

# TASTE YOUR WAY ALONG THE PACIFIC COASTLINE



Almond Flower  
[It] Prunus amygdalus

Every year the California Gray Whale makes a 12,000-mile migration from the warm lagoons of the Baja Peninsula to the cool waters of the Arctic. Our small batch gin is a celebration of this incredible journey. Taste your way along the Pacific Coastline with every sip of this handcrafted gin. First, the aroma of citrus hits you, followed by juniper and a subtle hint of coastal fir trees. As you move up the path, fresh mint and the umami flavors of kombu sea kelp are rounded out by a beautiful lasting almond finish.

Enjoy the journey.



For more recipes visit [graywhalegin.com/cocktails](http://graywhalegin.com/cocktails), and share your creations with us, using #graywhalegin.



THE GRAY WHALE &

## TONIC

### INGREDIENTS

2 OZ GRAY WHALE GIN  
5 OZ Q TONIC WATER  
LEMON TWIST

### GARNISH

4 JUNIPER BERRIES  
1 LEMON TWIST  
1 SPANKED MINT LEAF

### METHOD

Pour Gray Whale Gin into a stemless wine glass. Add a large ice cube and stir for 15 seconds. Then add chilled tonic water and give one more stir to mix ingredients.

### GARNISH

Express the lemon twist over the glass and place it on the rim along with the juniper berries and lightly spanked mint leaf.



THE

## SKINNY

GRAY WHALE

### INGREDIENTS

2 OZ GRAY WHALE GIN  
½ OZ FRESH LEMON JUICE  
½ OZ FRESH LIME JUICE  
½ OZ AGAVE

### GARNISH

LEMON PEEL

### METHOD

Combine Gray Whale Gin, lemon & lime juice, and agave in a cocktail shaker. Add ice and shake vigorously. Strain into a rocks glass over new ice.

### GARNISH

Express the lemon peel over the glass and place garnish the cocktail.



THE SLOW & DIRTY

# MARTINI

## INGREDIENTS

2 ½ OZ GRAY WHALE GIN  
½ OZ VYA WHISPER  
DRY VERMOUTH

## GARNISH

NORI/OLIVE ICE BALL

## METHOD

Pour Gray Whale Gin and vermouth in a mixing glass. Add plenty of ice to the mixing glass. Stir for 20 seconds. Strain into a chilled martini glass.

## GARNISH

Add rehydrated nori salad mix to olive brine and freeze.



THE GRAY WHALE ALMOND

# LATTE

## INGREDIENTS

2 OZ GRAY WHALE GIN  
3 OZ ESPRESSO  
2 OZ HEAVY WHIPPING CREAM  
1 TSP ALMOND EXTRACT  
2 TSP AGAVE SYRUP

## GARNISH

SHAVED ALMONDS

## METHOD

In a mixing glass add Gray Whale Gin to hot espresso and warm heavy whipping cream. Pour the mixture into a thick wine glass or Irish coffee mug.

## GARNISH

In a whipped cream dispenser add 1 cup of heavy whipping cream, 1 tsp almond extract and 2 tsp agave syrup. Add charger and shake. Gently add one inch topping to cocktail. Sprinkle shaved almonds on top. Drink hot.



THE GRAY WHALE FIR

# NEGRONI

## INGREDIENTS

1 OZ GRAY WHALE GIN  
1 OZ BRUTO AMERICANO  
1 OZ VYA SWEET VERMOUTH  
½ OZ ROSEMARY SIMPLE

## GARNISH

ROSEMARY SPRIG

## METHOD

Pour Gray Whale Gin, Bruto Americano, Vya sweet vermouth, and rosemary simple syrup in a mixing glass. Fill the mixing glass with plenty of ice. Stir for 20 seconds. Strain into a chilled rock's glass.

## GARNISH

To make rosemary syrup, in a pan, heat 2 cups of water, 1/2 cup of high quality honey and 4 large sprigs of de-needled rosemary leaves. Turn heat off, dissolve all of the honey and allow the syrup to cool. Top with sprig of rosemary.



THE GRAY WHALE

# JULEP

## INGREDIENTS

2 OZ GRAY WHALE GIN  
½ OZ SIMPLE SYRUP  
8 MINT LEAVES

## GARNISH

SPRIG OF MINT

## METHOD

In a Julep cup gently muddle mint and simple syrup to extract the oils. Fill the cup with crushed ice. Add gin and stir until the outside of the glass is frosty. Then top off the cup with more crushed ice.

## GARNISH

Take a sprig of mint and lightly spank it to release the aroma.



For more recipes visit [graywhalegin.com/cocktails](http://graywhalegin.com/cocktails), and share your creations with us, using #graywhalegin.