



LEISUREMANN'S YOUR GO TO COCKTAIL MIX!

HELLO! DECK 05.23



HAPPY HOUR JUST GOT EASIER!

Conceived out of necessity on a daring hiking adventure in 2016 and raised in Lafayette, LA, our mixers are engineered to make cocktailing fun, repeatable, portable, and well dangerously easy.

From rocking out at your favorite festival to hiking in the back country or traveling to a casual cocktail night at home, a cocktail is never out of reach.



TRAVEL



CAMPING



ROCKING



BEACH



HOME



EARTH

NEVER SETTLE FOR A BAD COCKTAIL.

Not all cocktails are created equal so why should all cocktail mixes be.

Hyper focusing on only classic cocktails and using the finest all natural ingredients and no preservatives, our mixes are designed to taste as close to the original classic cocktail recipe and flavor as we could get them.

WE ARE 100% NO BULL\$#IT CLASSIC COCKTAILS TO THE CORE!

**15 CLASSIC
COCKTAIL
FLAVORS...**

OLD FASHIONED

Orange - Bitters – Simple Syrup – Bourbon

The grandfather of the modern cocktail! A time tested cocktail in its purest form: bright citrus flavor and aroma, a hint of aromatic bitters, and the sweetness of cane sugar simple syrup. Our formula does not mask the subtle flavors and aromas in bourbon and whiskey, but simply refines the drinking experience by adding light sweetness and aromatics.

***Tasting & Serving Notes:** A Leisuremann's Old Fashioned is designed to be bourbon forward...and we are not kidding. We want our mix to celebrate the whiskey/bourbon used. Bright citrus notes dance through your mouth and nose tickling all your senses, aromatic bitters compliment the cane sugar simple syrup and sweet/smokey aromas from the bourbon. Best served neat or on the rocks in a low ball or old fashioned glass garnished with an orange peel or lemon peel.*

INGREDIENTS: SUGAR, ORANGE POWDER, BITTERS POWDER, NATURAL FLAVORS.

**Approximately 10 cocktails per jar & 1 cocktail per single-serve pack*



CLASSIC DAIQUIRI

Fresh Lime – Simple Syrup – White Rum

It's not complex, but that is the beauty of it! Whether you're a rum drinker or not, everyone has a little pirate in them. With all joking aside, the Classic Daiquiri is a mix to be reckoned with. With a past dating back as far as rum itself, pirates, poets, and rum enthusiasts alike have been adding lime and simple syrup to their rums for as long as history was written.

Tasting Notes | A Leisuremann's Classic Daiquiri celebrates the balanced flavors of fresh lime, subtle cane sugar simple syrup, and a whole lot of white rum, making this craft cocktail something truly mouth watering and special! A Leisuremann's Classic Daiquiri is best served on the rocks, straight up, or neat in a low ball glass garnished with a lime wedge. Other Drink Possibilities: Like its namesake the Daiquiri can morph into any number of delicious libations. Add fruit, purees, or juices to create delicious bevvy on and or off Bourbon St.

INGREDIENTS: SUGAR, CITRIC ACID, LIME OIL, LIME JUICE, ASCORBIC ACID, DRIED CANE SYRUP.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



BEE'S KNEES

Lemon – Honey Simple Syrup – Gin

A True Prohibition Era Favorite. During the 1920's, it was considered 'The Best', an argument that can still be easily made today. The Bee's Knees was original designed to cover up the harsh flavors of bath tub gin. Fast-forward to today where the simple balance of lemon and honey reign king amongst a cornucopia of great gin.

Tasting & Serving Notes: A Leisuremann's Bee's Knees shines with tart lemon, deep bold honey sweetness, and a copasetic aromatic flavor made possible by the mixture of lemon, honey and gin. Best served straight up, neat, or on ice in a coupe glass garnished with a lemon twist. **Other Drink Possibilities:** The Bee's Knees mix can make 4 different cocktails depending on the spirit used. Hot Toddy - Whiskey | Bee Sting - White Rum | Honey Lemon Drop - Vodka | French 75 - Gin + Champagne

INGREDIENTS: GRANULATED HONEY, CITRIC ACID, MALIC ACID, LAMON OIL, LEMON JUICE.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



THE ORIGINAL

Licorice Bitters – Simple Syrup – Whiskey

A Mysterious Elixir Steeped in Cocktail Lore. First being coined in 1806 as “Cock Tail” this “sugar, water, bitters, & spirit” based concoction filled the hearts and minds of imbibers, giving them the electric jolt they needed and much desired. Fast forward through history and the cocktail picks up steam showing up in places like New Orleans, New York, Paris, Rome and throughout the world. Each city putting its own unique twist on the original 4 ingredient recipe.

Tasting & Serving Notes: A Leisuremann’s Original is a harmonious blend between Whiskey, licorice bitters, and cane sugar simple syrup. Instead of overshadowing the Whiskey, we celebrate it in a way that honors cocktail tradition and echoes old world charm. This cocktail is best served on neat, straight up or on the rocks in a low ball or old fashioned glass. Garnish with a lemon or a delicious morsel of black licorice.

INGREDIENTS: SUGAR, LICORICE POWDER, BITTERS POWDER, NATURAL FLAVORS.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



THE MARGARITA

Bright Citrus – Simple Syrup – Tequila

The world's most known and enjoyed cocktail. Few would think the humble Margarita, with its wide mass appeal, would have such a mysterious past...but it does! Legend has it that the first Margaritas originated in cantinas across Mexico around the 1930's, crafted for mysterious individuals who wanted something uniquely refreshing, deceptively simple, and made locally. Thus the Margarita was born! As the years progressed and variations arose, this simple drink, morphed into ubiquity the world over.

Tasting & Serving Notes: A Leisuremann's Margarita celebrating Tequila with bright, forward citrus notes rounding with a subtle sweet simple syrup mouth feel. Best served on the rocks, straight up, neat or frozen and garnished with a lime wedge in a traditional margarita glass or rocks glass. **Other Drinks Possibilities:** The Margarita mix can be used to make a Gimlet just by using Gin instead of Tequila as well as a delicious Vodka, Lime and Soda.

INGREDIENTS: SUGAR, CITRIC ACID, LIME OIL, LIME JUICE, ASCORBIC ACID, DRIED CANE SYRUP.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



THE COSMO

Cranberry - Sweet Citrus - Vodka

The world's original pink drink! Whether in a dive bar in New Orleans or in a fancy restaurant in NYC, The Cosmopolitan is as ubiquitous of a cocktail as they come. Originating in the mid 1930s as a gin drink the cosmo began to catch main stream popularity in the 1990s when a small show, Sex and the City, made this once little known pink drink into a craft cocktail power house.

Tasting & Serving Notes: A Leisuremann's Cosmopolitan celebrates the balance between vodka, sweet citrus, and tart berry. This balance, though hard to achieve, shines bright in this cocktail. Best served on the rocks or straight up.

INGREDIENTS: SUGAR, CRYSTALLIZED LEMON & LIME (CITRIC ACID, LIME OIL, LIME JUICE, ASCORBIC ACID, DRIED CANE SYRUP, CITRIC ACID, MALIC ACID, LEMON OIL, LEMON JUICE), FREEZE DRIED CRANBERRY POWDER, NATURAL FLAVORS.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



BLOODY MARY

Bright Tomato - Bold Spices - Vodka

The Ultimate Bruch Cocktail! Originally created in 1930's Paris in an American themed bar to be exact, the Bloody Mary was equal parts tomato juice and vodka. Sort of created half out of necessity and half out of the need for something new, the Bloody Mary began to gain speed. As it grew in popularity the Bloody Mary morphed, with additions of red pepper, black pepper, salt, celery, lemon, and Worcestershire sauce, added to give the libation a more rounded flavor. We say, there's no wrong or right way to drink a Bloody Mary, just drinking the Bloody Mary is a battle won!

Tasting & Serving Notes: Celebrating the blend of tomato, spices like celery, red pepper, and Worcestershire sauce, and vodka. This cocktail is best served on the rocks aka poured over ice. Garnish with anything from a celery sprig to a hamburger.

INGREDIENTS: TOMATO POWDER, WORCESTERSHIRE SAUCE POWDER (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, SALT, CARAMEL COLOR, GARLIC POWDER, SUGAR, SPICES, TAMARIND, NATURAL FLAVOR, SULFATING AGENTS, MALTODEXTRIN, AND SILICONE DIOXIDE), CELERY SALT (SEA SALT, CELERY SEED), CRYSTALLIZED LEMON (CITRIC ACID, MALIC ACID, LEMON OIL, LEMON JUICE), CAYENNE PEPPER.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



MAI TAI

Island Citrus - Tropical Sweetness - Rum

The Ultimate Tiki Cocktail! The first iteration of the Mai Tai was created in 1944 by the Tiki cocktail god himself, Victor Bergeron, at his bar Trader Vic's in Oakland, CA. Instantly Oakland or should we say the world was hooked. Throughout the years, Trader Vic's recipe has changed little and is still made with 4 simple ingredients, Rum (Dark & White), Orgeat, lime juice, and orange liquor, mixed in a specific ratio, served over ice, and garnished with everything from a pineapple slice to a random assortment of Tiki paraphernalia.

Tasting & Serving Notes: Combining island citrus with tropical sweetness this legendary beach cocktail will have you on island time in no time. Upfront orange and almond sweetness finished by a lasting but yet refreshing lime, orange, and pineapple citrus note. This cocktail is best served on the rocks in a low ball glass. Garnishing a Mai Tai is easy. Traditionally, use a slice of pineapple and a sprig of mint. More modern garnishes include a lime wedge, fancy swizzle stick, or a pineapple leaf. Cheers!

INGREDIENTS: SUGAR, CRYSTALLIZED LIME (CITRIC ACID, LIME OIL, LIME JUICE, ASCORBIC ACID, DRIED CANE SYRUP), TANGERINE JUICE POWDER (TANGERINE JUICE, ORANGE OIL, CITRIC ACID), ALMOND FLAVOR POWDER (DEXTROSE & NATURAL FLAVORS).

*Approximately 16 cocktails per jar & 1 cocktail per single-serve pack



PALOMA

Tart Grapefruit - Simple Syrup - Tequila

The world's most love grapefruit cocktail! Leisuremann's Paloma celebrates the balance of three simple ingredients, grapefruit, simple syrup, and Tequila. It goes without saying that this cocktail isn't for everyone. Frankly, that's why we call it "The world's most polarizing cocktail!" Though grapefruit isn't for everyone the history, the balance, and the simplicity of this cocktail shine not only giving it a refreshing drinkability but allowing it to rise above the ashes of harsh grapefruit drinks and live up to its name as "The Dove!" Salud Leisure Nation to Flavor 9!

Tasting & Serving Notes: A Leisuremann's Paloma celebrates the beauty of balance, combining the tartness of grapefruit with the sweetness of simple syrup and the earthiness of tequila. The flavors of a Leisuremann's Paloma are copasetic meaning that no ingredient will outshine another. Every sip exists in a perfectly mixed cocktail nirvana in your mouth, LOL! A Leisuremann's Paloma is best served in a low-ball glass with crushed ice. Garnishing a Paloma is easy. Traditionally, use a slice of grapefruit or a wedge of lime. Additionally, a salt rim is optional. Cheers!

INGREDIENTS: SUGAR, CRYSTALLIZED GRAPEFRUIT (CITRIC ACID, GRAPEFRUIT OIL, GRAPEFRUIT JUICE), CRANBERRY POWDER.

HEALTH STATEMENT: Though delicious grapefruit and ingredients derived from grapefruit (grapefruit juice & grapefruit oil) may affect how certain medications work. Please check your medications prior to enjoying any cocktail, beverage, or food product that contains ingredients derived from grapefruit.

*Approximately 8 cocktails per jar & 1 cocktail per single-serve pack



MOJITO

Mint - Fresh Lime - Simple Syrup - White Rum

The world's most refreshing cocktail! It is widely known that every bartender, mixologist, imbibor, and cocktail enthusiast the world over has claimed once in their life to make the "world's best Mojito" but few, and we mean few, can actually claim they have ever made a Mojito on a hiking adventure or on an airplane, LOL!

A Leisuremann's Mojito allows you to do just that, celebrate the balance between refreshing mint, fresh lime, subtle simple syrup, and white rum, wherever you are. A true copasetic balance that Sir Francis Drake would be proud of. Cheers to the world's most refreshing cocktail...CHEERS TO THE MOJITO!

Tasting & Serving Notes: A Leisuremann's Mojito celebrates white rum in a true to form fashion, with mint, lime, and sugar. Boasting forward but yet refreshing mint notes, thirst-quenching fresh lime, and a deliciously subtle sweet simple syrup, our Mojito mix shines above the rest of the pack. A Leisuremann's Mojito is best served on the rocks with a mint sprig and lime wedge as garnish - Cheers!

INGREDIENTS: SUGAR, CITRIC ACID, LIME OIL, LIME JUICE, ASCORBIC ACID, DRIED CANE SYRUP, SPEARMINT POWDER.

**Approximately 10 cocktails per jar & 1 cocktail per single-serve pack*



MOSCOW MULE

Ginger - Lime - Simple Syrup - Vodka

The world's most balanced cocktail! Throughout cocktail history, there have only been a handful of libations that were created one, out of pure necessity and two, out of the will to survive. Arguably the most prolific of these is the Moscow Mule whose origin story includes a chance planetary alignment of 3 people, one with a copper mug, one with a vodka company, and one with a bar serving ginger beer, that thus created a cocktail so delicious that it is known the world over.

A Leisuremann's Moscow Mule celebrates the original 1941 recipe, harking back to the balance between ginger, lime, and vodka creating a drink so refreshing and so damn good, Sophia and the double Johns would be over-the-moon proud! Cheers to the world's most balanced cocktail...**CHEERS TO THE MOSCOW MULE!**

Tasting & Serving Notes: A Leisuremann's Moscow Mule celebrates the harmonious combination of ginger, lime, and vodka with no ingredient shining above the rest. On first taste, you will get a burst of lime-forward citrus followed by subtly refreshing & sweet ginger notes. A Leisuremann's Moscow Mule is best served with crushed ice in a copper mug with a lime wedge as garnish - Cheers!

INGREDIENTS: SUGAR, CITRIC ACID, LIME OIL, LIME JUICE, ASCORBIC ACID, DRIED CANE SYRUP, EVAPORATED CANE JUICE, GINGER, OIL OF GINGER, GINGER ALE FLAVOR POWDER.

*Approximately 10 cocktails per jar & 1 cocktail per single-serve pack



PIÑA COLADA

Sweet Coconut - Pineapple - White Rum

The Perfect Tropical Drink! Though some may think that the Piña Colada is a modern invention, it can trace its roots back to a 19th-century pirate, who with a little rum, coconut, and pineapple, paved the path for decades of cocktail exploration, fun in the sun, and ultimately cemented the Piña Colada not only as a true classic cocktail but also the official national drink of Puerto Rico!

A Leisuremann's Piña Colada combines sweet coconut, pineapple, and tropical island vibes to create a mix so delicious and so true to form you'll be instantly transported to a beach on a faraway island with a drink in your hand. Think we're kidding...enjoy on the beach, at home, next to the pool, at Grandma's house, or even on a plane. The Piña Colada is one of those classic cocktails that make time just melt away and enjoying a bevvie becomes your new norm!

Tasting & Serving Notes: A Leisuremann's Piña Colada celebrates the delicious blend of sweet coconut, pineapple, and white rum. On first taste, you will get a mouth full of authentic Piña Colada flavor...Coconut sweetness dances on your palette echoing tropical notes of fresh pineapple and citrus. A Leisuremann's Piña Colada is best served with crushed ice or blended, in a hurricane-shaped or tropical-style glass with a pineapple wedge and maraschino cherry skewer as a garnish.

INGREDIENTS: SUGAR, PIÑA COLADA FLAVOR (DEXTROSE & NATURAL FLAVORS), COCONUT MILK POWDER (COCONUT MILK, MALTODEXTRIN, SODIUM CASEINATE). **ALLERGEN STATEMENT:** CONTAINS COCONUT & MILK

*Approximately 12 cocktails per jar & 1 cocktail per single-serve pack



GOLD RUSH

24K Gold - Tart Lemon - Honey Simple Syrup - Bourbon

A modern libation with classic roots. The Gold Rush, unlike other centuries-old classics, is the new kid on the block. Though new to the game The Gold Rush packs a punch and has flavor profiles rooted in classic cocktail history. Originally created in the mid/early 2000s by T.J. Siegal at the Manhattan bar, Milk & Honey Club, the flavor profiles used in The Gold Rush date back for hundreds of years, loosely reminiscent of a traditional whiskey sour or Gin based Bee's Knees. When we tried this cocktail for the first time we knew we were smitten.

With tart lemon and deep honey simple syrup, Bourbon sure has a sweet new friend. To liven it up and sort of with the "Why the hell not" attitude we added 24K GOLD. That's right each single-serve pack of The Gold Rush has LOADS of actual 24K edible gold. After mixing a drink hold it up to the light and be totally amazed as the 24k gold sparkles and dances in your glass.

INGREDIENTS: GRANULATED HONEY, CITRIC ACID, MALIC ACID, LEMON OIL, LEMON JUICE, 24k EDIBLE GOLD.

**Approximately 1 cocktail per single-serve pack*



TURKEY GRAVY

Holiday Sugar & Spice & Bourbon

🍷🍷 :: **The Best Holiday Cocktail!** :: 🍷🍷 Ahhh, the Holidays...The time of year when we all sit around, relax, eat copious amounts of food, and drink a nice delicious glass of our favorite Holiday cocktail... The Turkey Gravy. Wait, what? LOFAO!! The Turkey Gravy can trace its roots back to the early 1600s when settlers would give thanks for a bountiful harvest. Though not consumed under the Turkey Gravy moniker as we do today, the early settlers' concoction of spices, sugar, and all-be-it rudimentary hooch, paved the ground for later and more traditional beverages to follow. As the year, decades, and centuries passed consuming a Holiday beverage made of sugar & spices became mainstream ushering in the post-modern, neo-classical, future perfect, Holiday loving, festive age we like to call the "Roaring Holidays" where such beverages as Mulled Wine, Eggnog, Spiced Apple Cider, and the aforementioned but aptly named Turkey Gravy all became popular.

TASTING & SERVING NOTES: A Leisuremann's Turkey Gravy celebrates the Holidays by bringing those deliciously traditional flavors of sugar, cinnamon, clove, nutmeg, ginger, and orange to your tastebuds in true Holiday form. On first taste, you will get a burst of nostalgia followed by a rush of childhood memories culminating in a delicious whiskey finish. A Leisuremann's Turkey Gravy is best served over ice or hot in a lowball glass or mug. Garnish with a cinnamon stick or orange slice. PRO TIP - Try our Turkey Gravy mix in your wine. It makes a delicious Mulled Wine.

INGREDIENTS: SUGAR, ORANGE POWDER, BITTERS POWDER, CINNAMON, NUTMEG, GINGER, ALLSPICE, CLOVE, NATURAL FLAVORS.

**Approximately 10 cocktails per jar & 1 cocktail per single-serve pack*



MINT JULEP

Fresh Mint - Simple Syrup - Bourbon

The Ultimate Race Day Drink! 🐎 + 🌿 + 🍷 = AND THEY'RE OFF!!! These three words, when heard, are synonymous with big hats, fancy suits, and most of all, The Mint Julep. The Mint Julep or The Julep, as it was originally known, started off in the early Arabic times, when sweet elixirs were mixed with herbs and other forms of alcohol to create rudimentary medicines. As time went on, the humble Julep made its way to America where throughout the 18th and 19th centuries it was crafted, refined, and established as a true classic amongst imbibers and race fans alike. Now you can find a Mint Julep at most if not all race tracks, cocktail bars, and even sporting events across the world. Some are served in traditional silver or glass cups while others are enjoyed on a patio or even on a hike. As a cocktail, the Mint Julep isn't for everyone...but as an experience, we're sure you'll place your bets on it at least once!

TASTING & SERVING NOTES: A Leisuremann's Mint Julep celebrates one of the world's oldest cocktails in all its minty glory. On first taste, you notice that our Mint Julep is strong both on the Bourbon and on the mint simple syrup. This is by design though. As the crushed ice in your glass melts the drink transforms into a beautiful blend of mint, simple syrup, and Bourbon. In other words, take your time and savor the experience! A Leisuremann's Mint Julep is best served with a copious amount of crushed ice in a traditional Julep silver cup with a mint sprig as a garnish.

INGREDIENTS: SUGAR, SPEARMINT FLAVOR POWDER (DEXTROSE & NATURAL FLAVORS).

**Approximately 1 cocktail per single-serve pack*



SINGLE SERVES

Pre Measured - Slim Profile - Travel Ready - Cocktail Magic

The only way to adventure!

Everything you love about our jar mixes just got a little smaller. Each single serve pack holds one drinks worth of mix. Simply tear open the pouch, pour the mix into your desired glass, add water, dissolve, and top with your spirit of choice for a cocktail experience like no other.

Available Flavors | Old Fashioned - Classic Daiquiri - Bee's Knees - The Original - The Margarita - The Cosmo - Bloody Mary - Paloma - Mojito - Moscow Mule - Mint Julep - Turkey Gravy - Piña Colada





CHEERS!

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