

— THE ORIGINAL —  
**RIGHTEOUS  
SEVEN®**  
— LIQUEUR —

**LADIES FIRST** (Gin & Tonic)

2.0 oz. Gin  
1.5 oz. Righteous Seven®  
Tonic water  
Build in large glass with ice  
Serve in a large glass with ice,  
grapefruit, lemon, and lime peels;  
add rosemary sprig.



**GOOD OL' BOY**

1.0 oz. Righteous Seven®  
1.5 oz. Bourbon Whiskey  
0.5 oz. vanilla agave  
Mix with ice and serve over ice



**THE SHOW STOPPER**

1.5 oz. Tequila (reposado)  
1.0 oz. Righteous Seven®  
0.5 oz. Blackberry syrup  
1.0 oz. Lime juice  
Add a jalapeño slice to shaker  
- Shake, fine strain into rocks glass  
with ice, salt rim, lime wedge on glass



**SEVENTH HEAVEN**

1.5 oz. Righteous Seven®  
0.25 oz. Yellow Chartreuse  
0.25 oz. Hibiscus Water  
0.25 oz. Cinnamon Syrup  
Build all ingredients in a tin.  
Shake with ice, and strain over  
fresh ice. Garnish.



**THE HIGH ROAD**

1.0 oz. Righteous Seven®  
1.5 oz. Single malt Scotch Whisky  
Mix and serve over ice



**NO SIMPLE ROAD**

1.0 oz. Righteous Seven®  
1.5 oz. Mezcal  
0.25 oz. Grenadine  
1.0 oz. Lime Juice  
Mix with ice and serve over ice.



**WATER THE GARDEN**

(Gin Martini)  
2.0 oz. Gin  
1.0 oz. Righteous Seven®  
2 dashes orange bitters  
orange twist /olives  
- Stir, serve in coupe, express  
orange over the drink, garnish  
with olives



**HAPPY TRAILS**

1.5 oz. Righteous Seven®  
2.0 oz. Rye Whiskey  
dash of angostura bitters  
mix and serve over ice



**THE KING'S ROAD**

1.5 oz. Rye or Bourbon Whiskey  
1.25 oz. Righteous Seven®  
0.50 oz. honey syrup  
1 dash orange bitters  
2 dashes angostura bitters  
- Stir, serve in rocks glass with ice,  
orange and lemon twist  
(cherry optional)



**SEVEN ROADS HOME**

2.0 oz. Single malt Scotch Whisky  
1.0 oz. Righteous Seven®  
0.50 oz. honey syrup  
2 dashes orange bitters  
orange twist  
- Stir, serve in coupe, express orange  
over drink, add twist to glass



**THE RIGHTEOUS  
CARAJILLO**

6.0 oz. Black coffee  
1.0-1.5 oz. Righteous Seven®  
sprinkle of cinnamon  
optionally: add 1.5oz cream,  
honey to taste

