



**WHEATLEY**

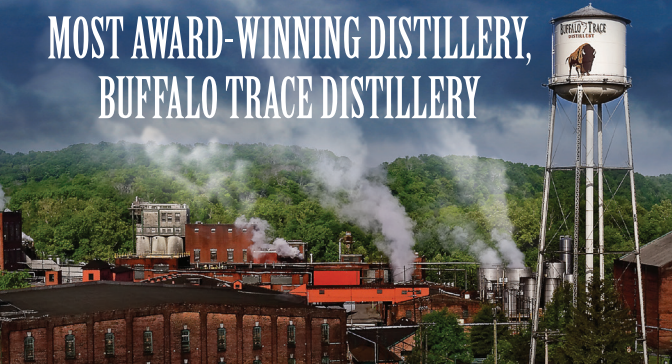
**•VODKA•**

**CRAFT DISTILLED**

**POCKET GUIDE**

**COCKTAILS**

# VODKA FROM THE WORLD'S MOST AWARD-WINNING DISTILLERY, BUFFALO TRACE DISTILLERY



## 200 YEARS OF DISTILLING EXPERIENCE

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When you set out to craft a vodka from scratch, 200 years of distilling experience comes in handy. Harlen Wheatley is the Master Distiller at Buffalo Trace Distillery, the world's oldest continually-operated distillery—and the most decorated. It all comes down to a vodka that's deliberately crafted using centuries of spirit-making knowledge.

*"We're in the spirits business. We have the people, we have the equipment and we have the history of distilling. We've put everything we know about distilling bourbon into this vodka."*

*Harlen Wheatley*  
Master Distiller



## MASTER DISTILLER HARLEN WHEATLEY

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Harlen earned degrees in chemistry and chemical engineering before joining the Buffalo Trace Distillery team as Distillery Supervisor in 1995.

There, he learned the nuances and artistry of making great spirits from Master Distillers Gary Gayheart and Elmer T. Lee.

In 2005, Harlen became the sixth Master Distiller of Buffalo Trace since the Civil War.

Harlen has carried on the passion and traditions of crafting the great whiskey that Buffalo Trace was founded on.

Under Harlen's leadership, Buffalo Trace has won more awards than any other distillery in the world.

**SINCE HARLEN WAS NAMED THE MASTER DISTILLER IN 2005, BUFFALO TRACE DISTILLERY HAS WON:**

**2017  
DISTILLERY OF THE YEAR**  
Drammie Awards

**2015  
WHISKEY DISTILLERY  
OF THE YEAR**  
Icons of Whisky America

**2014  
DISTILLER OF THE YEAR**  
International Wine & Spirits  
Competition

**2014  
BEST AMERICAN  
BOURBON WHISKEY**  
World Whiskies Awards



## MATTHEW WESOLIK

Clever Rabbit, Chicago, IL

*“It’s not intimidating, it’s not overpowering, it’s just well rounded. I think with the wheat in the vodka it just softens it, but doesn’t lose the quality or strength of the liquor. I’ve had it in every vodka cocktail since we’ve opened.”*

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# CHEAP SUNGLASSES

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## INGREDIENTS

- 1.5 oz. Wheatley Vodka
- .5 oz. Chareau Aloe
- .5 oz. Fresh Lemon Juice
- .5 oz. Simple Syrup
- 1 oz. Cantaloupe Juice

## DIRECTIONS

- Shake all ingredients.
- Strain into a Collins glass.
- Add ice.
- Top with soda.
- Garnish with 2 pieces of cantaloupe and 1 sprig mint.



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# WALTZING BACK

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## INGREDIENTS

- 1.5 oz. Wheatley Vodka
- .5 oz. Vermouth Routin Blanc
- .25 oz. Bitter Truth Pimento Dram
- .5 oz. Lemon Juice
- 1 oz. Cranberry, Lemongrass Syrup

## DIRECTIONS

- Shake all ingredients.
- Double strain into a coupe or cocktail glass.
- Garnish with expressed orange swath and skewered cranberry.

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*“We’ve had people come back and ask for Wheatley in their cocktails. It really stands out and you get that softness. You get that vanilla. You get that brightness to it. Then you get hit with a little bit of a punch. I think that’s what really differs it from other products.”*

*– Matthew Wesolik*





## GREG GALGANSKI

Proof on Main, Louisville, KY

*“Wheatley provides a really nice base. It’s got nice vanilla notes on it. It actually has some flavor, where most vodkas are distilled to the point where all you can taste is the alcohol.”*

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# THE NEW CALEDONIA

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## INGREDIENTS

- 1.5 oz. Wheatley Vodka
- 1 oz. Lillet Rosé
- .5 oz. Contratto Bianco
- 1 dash Lemon Bitters
- 1 dash Peychaud’s Bitters

## DIRECTIONS

- Combine all ingredients in a mixing glass.
- Add ice and stir.
- Strain into glass over a large ice cube.
- Garnish with an orange twist.



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# ALL YOU CAN WHEAT

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## INGREDIENTS

- 1.5 oz. Wheatley Vodka
- .75 oz. Pineapple  
Lemon Oleo
- .5 oz. Aperol
- .5 oz. Lemon Juice
- Barspoon Passionfruit  
Purée

## DIRECTIONS

- Combine all ingredients.
- Top with sparkling wine.
- Garnish with pineapple fronds and a lemon twist.

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*“Harlen’s done something where you have a vodka that has flavor and can actually stand up in a cocktail and doesn’t get lost amongst other ingredients.”*

– Greg Galganski





## NATALIE MIGLIARINI

BeautifulBooze.com

*"I used Wheatley Vodka in this punch because it is produced at the Buffalo Trace Distillery in Kentucky and anything to do with them always intrigues me."*

# CRAN HOLIDAY PUNCH

## INGREDIENTS

- 1 Bottle Wheatley Vodka
- 2.5 C Cranberry Juice
- 1 C Orange Juice
- .5 C Cinnamon Syrup (Or to Taste)
- 1 Bottle Champagne
- 1 Orange (sliced)
- Cinnamon Sticks
- Cranberries

## DIRECTIONS

- Combine all ingredients in a punch bowl.
- Fill the punch bowl with ice.
- Stir to mix everything together.
- Garnish with orange slices, cinnamon sticks and cranberries.





## TANNER JOHNSON

[instagram.com/TheBarologist](https://www.instagram.com/TheBarologist)

*“Wheatley is a very versatile small batch vodka that can be used in a variety of different ways. It can be drank straight up in a martini or blended perfectly into your favorite cocktail.”*

# QUINCE MD

## INGREDIENTS

- 2 oz. Quince Infused Wheatley Vodka
- 1 oz. White Wine Syrup (Bottle of Sweet White Wine Reduced With Sugar)
- .5 oz. Lemon Juice
- Fresh Muddled Dill
- 1 Egg White

## DIRECTIONS

- Double shake once dry and once with ice.
- Double strain into rocks glass with large cube and garnish with fresh dill.





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# RASPBERRY LEMONADE

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## INGREDIENTS

- 1.25 oz. Wheatley Vodka
- 4 Fresh Raspberries (Muddled)
- 1 oz. Simple Syrup
- .75 oz. Lemon Juice

## DIRECTIONS

- Mix all ingredients.
- Pour into rocks glass with large cube.
- Garnish with three raspberries on a pick.

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Each distillation of Wheatley Vodka achieves a more pure and crisp flavor. At 10 times distilled, this is one of the purest vodkas on the market.





## JASON CURTSINGER

Belle's Cocktail House, Lexington, KY

*"I choose to use Wheatley Vodka in my cocktails because it is the best made vodka on the market today in its price category. As most people know, Buffalo Trace produces the finest bourbons on the planet. They use the same quality ingredients to make this vodka, which is distilled a ridiculous ten times."*

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# THE KHALEESI

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## INGREDIENTS

- 2 oz. Wheatley Vodka
- .75 oz. Cointreau
- .75 oz. Fresh Squeezed Lemon Juice
- 1.5 oz. Fresh Squeezed Blood Orange Juice

## DIRECTIONS

- Combine all ingredients into a shaker, add ice, shake and strain into a chilled martini glass.
- Garnish with an orchid.



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# IT'S ALWAYS SUNNY

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## INGREDIENTS

- 2 oz. Wheatley Vodka
- .75 oz. Fresh Squeezed Orange Juice
- .75 oz. Fresh Squeezed Lemon Juice
- .5 oz. Cocchi Americano
- 2 Dashes Regan's Orange Bitters

## DIRECTIONS

- Combine all ingredients into a shaker, add ice, shake and strain over fresh ice into a large distiller's glass.
- Squeeze oils from orange peel into the drink, rub on the rim of the glass and drop into the drink.

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Wheatley Vodka is a craft distilled, American-made vodka created by Harlen Wheatley, Master Distiller at Buffalo Trace Distillery.



## WHEATLEY CLASSIC

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# WHEATLEY WHITE RUSSIAN

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### INGREDIENTS

- 2 oz. Wheatley Vodka
- 1 oz. Cold Brew Coffee
- 1.5 oz. Buffalo Trace Distillery Bourbon Cream

### DIRECTIONS

- Combine ingredients in an old fashioned glass filled with ice, and stir.

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Crafted in small batches on a one-of-a-kind micro-still designed by Harlen Wheatley.





## MARYANNE CABRERA

@littlepicurean, Los Angeles, CA

*“This vodka spiced punch features a combination of grapefruit juice and warm spices including cinnamon and cloves.”*

# SPICED PUNCH

## INGREDIENTS

- 1 bottle (750 ml) Wheatley Vodka
- 4 1/4 cup (34 oz) fresh squeezed grapefruit juice
- 1/2 cup (4 oz) fresh squeezed lime juice
- 3/4 cup (6 oz) spiced simple syrup
- 1 cup (8 oz) ginger liqueur
- 10 dashes bitters optional

## DIRECTIONS

- In a large pitcher or punch bowl, combine Wheatley Vodka, grapefruit juice, lime juice, spiced simple syrup, ginger liqueur, and bitters. Stir to combine. Cover and keep chilled in the fridge until ready to serve.
- Fill serving glasses with ice. Ladle or pour punch into serving glass. Garnish with lime wedge and cinnamon stick.





## RYAN & ADAM

@HusbandsThatCook, Los Angeles, CA

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# WINTER WONDERFUL

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### INGREDIENTS

- 1 1/2 ounces (45 ml) Wheatley Vodka
- 2 1/2 ounces (75 ml) winter juice blend
- 1 ounce (30 ml) club soda
- cranberries, for garnish
- rosemary, for garnish

### DIRECTIONS

- In a coupe glass, combine the vodka and juice blend.
- Add ice and shake
- Top with club soda and garnish with cranberries and a sprig of rosemary. Serve and enjoy!





## RYAN & ADAM

@HusbandsThatCook, Los Angeles, CA

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# WHITE APPLE SANGRIA

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### INGREDIENTS

- 1 1/2 ounces (45 ml) Wheatley Vodka
- 3 1/2 ounces spiced sangria
- red and green apple slices, for garnish
- cinnamon stick, for garnish

### DIRECTIONS

- In a pitcher, combine the white wine, apple juice, orange juice, brown sugar, grand marnier, allspice, ground cinnamon, and ground cloves.
- Stir or whisk until the spices are dissolved with no clumps remaining. Add the cinnamon sticks, whole cloves, and chopped apples, and stir to combine. Cover and keep refrigerated until ready to serve, Don't forget to add ice.





**MIGUEL BUENCAMINO**

@holycityhandcraft, Charleston, SC

## WHEATLEY BLOODY MARY

### INGREDIENTS

- 2.5 cups Wheatley Vodka
- 32 oz. Tomato Juice
- 3 oz. Clam Juice
- 2 oz. Fresh Lime Juice
- 2 oz. Fresh Lemon Juice
- 3 oz. Pickle Brine
- 1 oz. Worcestershire sauce
- 1 oz. Louisiana Style Hot Sauce
- 1 tbsp of Fresh Cracked Peppercorn
- 1 tbsp of Smoked Sea Salt (Regular is fine)
- 2 tbsp of Prepared Horseradish
- 1 tsp Garlic Powder
- Ice

### FIXIN'S

- Bacon
- Peppered Salami
- Beef Jerky Sticks
- Cheddar Cheese Cubes
- Bay Seasoned Shrimp Cocktail
- Fresh Celery Stalks
- Fresh Lemon Wedges
- Fresh Lime Wedges
- Smoked Salt
- Celery Salt
- Fresh-Cracked Black Pepper
- Chili-Lime Seasoning
- Bay Seasoning
- Hot Sauce(s)
- Assorted pickles





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# WHEATLEY BLOODY MARY

*Cont.*

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## TOOLS

- Shaking Tin
- Jigger
- Barspoon
- Strainer
- Pint Glass
- Paper Straws
- Bamboo Skewers

## DIRECTIONS

- Except for the vodka and horseradish, add all Bloody Mary mix ingredients into a large serving vessel or pitcher.
- Stir all ingredients until well incorporated—this will be your Bloody Mary base.
- For one serving, add 1.5 oz of Wheatley Vodka and 4 oz of your homemade Bloody Mary mix to a shaking tin (if you're like me and want to add a bit more of a kick—add another bar spoon of horseradish and 2 dashes of hot sauce).
- Add ice and shake for 5 seconds until the drink is well incorporated.
- Pour into a pint glass filled with ice—leave some room for the fixin's.
- Have each person customize their own Bloody Mary! Use the bamboo skewers to layer ingredients into the cocktail.





**JOSH SUCHAN**

@ice\_and\_alchemy, Los Angeles, CA

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## WHEATLEY SHANDY

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### INGREDIENTS

- .75 oz lemon juice
- .5 oz honey-ginger syrup\*
- .75 oz grapefruit juice
- .75 oz IPA (or soda water)
- .75 oz water

### HONEY GINGER SYRUP

- To very hot water, add an equal amount of honey, place mixture into a blender with some washed ginger root. The exact amount of ginger will vary depending on how much honey syrup you've made. Blend and taste periodically until your desired ginger "heat" is present. Strain the mixture, store in the refrigerator. Chill before using.

### DIRECTIONS

- The recipe creates one bottled cocktail, so multiply as needed. Batch the multiplied ingredients in a large measuring cup or pitcher and pour into the individual bottles.
- Cap the bottles using crown bottle caps and a capper. Store in the refrigerator Saturday night to be ready to go by Sunday.
- These will stay fresh in the refrigerator for 3 days, and make great low-ABV options for anything from brunch to after-dinner.





*"This is how vodka is supposed to taste."*

*Harlen Wheatley*  
Master Distiller

**WHEATLEYVODKA.COM**

Produced by Buffalo Trace Distillery. Frankfort, KY. 41% ALC/VOL (82 proof)  
866-729-3722. Please enjoy responsibly.