

Feeney's Irish Cream Cocktails

This project was an absolute blast for us to work on. This cream liquor can stand on its own, but when it's paired with other spirits and tinctures it really shines. Discovering new ways to show off these rich flavors through on trend cocktails was a reward all on its own. We believe we can now show that Feeney's Irish Cream is a liquor for all walks of life, in any season, any time of day—represented through many different styles of cocktail.

Feeney's "On The Rocks"

This drink is a chance to show off the rich flavors of the Irish cream without overshadowing it—allowing the spirit to evolve and change as time goes by, bringing out hidden notes and accenting its profile. "On The Rocks" demonstrates that Feeney's is not just another Irish cream, but a drink made for the consumer that cares about what they're drinking. The Feeney's Irish Cream slowly blends with the bright and savory orange notes of the amaro ice cubes as they melt in the beverage.

2 oz Feeney's Irish Cream
3-4 Amaro Ice Cubes

You start by reducing down an amaro in half on a stove top, in this case Averna—six ounces reduces down to three. Add ten times the amount of water and mix together, this allows the ice cube to form solid, while keeping the flavor of the amaro. Fill ice cube tray or molds with desired size. Freeze for 12 hours.

Feeney's Perfect Irish Coffee

The Irish Coffee is a drink almost every consumer has experienced, in some form or another, but it is also a drink very few consumers have experienced in a way craft bars would be proud to serve. From spirit and coffee even to the whipped cream, every ingredient in the Irish Coffee needs to be perfectly represented, and this is exactly what Feeney's Perfect Irish Coffee does. We want to show what a little love and care does to really make the Feeney's Irish Cream stand out, not be a back drop and not get bogged down by other ingredients that are subpar.

2 oz Feeney's Irish Cream
3 oz Central American Coffee
Handmade Cinnamon Whipped Cream Top

Build in Irish Coffee Glass, hand shake whipped cream, and top. Grate extra cinnamon on top of cream.

Most important to the construction of this drink, the french press coffee must be prepared well, and the whipped cream must be whipped well. Central American coffees provide a sweet, creamy mouthfeel with notes of caramel and vanilla when brewed well. We recommend a ratio of 1 part coffee to 24 parts water brewed for four minutes in the french press. To create the whipped cream, we use what many people have around the house and incorporate classic techniques. First make a cinnamon simple syrup by adding 1 tablespoon ground cinnamon to a mixture of 1 cup water and one cup white sugar. Bring this to a simmer until everything is fully dissolved then cool down. Take one ounce of the cinnamon simple mixture, to 4 ounces heavy whipping cream, add to a mason jar or shaking tin, and shake for one minute until nice and fluffy.



Feeney's Berry Fizz

Light, refreshing cream-based cocktails are consumed in craft bars around the world, season be damned. To bring out the most in a cream-based cocktail, rich flavors can easily be complimented by bright fruits and citrus, taking flavors that are generally thought of as dessert and introducing them as something one consumes poolside. The inspiration comes from tropical poolside resort bars and the finest mixology establishments in the world. Feeney's Berry Fizz is something you can drink while relaxing in the sun, staring at the ocean, and letting your troubles float away. Bright, citrusy, and refreshing.

1.5 oz Feeney's Irish Cream
1 oz Gin
.5 oz Orange Liquor (Dry Curacao)
.75 oz Lemon
.75 oz Aronia Berry / Honey Syrup
Egg White

Dry shake all ingredients together with no ice to emulsify egg, add ice, shake hard, and strain into collins glass with ice, top with grated nutmeg.

Aronia berries are also known as chokeberries. Native to North America, these berries are very tannic until cooked down, then becoming very juicy and a little tart. Aronia could also be substituted for blackberry or raspberry.

Taking 5 oz of aronia berries, add to pot, and add just enough water to cover the berries. Bring to a simmer to soften up and prepare them for a syrup. After about 5 minutes, add 2 cups of water and stir occasionally for 5 minutes. Blend everything together and fine strain back into the pot. Add a mixture of 1/4 part honey and 3/4 part white sugar to the mixture and cool down.

The Irish Cobbler

Sangrias are what move and shake the hot weather months. Easy-drinking, light-bodied, fruit-forward cocktails. The cobbler is a classic style of drink (predating the sangria), combining fresh fruit and spirits with wine, to make something greater than the sum of its parts. Easy to make, this cocktail is one that even the hottest of days could not steer you away from.

1.5 oz Feeney's Irish Cream
.5 oz Darjeeling Black Tea Simple Syrup
2.5 oz Syrah/Shiraz Wine
Strawberries, Blackberries, Blueberries, Mint

Shake all ingredients except for mint with ice, strain into Collins Glass glass with ice, and garnish with fresh fruit and mint sprig.

Take 2 Darjeeling Black Tea bags to one cup of water, bringing to a simmer and adding equal parts white sugar to create syrup.



Mexican Summer

Chili and chocolate go together so well there is a world renowned sauce created to showcase it, the Mexican Mole: Chilis, spices, fruits, nuts, chocolate. Adding a little bit of heat to the Feeney's Irish Cream evokes a unique, savory quality in the spirit, while a bit of tequila accents the already present butterscotch and chocolate notes. Drinking the Mexican Summer while snacking on something spicy on a beautiful day is an experience not to be missed.

1 oz Feeney's Irish Cream
1 oz Reposado Tequila
.75 oz Chili Liquor (Ancho Reyes)
.5 oz Aperol
.25 oz Mole Syrup

Combine all ingredients and shake with ice. Strain into short crystal glass, dust with pinch of mole powder.

Take one teaspoon of mole powder and add to a basic 1:1 simple syrup while over a flame on low heat.

Feeney Cove

Finally, Feeney's Irish Cream takes a trip to the islands. A spirit as diverse as Feeney's demands a place amongst all the cocktail categories, subcategories, and caveats within those categories. No grouping of cocktail is as trendy, in the moment, as the tiki drink, thus the Feeney Cove. Tiki drinks are known for their decadence and complexity, and both qualities appear in spades in the Feeney Cove. Equal Parts Feeney's Irish Cream, spiced rum, pear brandy, lime juice, and a strawberry cordial . Top it all with a touch of 151 proof rum, and the fantasy is complete.

1 oz Feeney's Irish Cream
1 oz Spiced Rum
1 oz Pear Brandy
1 oz Lime Juice
1 oz Strawberry Cordial
Topped with 151 Rum Float

Combine all ingredients except 151 proof rum and shake with ice. Strain into tiki glass. With bar spoon pour 151 proof rum overtop of drink, layering it above the rest of the drink.

For strawberry cordial juice two cups of strawberries. Measure the yielded juice and combine with equal parts sugar over low heat, stirring until the sugar is completely melted into the liquid.