

# THUNDERDONK

— WHISKY —



# COCKTAILS

# SALTED CARAMEL BANOFFEE DONK

Smooth as a moonlit ride across silky plains, this creamy banana-caramel combo is a real crowd-pleaser.

## Ingredients:

40ml ThunderDonk Salted Caramel  
30ml Banana Liqueur  
10ml Cream

## Method:

- Add all ingredients to shaker.
- Fill with ice and shake.
- Double strain into glass.
- Garnish with lemon.

## Recommend Glassware:

Goblet or Coupe



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# SALTED CARAMEL DONK SHAKE

Thick, sweet, and downright indulgent - like walking into a frontier saloon and realising the chef mixed up the milkshake and moonshine recipes.

## Ingredients:

45ml ThunderDonk Salted Caramel  
1 scoop ice cream  
30ml milk  
Cookie of choice (suggested: Oreo)  
Splash of banana liqueur

## Method:

- Blend all ingredients together until smooth.
- Pour into a chilled milkshake glass.
- Garnish with whipped cream, cookie crumbles, or garnish of choice.

## Recommended Glassware:

Milkshake or tall dessert glass



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# SALTED CARAMEL BUCK NORRIS SOUR

Sharp, smooth, and armed with a roundhouse kick - this cocktail's name is no accident. Its hit is worthy of Chuck Norris himself, and one sip will tell you exactly why.

## Ingredients:

45ml ThunderDonk Salted Caramel  
25ml lemon juice  
15ml sugar syrup  
Egg white

## Method:

- Add all ingredients to a shaker and dry shake (no ice) for 10–15 seconds.
- Add ice and shake again.
- Double strain into a glass.
- Garnish with bitters or a lemon twist.

## Recommended Glassware:

Coupe



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# SALTED CARAMEL DONKE-SPRESSO

As bold as black coffee at high noon  
and with a kick to match - this one'll  
have you wide awake and ready to ride.

## Ingredients:

40ml ThunderDonk Salted Caramel  
20ml freshly brewed espresso  
20ml coffee liqueur

## Method:

- Add all ingredients to a Boston tin.
- Fill with ice and shake hard.
- Double strain into a chilled glass.
- Garnish with three coffee beans.

## Recommended Glassware:

Martini glass or coupe



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# SALTED CARAMEL RODEO SHAKER SODA

Crisp, lively, and built for the arena - it's got all the refreshment of an ice-cold drink after eight seconds on the back of a bucking bronc.

## Ingredients:

40ml ThunderDonk Salted Caramel  
15ml lime juice  
5ml honey  
120ml soda water

## Method:

- Add whisky, lime, and honey to a shaker filled with ice. Shake.
- Pour into a highball glass over ice.
- Top with soda and stir gently.

## Recommended Glassware:

Highball



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# SALTED CARAMEL THUNDER COFFEE

Like a thunderstorm in your coffee cup  
- bold, powerful, and just the jolt you  
need to kick-start the morning or ride  
out the afternoon.

## Ingredients:

40ml ThunderDonk Salted Caramel  
150ml freshly brewed coffee  
Thick fresh cream (float)

## Method:

- Build in a heatproof glass.
- Pour hot coffee over whisky.
- Gently float cream on top using a spoon.

## Recommended Glassware:

Irish coffee glass or tumbler



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# SALTED CARAMEL THE STIRRR UP

The Stirrr Up takes its name from the saddle, and from the way this cocktail is stirred slow and steady, built to stir up the night, South Island style.

## Ingredients:

50ml ThunderDonk Salted Caramel  
Dash of chocolate bitters  
5ml sugar syrup

## Method:

- Stir ingredients with ice in a mixing glass.
- Strain into Rocks glass over large ice cube.
- Garnish with a chocolate twist or orange zest.

## Recommended Glassware:

Coupe or rocks glass



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# SPICED MAPLE FROZEN DUNKELBERRY MARG

Bright, icy, and sweeter than a summer breeze rolling through the prairie - the perfect way to cool your boots on a hot day.

## Ingredients:

50ml ThunderDonk Spiced Maple  
25ml lime juice  
4 fresh strawberries  
Crushed ice

## Method:

- Blend all ingredients until smooth.
- Pour into a chilled coupe or margarita glass.
- Garnish with a strawberry.

## Recommended Glassware:

Coupe or Margarita glass



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# SPICED MAPLE DONKING MARY

Named in the spirit of the infamous Bloody Mary, this frontier twist swaps royal courts for dusty trails. Bold, bracing, and with zing like a green-broke horse.

## Ingredients:

30ml ThunderDonk Spiced Maple  
70ml tomato juice  
15ml lime juice  
Dash of Tabasco  
Salt and pepper  
Dash of Worcestershire sauce

## Method:

- Add all ingredients to a shaker, filled with ice. Shake them and pour into a glass, over ice.
- Garnish with a celery stick or lime wedge.

## Recommended Glassware:

Highball, tall glass



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# SPICED MAPLE HOT TODDY

Born in the old world as a winter remedy, the Hot Toddy made its way west with settlers looking for warmth after long days in the cold. This spiced maple version carries that same comfort - perfect for thawing out after a frosty ride or winding down by the fire.

## Ingredients:

50ml ThunderDonk Spiced Maple  
100ml hot water  
15ml honey  
10ml lemon juice

## Method:

- Build directly in a heatproof mug.
- Stir gently to dissolve honey.
- Garnish with a lemon wheel and cinnamon stick.

## Recommended Glassware:

Heatproof mug



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# SPICED MAPLE JACKED PALOMA

Born from Mexico's beloved Paloma and given a Southern Alps makeover, this version swaps tequila for spiced maple whisky and trades the cantina for a South Island cowboy's back porch.

## Ingredients:

40ml ThunderDonk Spiced Maple  
100ml grapefruit soda  
Garnish: fresh lime and grapefruit

## Method:

- Build in a highball glass over ice.
- Stir gently.
- Garnish with lime and grapefruit wedges.

## Recommended Glassware:

Highball



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# SPICED MAPLE MINT SIDE-KICK

A Southern classic reimagined for the frontier - crisp mint, sweet whisky, and pure refreshment in every sip.

## Ingredients:

50ml ThunderDonk Spiced Maple  
8 mint leaves  
Sugar syrup to taste  
Crushed ice

## Method:

- Soak mint in whisky and sugar syrup.
- Half-fill the glass with crushed ice and muddle.
- Top with more ice.
- Stir until frosty and add more ice if needed.
- Garnish with a mint sprig.

## Recommended Glassware:

Julep cup or rocks glass



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# SPICED MAPLE THUNDER MULE

As lively as a bronco in the chute and just as likely to kick - this gingery refresher packs enough spark to keep you riding 'til sundown.

## Ingredients:

40ml ThunderDonk Spiced Maple  
90ml ginger beer  
10ml lime juice

## Method:

- Build in a mule cup or highball glass over ice.
- Stir gently.
- Garnish with lime.

## Recommended Glassware:

Mule cup or highball glass



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# SPICED MAPLE TWISTED TOMMY

Smooth with a sharp turn - just when you think you've got its measure, the fresh lime and coriander take you for a wild little detour.

## Ingredients:

45ml ThunderDonk Spiced Maple  
25ml lime juice  
5ml agave nectar  
Fresh coriander or lime (for garnish)

## Method:

- Shake all ingredients with ice.
- Strain into a rocks glass over fresh ice.
- Garnish with coriander and lime.

## Recommended Glassware:

Rocks glass



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