



GLACIER VODKA

CELEBRATING THE ADVENTUROUS SPIRIT OF ALASKA

ALC./VOL.

40%

PROOF

80

FRONTIER CRAFTED

MADE FROM ALASKAN GRAIN
& GLACIER FRESH WATER

PRODUCED
& BOTTLED
IN
ALASKA

PRODUCED & BOTTLED IN ANCHORAGE, AK

KINCAID LEMONADE

16 OZ

- 1.5 OZ GLACIER VODKA
- 6 OZ HOUSE LEMONADE*
- 3-4 BASIL LEAVES
- 2 CUCUMBER SLICES (1/4" THICK)
- 3-4 BLACKBERRIES (FRESH OR FROZEN)
- 1 LIME WEDGE (1/6 OF A LIME)

SQUEEZE LIME INTO AN ICE FILLED GLASS. IN A SEPARATE GLASS, MUDDLE THE CUCUMBER, BLACKBERRIES & BASIL WITH THE VODKA. ADD TO PREPPED GLASS & STIR IN LEMONADE.

*FOR HOUSE LEMONADE RECIPE SEE BLUEBERRY VODKA RECIPE CARD OR VISIT ANCHORAGEDISTILLERY.COM/RECIPES

ANCHORAGE MULE

16 OZ

- 1.5 OZ GLACIER VODKA
- 6 OZ GINGER BEER
- 1 LIME WEDGE (1/6 OF A LIME)

ADD GLACIER VODKA TO ICE FILLED COPPER MUG. SQUEEZE IN LIME & STIR IN GINGER BEER.

VODKA SODA

12 OZ

- 1.5 OZ MANDARIN ORANGE & VANILLA INFUSED GLACIER VODKA*
- 5-6 OZ CLUB SODA

COMBINE INFUSED VODKA & SODA IN ICE FILLED GLASS.

*ORANGE & VANILLA INFUSION IN A 1QT MASON JAR. COMBINE 1 750 ML BOTTLE OF GLACIER VODKA, 1 VANILLA BEAN (SPLIT) & THE ZEST OF 3 MANDARIN ORANGES (REMOVE WITH A VEGETABLE PEELER, REMOVE ANY WHITE PITH WITH SHARP PAIRING KNIFE)

INFUSE IN A COOL, DARK PLACE FOR 2-3 DAYS, STRAIN.