



# Ye Ol' Grog Distillery

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[www.GrogMe.com](http://www.GrogMe.com)

[www.facebook.com/GrogWenchLibations](http://www.facebook.com/GrogWenchLibations)

Tasting room & retail outlet hours:

Mon – Fri 1– 5 pm & Sat 1-4pm

Dog Watch Vodka is clean & smooth, perfect for your favorite Martini or on the rocks. Our distillation process removes the medicinal smell & taste that is typical of your average Vodkas. We do this without carbon or charcoal filtering. If you do a side by side taste test comparison of Dog Watch and the Vodka that you generally consume, you'll be pleasantly surprised by the Dog. 80 proof, available in 200 ml & 750 ml bottles

Good Morning Glory Grog has hints of citrus, spices, and is sweetened with blue agave nectar for that nice caramel flavor. For those who prefer shots or mixed cocktails with a sweet flavor. Good Morning Glory Grog is wonderful mixed with any soda, iced tea, fruit or tropical juice. Get your party started with Good Morning Glory Grog served as a bomber cup shot. 70 proof, available in 200 ml & 750 ml bottles.

Dutch Harbor Breeze Grog is aged with oak and stick cinnamon. It is sweetened with blue agave nectar and various spices. If you prefer whiskey then you'll enjoy Dutch Harbor Breeze Grog. Enjoy it served on the rocks, mix it with Coke, 7up, club soda, Ginger Beer, enjoy it as a shot or served it in a bomber cup. 100 proof, available in 200 ml & 750 ml bottles

## Grog Gift Pack

Gift pack includes one of each product in 200 ml size bottles placed in a wooden box with the Angry Parrot design branded on the curved lid of the box.



# Ye Ol' Grog Distillery "Keep it Simple" Cocktail Ideas



## Dog Watch Vodka Simple Cocktails

Dog Watch Vodka & fruit juices, Hard Iced Tea, regular tea or in a Mimosa.

Dog Watch Vodka in your favorite Martini recipe.

Dog Watch Vodka on the rocks.

Dog Watch Vodka served as a shot. Keep Dog Watch Vodka in the bar cooler or fridge for chilled shots.



## Good Morning Glory Grog Simple Cocktails

Good Morning Glory Grog on the rocks.

Good Morning Glory Grog and your choice of Coke, 7up, Root Beer, Dr. Pepper, Club Soda or Flavored sodas.

Good Morning Glory Grog & Mikes Hard Lemonade or Mikes Hard Fruit Flavors.

Good Morning Glory Grog & Twisted Hard Iced Tea or any regular iced tea.

Good Morning Glory Grog & any fruit juice or tropical juice.

Good Morning Glory Grog served in a Bomber Cup with one of the following; Energy drinks such as Monster or Red Bull, Henry Weinhard's Orange Cream or any of the mixers listed above.

Good Morning Glory Grog in your coffee, hot chocolate, hot apple cider or egg nog.

Good Morning Glory Grog served as a shot. Keep Good Morning Glory Grog in the bar cooler or fridge for chilled shots.



## Dutch Harbor Breeze Grog Simple Cocktails

Dutch Harbor Breeze Grog on the rocks is the favorite way to enjoy this product.

Dutch Harbor Breeze Grog mixed with your choice of Coke, 7up, Club Soda, Ginger Beer or Sparkling Water.

Dutch Harbor Breeze in your coffee, hot chocolate, hot apple cider or egg nog.

Dutch Harbor Breeze Grog served as a shot or a Bomber cup shot. Keep Grog in the bar cooler or fridge for chilled shots.



## Devil's Theory



1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog  
4 oz San Pellegrino Aranciata Rossa (Blood Orange)  
Dash of Bitters  
Squeeze of lime wedge juice

Serve in an ice filled 12 oz cocktail glass, garnish & enjoy!

## Bad Santa



1 oz Dutch Harbor Breeze Grog  
3-4 oz Egg Nog  
1/2 oz Root Beer

Serve in an ice filled Old Fashioned & garnish! On Christmas Eve forget the cookies... instead give Santa a little Grog in the Nog!

## Deadwood



1 oz Good Morning Glory Grog  
2 oz Limeade  
2 oz Club Soda  
1 dash Simple syrup  
2 dashes of Angostura Bitters

Served in a 12 oz ice filled cocktail glass, garnish & enjoy

## Lock n' Load



2 oz Dutch Harbor Breeze Grog  
2 oz Root Beer  
1/2 oz Half & Half Cream

Served in an ice filled Old Fashioned, garnish & enjoy

## Hijinks



1 oz Good Morning Glory Grog  
1 oz Midori  
1 oz Sweet & Sour  
2 oz Club Soda

Serve in a garnished ice filled cocktail glass.

## Twisted Grog



1 oz Good Morning Glory Grog  
5 oz Twisted Hard Iced Tea or Half & Half Twisted Hard Iced Tea

Served in a 12 oz ice filled cocktail glass. Garnish & enjoy!

## Cannonball Cooler



1 oz Good Morning Glory Grog  
2 oz Ruby Red Grapefruit Juice  
1 oz Sweet & Sour Mixer  
1/2 oz Grenadine or more depending on taste  
2 oz Club Soda

Combine ingredients in a 12 oz ice filled cocktail glass, garnish & enjoy!

## Mid-Watch



1 oz Good Morning Glory Grog  
1 oz Crater Lake "Cofia Hazelnut Espresso" Vodka  
4 oz 7up

Combine ingredients in a 12 oz ice filled cocktail glass.

## Fox Float



1 oz Good Morning Glory Grog  
1 oz Baileys Irish Cream  
4 oz Root beer

Combine ingredients in an ice filled cocktail glass.

## Ramrod



Dutch Harbor Breeze Grog & ice served in a snifter!

Savor the Grog with this K.I.S.S. cocktail, it doesn't get any easier than

## Ebb N' Flow



1 oz Good Morning Glory Grog  
1 oz Midori  
4 oz 7up

Combine in an ice filled cocktail glass.

## Peach Nod



1 oz Good Morning Glory Grog  
4 - 5 oz Peach Citrus Fresca

Combine ingredients in a 12 oz cocktail glass filled with ice.



## Berry Rumble



- 6 Blackberries
- 1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog
- 1/2 oz Chambord
- 2 oz Cranberry Juice
- 2 oz Club Soda
- 1/2 oz Grenadine

In a cocktail shaker muddle blackberries, add cranberry juice, shake & strain into an ice filled 12 oz cocktail glass. Add Grog, Chambord, Grenadine and Club Soda. Garnish & enjoy!

## Crimson Cove



- 3 ripe strawberries
- 1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog
- Lime wedge juice
- 4 oz cranberry juice
- A splash of simple syrup
- 1-2 dashes of bitters

In a shaker muddle ripe strawberries. Add all ingredients, ice & shake, pour through a mesh strainer into an ice filled 12 oz cocktail glass. Garnish & enjoy!

## Carson 262



- 1 oz of "one" of the following;
  - Dog Watch Vodka
  - Good Morning Glory Grog or Dutch Harbor Breeze Grog
- 2" - 3" chunk of muddled watermelon
- 4 oz 7up
- Splash of Grenadine

Muddle the watermelon to release the juice. Strainer into a 12 oz ice filled cocktail glass. Combine the rest of the ingredients in the cocktail glass, garnish & enjoy. A refreshing summer favorite!

## Southern Peach Slide



- 1 oz Good Morning Glory Grog
- 1 oz Peach Schnapps
- 4 oz 7-Up

Serve in an ice filled 12 oz cocktail glass.

## Hot Chocolate Grog



- 1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog
- 6 oz Hot Chocolate

Combine in a mug & garnish.

## Bare Bones Gunslinger



- 2 oz Dutch Harbor Breeze Grog
- 1/2 oz Simple Syrup
- 5 oz Soda Water

Serve in an ice filled pint glass garnish & enjoy.

## Grog Mango Tango



1 oz Good Morning Glory Grog  
1 oz Mango Juice  
1 oz Pineapple Juice  
1/2 oz Triple Sec  
1/2 oz Simple Syrup

Serve in an ice filled 12 oz garnished cocktail glass.

## Lurcher's Gulp



1/2 oz Dog Watch Vodka  
1/2 oz Good Morning Glory Grog  
1/2 oz Malibu Rum  
3 – 4 oz Mikes Hard Cranberry

Serve in an ice filled 12 oz garnished cocktail glass.

## Grog Thunderbolt



1/2 oz Dog Watch Vodka  
1/2 oz Good Morning Glory Grog  
1/2 oz Dutch Harbor Breeze Grog  
1/2 oz Triple Sec  
2 oz Half & Half cream  
2 – 3 oz Root Beer

Blend with ice until a smooth consistency. Serve in a 16 oz goblet.

## EZ Mist



1 oz of your choice of one of:  
Dog Watch Vodka  
Good Morning Glory Grog  
Dutch Harbor Breeze Grog  
4 - 5 oz Cranberry Splash Sierra Mist.

Serve in an ice filled 12 oz cocktail glass. Garnish & enjoy!

## White Pirate



1 oz Good Morning Glory Grog  
1 oz Malibu Rum  
1 oz Buttershots Schnapps  
1 oz Half & Half Cream  
2 oz Pineapple Juice

Serve in an ice filled 12 oz garnished cocktail glass.

## Klondike Colada



1 oz Good Morning Glory Grog  
1 oz Buttershots Schnapps  
1 oz Malibu Rum  
1 oz Pineapple Juice

Blend with ice until a smooth consistency & garnish as desired.



## Grog-zilla



- 1/2 oz Dutch Harbor Breeze Grog
- 1/2 oz Good Morning Glory Grog
- 1 oz shot of espresso

Combine ingredients into a cocktail shaker, shake with ice & serve as a chilled shot.

## Yellow Fin Cooler



- 1 oz Good Morning Glory Grog
  - 1 oz Sweet & Sour
  - 1 oz Pineapple
  - 1 oz Orange juice
- Fill with 7-up

Served in an ice filled Collins glass.  
Garnish as desired.

## Hair of the Dog® Bloody Mary



- 1 oz Dog Watch Vodka
- 4 oz Clamato Juice
- 1 tablespoon more or less of "House Recipe Steak Sauce" (SYSCO Item #6035109) *this is the "key" brand to use.*

The following depending on your taste:  
Worcestershire Sauce  
Tabasco Sauce  
Celery Salt  
Serve in an ice filled cocktail glass, garnish & enjoy! Best Bloody Mary ever!

## Chocolate Buccaneer



- 1/2 oz Good Morning Glory Grog
- 1/2 oz Kahlua
- 1/2 oz Malibu Rum
- 1/2 oz Half & Half Cream
- 1/2 oz Chocolate Syrup

Combine all ingredients and blend with ice until a smooth consistency. Serve in a martini glass and garnish as desired.

## Costa Rican



- 1/2 oz Good Morning Glory Grog
- 1/2 oz Crème De Banana
- 1/2 oz Dark Crème De Cocoa
- 3/4 cup Vanilla Ice Cream

Blend with ice until a smooth consistency. Serve in a 12 oz cocktail glass.

## Crossfire



- 1 oz Dutch Harbor Breeze Grog
- 3 oz Root Beer
- 1 oz Club Soda

Combine ingredients in an ice filled cocktail glass, garnish & enjoy!

## Deep Blue Plunder



1 oz Good Morning Glory Grog  
1/2 oz Blue Curacao  
1/2 oz Buttershots Schnapps  
4 oz 7-Up  
1 lime slice

Serve in an ice filled 12 oz cocktail glass.

## White Cap



1/2 oz Dutch Harbor Breeze Grog  
1 oz Baileys Irish Cream  
1/2 oz Kahlua  
3 oz Half & Half Cream

Serve over ice & enjoy!

## Creamy Afternoon



In a bar shaker with ice, mix:

1 oz "Good Morning Glory" Grog  
1 oz Buttershots Schnapps  
1 oz Malibu Rum  
1 oz of Half & Half

Shake vigorously, strain and serve in a martini glass.

## Red Tide



1 oz Good Morning Glory Grog  
3 large ripe strawberries  
2 oz frozen sweetened sliced strawberries

Combine ingredients in a blender and add ice gradually until there's a nice consistency. Serve in a short martini glass and garnish with a strawberry.

## Scarlet Sunrise



1 oz Good Morning Glory Grog  
1/2 oz Grenadine  
4 oz pineapple juice

In a 12 oz cocktail glass pour grenadine in the bottom then fill with ice & add Good Morning Glory Grog & Pineapple Juice.

## Chocolate Grog Martini



1 oz Good Morning Glory Grog  
1 oz Godiva Chocolate Liqueur  
1 oz Dark Crème de Cocoa  
2 1/2 oz Half & Half cream

Spiral thickened chocolate sauce on the inside of the Martini glass. In a bar shaker add ice, alcohols and shake vigorously. Strain and serve in a Martini glass.



## Blackbeard's Tea



1 oz Good Morning Glory Grog  
1 oz Amaretto  
3 or 4 oz Soda Water  
Juice of 1 lemon wedge

Serve in an ice filled 12 oz cocktail glass. Garnish with a lemon slice.

## Good Morning Glory Coffee



1 oz Good Morning Glory Grog  
1 oz Buttershots Schnapps  
4 oz hot coffee

Serve in a coffee mug garnished with whipped cream

## Golden Rivet



1 oz Good Morning Glory Grog  
1/2 oz Buttershots Schnapps  
4 oz 7-Up

Serve in an ice filled 12 oz cocktail glass. Garnish & enjoy

## Groggy Pucker



1 oz Good Morning Glory Grog  
1 oz Dekuyper Strawberry Pucker  
2 oz Orange Juice  
3 oz 7up  
1/2 oz Simple Syrup

Serve in an ice filled 12 oz cocktail glass.

## Pineapple Plunder



In a glass with ice, add:  
1 oz Good Morning Glory Grog  
1 oz Malibu Rum  
1/2 oz Pina Colada Mix  
4 oz Pineapple Juice

This cocktail is delicious! It can also served by the pitcher it's the perfect party drink.

## Dutch Harbor Iced Tea



1 oz Dog Watch premium Vodka  
1/2 oz Good Morning Glory Grog  
1/2 oz Dutch Harbor Breeze Grog  
Juice of 4 lime wedges  
Juice of 2 lemon wedges  
Splash of sweet and sour  
Splash of Pepsi

Served in a 16 oz ice filled cocktail glass.

## Stormy Waters



1 oz of Good Morning Glory Grog  
4 oz of Sweet and Sour  
Splash of soda water  
Splash of Cranberry juice  
Splash of Blue Curacao

Serve in an ice filled 16oz pint glass

## Grog Covered Virgin



1/2 oz Good Morning Glory Grog  
1/2 oz Maraschino Cherry Syrup  
1/2 oz Dark Crème de Cocoa

In a 2 oz shot glass, layer Cherry Syrup on the bottom, Dark Crème De Cocoa in the middle and Good Morning Glory Grog on the top.

## Fast & Loose



1 oz Good Morning Glory Grog  
1/4 oz Grenadine  
2 oz Pineapple Juice  
1 oz Orange Juice  
1 oz Kerns Peach Nectar  
Club Soda

Combine ingredients in an ice filled Collins glass, garnish & enjoy!

## Dutch Harbor Breeze Coffee



1 oz Dutch Harbor Breeze Grog  
1 oz heavy cream  
1 1/2 tsp raw sugar  
4 oz hot coffee

Garnish with whipped cream. This recipe is also excellent with Good Morning Glory Grog.

## Bilge Rat



1 oz Good Morning Glory Grog  
1 oz Bailey's Irish Cream  
3 or 4 oz Half & Half cream  
Splash of Coke

Serve in an ice filled 12 oz cocktail glass.

## Lap Dance



1 oz Good Morning Glory Grog  
1/2 oz RumChata  
1/2 oz Peach Schnapps  
4 oz Pineapple juice

Combine ingredients in an ice filled cocktail shaker & shake rigorously pour into an ice filled cocktail glass. Garnish with a chunk of pineapple or a dollar bill!



## FM Punch



3 cups Good Morning Glory Grog  
1 1/2 cups Dutch Harbor Breeze Grog  
3/4 cup Benedictine  
3 cups Riesling Wine  
4 1/2 cups Pulp-Free Orange Juice  
3/4 cup Lemon Juice  
4 1/2 cups Dark Iced Tea  
3/4 cup Simple Syrup  
Make a dark brewed iced tea & cool.  
Both the Orange Juice & Lemon Juice should be strained to remove pulp.  
Combine all the recipe ingredients.

Serve in a pitcher or punch bowl with plain or dark iced tea ice cubes on the side OR with a block of frozen dark iced tea in the punch. The recipe makes approximately (27) 5 1/2 oz servings.

Single cocktail break down...

1 oz Good Morning Glory Grog  
1/2 oz Dutch Harbor Breeze Grog  
1/4 oz Benedictine  
1 oz Riesling Wine  
1 1/2 oz Pulp Free Orange Juice  
1/4 oz Lemon Juice  
1 1/2 oz Dark Iced Tea  
1/4 oz Simple Syrup

Serve in a garnished ice filled 12 oz cocktail glass

## Hot Buttered Grog



### *Hot Buttered Grog*

3 or 4 Tbsp Buttered batter/mix  
1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog  
5 oz Hot water  
Serve in a coffee mug and garnish as desired. This is an excellent winter warmer!

### *Hot Buttered Grog Batter/Mix*

2 cups Vanilla Ice Cream, softened  
1 cup Butter, softened  
1 cup Powdered Sugar  
1/2 cup Brown Sugar  
1 teaspoon Cinnamon  
1/2 tsp Nutmeg

Set out the vanilla ice cream & butter in separate bowls setting them aside until they are softened for smoother mixing consistency. Once your ice cream and butter are pliable combine them together along with the rest of the ingredients. Using a mixer blend until batter is smooth. The batter will be stored in the freezer, to be scooped for use as needed.

## Fire-Watch Bloody Mary



1 oz Fire-Watch infused vodka (recipe below)  
4 oz Clamato Juice  
Serve in an ice filled 12 oz cocktail glass. Garnish as desired.



### *Fire-Watch Infused Vodka recipe*

1 750 ml bottle of Dog Watch Vodka  
1 whole Mezzetta Peperoncini  
1 whole Mezzetta Hot Chili Pepper  
2 large Jalapeno Stuffed Green Olives, Garlic Lady brand [www.GarlicLady.com](http://www.GarlicLady.com)  
Insert the Mezzetta brand Peperoncini & Hot Chili Pepper into the bottle of Dog Watch Vodka. Due to the size of the Jalapeno Stuffed Green Olives cut them in half & insert them in into the bottle. Allow the vodka infuse with the ingredients for a week. The infused vodka can be served on the rocks or in a Bloody Mary.

## Buccaneers Blend



1/2 oz Good Morning Glory Grog  
1/2 oz Kahlua  
1/2 oz Malibu  
1/2 oz Half & Half Cream  
Chocolate Syrup

Blend all ingredients with ice until a smooth consistency. Squeeze a small bit of thickened chocolate sauce in the bottom of a martini glass, add blended mixture and garnish the top with thickened chocolate sauce & garnish.

## Gold Rush Hot Chocolate



1 oz Good Morning Glory Grog  
1 oz White Chocolate Chips  
1 oz Heavy Cream or Half & Half Cream  
4 oz Hot Coffee

Place white chocolate chips & cream in a coffee mug. Microwave for about 45 seconds; when stirred the mixture should have a smooth syrup consistency. Top off with hot coffee and Good Morning Glory Grog, stir & serve. Garnished with frothed milk or whipped cream.

## Road Apple



1 package of hot spiced cider  
1 oz Dutch Harbor Breeze Grog or Good Morning Glory Grog  
1/2 oz Butter-Shots Schnapps

Follow instructions on the package to make 6-8 oz of hot spiced cider in a mug. Combine hot spiced cider with Butter Shots Schnapps and a shot of either Dutch Harbor Breeze Grog or Good Morning Glory Grog. Garnish with Aplet & Cotlets, sliced apple or a cinnamon stick or a thin sliced orange!

## Dark n' Groggy



1 oz Dutch Harbor Breeze Grog  
4 oz Ginger Beer

Garnish with a lime wedge and served in a 12 oz ice filled cocktail glass



## Yellow-Belly Bloody Mary



Makes about 3 servings.

*This is made spicy, so measure your Worcestershire, chili sauce and horseradish to taste.*

- 3 oz Dog Watch Vodka
- 1-1/2 pounds ripe yellow tomatoes
- 5 Tbsp. freshly squeezed lemon juice
- 2 tsp. Worcestershire sauce
- 20 dashes Sriracha chili sauce or your preferred hot sauce
- 2 to 2-1/2 tsp. finely grated, peeled fresh Horseradish
- 1/8 tsp. celery seed
- 3/4 tsp. coarse salt
- 1/4 tsp. freshly ground pepper

Puree yellow tomatoes, lemon juice, Worcestershire sauce, chili sauce, horseradish, celery seed, salt and pepper in a blender. Filter through a sieve if desired.

To serve, fill 3 large glasses with ice.

Measure and pour vodka, one ounce and splash per glass. Fill glass with tomato mix, stir and serve with garnish.

## Grog Olada



### Grog Olada on the Rocks

- 2 oz Good Morning Glory Grog
- 2 oz Coco Real Coconut Cream
- 8 oz Pineapple juice

Combine all ingredients in a cocktail shaker filled with ice, shake vigorously & serve in a Collins glass.

### Grog Olada Blended

- 2 oz Good Morning Glory Grog
- 4 oz Pina Colada Mix
- Ice

Blend ingredients with ice until smooth  
Serve in a 16 oz Goblet and garnished.  
For a richer cocktail, blend in a 1/2 oz heavy cream and diced pineapple

## Strumpet



- 8 Large blueberries
- 1 oz Good Morning Glory Grog
- 1/2 oz Chambord
- 5 oz 7up

In a cocktail shaker add blueberries, using a muddle stick or wooden spoon press to release all the juices. To the muddled berries add Good Morning Glory Grog & Chambord, fill the shaker with ice and shake vigorously. Double strain; use the shaker strainer and also pour through a mesh strainer into a 12 oz ice filled cocktail glass. Top off cocktail with 7up. Garnish as desired and enjoy!

## Cannonball Shots



In a bomber cup fill the center section of the cup with 1 oz Good Morning Glory Grog.

In the outer section of the cup pour a couple ounces of one of the following; Mike's Hard Limeade, Mike's Hard Cranberry, Henry Weinhard's Orange Cream Soda, Root Beer, Red Bull products or Coke.

Other Suggestions: Dutch Harbor Breeze Grog in the center section. In the outer section pour a couple of ounces either Red Bull products or Coke

## Muddled Parley



1 oz Good Morning Glory Grog  
4 pitted fresh cherries  
2 Lime wedges  
1 oz simple syrup  
3 or 4 oz 7up or Club Soda.

In a cocktail shaker add simple syrup & cherries pressing with a wooden muddler or wooden spoon to release the juices. Add the lime wedges & muddle to release the juice. Add the Good Morning Glory Grog & ice. Shake vigorously and strain mixture over an ice filled cocktail glass and top off with 7up or Club Soda.

## Flaming Dutch Oven



1.5oz Dutch Harbor Breeze Grog  
1oz fresh lime juice  
1oz fresh pineapple juice  
1oz Falernum  
.5oz honey syrup  
3 dashes angostura bitters  
3 dashes of cinnamon

Shake over ice and strain into a Pineapple that has been cored and frozen. Fill with crushed ice and garnish with half of a juice lime. Fill the half lime with over-proof (151 proof) rum. Ignite. Finish with a cocktail umbrella and a straw.

The cocktail should only be consumed after the flame goes out.



## Caramel Buzz & Caramel Cream



### Caramel Buzz

1 oz Good Morning Glory Grog or Dutch Harbor Breeze  
1 oz Hershey's Caramel Syrup  
5 oz hot coffee  
1 oz heavy cream

Served in a coffee mug. Garnish with whipped cream or frothed milk

### Caramel Cream

1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog.  
2 – 3 tablespoons of Hershey's Caramel Syrup  
5 oz hot milk

Served in a coffee mug & garnished.

## Mandarin Breeze



1 oz Good Morning Glory Grog  
1/2 oz Aperol (an orange, mandarin orange, herbal, floral flavored liqueur)  
1/2 oz lime juice  
1 oz simple syrup  
3 or 4 oz Club Soda  
Serve in a 12 oz glass filled with ice.

### Another way to enjoy this cocktail:

In a shaker add either 2 ripe strawberries or 3 pitted ripe cherries. Use a muddle stick or wood spoon to completely mash the strawberries or cherries to release all the juices. To the muddled fruit add Good Morning Glory Grog, Aperol, lime juice & simple syrup, fill the shaker with ice and shake vigorously. Double strain; you will use the shaker strainer and also pour through a mesh strainer into an ice filled 12 oz cocktail glass. Top off with club soda & garnish.

## Grog Nog



1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog.  
6 oz hot Egg Nog

In a coffee mug add hot Egg Nog and Grog. Garnish as desired.

### Batter Style Grog Nog

1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog  
4 tablespoons of Nog batter (*see recipe below*)  
5 oz hot water

In a mug add hot water, Nog batter, and Grog. Garnish as desired.

### Nog Batter

4 oz Butter, softened  
1 cup vanilla Ice Cream, softened  
1 cup Egg Nog  
3/4 cup Brown Sugar  
3/4 Powdered Sugar  
1 teaspoon Vanilla Extract  
1 teaspoon Rum Extract  
1/2 teaspoon Nutmeg  
1/2 teaspoon Cinnamon

Combine softened ice cream and butter with the rest of the ingredients & blend with a mixer until the batter is smooth. Store the batter in the freezer.

# Red Bull Edition Cocktails: Silver (Lime), Red (Cranberry), & Blue (Blueberry)



## SILVER EDITION GROG COCKTAILS:

### “SMG” (Silver Morning Glory)

1 oz Good Morning Glory Grog,  
3 oz Red Bull Silver Edition  
Serve in an ice filled garnished cocktail glass.

### “Linebacker”

1 oz Dutch Harbor Breeze Grog  
3 oz Red Bull Silver Edition  
Serve in an ice filled garnished cocktail glass.

## RED EDITION GROG COCKTAILS:

### “Swayze”

1 oz Good Morning Glory Grog  
3 oz Red Bull Red Edition  
Serve in an ice filled garnished cocktail glass.

### “Rocket Launcher”

1 oz Dutch Harbor Breeze Grog  
3 oz Red Bull Red Edition  
Serve in an ice filled garnished cocktail glass.

## BLUE EDITION GROG COCKTAILS:

### “Blueberry Muffin”

1 oz Good Morning Glory Grog  
3 oz Red Bull Blue Edition  
Serve in an ice filled garnished cocktail glass.

### “Payload”

1 oz Dutch Harbor Breeze Grog  
3 oz Red Bull Blue Edition  
Serve in an ice filled garnished cocktail glass.

*Ricochet is a tasty cocktail that'll have you kicking back barefoot & enjoying the sun... a party cocktail that could be served by the pitcher!*



## Ricochet

1 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog  
½ oz Peach Schnapps  
1 oz OJ  
1 oz Cranberry  
2 oz Kern's Peach Nectar  
Serve in a garnished ice filled cocktail glass.

## Ricochet by the ½ gal party pitcher

11 oz Good Morning Glory Grog or Dutch Harbor Breeze Grog  
5 ½ oz Peach Schnapps  
11 oz OJ  
11 oz Cranberry  
22 oz Kern's Peach Nectar

Combine cocktail ingredients in a 1/2 gallon pitcher. Add ice to the cocktail glass rather than the pitcher; so the ingredients won't get watered down during the festivities.





Cascade Ice Cocktail Mixers are a fast tasty way to make refreshing cocktails [www.cascadeicewater.com/index.html](http://www.cascadeicewater.com/index.html)

### Grogito

- 1 oz Good Morning Glory Grog
- 4 oz Cascade Ice Mojito Cocktail Mixer
- 6 mint leaves for additional flavor
- Squeezed juice from 2-3 lime wedges

Serve in an ice filled Highball or Collins cocktail glass & garnished as desired. The guys also substituted a bit of Dutch Harbor Breeze Grog in place of the Good Morning Glory & enjoy it.

### Cascade Ice Cosmo

- 1 oz your choice of:
  - Good Morning Glory Grog or Dog Watch Vodka
- 4 oz Cascade Ice Cosmopolitan Cocktail Mixer
- Squeezed juice from an orange wedge
- Squeezed juice from a lime wedge

Serve in a 12 oz ice filled cocktail glass & garnish as desired. As this is a carbonated cocktail it can be served in an ice filled cocktail glass or an ice filled martini glass.

### Cascade Ice Lemon Drop

- Serve in a 12 oz cocktail glass filled with ice & combine with:
  - 1 oz Good Morning Glory Grog or 1 oz Dog Watch Vodka
  - 4 oz Cascade Ice Lemon Drop Cocktail Mixer
  - Squeezed the juice from 2 lemon wedges.
  - Garnish as desired

As this is a carbonated cocktail it can be served in an ice filled cocktail glass or an ice filled martini glass.

### Other Ideas & Helpful Hints



Baking recipes that suggest using rum or bourbon you will find that Good Morning Glory Grog is an excellent substitute. Dutch Harbor Breeze Grog is also wonderful to bake with as it adds a nice cinnamon flavor.

New cocktail ideas can be found on the [Grog Wench Libations Facebook page](#) and also at the distillery website [www.GrogMe.com](http://www.GrogMe.com) Check back occasionally for cocktail updates.

Thank you for purchasing our distillery products!

\* Avast Me Hearties ☠ Drink Responsibly ☠ Drive Responsibly \*

# Ye Ol' Grog Distillery

35855 Industrial Way, Unit C  
St Helens, OR 97051  
(503)366-4001  
[www.GrogMe.com](http://www.GrogMe.com)  
[www.facebook.com/GrogWenchLibations](http://www.facebook.com/GrogWenchLibations)

Grog it's not just for drinking!

## BREEZY GROG BALLS

Vegetable oil or cooking spray  
3/4 cup (1 1/2 sticks) unsalted butter, cut into pieces  
6 ounces semi-sweet chocolate; finely chopped  
3 large eggs  
1/2 cup packed light-brown sugar  
1 teaspoon pure vanilla extract  
1/2 teaspoon salt  
3/4 cup all-purpose flour  
6 tablespoons Dutch Harbor Breeze Grog (or more depending on your taste)  
Raw Sugar for coating the cookie

Preheat the oven to 350 degrees. You will need a 12" x 17" cookie sheet (one that has a rim or lip around the edge for containing the batter). Coat the cookie sheet with cooking spray or wipe a light coat of vegetable oil and set aside for later use.

Melt butter and chocolate in a small heat proof bowl set "over" a pan of simmering water, stir occasionally until mixture is melted & the set aside.

Whisk together eggs, brown sugar, vanilla & salt in a large bowl. Stir in chocolate mixture and fold in flour. Pour batter into the prepared cookie sheet. Spread evenly with a rubber spatula. Bake about 10 minutes or so; to check doneness stick a toothpick in the center if it comes out clean it's done. Note: you want the brownie done, but not over baked so it will combine will in the next mixing step. Let cool completely on a wire cooling rack.



Break up the brownie into small pieces, transfer to a Stand Mixer mixing bowl. Using a paddle attachment turn the mixer on low speed, pour in Dutch Harbor Breeze Grog mixing until the crumbs "just start" to come together to form a ball.

Shape into 1" balls and roll in powdered sugar. Transfer to a baking sheet, refrigerate uncovered until cold about 2 hours and once firm then they should can be stored in a covered container in the refrigerator. Serve chilled or at room temperature.

## MORNING GROG BALLS

4 cups ground vanilla wafers  
1 cup ground pecans  
1 cup powdered sugar  
1/4 cup white Karo syrup  
3/4 cup Good Morning Glory Grog  
Powdered sugar to coat cookie

Mix all ingredients together and shape in small balls, the size of a large cherry, and then roll in powdered sugar. Store the cookies in a covered container in the refrigerator. Depending on size of the cookie this recipe makes "about" 40 cookies

## GLORY GROG BALLS

1 cup semisweet chocolate chips  
1/2 cup sugar  
3 tablespoons corn syrup  
1/2 cup Good Morning Glory Grog  
2 1/2 cups crushed vanilla wafers  
1 cup chopped walnuts  
1/3 cup powdered sugar (if you want)

Melt chocolate chips gently in the micro wave on in a double boiler. Be very careful not to burn the chocolate or get it too hot. Stir every 20 seconds or so, if using the micro wave.

Stir in sugar and corn syrup. Blend in Grog. Add crushed vanilla wafers and chopped nuts. Mix until evenly distributed. Cool until set (almost firm).

Roll the mixture into bite size balls. Roll the balls in powdered sugar & store in an air tight container. For flavors to meld together let the cookies set for a day before serving.



# Ye Ol' Grog Distillery

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Savor the Grog!



## CANNONBALLS

5 ounces white chocolate Bakers baking squares  
1/2 cup sugar  
3 tablespoons corn syrup  
1/2 cup "Good Morning Glory Grog" (or more depending on your taste)  
2 1/2 cups crushed vanilla wafers  
1 cup chopped pecans  
Coat with drizzled or piped chocolate, Nesquik powdered chocolate, raw or powdered sugar.

Chop the white chocolate Bakers baking squares in to smaller pieces then melt gently in the microwave, double boiler or a bowl placed over a small pan of simmering water. Be very careful not to burn the chocolate or get it to hot.

Stir in sugar and corn syrup. Blend in Grog. Add crushed vanilla wafers and chopped nuts. Mix until evenly distributed. Cool

dough until just firm enough to hold shape when rolled.

Roll the mixture into bite size balls. Coat the ball with your choice of ingredient. Transfer to a baking sheet, refrigerate uncovered until cold about 2 hours and once firm then they should can be stored in a covered container in the refrigerator.

Allow the flavors to meld a day before serving.

TIPS: Rather than using white chocolate chips it's best to use white Bakers chocolate squares due to the nicer consistency when melted & because it stays fluid long enough to pipe on all the cookies. Once refrigerated the piped chocolate will firm up again.

## PLUNDERBALLS

4 cups ground vanilla wafers (the equivalent of 16 oz)  
1 cup dried Cherries diced  
1 cup powdered sugar  
1/4 cup white Karo syrup  
3/4 cup "Good Morning Glory Grog"  
You will also needed additional powdered sugar for coating cookie

Mix all ingredients together and shape in small balls, the size of a large cherry, and then roll in powdered sugar. Store the cookies in a covered container in the refrigerator & served chilled.

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## Grog Inspired Savory Desserts!

### GROG BREAD PUDDING WITH BUTTERSCOTCH GROG SAUCE

#### GROG BREAD PUDDING

6 cups cinnamon raisin bread, with crusts removed and also the bread cut or torn into 1/2" squares.

6 cups French bread, with crusts removed and also the bread cut or torn into 1/2" squares.

1/2 cup (1 stick) butter, melted

2 tablespoons plus an additional 1 1/2 cups sugar

5 eggs

3 3/4 cups heavy cream

1/2 cup Good Morning Glory Grog

1 1/2 teaspoons vanilla extract

Optional: 1 large Granny smith apple, peeled, cored and cut into 1/2" cubes

Optional 1 cup chopped pecans or walnuts



For Grog Bread Pudding: Slice the crust off the outside of the French bread & cinnamon bread. Cut or tear the bread into 1/2" or so size pieces & set aside in a large bowl. Combine the melted butter & 2 tablespoons of sugar together. Toss the bread & butter mixture together and set aside. In a separate bowl add eggs and remaining 1 1/2 cups sugar, using an electric mixer beat the egg/sugar mixture until light and fluffy, about 3 minutes. Add cream and beat to blend. Add the egg mixture to the bread (and also the "optional" nuts & apple can be added at this time) toss to coat well. Place the mixture in a 13x9x2" glass or ceramic baking dish; spread the mixture in an even layer in the baking dish. Cover with plastic wrap and chill overnight; this process is so the bread will completely soak up the egg mixture. The next day you will remove the dish from the refrigerator (& also remove the plastic wrap) allowing the dish to come to room temperature before placing it in the oven; this step is important as placing a cold dish placed in a hot oven will cause it to crack & break even if it's a Pyrex dish. Once the dish was ready I placed the dish in the oven on a middle rack and then I turned the oven on setting the temperature to 325 degrees; I did not preheat the oven as the dish still felt cool even after a couple of hours of setting out at room temperature. Your bread pudding should bake at 325 degrees and cooking time is between 1 hr 15 min up to 1 hr 30 min. Test for doneness by inserting a knife in the center, when the knife blade comes out clean your bread pudding is done. The bread pudding & sauce should both be served warm and it's also delicious with vanilla ice cream served on the side.

#### BUTTERSCOTCH GROG SAUCE

1 cup packed dark brown sugar

1/2 cup corn syrup

4 tablespoons butter

1 cup heavy cream

6 tablespoons Good Morning Glory Grog (or substitute 4 tablespoons Dutch Harbor Breeze Grog)

For the Butterscotch Grog Sauce: In a medium saucepan add brown sugar, corn syrup and butter, place over medium heat, whisk to dissolve the sugar; boil/simmer whisking until the brown sugar has dissolved and the mixture is a "syrup consistency". Remove from heat; add in the heavy cream & Grog, whisking until smooth. The sauce should be served warm or room temperature. This is a very rich sweet sauce so you'll probably only need a "light drizzle" of sauce on the individual servings. The sauce can be made several days ahead of time. Let cool, covered & chill. Allow the sauce to come to room temperature (or re-warm) before serving. Preparing the sauce a day or two ahead of time allows the ingredients to meld together giving it a nice consistency & flavor. This sauce is also delicious on ice cream or other desserts.



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Brigantine bars are easy no-bake bars that are filled with boozy goodness... they're addictive!

## BRIGANTINE BARS

2 ½ cups graham cracker crumbs  
2 cup confectioners' sugar  
1 cup melted butter  
1 cup peanut butter  
½ cup + 2 tablespoons of either Good Morning Glory Grog or Dutch Harbor Breeze Grog  
1 ½ cup of your choice of milk chocolate chips, white chocolate chips or butterscotch chips  
4 tablespoons peanut butter

In a mixing bowl combine graham cracker crumbs & confectioners' sugar, melted butter, peanut butter and Grog; mix until smooth. Spread & press the mixture evenly in an ungreased 9" x 13" baking dish.

Combine chips & 4 tablespoons peanut butter in a saucepan using low heat stir ingredients just until melted & smooth. Immediately remove from heat, pour over base mixture in the baking dish & spread evenly.

Chill in refrigerator for at least an hour before cutting into squares; lightly score through the chocolate a few times before cutting through the bars. Store the left over bars in a covered container in the refrigerator... that is if there are any of these babies left.... they're addictive!

Notes: When melting chips avoid both overcooking and liquids as both will cause unusable texture.



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## Grog Inspired Savory Desserts!

Jonesing for some chocolate & Grog... get your fix with this recipe! Serve as a dessert or even as a pudding shot... pick your poison!

### CHOCOLATE JONES

1 small package of Instant Chocolate Pudding: 4 ½ cup serving size box.

1/2 cup Milk

4 oz Extra Creamy Cool Whip softened

1/2 cup Good Morning Glory Grog (or substitute 1/3 cup Dutch Harbor Breeze Grog)

1/3 cup Baileys Irish Cream

In a mixing bowl combine pudding mix, milk & softened Extra Creamy Cool Whip beat using a mixer for a 3 or 4 minutes. Add Baileys Irish Cream and your choice of either Good Morning Glory Grog or Dutch Harbor Breeze Grog blending 3 or 4 minutes until velvety smooth. Pipe into small desert cups or Jello shot cups. Cover & refrigerate to firm until ready to serve.

The mixture makes approximately four ½ cup desserts or a total of 16 ounces for shot cups.

Notes: Disposable Jello shot cups have lids for easy stacking of filled cups. There's also the option of serving the Pudding shots frozen & served with craft store wood ice cream spoons. If you don't have a piping bag you can place the pudding into a Ziploc bag, seal & snip a corner for a home made piping bag.

