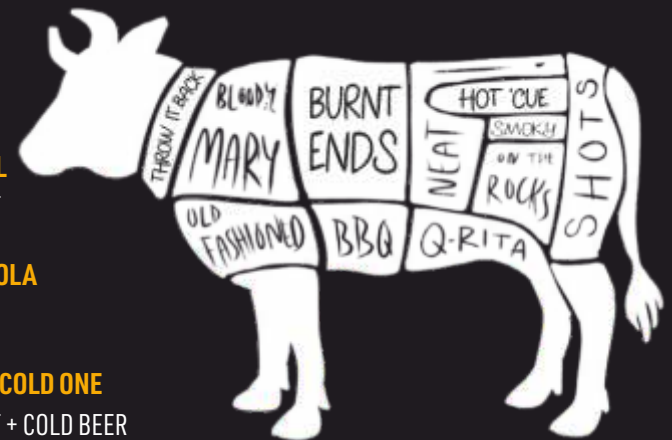
1 ½ oz KURVBALL WHISKEY
½ oz PEACH SCHNAPPS

HOT 'CUE

2 oz KURVBALL WHISKEY
3 DROPS HOT SAUCE

BURNT ENDS

2 oz KURVBALL WHISKEY
3 DASHES WORCESTERSHIRE

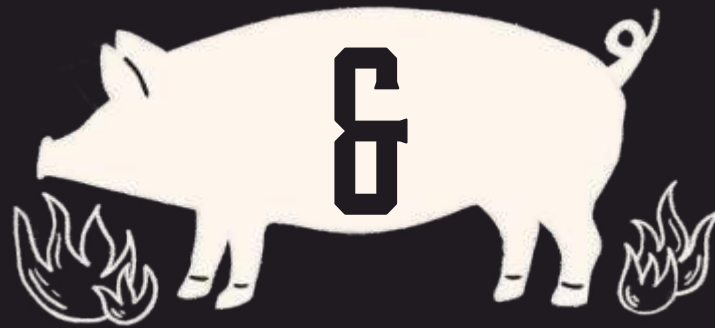


KURVBALL
COLD SHOT

KURV & COLA
OVER ICE

KURV & A COLD ONE
COLD SHOT + COLD BEER

SWINING



DINING



KURVBALL BARBECUE SAUCE

Yield 1 quart:

3 cups Ketchup	2 cups of KURVBALL
1 cup Apple Cider Vinegar	1/2 cup Light Brown Sugar
4 tbsp Worcestershire Sauce	2 tbsp Chili Powder
3 tsp Salt	2 tsp Cayenne Pepper

Add the KURVBALL Whiskey to a sauce pan on medium high heat until it reduces by half. Whisk to incorporate all other ingredients and cook on high until boiling. Reduce the heat to low and whisk occasionally until the desired consistency is achieved.

KURVBALL WHISKEY GLAZE

Yield 1 quart:

5 cups KURVBALL	1/2 cup Worcestershire Sauce
3/4 cup Dark Brown Sugar	3/4 cup Honey
2 each Cinnamon	2 each Star Anise
7 each Cloves	

Add the KURVBALL Whiskey to a sauce pan over medium heat. Once the whiskey starts to warm up, light the alcohol on fire and wait until the flames completely disappear. Add the rest of the ingredients and whisk to incorporate. Cook on medium high heat until the liquid reduces by half (takes approx. 15 min.) Transfer the sauce to a mixing bowl and cool down in an ice bath until it achieves a glaze consistency.



KURVBALL LEMON PEPPER SAUCE

Yield 1 quart:

5 cups KURVBALL	1/2 cup Worcestershire Sauce
3/4 cup Dark Brown Sugar	3/4 cup Honey
6 tbsp of Whole Peppercorn (crushed)	1/2 cup Fresh Lemon Juice (add at the end)

Add the KURVBALL Whiskey to a sauce pan over medium heat. Once the whiskey warms up, light the alcohol on fire and wait until the flames completely disappear. Add the rest of the ingredients (except the lemon juice) and whisk to incorporate. Cook on medium heat until liquid reduces by half (this will take approx. 15 min.). Transfer the sauce to a mixing bowl and cool down in an ice bath. Once the liquid has cooled and thickened, whisk in the lemon juice until the consistency results in a sticky sauce.