

UKEG™

ESSENTIAL COCKTAIL HOUR

Specially curated cocktails custom tailored to be prepared and served by the batch in your uKeg 64™.

GROWLER!WERKS™



A GUIDE TO **uKEG** MIXOLOGY

CONTENTS

We created this book to make mixing and serving high-end beverages as easy and enjoyable as drinking them. Follow these tips to ensure your success.

All recipes have been formulated for a uKeg 64™. Expecting a larger crowd? Double the recipe to make a batch fit for a uKeg 128™.

When possible, use cold ingredients to make your batches. This will replicate the chilling process that occurs when individual cocktails are stirred with ice, and ensure your drinks are the right temperature if served immediately.

After adding ingredients to the uKeg, charge the cap with CO₂. Use an 8-gram cartridge for a uKeg 64™ and a 16-gram cartridge for a uKeg 128™. This will ensure you have enough CO₂ to carbonate and dispense for up to two weeks.



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COCKTAILS

The art of mixology meets the convenience of the uKeg. Serving up impressive spirit-based beverages all night is a breeze with these perfectly formulated recipes.

DAVID'S DUBLIN LEMONADE

CRAFTED BY THRILLST

Is there anything better than an ice-cold lemonade on a hot, lazy afternoon? Probably not. But they don't see a lot of heat waves in Ireland, so adding a little whiskey to this summer standby ensures you'll always be feeling the warmth.

- 14.5 oz Irish whiskey
- 29 oz lemonade
- 20 oz soda water
- Several lemon slices

1. Pour whiskey, lemonade and soda water into a uKeg 64™ & stir.
2. Charge the cap with CO2.
3. Grab your glass. Fill with ice.
4. Pour. Garnish with a lemon slice.

BUFALA NEGRA

CRAFTED BY FOOD AND WINE

Think of this as a whiskey/ginger, Italian style. Bourbon and ginger ale paired with fresh basil and balsamic vinegar have this modern cocktail hitting on all flavor fronts-- herbal, tangy, spicy and sweet.

- Basil leaves
- 2 oz aged balsamic vinegar
- 7 oz simple syrup
- 22 oz bourbon
- 22 oz chilled ginger ale
- 10 oz cold water

1. Pour vinegar, simple syrup, bourbon, ginger ale and water into a uKeg 64™ & stir.
2. Fill uKeg Infuser™ with basil leaves, then put the infuser cap on. Attach infuser to cartridge sleeve, and place cap on uKeg.
3. Charge the cap with CO2.
4. Let it infuse for 12 hours.
5. Grab your glass. Fill with ice.
6. Pour. Garnish with a basil leaf.

AMAZONIAN EVE

CRAFTED BY GROWLERWERKS

You can't go wrong with a classic vodka and orange juice, but adding Campari to balance the sweetness and soda water to give it some bubbles makes this an easy-drinking cocktail for brunch, the beach, and beyond.

- 21 oz Backwards Distilling Ringleader vodka
- 16.5 oz orange juice
- 11 oz Campari bitter
- 15 oz soda water
- Orange peel

1. Pour vodka, orange juice, Campari and soda water into a uKeg™ 64 & stir.
2. Charge the cap with CO₂.
3. Grab your glass. Fill with ice.
4. Pour. Garnish with a twist of an orange peel.

SPICY MARGARITA

CRAFTED BY BETTER HOMES & GARDENS

Looking for a way to trick out a classic margarita? Grapefruit soda tames the sweetness and sliced jalapenos in the uKeg Infuser make this drink a little bit Picante.

- 2 chile peppers (fresh jalapeno, halved and seeded)
- 24 oz fresh orange juice
- 12 oz silver tequila
- 6 oz orange liqueur
- 3 oz agave nectar
- 3 oz fresh lime juice
- 12 oz grapefruit soda
- Lime wedges

1. Pour orange juice, tequila, orange liqueur, agave, lime juice and grapefruit soda into a uKeg 64™ & stir.
2. Place jalapenos into uKeg Infuser, then put the infuser cap on. Attach infuser to cartridge sleeve, and place cap on uKeg. Let it infuse for 12 hours.
3. Charge the cap with CO₂.
4. Rub rims of margarita glasses with lime wedge and dip in chili-lime salt. Fill glasses with ice.
5. Pour. Garnish with a jalapeno slice.

PRIX FIX

CRAFTED BY GROWLERWERKS

This cocktail takes the fizzy, fruity goodness of a mimosa to the next level. Aperol adds both depth and a splash of color, and the vodka gives it an extra kick.

- 19 oz vodka
- 5 oz aperol
- 19 oz grapefruit juice
- 14 oz champagne
- 7 oz water

1. Pour vodka, aperol, grapefruit juice, champagne and water into a uKeg™ 64 & stir.
2. Charge the cap with CO2.
3. Grab your glass. Fill with ice.
4. Pour.

BLOOD ORANGE PALOMA

CRAFTED BY JUST US FOUR

Move over margarita. La Paloma is the preferred tequila drink in Mexico, and for good reason. This variation substitutes blood orange soda for the original grapefruit, giving it a touch more sweetness.

- 38 oz blood orange soda
- 5 oz lime juice
- 1.5 oz agave syrup
- 19 oz tequila
- Lime wedges

1. Pour blood orange soda, lime juice, agave and tequila into a uKeg 64™ & stir.
2. Charge the cap with CO2. Using a 8-gram cartridge ensures you'll have enough CO2 to carbonate and dispense.
3. Grab a glass. Fill with ice.
4. Pour. Garnish with a lime wedge.

OCEAN FIZZ

CRAFTED BY FOOD REPUBLIC

Imagine taking the salty ocean air and the relaxing vibe of the beach and mixing it with refreshing lime and cool mint. That, friends, would be the Ocean Fizz.

- 21 oz Beefeater gin
- 8 oz lime juice
- 8 oz simple syrup
- Mint leaves
- 1/2 teaspoon sea salt
- 1 1/4 teaspoon bitters (celery)
- 26 oz club soda

1. Pour gin, lime juice, club soda, simple syrup, salt and bitters into a uKeg 64™ & stir.
2. Gently slap the mint leaves and fill the uKeg Infuser™ with them, then put the infuser cap on. Attach infuser to cartridge sleeve, and place cap on uKeg. Let it infuse for 12 hours.
3. Charge the cap with CO₂.
4. Grab your glass. Fill with ice.
5. Pour. Garnish with a mint leaf.

MOTHER MAY I

CRAFTED BY KOVAL DISTILLERY

The botanical flavors of gin pair nicely with the tangy kombucha in this cocktail. Add to that the strawberries and ginger and you have sugar and spice making everything nice.

- 40 oz kombucha
- 17 oz KOVAL dry gin
- 6 oz simple syrup
- Fresh ginger and strawberries

1. Pour kombucha, simple syrup and KOVAL dry gin into a uKeg™ 64 & stir.
2. Fill uKeg Infuser with strawberries and fresh ginger. Place cap on Infuser and insert into uKeg. Let it infuse for 12 hours.
3. Charge the cap with CO₂.
4. Grab your glass. Fill with ice.
5. Pour. Garnish with a mint leaf.

PEACH BELLINI

CRAFTED BY GROWLERWERKS

Don't spend time futzing with peach purées. Cut to the chase with a bellini prosecco from Canella. That will leave you plenty of time to add vodka and triple sec to create a fortified version of an Italian classic.

- 38 oz Canella Bellini Prosecco
- 5.5 oz triple sec
- 14 oz Absolut vodka
- 5.5 oz water

1. Pour Prosecco, triple sec, vodka and water into a uKeg™ 64. & stir.
2. Charge the cap with CO2.
3. Grab a champagne flute.
4. Pour.

EASTSIDE MULE

CRAFTED BY GROWLERWERKS

Homemade ginger beer made with Portland Syrups spicy ginger syrup make all the difference in this take on the popular mule. And the rum will make you want to break out the cocktail umbrellas and tiki torches.

- 20 oz Eastside Distilling Below Deck rum
- 8 oz Portland Syrups spicy ginger syrup
- 32 oz soda water
- 4 oz lime juice
- Lime wedges

1. Pour rum, ginger syrup, soda water and lime juice into a uKeg 64™ & stir.
2. Charge the cap with CO2.
3. Grab a glass. Fill with ice.
4. Pour. Garnish with a lime wedge.



BEER-BASED DRINKS

It doesn't seem possible to make a beverage more perfect than craft beer. But layer in ingredients like fresh fruit juice or cold brewed coffee and suddenly standard beer has some fierce competition.

SOUTHERN SHANDY

CRAFTED BY Pretty Plain Janes

It's hard to beat the refreshing taste of a lemon shandy, but this southern variation gives the classic a run for its money. That little bit of peach brandy will have you feeling like you've been transported to a wrap-around porch on a warm Savannah evening.

- 32 oz ice cold lager
- 28 oz lemonade
- 3.5 oz peach brandy

1. Pour lager, lemonade and peach brandy into a uKeg 64™ & stir.
2. Charge the cap with CO2.
3. Grab a glass. Fill with ice.
4. Pour.

FRENCH MONACO

CRAFTED BY SAVEUR

The French are responsible for a lot of beauty in the world, and this beer-based cocktail is no exception. Looks aside, the crispness of the Stella and the sweet/tart of the lemonade and pomegranate make this drink très bon!

- 10 oz pomegranate syrup
- 13 oz lemonade
- 40 oz pale lager, preferably Stella Artois

1. To first make pomegranate syrup, add two cups unsweetened pomegranate juice and one cup sugar to a saucepan. Bring to boil and let simmer for 10 minutes. Remove from heat and cool.
2. Pour beer, pomegranate syrup and lemonade into a uKeg 64™ & stir.
3. Charge the cap with CO2.
4. Grab a glass. Fill with ice.
5. Pour.

NEW JACK SCREWDRIVER

CRAFTED BY MEN'S JOURNAL

IPA is the main ingredient, but the brandy, bitters and garnish make this drink feel a lot more like a traditional cocktail. But don't let that stop you from serving it in a pint glass.

- 7 oz New Jack apple brandy
- 55 oz New England-style IPA
- 1 tsp Angostura bitters
- Simple syrup (to taste)
- Grapefruit twist

1. Pour apple brandy, IPA, simple syrup and bitters into a uKeg 64™ & stir.
2. Charge the cap with CO2.
3. Grab a glass. Fill with ice.
4. Pour. Garnish with a grapefruit twist.

ORANGE BOURBON BEER COCKTAIL

CRAFTED BY HONEY AND BIRCH

Wheat beer and orange? Good. Bourbon and orange? Even better. All three together? Prepare for your mind to be blown.

- 7 oz bourbon
- 2.25 tsp orange blossom water
- 56 oz wheat beer

1. Pour beer, bourbon and orange blossom water into a uKeg 64™ & stir.
2. Charge the cap with CO2.
3. Grab a glass. Fill with ice.
4. Pour.

BACK IN BLACK

CRAFTED BY THE WREN

You don't have to listen to AC/DC while enjoying this drink, but it doesn't hurt if you do. With or without the musical backdrop, this cocktail is dark, rich and rockin'.

- 16 oz cold brew coffee
- 10.5 oz Irish whiskey
- 5 ounce burnt sugar simple syrup (recipe below)
- 32 oz Guinness

1. Add one pound brown sugar to a medium saucepan. Cook over high heat, stirring, until sugar dissolves and begins to smoke. Once sugar is completely dissolved, add water and stir to incorporate. Remove from heat, and let cool to room temperature. Strain out any large chunks of burnt sugar. Transfer to clean glass jar. Refrigerated, it will keep up to 2 weeks.
2. Pour cold brew coffee, whiskey, Guinness and simple syrup into a uKeg 64"™ & stir.
3. Charge the cap with CO₂.
4. Grab a glass. Fill with ice.
5. Pour.





NON-ALCOHOLIC DRINKS

You don't need alcohol to make a top-shelf beverage. These recipes are equal parts refreshing and innovative – and you can enjoy them all day (and night) long.

SPARKLING BEET LEMONADE

CRAFTED BY BON APPETITE

This is not your grandma's lemonade. With beet juice and ginger, it's a thirst quencher and superfood all rolled into one.

- 31 oz club soda
- 15 oz fresh lemon juice
- 10 oz beet juice
- 6.5 oz simple syrup
- 1.5 oz fresh ginger juice

1. Pour club soda, lemon juice, beet juice, simple syrup and ginger juice into a uKeg 64"™ & stir.
2. Charge the cap with CO2.
3. Grab a glass. Fill with ice.
4. Pour.

THE HIPSTER

CRAFTED BY GREY IS THE NEW BLACK

Shave the ironic mustache and ditch the skinny jeans. This drink, made with artisan simple syrup and coconut water, is all you need to achieve hipster status (as long as you drink it from a mason jar, that is).

- 6 oz Portland Syrups spicy ginger syrup
- 24 oz soda water
- 30 oz coconut water
- 4 oz lime juice
- Thinly sliced limes for garnish

1. Pour ginger syrup, soda water, coconut water and lime juice into a uKeg 64"™ & stir.
2. Charge the cap with CO2.
4. Grab a glass. Fill with ice.
5. Pour. Garnish with lime slices.

TUSCAN FRESCO

CRAFTED BY FOOD AND WINE

A blend of fruit flavors punctuated by herbal, spicy rosemary make this a unique afternoon beverage option. Best served under the Tuscan sun, though any backyard filled with friends will do the job.

- 16 oz peach nectar
- 16 oz white cranberry juice
- 8 oz fresh lemon juice
- 8 oz simple syrup
- 16 oz club soda
- Rosemary sprigs

1. Pour peach nectar, cranberry juice, lemon juice, simple syrup and club soda into a uKeg 64" & stir.
2. Place rosemary sprigs into a uKeg Infuser, then put the infuser cap on. Attach infuser to cartridge sleeve, and place cap on uKeg. Let it infuse for 12 hours.
3. Charge the cap with CO2.
4. Grab a glass. Fill with ice.
5. Pour. Garnish with a rosemary sprig.



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We created this recipe book to encourage fun exploration with your uKeg. We hope you enjoy the curated options we present here, but we also hope you'll share your own creations with the uKeg community on social media.

Be sure to tag @growlerwerks and use the hashtag #ukegrecipe, and we'll share new favorites as the community grows.
Cheers!

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