

CHILLED

RAISE YOUR SPIRITS



*
**FLORIDA
GEORGIA
LINE** | **OLD CAMP
WHISKEY**
TASTES LIKE HOME

ALL UP IN
TEQUILA

AMERICAN MADE
SPIRITS

GIN'S BOTANICALS
IN BLOOM

WHAT'S NEW IN
GLUTEN-FREE

BRAND NEW
IN BREW
STRAIGHT FROM THE TAP

SHAKING AND STIRRING LAUNCHES



DRY LINE GIN

As Cape Cod's first craft distillery since Prohibition, South Hollow Spirits wanted to create a gin that captured the soul of Yankee ingenuity. Named after the Eastern Red cedar, which produces juniper berries used in the gin. The base spirit is distilled from fermented sugar cane juice and then steeped with the botanicals, including the uncommon addition of dried cranberry. A second distillation follows.

BEE'S KNEES

INGREDIENTS

2 oz. Dry Line Cape Cod Gin
1 oz. honey simple syrup
(Longnook Farms)
1 oz. lemon juice (freshly squeezed)
Club soda

PREPARATION

Fill a cocktail shaker with ice. Add gin, honey simple syrup and lemon juice. Shake well and strain into a Collins glass over ice. Top with club soda. Garnish with Eastern Red Cedar juniper berries and lemon twist.
*Honey simple syrup: Combine equal parts water and honey in a small saucepan over low heat. Stir until mixture is combined and then let cool.

