

COLORFUL COCKTAILS



GRAY WHALE GIN





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This book contains images and information taken from Gray Whale Gin's website at <https://www.graywhalegin.com> and Instagram @graywhalegin.

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"EVERY BOTTLE CELEBRATES AND PROTECTS THE GRAY WHALE"

Here at Gray Whale Gin, we believe a lovingly handcrafted spirit brings people together for good times, and while we're together we can also do some good in the world. It's a simple notion that we cooked up on a camping trip to Big Sur. We were humbled by California's stunning beauty, feeling lucky to be on that rocky coast, surrounded by ancient trees, and the endless blue of the Pacific Ocean. Looking out past McWay Falls at the turquoise sea we saw a Gray Whale and its calf on their own road trip up North. A trip Gray Whales have been making for more than 30 million years, long before we stood up on two legs. Now, we celebrate their 12,000 mile journey, with a beautiful gin made of botanicals foraged along the migratory path of that majestic creature, from Temecula limes to sea kelp in Mendocino; as well as a few stops in between. Every bottle of Gray Whale Gin supports Oceana, protecting and restoring the world's oceans, so that Gray Whales will continue to make that epic journey for another 30 million years.

Consciously-crafted award winning gin.



All of our spirits are inspired by the Golden State and crafted from locally sourced or wild foraged ingredients. We proudly support California wildlife and nature conservation. Distilled and bottled by Golden State Distillery LLC in Sebastopol, California.

Gin for Good.

We believe in gin for good. Good times shared with friends & family while enjoying a taste of California in a glass. We believe in a world where even the small choices we make each day can leave the planet in a better place than we found it.

That's why every bottle of Gray Whale Gin is made with sustainably sourced ingredients, from local farmers we know; thoughtfully designed with organic paint and a biodegradable cork.

We support the conservation of our oceans and the incredible creature that inspired it, through Oceana | Protecting the World's Oceans & 1% for the Planet | One percent of all sales go to environmental causes.



The exceptionally balanced botanical forward makeup of Gray Whale Gin, makes it innately sippable and of course, mixable. This pocket-sized travel bar book details twenty-five of our favorite colorful cocktails.

Must be 21+ to use our products.
Please enjoy responsibly:)

THE WHALE HELLO THERE

*2 ounces Gray Whale Gin
½ ounce fresh lime juice
½ ounce fresh lemon juice
½ ounce agave syrup*

Fill a cocktail shaker with ice and pour in the gin, lime juice, lemon juice, and agave. Shake vigorously and strain into a chilled coupe or martini glass, or strain over a rocks glass filled with ice, depending on preference. Garnish with a lemon twist and serve.



THE OCEANSIDE

Cocktail |

*2 ounces Gray Whale Gin
¾ ounce salted simple syrup
¾ ounce fresh lime juice
soda water
6 mint leaves*

Salted Simple Syrup |

*1 cup water
1 cup sugar
1 teaspoon salt*

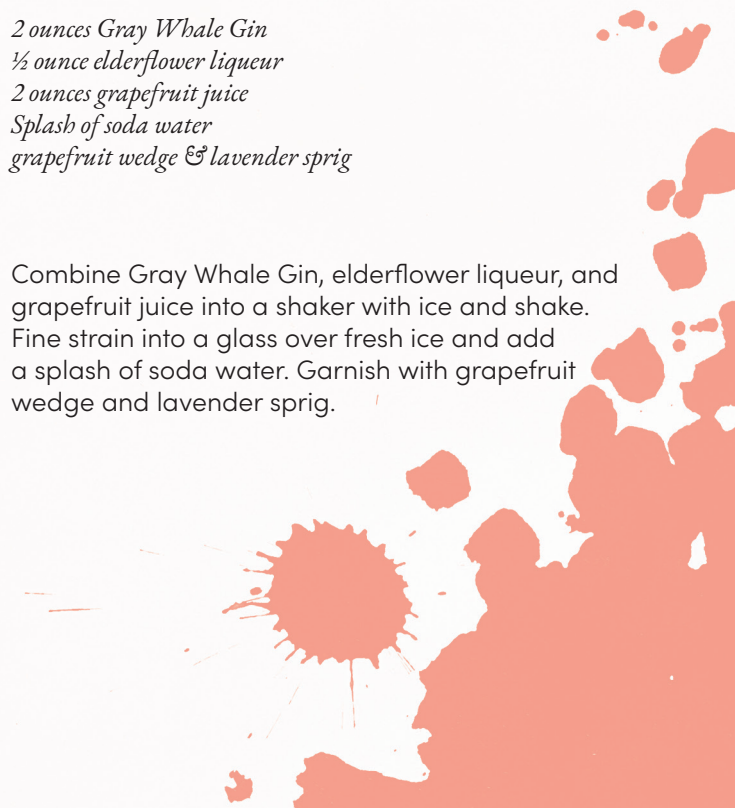
To make Salted Simple Syrup, combine 1 cup water, 1 cup sugar, and 1 tsp. salt in a saucepan. Heat until sugar and salt are fully dissolved. To make the Oceanside Cocktail, add all ingredients into a shaker with ice. Shake for 3–4 seconds. Strain into a collins glass over fresh ice. Top with soda water and garnish with mint leaves.



THE WHALE FLOWER

*2 ounces Gray Whale Gin
½ ounce elderflower liqueur
2 ounces grapefruit juice
Splash of soda water
grapefruit wedge & lavender sprig*

Combine Gray Whale Gin, elderflower liqueur, and grapefruit juice into a shaker with ice and shake. Fine strain into a glass over fresh ice and add a splash of soda water. Garnish with grapefruit wedge and lavender sprig.



04/

THE MANHATTAN BEACH

*2 ounces Gray Whale Gin
1 ounce coconut water
½ ounce Giffard Banana
2 dashes passion fruit bitters
orange peel*

Stir all ingredients in a mixing glass. Strain over a large ice cube into a double old fashion glass. Garnish with expressed orange peel.



THE HEALTHY WHALE

*1 ½ ounces Gray Whale Gin
¾ ounce Aperol
½ ounce fresh lime juice
¼ ounce simple syrup
2 ounces grapefruit kombucha
grapefruit peel*

Combine all ingredients, minus the kombucha, into a cocktail shaker with ice and shake for 3–4 seconds. Pour cocktail over fresh ice in a Collins glass, and top with grapefruit kombucha. Garnish with grapefruit peel.



THE WHALE & TONIC

*2 ounces Gray Whale Gin
5 ounces tonic water
mint leaf & lime wheel*

In a highball glass filled with ice cubes, pour in the Gray Whale Gin, then top with tonic water. Garnish with a spanked mint leaf and lime wheel.





THE GIN MARY

Cocktail |

2 ounces Gray Whale Gin
1 can tomato juice (6 ounces)
2 tablespoon fresh lemon juice
2 teaspoons hot sauce
2 teaspoons worcestershire sauce
½ teaspoon olive juice
1 pinch chili powder

Garnish |

1 pinch ground cumin
¼ tsp salt
¼ tsp black pepper
¼ tsp horseradish
1 celery stalk
2 green olives
1 wedge lemon

Place ice cubes into a cocktail shaker, and pour in Gray Whale Gin, tomato juice, lemon juice, hot sauce, and Worcestershire sauce. Season with chili powder, garlic powder, cumin, salt, pepper, and horseradish.

Shake well. Pour contents (including ice) into a highball glass. Garnish with celery, olives, cherry tomatoes, and your favorite treats. Line the rim of the glass with salt, paprika, and chili powder to taste.

THE TROPICAL WHALE

1 ounce Gray Whale Gin
1 ounce Cognac
1 ounce Velvet Falernum
¾ ounce pineapple juice
3 dashes Angostura Bitters
pineapple frond

Combine all ingredients (minus bitters) in cocktail shaker with ice and shake for 3–4 seconds. Strain over fresh ice in Collins/Tiki glass. Garnish with 3 hard shakes of Angostura Bitters and top with a pineapple frond.





THE ICE BREAKER

*5:1 ounces Gray Whale Gin & dry vermouth
2 dashes orange bitters.
lemon twist & sprig of dill.*

Shake with ice, strain into coupe.
Garnish with lemon twist + sprig of dill.

THE RUBY FIZZ

*2 ounces Gray Whale Gin
5 ounces blood orange juice
soda water
sliced blood orange*

Shake with ice. Strain over ice. Top with soda water.
Garnish with blood orange slices



THE WHALE & THE BEE

Cocktail |

*1 ½ ounce Gray Whale Gin
2 teaspoon ginger honey syrup
1 teaspoon fresh lemon juice*

Ginger Honey Syrup |

*½ cup honey
½ cup water
2 inch knob fresh ginger, sliced*

In a 1-quart saucepan, mix the honey and ginger. Heat for about 2 minutes over medium heat, stir until honey is dissolved (makes about 1 cup). Remove from heat; set aside to cool. Strain out the ginger slices. Refrigerate until needed. In a cocktail shaker filled with ice, add Gray Whale Gin, ginger honey syrup and lemon juice. Shake until well. Strain into a chilled glass. For an added twist, garnish with fresh lemon slices and line the rim with honey.



A 'WHOLE LOTTA' PINA COLADA

2 ounces Gray Whale Gin
1 ounce orange liqueur
1 ounce coconut cream
½ ounce ginger syrup
½ ounce lime
2 ounces pineapple juice
1 egg white (optional)
pineapple wedge

In a shaker filled with ice, pour in Gray Whale Gin, and other ingredients. Shake vigorously and strain into glass. In a bowl, whip the egg white until foamy. Scoop egg white foam on top of cocktail, garnish with a pineapple wedge, and enjoy!





THE BAJA BLUE

1 ½ ounces Gray Whale Gin
¾ ounce of lemon
2 frozen bananas
½ cup of blueberries
2 scoops of spirulina

Mix in a blender over ice until smooth. Garnish with fresh blueberries.



THE LAZY WHALE

Cocktail |

2 ounces Gray Whale Gin
¼ ounce lavender syrup
¼ ounce Parfait Amour Liqueur
¼ ounce fresh lemon juice
soda water (to taste)

Lavender Syrup |

1 cup sugar
1 cup water
2 tablespoons dried
culinary lavender

For the Lavender Syrup recipe, add the sugar, water, and lavender to a small saucepan, and cook over medium heat, stirring occasionally, until the sugar has dissolved and the syrup has come to a simmer.

Cook for 2 more minutes, and then take it off the heat and allow to steep for 10 minutes. Strain the lavender out; chill before using. Store refrigerated in an airtight container. For the cocktail, add Gray Whale Gin, lavender syrup, parfait amour liqueur, and lemon juice to a cocktail shaker filled with ice. Shake vigorously, and strain into a glass. Garnish with a sprig of lavender or flower of your choice.



THE GRAY MOON

2 ounces Gray Whale Gin
1 ounce green chartreuse
1 ounce ginger liqueur
1 ounce fresh lime juice

In a shaker filled with ice, pour in Gray Whale Gin, and other ingredients. Shake vigorously and strain into a frosted glass. Garnish with your favorite aromatic herb and enjoy.



WATERMELON SLUSH

*3 ounces Gray Whale Gin
one medium seedless watermelon
4 ounces honey*

Cut the watermelon in half, carve out the fruit and place it in a bowl. Keep the rind to use as a delicious punch bowl. To keep your melon bowl upright, turn it upside down and carve a small, flat, slice out the very bottom – be careful not to cut too deep and pierce the bottom of the bowl.

In a blender add your watermelon pulp, honey and a moderate amount of ice. For best results we recommend freezing your watermelon pulp before blending and using a moderate amount of ice to avoid a watery drink.



THE GOOD THYME TONIC

Cocktail |
2 ounces Gray Whale Gin
½ persimmon muddled
½ ounces thyme simple syrup
1 ounce fresh lemon juice
Tonic

Thyme Simple Syrup |
1 cup sugar
1 cup water
10 sprigs of thyme

To make thyme syrup, combine 1 cup sugar, 1 cup water and 10 sprigs of thyme into a medium sauce pan. Bring to a boil and let simmer for 10 minutes until thick. Strain thyme sprigs out of syrup. Set aside & let cool. To make the cocktail, pour in Gray Whale Gin and other ingredients into a shaker and shake with ice. Line a rocks glass with thin slices of persimmons and ice. Strain. Garnish with sprigs of thyme and straw.



SPIKED TURMERIC TONIC

*2 ounces Gray Whale Gin
1 ounce fresh lemon juice
1 ounce fresh orange juice
1 ounce ginger liqueur
1 teaspoon turmeric
sliced orange*

Shake with ice. Top with soda water. Garnish with
orange slices.





MIDSUMMER GIN COOLER

*1 ounce Gray Whale Gin
¾ ounce elderflower liqueur
½ ounce fresh lime juice
2 ½ ounce ginger ale
1 ounce blood orange juice*

In a serving glass, combine Gray Whale Gin, elderflower liqueur, lime juice, and ginger ale. Top off glass with ice. Slowly pour in blood orange juice. Garnish with blood orange slices and, if desired, your favorite herbs and enjoy.

GRAY WHALE GIN ON THE ROCK-ETS

*3 ounces Gray Whale Gin
red, white, and blue popsicle*

Pour. Dip. Enjoy.



GRAY WHALE SORBET

*3 ounces Gray Whale Gin
2 small cucumbers, chopped (about 1 cup)
¼ cup honey
zest from 1 lime
fresh juice from 2 limes*

In a blender, mix together 2 oz of Gray Whale Gin, honey, zest from 1 lime, juice from 2 limes, and the chopped cucumbers. Blend until smooth. Pour mixture into a small baking dish. Freeze 4 to 6 hours or until almost solid. When ready to serve, scoop the sorbet into glasses, top with a lime zest and the remaining 1 oz of Gray Whale Gin. Sip slowly or enjoy with a spoon.



POT O' GOLD

*1 ounce Gray Whale Gin
1 ounce fresh lemon juice
1 ounce raw honey
edible gold leaf*

Shake with ice. Garnish with gold leaf.



MISTLETOE MEDLEY

Cocktail |
2 ounces of Gray Whale Gin
1 ounce cranberry syrup
1 ounce fresh lemon juice
1 egg white
sliced lemon

Cranberry Syrup |
cranberries
sugar
water
lemon juice

To make cranberry syrup, combine cranberries, sugar, water and lemon juice into a medium sauce pan. Bring to a boil and let simmer for 10 minutes until thick. Set aside and let cool. Add to food processor and blend until smooth. To make the cocktail, shake ingredients with ice. Strain into glass with large ice cube. Garnish with a slice of lemon.



THE PARTRIDGE

1 ½ ounces Gray Whale Gin
1 ½ ounces pear purée
¼ ounces ginger liqueur
1 ounce fresh lemon juice
½ teaspoon allspice dram
soda water
sage & sliced pear

Shake with ice. Strain into Collins glass with ice. Top with 2-3 dashes angostura bitters on top. Soda water to top. Garnish with fresh sage and a sliced pear.



BLACKBERRY NEGRONI

1 ounce Gray Whale Gin
1 ounce Campari
1 ounce sweet vermouth
6 fresh blackberries

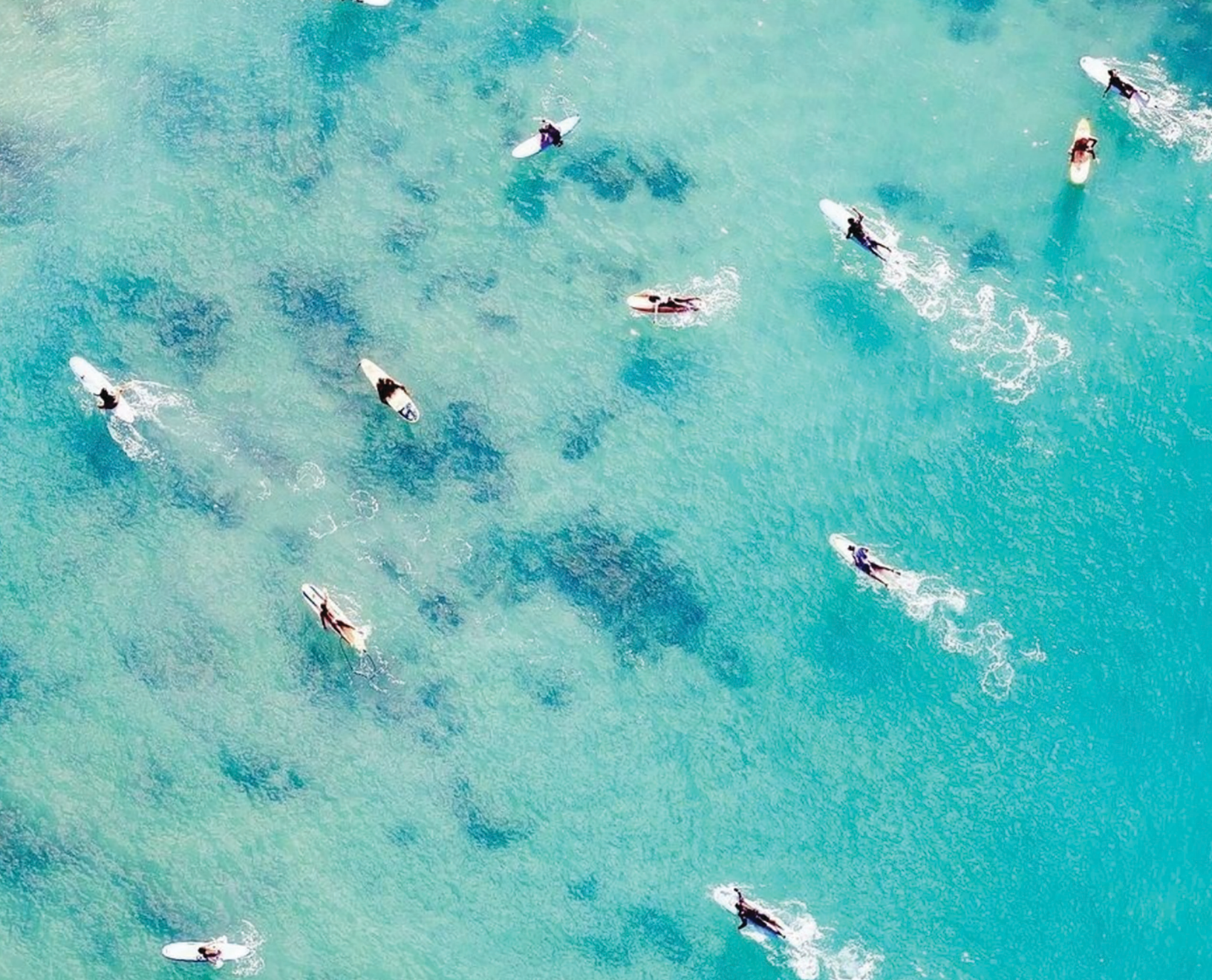
In a cocktail glass, muddle four blackberries. In a mixing glass, combine the Gray Whale Gin, Campari, and infused sweet vermouth. Add ice and stir until chilled. Strain the mixture from the mixing glass into the glass with muddled blackberries. Garnish with two fresh blackberries.



cheers!



Check out more about Gray Whale Gin at
<https://www.graywhalegin.com>
and keep up-to-date with new cocktails
[@graywhalegin](#) on Instagram.



GRAY WHALE GIN



GOLDEN STATE
DISTILLERY

Taste your way along the Pacific Coastline with every sip of this award-winning gin. This book features our exceptionally balanced Gray Whale Gin in a variety of colorful cocktails. Channel your inner bartender at home, at the beach, or wherever else you bring this pocket-sized bar book.

Distilled & bottled by Golden State Distillery,
Sebastopol, California. We proudly support:

OCEANA Protecting the
World's Oceans



GrayWhaleGin.com

   /GrayWhaleGin

Must be 21+ to purchase
Please enjoy responsibly

