



Welcome to Old Sugar Distillery, and thank you for choosing to purchase locally crafted products. Over the last 8 years, we have released five mainstay spirits and quite a few extra-small batch products. Our spirits have received excellent reviews from professional tasters, and we hope that you enjoy them as well.

Our cocktails are made solely from our own spirits, all of which are made from scratch right here on Main Street.

We advertise a free taste and tour, so please let us know if you'd like a small sample of one of our spirits by itself, or if you'd like us to talk about how the products are made. Sit anywhere you like, but please order and pick up your cocktails from the bar.

Also, keep us in mind for your next event. You may work with a caterer of your choice or bring your own snacks- we supply the drinks. It's an affordable way to throw a world-class party.

Cheers!

Nathan Greenawalt

and the wonderful staff that makes it all possible

## THE MAINSTAYS

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### **Cane & Abe Small-Barrel Rum**

Cane & Abe is an unsweetened golden Rum made from domestic dark brown Sugar. It ages in a blend of new and used heavy-char small American White Oak barrels, making it smooth, rich and flavorful. Named for Old Abe, the legendary bald eagle of Wisconsin lore.

**80 Proof**

### **Queen Jennie Sorghum Whiskey**

Queen Jennie is made from 100% Wisconsin Sorghum and aged in charred midwestern American White Oak barrels. It is fantastically smooth, less sour than a Bourbon and less harsh than a Rye. It recently won an ADI Silver Medal. Named for Madison's own "Queen of the Bootleggers".

**80 Proof**

### **Brandy Station**

Brandy Station is our traditional European-style Brandy made from local Grapes grown just 15 miles south of Madison. It is aged first in medium-toast White Oak barrels and then in used charred Rum barrels, providing hints of Vanilla and Caramel.

**80 Proof**

### **Old Sugar Factory Honey Liqueur**

This lightly sweetened liqueur is distilled from midwestern-grown dark brown Beet Sugar, aged in charred White Oak barrels, and sweetened with pure Wisconsin Honey from Mount Horeb. It is strong and dry for a liqueur, but still smooth and tasty. For maximum flavor it is not finely filtered, but left with some tasty Pollen particles in the bottle. Named for the factory that still stands behind Olbrich Gardens, originally a Beet Sugar factory.

**80 Proof**

### **Americanaki Ouzo**

Americanaki Ouzo has the classic Licorice-like flavor characteristic of Ouzo, Sambuca, Pastis, Anisett, Raki.. the list goes on. Twice distilled and twice infused with Star Anise, this Ouzo is as smooth as they come. It is less pungent than most Ouzos, allowing us to sweeten it less. Opa!

**90 Proof**

## LIMITED RELEASE

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### **Pomeroy Apple Brandies**

Big distilleries don't do crazy projects like this- not one, but FIVE different varieties of Apple Brandy; Cortland, Jonathan, Macoun, McIntosh and a blend. We aged the spirits in new charred Oak barrels giving them an intense, almost Whiskey-like character.

**80 Proof**

### **Grappa!**

Grappa is an unaged Pomace Brandy made from the skins and stems of Grapes. Earthy flavor profile with fruity aromatics. Brandy in its rawest form.

**80 Proof**

### **Marc Brandy**

Marc Brandy is another term for aged Grappa. Smooth, sweet, earthy and flavorful, we drink neat or over a single ice cube.

**80 Proof**

### **Mitchell Concord Liqueur**

Distilled from local Grapes and midwestern Beet Sugar. It's aged in toasted barrels and lightly sweetened with Concord juice.

**70 Proof**

### **Harvest Liqueur**

Cocktail Strength. Wisconsin Sorghum Whiskey, local Apple Cider, Door County Cherry juice, and a touch of Cane Sugar.

**48 Proof**

### **Honey-Ginger Daiquiri**

A premixed cocktail made from local Honey, fresh Ginger, our signature Rum and real Lime. Spicy, refreshing and not too sweet. Shake well with ice and serve up, or just pour over ice and stir. Shelf-stable, no refrigeration needed.

**45 Proof**

### **Sally Wagon Brandy Manhattan**

Sally Wagon features Brandy, homemade Vermouth, Bitters and a hint of Door County Cherry juice. Just pour over ice and enjoy.

**66 Proof**

**Ask us about our Homemade Cocktail Cherries!**

## HOUSE SPECIALTIES

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### **\$6 - HONEY-CAP\***

Similar to a Brazilian Caipirinha, Honey is mixed into the juice of half a Lime. Then more Lime is muddled and Old Sugar Factory Honey Liqueur is added. The drink is topped with Ice and Soda Water- refreshing and delicious. Careful, they go down easy.

### **\$6 - GRINGO\***

A delicious blend of Mexican Horchata (rice milk) and Old Sugar Factory Honey Liqueur. Topped with freshly grated Cinnamon and Nutmeg. Better than a White Russian, and nearly lactose-free.

### **\$6 - CUBA LIBRE**

Cane & Abe Rum, Mexican Coke (sweetened with can sugar) , and Lime

### **\$7 - OLD FASHIONED**

The classic Wisconsin cocktail. Muddled Fruit, Bitters, your choice of Spirit and topped with Mixer.

### **\$7 - DARK AND STORMY\***

Muddled Lime, Rum and Ginger Beer. Classic.

### **\$7 - WHISKEY GINGER**

Muddled Orange, Lime and Bitters with Queen Jennie and Ginger Beer. It'll blow your mind.

### **\$7 - NESSALLA OLD FASHIONED**

Locally-made Raspberry Kombucha, Bitters and Concord Liqueur.

### **\$36 - THE SCHILL**

Served in a vintage shaker with polished metal goblets. Cane & Abe Rum with fresh Lime and Honey. Serves 4-6 people.

\*These drinks are Nathan's favorites

## **STRONG, STIFF AND BOLD**

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### **\$5 - THE STANDARD\***

Cane & Abe Small-Barrel Rum, on the rocks with a Lime wedge. Just like the pirates used to drink- that is, if they had Ice.

### **\$7 - SALLY WAGON BRANDY MANHATTAN\***

Pinot Gris Brandy, homemade Vermouth, Bitters & Door County Cherry juice. Also available by the bottle to take home!

### **\$7 - HARVEST LIQUEUR\***

Sorghum Whiskey, local Apple Cider & Door County Cherry juice, served over Ice. Also available by the bottle to take home!

### **\$7 - MAIN STREET**

Our version of a Sazerac. Queen Jennie Sorghum Whiskey, Peychaud's & Angostura Bitters, Sugar and a dash of Ouzo.

### **\$7 - WHISKEY SOUR**

Queen Jennie Sorghum Whiskey with muddled Lime and Sugar. Garnished with a Cherry, and served over Ice. Simple, packs a punch. No "sour mix".

### **\$7 - HONEY-GINGER DAIQUIRI**

Local Honey, fresh Ginger, Rum and real Lime. A spicy, refreshing cocktail, but not too sweet. On the rocks or shaken and served up. Also available by the bottle to take home!

### **NEAT or ON THE ROCKS**

**\$5** - Rum, Honey Liqueur or Ouzo

**\$6** - Whiskey, Brandy, Grappa, Concord Liqueur

Chilled glassware available on request.

**\$7** - **FLIGHT** of 5 Spirits

### **\$6 - GRANDPA MAMMAS MARTINI**

Choice of Beet Special, Ouzo Grappa or whatever.

Shaken, no vermouth, but we do have olives.

\*These drinks are Nathan's favorites

**HIDDEN CAVE CIDER** - selection may vary

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**\$7 - ROSEMARY & ROSE HIP HARD CIDER**

Smooth, slightly sweet, slightly acidic, refreshingly aromatic and pleasing.

**\$7 - HIBISCUS JUNIPER HARD CIDER**

Delightful and herbacious, with an almost gin-like character balanced by sweet acidity.

**SPECIAL & SEASONAL** - availability may be limited

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**\$7 - HOMEMADE CHERRY SODA**

Rum infused with Door County Cherries & Soda Water. No Sugar added- tart and refreshing.

**\$7 - POMEROY GINGER**

Pomeroy Apple Brandy with Ginger Beer and Cinnamon.

**\$7 - PINOT GRIS WINE**

Quincey, WA. Dry, light-bodied & refreshing.

**NON-ALCOHOLIC**

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**\$4 - NA HONEY-CAP**

**\$2 - HORCHATA**(rice-milk)

**\$2 - BOTTLED SODAS**

**FOOD**

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**\$12 - CURED MEAT AND CHEESE BOARD**

**\$7 - HUMMUS AND PITA CHIPS**

**2/\$1 - ASSORTED PRETZELS AND CHIPS**

<b>BOTTLE PRICES</b>	<b>750ml</b>	<b>375ml</b>	<b>200ml</b>
Rum, Honey Liqueur or Ouzo	\$30	\$20	\$17
Queen Jennie Sorghum Whiskey	\$35	\$20	\$17
Honey-Ginger Daiquiri	\$27		
Limited Release Spirits	\$45	\$25	\$20
Sally Wagon Brandy Manhattan	\$50(1L)	\$25	
Harvest Liqueur	\$40(1L)		
Homemade Cocktail Cherries	\$30(1Qt)	\$12(8oz)	

*6-bottle discount, Save 10%*

*12-bottle discount, Save 17%*

## MERCHANDISE

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T-Shirts and Hats	\$10 - \$5 with any 2-bottle purchase!
Glassware w/ Logo	\$5
Jacob Bromwell Copper Shot Glasses	\$99 - Set of 4
Hooded Sweatshirt	\$45
Bicycle Jerseys	\$80 - Free cocktail if you wear it on Thursdays!
Flasks w/ Logo	\$26
Cocktail Books	\$2 - Free with \$50 purchase

## GIFT BOXES

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**The Desperado**                      **\$5** on top of bottle purchase

- A glass and a bottle in a red and white striped gift tube

**The Junior Family Man**        **\$50** - Brandy extra

- Two 375ml bottles, T-Shirt and two glasses

**The Family Man**                      **\$75** - Brandy/Whiskey extra

- Two 750ml bottles, T-Shirt and two glasses

**The Junior Ladies Man**        **\$100**

- Five 375ml bottles, and two glasses

**The Original Ladies Man**        **\$130**

- Four 750ml bottles, T-Shirt and two glasses

**Flagship Tins**                      **\$50**

- Three 200ml bottles, one each of Queen Jenny, Can & Abe and Old Sugar Factory Honey Liqueur

**Pomeroy Apple Brandy Box**        **\$80**

- Four 200ml bottles, one of each varietal, Macoun, Jonathan, McIntosh and Cortland

**Brandy Box**                      **\$65**

- Small bottles of Sally Wagon, Pomeroy and Brandy Station with a deck of playing cards

## UPCOMING RELEASES

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### **SMASH! Brewery Collaboration Whiskeys**

Old Sugar has collaborated with local breweries to make new whiskeys. All mashes were done by the collaborating brewery. In some cases, we used their beer, and in other cases, they made us a special mash. After fermentation and distillation, we aged the whiskeys in charred oak. Numbers 7 and 9 will be out this spring. The others will be released in November or December.

### **No2 - MobCraft Brewing - Smoked Barley Whiskey**

Cherrywood smoked malt dominates, like a fine scotch.

### **No4 - Ale Asylum - Hopped Whiskey**

Distilled from Ambergeddon. Hop flavor and aroma dominates.

### **No5 - Next Door Brewing - Rye Whiskey**

Though tempered by the aging process, rye makes for a spicy character that sets it apart from softer corn and barley based whiskeys.

### **No7 - Ale Asylum - Barley Whiskey**

Distilled from a Kink Abbey Ale, the hops is subtle. We are excited for this one- We've never tried a whiskey before made from a non-traditional yeast fermentation!

### **No8 - Pearl Street Brewing - Barley Whiskey**

Distilled from their brown ale and a variety of other beers. We look forward to sharing the taste of roasted malts in whiskey form.

### **No9 - Various Breweries**

What do you do with the leftovers? Well around here we distill and age them. This kitchen sink of whiskeys was aged a little extra-long for a robust oak character and a complex flavor.