

LUCKY
PENNY

HANDMADE
IRISH VODKA

Cocktails

B O O K



Citrus &

Michael Collins



Irish Orchard



Shift on the Strand



Black Penny



Copper Hound



Sweet

Boozy

Refreshing

Liffey Drop



Dublin Madra



Bitter

Dirty Martin



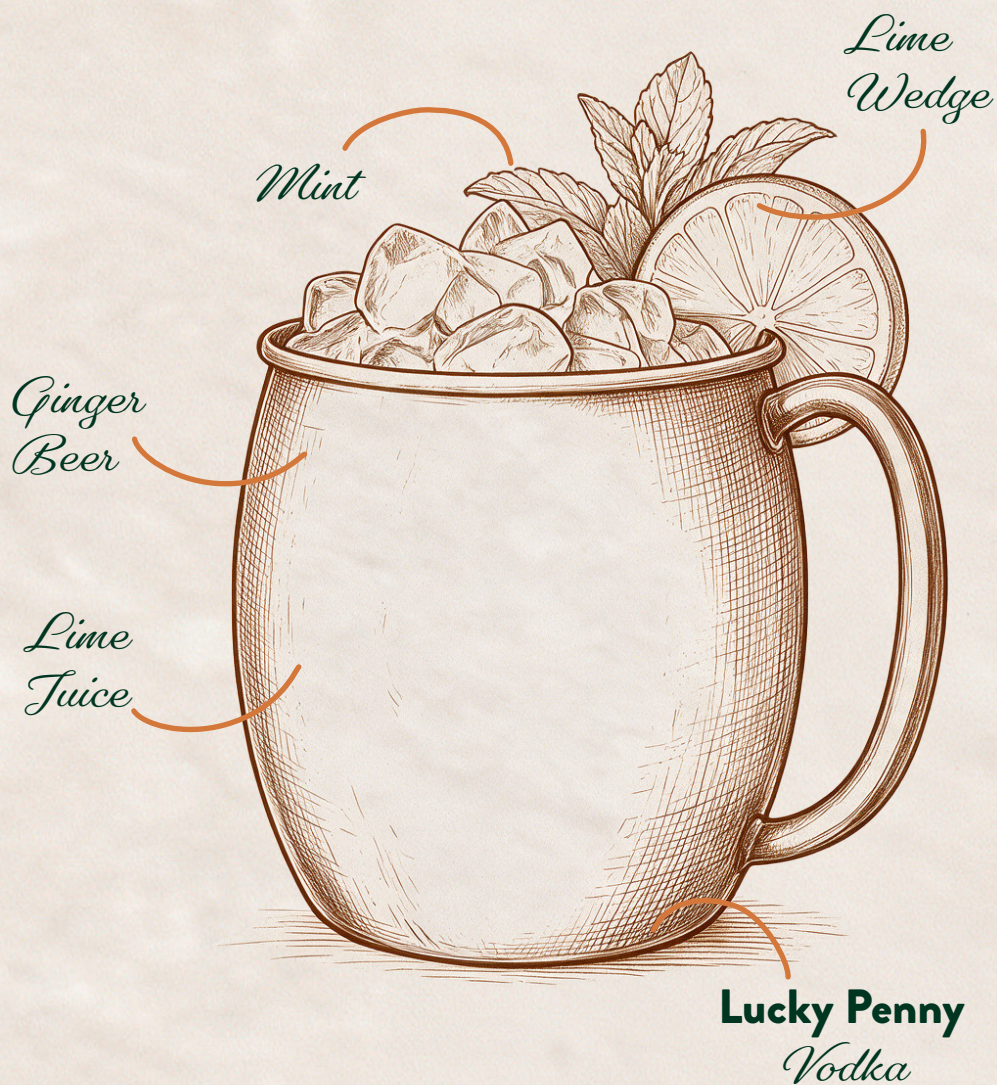
Lucky Dog



Bloody Molly



Boozy



Dublin Mudra

SERVE

1

GLASS

Highball

INGREDIENTS

50 ml Lucky Penny Vodka
120 ml Premium Ginger Beer
15 ml Fresh Lime Juice

Lime Wedge

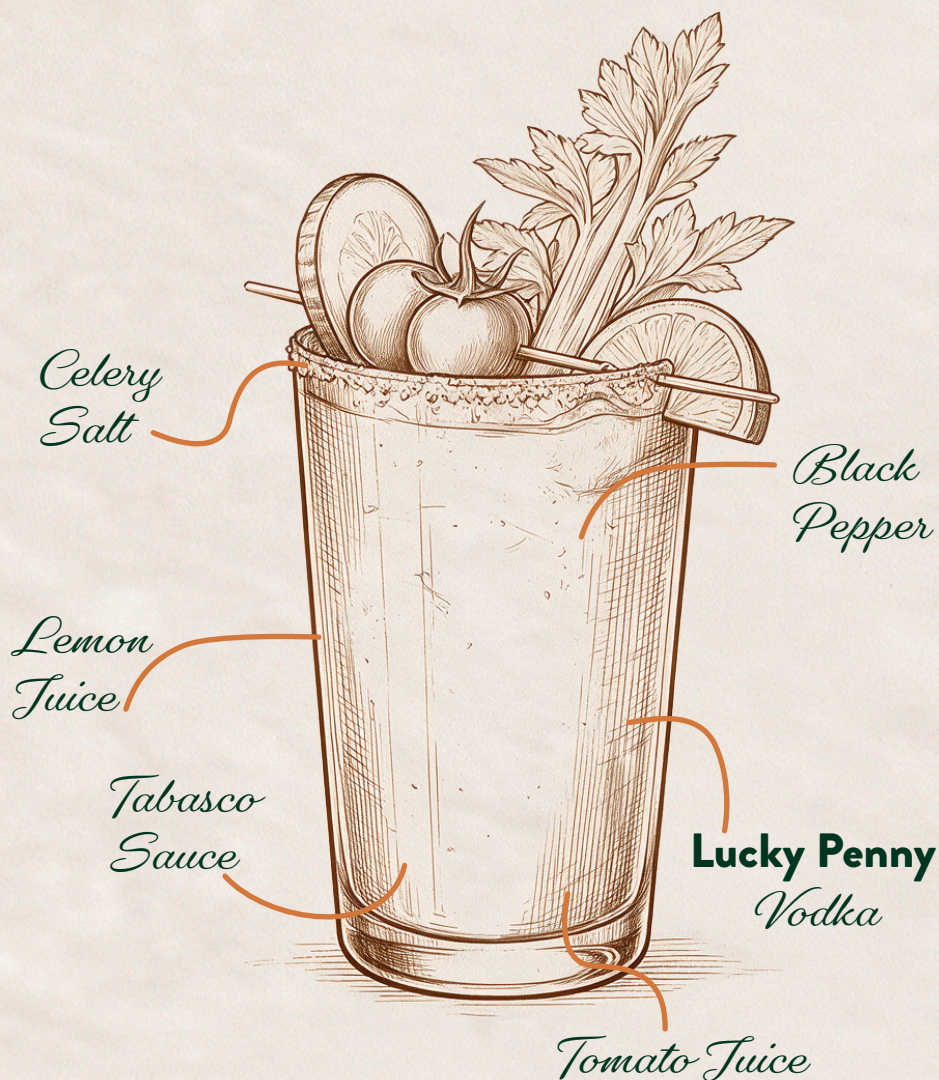
Mint to Garnish

METHOD

To make a single-serving Dublin Mule, fill a copper mug with crushed ice, then add 50 ml of Lucky Penny Vodka and 15 ml of fresh lime juice. Top the glass with 120 ml of premium ginger beer, stir gently, and garnish with a clapped fresh mint sprig and a lime wedge.

NOTES

A crisp, refreshing Irish twist on the iconic Moscow Mule. Smooth Lucky Penny Irish Vodka with zesty lime and fiery ginger beer.



Bloody Molly

SERVE

1

GLASS

Balloon

INGREDIENTS

50 ml Lucky Penny Vodka

100 ml Tomato Juice

15 ml Fresh Lemon Juice

2 Dashes Tabasco Sauce

Pinch of Celery Salt

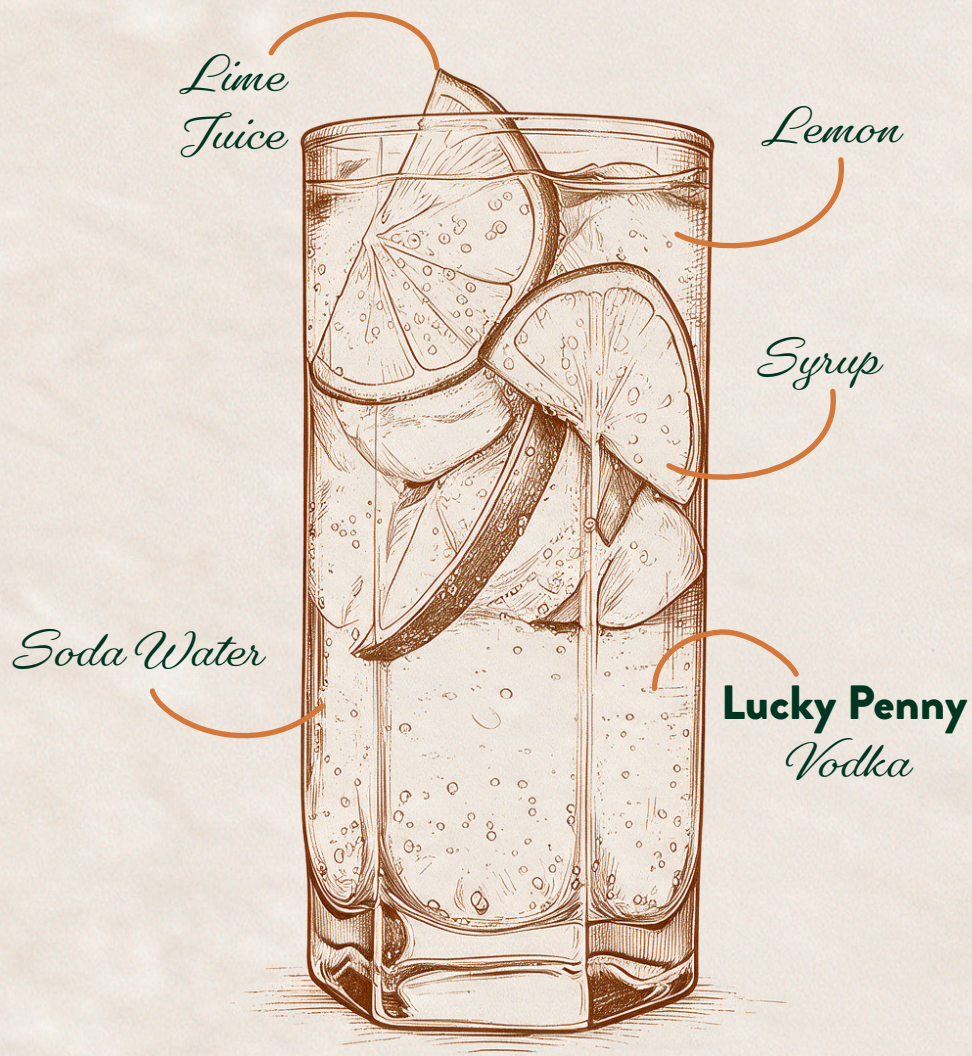
Black Pepper

METHOD

To make a Bloody Mary (often called a Bloody Molly when showcasing Irish spirits), combine 50 ml of Lucky Penny Vodka, 100 ml of tomato juice, and 15 ml of fresh lemon juice in a shaker filled with ice. Add 2 dashes of Tabasco sauce, a pinch of celery salt, and a grind of black pepper, then roll or shake the mixture gently until chilled. Strain the drink into a tall glass filled with fresh ice and garnish with a celery stalk or lemon wheel.

NOTES

A bold, spicy and perfectly balanced Bloody Mary, made with Lucky Penny Irish Vodka. Brimming with flavour and made for good times and even better stories.



Michael Collins

SERVE*1***GLASS**

Highball

INGREDIENTS*50 ml* Lucky Penny Vodka*25 ml* Fresh Lime Juice*15 ml* Simple Syrup

Top with Soda Water

Lemon Wedge to Garnish

METHOD

To make a refreshing Michael Collins, combine 50 ml of Lucky Penny Vodka, 25 ml of fresh lemon juice, and 15 ml of simple syrup in a tall glass filled with ice. Stir the ingredients gently to combine, top the glass with soda water, and garnish with a lemon wedge before serving.

NOTES

Crisp, refreshing and timeless. Michael Collins is a tribute to an iconic Irishman and a true classic cocktail. Made with Lucky Penny Irish Vodka, fresh lemon and a splash of soda. Balanced. Legendary.



Shift on the Strand

SERVE

1

GLASS

Highball

INGREDIENTS

50 ml Lucky Penny Vodka

25 ml Peach Schnapps

75 ml Orange Juice

50 ml Cranberry Juice

Orange Slice

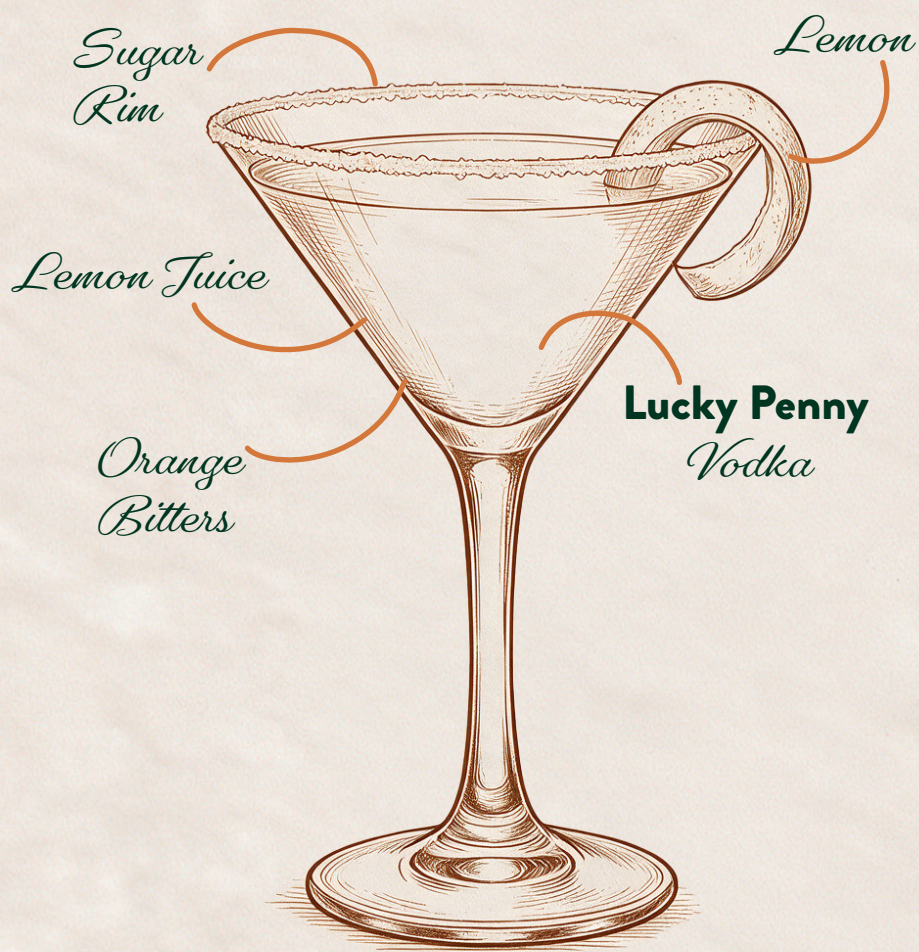
Cherry to Garnish

METHOD

To make a classic Shift on the Strand cocktail, pour 50 ml of Lucky Penny Vodka, 25 ml of peach schnapps, 75 ml of orange juice, and 50 ml of cranberry juice into a tall glass filled with ice. Stir the ingredients gently to combine the vibrant layers, and garnish the glass with an orange slice and a cherry.

NOTES

Life's better by the sea. Shift on the Strand is a tropical classic with an Irish twist. Lucky Penny Irish Vodka, orange, peach and cranberry come together for the perfect beachside escape.



Liffey Drop

SERVE

1

GLASS

Highball

INGREDIENTS

50 ml Lucky Penny Vodka

25 ml Fresh Lemon Juice

15 ml Simple Syrup

1 Dash Orange Bitters

Lemon Twist to Garnish

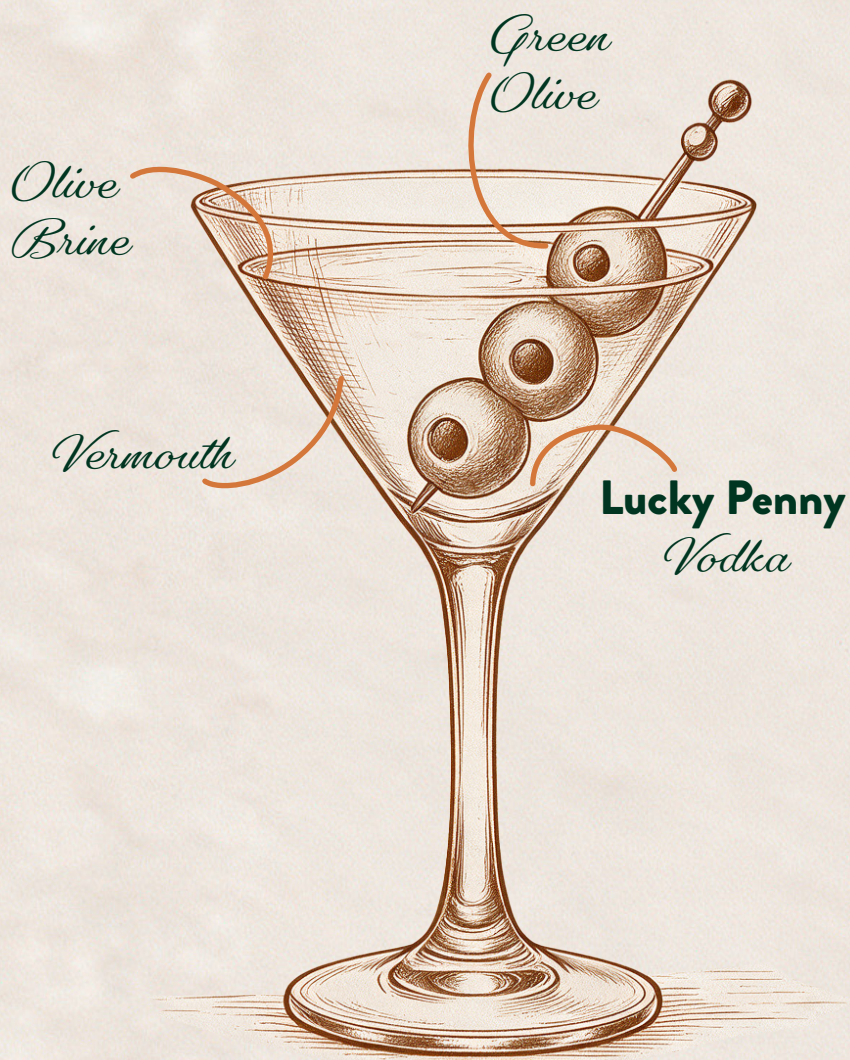
Sugar Rim (Optional)

METHOD

To make a sleek Liffey Drop, shake 50 ml of Lucky Penny Vodka, 25 ml of fresh lemon juice, 15 ml of simple syrup, and 1 dash of orange bitters with ice until ice-cold. Strain the mixture into a cocktail glass, optionally prepared with a sweet sugar rim, and garnish with a twist of lemon.

NOTES

Crisp, citrusy and unmistakably smooth. Liffey Drop is a fresh and vibrant twist on the classic Lemon Drop Martini. Made with Lucky Penny Irish Vodka, zesty lemon and a touch of sweetness. Simple. Elegant. Irresistible.



Dirty Martin

SERVE

1

GLASS

Highball

INGREDIENTS

60 ml Lucky Penny Vodka

10 ml Dry Vermouth

10 ml Olive Brine

3 Green Olives (for garnish)

Lemon Twist (Optional)

METHOD

To make a savory Dirty Martin, combine 60 ml of Lucky Penny Vodka, 10 ml of dry vermouth, and 10 ml of olive brine in a mixing glass filled with ice. Stir the ingredients well until perfectly chilled, strain into a chilled martini glass, and garnish with three green olives on a pick or an optional lemon twist.

NOTES

Smooth. Savoury. Undeniably elegant. Dirty Martin is our refined twist on the classic cocktail. Made with Lucky Penny Irish Vodka and finished with olive brine for that perfect balance of crisp and cocky. Class with a bit of edge.



Lucky Dog

SERVE

1

GLASS

Highball

INGREDIENTS

50 ml Lucky Penny Vodka
20 ml Fresh Lemon Juice
15 ml Guinness Simple Syrup
3 Dashes Angostura Bitters
Top with Ginger Ale
Orange Peel for Garnish

METHOD

To make a uniquely Lucky Dog, combine 50 ml of Lucky Penny Vodka, 20 ml of fresh lemon juice, 15 ml of Guinness simple syrup, and 3 dashes of Angostura bitters in a shaker filled with ice. Shake the ingredients well until chilled, strain into a highball glass over fresh ice, top with ginger ale, and garnish with an orange peel.

NOTES

A crisp, refreshing highball with Irish character. The Lucky Dog brings together zesty lemon, the unique depth of Guinness syrup and a clean ginger finish.



Black Penny

SERVE

1

GLASS

Highball

INGREDIENTS

- 50 ml* Lucky Penny Vodka
- 25 ml* Fresh Espresso (cooled)
- 15 ml* Guinness Simple Syrup
- 15 ml* Coffee Liqueur
- 3* Coffee Beans for Garnish

METHOD

To make a uniquely Lucky Dog, combine 50 ml of Lucky Penny Vodka, 20 ml of fresh lemon juice, 15 ml of Guinness simple syrup, and 3 dashes of Angostura bitters in a shaker filled with ice. Shake the ingredients well until chilled, strain into a highball glass over fresh ice, top with ginger ale, and garnish with an orange peel.

NOTES

A serious Espresso Martini with a distinctly Irish twist. Smooth, indulgent and unforgettable. The Black Penny is late nights and good stories.



Irish Orchard

SERVE

1

GLASS

Highball

INGREDIENTS

50 ml Lucky Penny Vodka
40 ml Cloudy Apple Juice
15 ml Fresh Lemon Juice
10 ml Guinness Simple Syrup

Top with Soda Water

Apple Fan

Mint Sprig

METHOD

To make a crisp Irish Orchard twist, combine 50 ml of Lucky Penny Vodka, 40 ml of cloudy apple juice, 15 ml of fresh lemon juice, and 10 ml of Guinness simple syrup in a tall glass filled with ice. Stir the ingredients gently to marry the rich syrup with the tart fruit juices, top the glass with soda water, and garnish with an elegant apple fan and a slapped mint sprig.

NOTES

A clean, vibrant serve that showcases the natural freshness of Irish ingredients. The Irish Orchard is light, crisp and incredibly easy drinking.



Copper Hound

SERVE

1

GLASS

Highball

INGREDIENTS

50 ml Lucky Penny Vodka
20 ml Fresh Lime Juice
15 ml Guinness Simple Syrup
2 Dashes Angostura Bitters
Lime Wheel
Mint Sprig

METHOD

To make a dark and rich Copper Hound, combine 50 ml of Lucky Penny Vodka, 20 ml of fresh lime juice, 15 ml of Guinness simple syrup, and 2 dashes of Angostura bitters in a glass filled with ice. Stir the ingredients well to integrate the deep caramel notes of the syrup with the bright citrus, and finish by garnishing with a lime wheel and a fresh mint sprig.

NOTES

A bold, modern twist on a classic with real Irish soul. The Copper Hound is zesty, spicy and packed with character.

LUCKY
PENNY
H A N D M A D E
IRISH VODKA

AVAILABLE FOR DISTRIBUTION