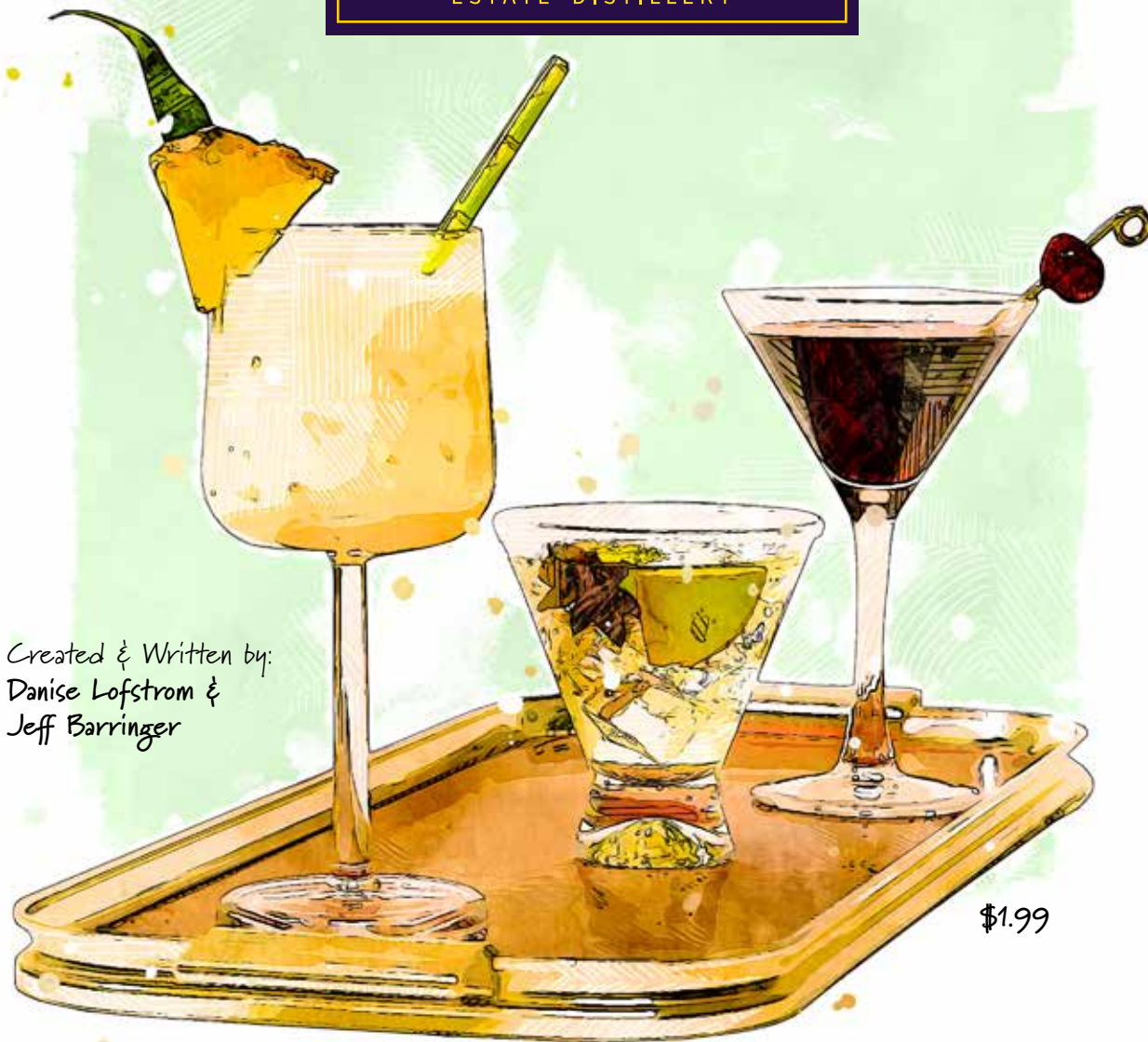


The Spirits of the Sunshine Coast

~ EST 2018 ~

  
**Bruinwood**  
ESTATE DISTILLERY



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\$1.99

# Bruinwood Estate Distillery

## Cocktails & Other Treats

Create a world of flavours with our wide range of quality artisan spirits.

Nestled in the woods of the Sunshine Coast, Bruinwood is a small but vital distillery focused on making premium handcrafted spirits. Local ingredients, small batches and attention to detail allow us to create an exceptional range of internationally-inspired beverages for you to enjoy. We are always asked for recipes so here is a collection of some of our go-to cocktails to get you started on your own flavourful discoveries of Bruinwood.

[www.bruinwood.com](http://www.bruinwood.com) | [@bruinwooddistillery](https://www.instagram.com/bruinwooddistillery) | 604-886-1371

2040 Porter Road, Roberts Creek BC Canada V0N 2W5

Please enjoy our beverages responsibly.





Whether it's drinks on the patio with friends or in the evening curled up with a loved one by a cozy fire, we have a drink for every occasion.



# Akvavit

A traditional herbaceous Scandinavian drink flavoured with caraway, dill and fennel. It has the interest and complexity of a fine gin without the juniper.

## Coastal Sunrise

1 oz (30 ml) Akvavit

1 ½ oz (45 ml) grapefruit juice

1 tsp (5 ml) brown sugar

2 oz (60 ml) sparkling wine

Stir together Akvavit, juice and sugar with two ice cubes. Strain into glass. Top with sparkling wine.





## Akvavit & Pickled Prawns

- 1 stick celery, cut into 1-inch lengths
- 1 medium red onion, thinly sliced, divided
- 2 lemons, thinly sliced, divided
- 1 tsp (5 ml) salt
- 4 cups (1 ltr) water
- 1 pound (450 gm) raw prawns, peeled and deveined
- 1/2 fennel bulb, thinly sliced,
- Fresh cilantro
- 2 cloves of garlic, quartered
- 2 tbsp (30 ml) capers and their juices
- 2 tsp (10 ml) mustard seeds
- 1 tsp (5 ml) red chili flakes
- 1/4 cup (60 ml) Akvavit
- 1/2 cup (125 ml) apple cider vinegar
- 1/2 cup (125 ml) olive oil, more if needed

Start by adding the celery, half the red onion, half the lemon slices and salt into a large saucepan with water. Bring to a boil, then reduce heat to low. Simmer for 5 minutes. Add the prawns, cover and remove pan from the heat. Let sit for 5 minutes until the prawns are pink.

In a 1 quart glass container, create layers of the cooked prawns with vegetable slices, herbs and spices. Stir together Akvavit, vinegar and oil. Pour the mix into the jar to cover the prawns. If the liquid doesn't quite cover the prawns, add more olive oil. Seal the jar tightly and refrigerate for one to three days allowing prawns to cure.

To serve, remove the jar from the refrigerator about 30 minutes before you plan to serve the prawns. The olive oil may have congealed in the refrigerator but will liquefy as the prawns warm to room temperature. Spoon the mixture into a bowl. Serve with toothpicks on the side or in individual stemmed glasses with Akvavit for a very tasty cocktail, er, 'prawnntail'!



# Classic Gin

This gin is all about juniper made in a London dry style. It has a simple, smooth, clean taste that is perfect for gin martinis or to mix with your favourite tonics.

## Classic Gin Martini

2 oz (60 ml) Classic Gin

Dash dry vermouth

Prefill your martini glass with ice to chill it while preparing your drink. Fill a shaker with some ice and the gin. Gin martinis should always be stirred so as not to produce ice shards which will dilute the drink. Empty the martini glass of ice and lightly coat the sides with vermouth. Strain your gin into the glass and garnish with an olive or a lemon twist.



# Earl Grey Gin

The rich distinctive flavours of juniper, bergamot and a hint of creaminess, present a delightful take on a spirited cup of tea.

## Earl Grey Lemon Tea-ser

- 1 ½ oz (45 ml) Earl Grey Gin
- 1 oz (30 ml) honey/lemon syrup
- 2 oz (60 ml) sparkling lemon water

Gently stir. Serve over crushed ice.  
Garnish with lemon.

## Honey/Lemon Syrup

- ½ cup (4 oz) honey
- ½ cup (4 oz) lemon juice

In small saucepan over gentle heat, stir lemon juice into honey until evenly incorporated. Allow to cool and store covered in fridge for two months.





# Blackcurrant Gin

Originally popular as jam, blackcurrant gives this Old Tom styled (off-dry) gin a complex character reminiscent of passion fruit, raspberry, rose and honey.

## Very Berry Gin Martini

2 oz (60 ml) Blackcurrant Gin

1 oz (30 ml) Haskap Liqueur

Shake with ice briefly and strain into glass. For a festive version, add sparkling wine!

## Blackcurrant Negroni

1 oz (30 ml) Blackcurrant Gin

1 oz (30 ml) sweet vermouth

1 oz (30 ml) Campari

Pour all into glass filled with ice. Gently stir. Garnish with an orange wheel.





# Peasants' Bliss

This is our version of an Italian grappa. It's made from distilling BC Cabernet Sauvignon grape pomace. Surprisingly smooth.

## Blissfully Yours

- 1 1/2 oz (45 ml) Peasants' Bliss
- 1 oz (30 ml) lime juice
- 1/2 oz (15 ml) elderberry liqueur
- salt for rimming
- rosemary sprig
- star anise
- lime wedge

Rim all or part of glass with extra lime juice then dip into salt. Fill glass with ice. In shaker with ice, mix Bliss, juice and liqueur until chilled. Strain into glass and garnish with rosemary, star anise and lime.



# Vanilla Vodka

The evocative flavour of Madagascar vanilla bean infused into our premium handmade vodka is rich, creamy and elegant.



## Frothy Wallbanger

- 1 oz (30 ml) Vanilla Vodka
- 3 oz (90 ml) orange juice
- 1 oz (30 ml) vanilla syrup
- 1 egg white

To achieve a superior cocktail, now is the time to employ the two-stage shaker technique. To start, add all the ingredients into the shaker, without ice, and shake vigorously. Now add the ice and shake again. Strain into glass. Garnish with a twist of orange peel.

## Vanilla Syrup

In small saucepan, add 1 cup (250 ml) water and bring to a boil. Remove from heat and add 1 cup (250 ml) sugar and 1 vanilla bean, split lengthwise, or 1 tablespoon (15 ml) of vanilla extract. Allow to cool, remove bean and refrigerate, covered, for up to two months. Makes 8 servings.



# Plains Vodka

This drink is based on the Polish Żubrówka and is infused with bison grass which makes for a very intriguing and sophisticated flavour reminiscent of marzipan.

## Evening On the Plains

1 oz (30mL) Plains Vodka

1 oz (30mL) Quince Liqueur

1 oz (30 mL) honey/lemon syrup

Soda water

Shake all ingredients, except for soda water, with ice and strain into glass over ice. Top with soda water. Garnish with lemon.



# Aquasen Vodka

Tripled distilled from a blend of wheat and malted barley, this vodka is smooth enough to enjoy on the rocks and rich enough to make a good cocktail great.

## Creeker Mule

1 oz (30 ml) Aquasen Vodka

1 oz (30 ml) lime cordial

3 oz (90 ml) ginger beer

Pour vodka and lime cordial directly into glass. Fill half the glass (or mug) with ice. Top with ginger beer. Garnish with lime wedge or wheel.





## Vodka Cream Pasta

1 lb (450 gm) uncooked penne pasta  
1 lb (450 gm) mild Italian ground sausage  
1 med. onion, finely diced  
4-6 garlic cloves, finely chopped  
1 tbsp (15 ml) fennel seed  
1 - 27 oz (796 ml) can diced tomatoes  
½ cup (125 ml) chicken stock

1 - 6 oz (156 ml) can tomato paste  
½ (125 ml) cup Aquavien Vodka  
2 tbsp (30 ml) sugar  
1 tsp (5 ml) sambal oelek (hot sauce)  
1 cup (250 ml) heavy cream  
salt and pepper to taste



Put large pot of water on to simmer while making sauce. In large skillet on medium heat, brown sausage along with onion, garlic and fennel seed. Stir in stock, diced tomato, tomato paste, vodka, sugar and sambal oelek. Simmer to reduce and thicken sauce stirring occasionally for about 12-15 minutes. While cooking, turn up heat on water and cook pasta following package's directions. Meanwhile add cream to sauce and continue to reduce over low heat. Drain pasta and stir in sauce. Garnish with basil or cilantro and freshly grated Parmigiano cheese. Serves five and freezes well.

# Chocolate Vodka

Bruinwood vodka is the perfect host for the taste of dark chocolate, paired with the subtle flavours of vanilla and coffee.

## Chocolate Affogato

1 oz (30 ml) hot espresso coffee

1 oz (30 ml) Chocolate Vodka

1 scoop vanilla ice cream

Combine espresso and Chocolate Vodka over ice cream in clear mug or dish. If serving for a group, combine vodka and hot coffee into small individual pitchers allowing guests to pour over ice cream themselves. Serve with a spoon to start but finish as a drink!

For flavourful garnishes, try topping them with whipped cream, espresso beans, chopped roasted hazelnuts, crushed biscotti or shaved chocolate.





# Haskap Liqueur

The haskap berry makes for our richest, reddest drink ever with flavours of raspberry, wild blueberry and apple. In Japanese, haskap means "little present on the end of a branch". Use in lve of a crème de cassis.

## Strawberry Haskap Crepes

6-8 crepes

2 cups (500 ml) sliced strawberries

2 tbsp (30 ml) sugar

1 tbsp (15 ml) lemon juice

½ cup (125 ml) Haskap Liqueur

1 cup (250 ml) heavy cream

1 cup (250 ml) cream cheese

2 tbsp (30 ml) sugar

1 tsp (5 ml) vanilla extract

Heat strawberries in sauté pan over medium heat. Sprinkle in sugar, lemon juice and Haskap. Gently stir. Reduce until there is about 1/2 - 2/3 cup of syrup.

Tilt and rest pan with strawberries on high side and syrup running down to the low side. Allow to cool. Whip cream and set aside. In same bowl, beat cream cheese, sugar and vanilla until smooth. Gently fold in whip cream.

To assemble, lay crepe on plate placing about 1/3 cup of cream cheese in centre, top with 1/4 cup of strawberries.

Pour sauce evenly amongst serving plates either around crepe or on top. Garnish with strawberries and cream.



# Advocaat

Our award-winning Dutch egg liqueur made with real cream, eggs and our smooth vodka. Tastes like a lightly boozy vanilla custard.



## Fluffy Duck

- 1 oz (30 ml) Advocaat
- 1 oz (30 ml) Classic Gin
- 1 oz (30 ml) orange juice
- 1/2 oz (15 ml) lime juice
- lemon-lime soda

Shake all ingredients, except soda, in shaker with ice. Strain into glass with more ice. Top with soda to create a fluffy head. Garnish with an orange wheel.

Advocaat is the perfect dessert enhancer! Elevate an everyday dessert with a splash or dizzle of this creamy treat!



Our Advocaat is made with fresh ingredients with no additional preservatives. We recommend keeping it in the fridge where it will thicken. Before you are going to serve it, take it out to warm which will make it more pourable. The Advocaat keeps for about 2 months.

## Pineapple Express

2 oz (60 ml) Advocaat  
1 1/2 oz (45 ml) Aquasen Vodka  
3 oz (90 ml) pineapple juice  
1/2 oz (15 ml) honey/lemon syrup  
4 ice cubes

Combine ingredients in shaker with ice just until chilled. Strain into glass. Garnish with a wedge of pineapple.



## Quince Party Punch

6 oz (180 ml) Quince Liqueur

3 oz (90 ml) Haskap Liqueur

4 cups (1 ltr) apple cider

2 oz (60 ml) lemon juice

2 cinnamon sticks

1 lemon, thinly sliced

1 apple, thinly sliced

Combine all in a medium-sized punch bowl and let infuse for 1 hour. Add ice just before serving. Garnish with fresh slices of apple and cinnamon sticks. Can be made as a hot drink by gently simmering in large pot for 10 minutes..

## Quince Liqueur

Quince has a delicate pear/apple flavour that is lightly sweetened with a sherry-like character. Our quince fruit was hand picked from a single local tree and steeped for six months.





# Where to find Bruinwood spirits...



Distillery Tasting Room (Roberts Creek)

Sechelt Farmers' Market

Gibsons Farmers' Market

Port Coquitlam Farmer's Market

Lighthouse Liquor Store (Sechelt)

Gilligan's Liquor Store (Wilson Creek)

Blackfish Liquor Store (Gibsons)

Halfmoon Bay General Store (Halfmoon Bay)

Community Spirits (Horseshoe Bay)

Legacy Liquor Store (Vancouver)

High Point Liquor Store (Vancouver)

Everything Wine (River District,

Langley, Abbotsford)

Check out our website at [www.bruinwood.com](http://www.bruinwood.com)  
to see our current offerings and to order online.

# Enjoy the Spirits of the Sunshine Coast!



Open Thursdays to Sundays

May through August 12-5pm, September through April 12-4pm

Drop in for tasting & bottle sales

Private tours & tastings by appointment

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