

# + THE ORIGINAL IRISH SPIRIT +



Before there was Irish whiskey, there was poitín. Earliest records from 584 make it the first drink ever to be distilled. Glendalough is a hand-crafted homage to the original and ancient art

of poitín making. Hand-crafted in small batches and smooth from oak aging, it's a drink that's as complex in its taste as its history. A drink truly captures the original Irish spirit.

## The oldest drink in the world is back in the mix.

The great thing about a carefully crafted, full flavoured poitín is that it's perfect for mixing. Not only does it add a depth that many other clear spirits could never do, it gives us something inherently Irish to base a whole new range of cocktails on. Here's a few we like, which we're making tonight. There are many more on our site and facebook page if you want some more ideas.

### POITÍN

70ml Poitín  
5ml Extra Dry Vermouth

Fill a mixing glass full of ice cubes. Add the vermouth with a stirring spoon. Stir for 15 to 20 seconds to coat the ice with vermouth. Add the Glendalough Poitín. Strain into chilled martini glass and serve with green olives.

### CUCUMBER POITÍN

50ml Poitín  
20ml Fresh lime juice  
15ml Cucumber syrup

Add all the ingredients into a Boston glass and fill with ice cubes. Shake and double strain into a chilled martini glass. Garnish with a strip of cucumber rind.

### APPLE BASTARD

50ml Poitín  
1/3 Apple (muddled)  
25ml Fresh lime juice  
15ml Simple syrup

Muddle the apple in the bottom of a mixing glass. Add the Glendalough Poitín, lime juice and simple syrup. Shake well. Serve in a chilled martini glass with a sprinkle of cracked black pepper.

### BLUEBERRY JULEP

50ml Poitín  
8-10 Mint leaves  
7-8 Blueberries  
25ml Lime juice  
15ml Simple syrup

Muddle mint and blueberries. Add Glendalough Poitín, lime juice and simple syrup. Shake well with ice. Double strain into a rocks glass with crushed ice. Garnish with blueberry and mint.

### POITIN MULE

Tall glass of ice  
50ml Poitín  
25ml Fresh lime juice  
Ginger beer

This cocktail is built in the glass. A chilled glass is a good start, plenty of ice is the next step. Then pour the poitín and lime juice over it. Top it up with ginger beer and serve.