



PURVEYORS OF CRAFT MIXOLOGY



YESCOCKTAILCO.COM

WHY CHOOSE YES?



Since
2015

THE YES PHILOSOPHY

From the very first batch, Yes Cocktail Co. has been focused on locally sourced, entirely natural ingredients, simply because the best cocktails start with the best ingredients. From our bar to yours, cheers!

- **HANDCRAFTED** BY REAL PEOPLE IN PASO ROBLES, CALIFORNIA. YEP, WE TASTE TEST EVERY ONE OF OUR SMALL BATCHES.
- **PERFECTLY BALANCED** FOR EFFORTLESS HOME MIXOLOGY. OUR SIMPLE RATIO-BASED MIXING INSTRUCTIONS ENSURE A PERFECT COCKTAIL EVERY TIME.
- **ALL NATURAL** INGREDIENTS ARE THE KEY TO OUR PRODUCTS. 100% REAL SPICES, HERBS, FRUITS, AND BOTANICALS ARE USED IN EVERY BOTTLE OF YES.
- **NON ALCOHOLIC.** JUST ADD YOUR FAVORITE SPIRIT! OR NO SPIRIT AT ALL FOR A PERFECT MOCKTAIL. OUR PRODUCTS PAIR WITH A VARIETY OF SPIRITS, WHICH MEANS EVERY BOTTLE MAKES A VARIETY OF COCKTAILS!

OUR STORY

Yes Cocktail Company was founded by avid travelers and lovers of cocktails, Lauren Butler and Brandon Alpert. The husband & wife team's entry into the mixology scene came from an unlikely source -- an international children's theatre tour that took them all over the U.S. and abroad. They spent three years traveling the world, working with youth as theatre educators, actors and directors. When they weren't performing, staging musicals, teaching improv, or leading workshops, they made it a personal mission to enjoy the world's best bars and cocktails. The pair was always thirsty for a bit of the local flavor, from Bourbon in Kentucky to Aquavit in Denmark, they sampled anything and everything they could find. When they returned from their epic journey, they were disappointed to find that it was harder than expected to make these craft libations in the comfort of their home. The quality of the bar products just hadn't caught up with the craft distilled spirits. Most mixers and bars syrups they purchased were full of artificial ingredients, preservatives, and even high fructose corn syrup. The drinks they made at home simply paled in comparison to the incredible cocktails that had inspired these budding mixologists. So, they began crafting their own concoctions, with flavors inspired by their travels and produce from the abundant harvest of their new home, Paso Robles, California. And of course, the name Yes Cocktail Co. is all about saying, 'yes' -- which is the first rule of improvisational acting. Aside from being a throwback to their theatre background, it is also their life philosophy. By saying yes to new ideas, flavors, experiences, travel, or even something simple as a cocktail, Lauren and Brandon believe you can live a joyful, adventurous life!

BEST SELLERS

OUR
FAVORITES

1. PASSIONFRUIT COCKTAIL SYRUP 2. OLD FASHIONED BITTERS INFUSED
SUGAR CUBES 3. BLOOD ORANGE & CHILI PEPPER COCKTAIL MIXER
4. CUCUMBER JALAPENO COCKTAIL MIXER 5. BLACKBERRY POMEGRANATE
COCKTAIL MIXER 6. LAVENDER HONEY COCKTAIL MIXER 7. CHARRED OAK &
MAPLE COCKTAIL SYRUP 8. BOOZY BOURBON INFUSED CHERRIES



PRODUCT LINES

1

SYRUPS

Crafted with real cane sugar.
Ideal for cocktails, coffee, tea,
cooking & baking.

CASE OF 6

2

MIXERS

The perfect combination of infused
simple syrup, citrus, and bitters.
Ideal for cocktails and mocktails

CASE OF 6

3

GARNISHES

From jarred cherries to dehy-
drated citrus, we have the perfect
garnish for every cocktail.

CASE OF 12

4

INFUSED CUBES

Real cane sugar cubes infused
with our housemade bitters
blends.

CASE OF 12



PERFECT SUMMER SIPS



Sea Salted Grapefruit & Agave

Sea Breeze | Tart Grapefruit | Vacay Vibes

You're in charge of drinks for the neighborhood block party: the pressure is on. Last year, Greg was in charge and he rented an industrial strength blender (He hasn't stopped reminding you). Well, this year, it's time for a real cocktail. Fresh grapefruit & agave combine with just a hint of sea salt for a legendary Paloma riff that will be the talk of the cul-de-sac. Suck it, Greg.

16 FL. OZ
SRP: \$20- \$22
YIELDS: 16 drinks
SHELF LIFE: 2 YR
CASE SIZE: 6 BOTTLES
MIX WITH: Rum, vodka, mezcal, gin, whiskey, or tequila.

INGREDIENTS: pure filtered water, cane sugar, grapefruit puree, Agave, sea salt, citric acid.

SPRING SEASONAL : Ships Feb 19



Pineapple Mojito

Garden Mint | Island Breeze | Tropical Twist

After a long day of travel, you've finally arrived. The line at customs? Endless. The flight? Cramped and exhausting. The cost? Don't look at your statement. Happy hour? FINALLY. Smoke that overpriced cigar and rock that fedora your co-workers ruthlessly mocked. They must wish they were you.

16 FL. OZ
SRP: \$20- \$22
YIELDS: 16 drinks
SHELF LIFE: 2 YR
CASE SIZE: 6 BOTTLES
MIX WITH: Vodka, Rum, Mezcal, Gin, Whiskey, or tequila

INGREDIENTS: pure filtered water, cane sugar, pineapple puree, mint bitters (alcohol, mint, water), citric acid. That's it.

SPRING SEASONAL : Ships April 8

SUMMERTIME... and the drinkin' is easy.. .

Sea Salted Paloma

- 2 oz Tequila
- 1 oz Yes Grapefruit & Agave Mixer
- .75 Fresh Lime Juice
- Grapefruit Slice or twist (for garnish)
- Carbonated Water

Combine all ingredients in a shaker with ice and shake. Open pour into a highball glass. Top up with carbonated water. Garnish with grapefruit slice or twist.

Pineapple Mojito

- 2 oz Tequila
- 1 oz Yes Pineapple Mojito Mixer
- .5 Fresh Lime Juice
- Fresh Mint (for garnish)
- Carbonated Water

Combine all ingredients in a shaker with ice and shake. Open pour into a highball glass. Top up with carbonated water. Garnish with mint.

SUMMER TIME: NEIGHBORHOOD BBQ'S, BEACHSIDE PICNICS, POOLSIDE HAPPY HOUR, COCKTAILS BY THE CAMPFIRE. IT'S A GREAT TIME OF YEAR TO UNWIND WITH A DRINK, AND WE'VE GOT THE PERFECT COCKTAIL PAIRING FOR ALL YOUR FAVORITE SUMMERTIME OCCASIONS. CHEERS TO ENDLESS SUMMER.

COCKTAIL SYRUPS



OUR SYRUPS ARE CRAFTED USING 100% REAL CANE SUGAR AND ONLY THE FINEST REAL INGREDIENTS, INCLUDING OUR HOUSE MADE BITTERS. YOU WON'T FIND ANY FLAVORINGS, COLORINGS, OR CHEMICAL PRESERVATIVES. EVERY DROP IS SURE TO ENHANCE YOUR NEXT COCKTAIL, MOCKTAIL, OR RECIPE.



Charred Oak & Maple

Oak | Burnt Sugar | Toffee
Perfectly crafted to add a toasty, oaky complexity to your old fashioned or any classic cocktail. we've taken care of the details so you don't have to - the night's looking good (and so are you).

8 FL. OZ
SRP: \$14 -\$17
CASE SIZE: 6 BOTTLES
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit.
FOODIE PRO TIP: Try drizzled over desserts, yogurt, pancakes, & ice cream.
INGREDIENTS: Pure filtered water, cane sugar, barrel aged maple syrup.



Passionfruit Syrup

Tart | Tropical | Exotic
It's that little pop of razzle-dazzle. Tart passionfruit bursting with flavor & grown on the central coast of California. Makes every sip taste like that spring break you spent in Cabo. Sunshine, tan lines, pure bliss. ahhh.

8 FL. OZ
SRP: \$14 -\$17
CASE SIZE: 6 BOTTLES
MIX WITH: Rum, Vodka, Gin, Whiskey, Champagne, & mocktails.
FOODIE PRO TIP: Try drizzled over desserts, yogurt, pancakes, & ice cream.
INGREDIENTS: Passionfruit Puree, Pure filtered water, Cane Sugar.



Toasted Pecan Syrup

Rich | Caramel | Buttery
For a decadent old fashioned or festive fall cobbler, this toasted pecan syrup is sure to please even the most refined southern gentleman. It's that bitter sweet beauty of late fall. Winter is coming, but there's still time for one more cocktail.

8 FL. OZ
SRP: \$14 -\$17
CASE SIZE: 6 BOTTLES
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit.
FOODIE PRO TIP: It's the perfect coffee, tea, or latte syrup! Divine combined with iced tea for the a southern pecan sweet tea
INGREDIENTS: pure filtered water, cane sugar, pecan bitter (pecan, alcohol, water) CONTAINS:PECAN



Tonic Syrup

Bitter | Lemongrass | Citrus
Craft incredible G &T's. (Vodka tonics too). Brewed with fresh cut cinchona bark, lemongrass, lemon peel, lime peel, orange peel, grapefruit peel, and cardamom- its beautifully bittersweet and the perfect compliment to any craft spirit. It's practically made out of memories; bitter and complex with just the right touch of sweetness. Just like life itself. A classic for a reason.

8 FL. OZ
SRP: \$14 -\$17
CASE SIZE: 6 BOTTLES
MIX WITH: Gin, Vodka, & mocktails.

INGREDIENTS: pure filtered water, cane sugar, cinchona bark(quinine), quinine concentrate, lemon peel, lime peel, grapefruit peel, orange peel, spices
CONTAINS: QUININE



Spiced Apple Syrup

Fresh Orchard | Warm Spice

We've captured that fall feeling and bottled it up just for you. It's all the coziness of fall in syrup form; crisp morning air, flannel shirts, corn mazes and pumpkin carving. Move over pumpkin spice, there's a new spice in town.

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Bourbon, Rye, Brandy, Rum, Gin, Vodka, Tequila, Mezcal & Mocktails.

INGREDIENTS: apple puree, filtered water, cane sugar, cinnamon spice bitters(cinnamon, spices, alcohol)

YIELDS: 16 drinks

SHELF LIFE: 2 YR

FALL SEASONAL : SHIPS JULY 29



Coffee Syrup

Robust | Rich | Roasted

Perfect for coffee the connoisseur! It's a charming pick me up for slow mornings, late nights, and afternoon delights. It's that conquer the world create your best life kind of buzz. you got this. This delectable syrup is the key to your next whiskey cocktail or vodka martini!



Grenadine

Tart | Floral | Rich

Makes the perfect tequila sunrise or shirley temple. It's the charmer you just can't get enough of. She's sweet, she's tart, and she's serving up just enough sass to keep you on your toes. Easy to love, hard to forget. Made with fresh central california pomegranates and pure orange blossom water (the proper way), this essential syrup is a must for any classic cocktail.

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Vodka, Tequila, Gin, Whiskey, Champagne, Rum, mocktails.

FOODIE PRO TIP: Use as a meat glaze or add a splash to a fruit salad!

INGREDIENTS: Pure filtered water, Pomegranate, Cane Sugar, Orange Blossom water, Rose water.

YIELDS: 16 drinks

SHELF LIFE: 2 YR

FALL SEASONAL : SHIPS JULY 29

Orgeat Syrup

Almond | Marzipan | Orange Blossom

orgeat (OR-ZHA) cocktail syrup is essential for tiki drinks. It's the tune you play again (and again) in the car driving down the PCH, windows down, wind in your hair, a true Californian experience. Made with 100% real california almonds.

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Rum, Whiskey, Vodka, Gin, Tequila, Mezcal, or Mocktails.

FOODIE PRO TIP: Try drizzled over desserts, shake into fresh lemonade.

INGREDIENTS: Pure filtered water, cane sugar, almonds, almond bitters, orange blossom water.

YIELDS: 16 drinks

SHELF LIFE: 2 YR

Prickly Pear Syrup

Berry | Melon | Bubblegum

Made with 100% real cactus fruit, this flavorful, fruity and vibrantly colored syrup is a essential in summer margaritas and whiskey sours! You can also try it in vodka spritzers, lemonade or just plain club soda. What does Prickly Pear taste like, you ask? It's flavor notes are the perfect combination of strawberry, melon and bubble gum--but we think it tastes just like summer!

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Vodka, Gin, Rum, Tequila, Whiskey, Mezcal & Mocktails.

INGREDIENTS: Cactus Fruit, Pure Filtered water, Cane Sugar.

YIELDS: 16 drinks

SHELF LIFE: 2 YR

SUMMER SEASONAL : Ships April 8

COCKTAIL MIXERS

COMPANY

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YES COCKTAIL



OUR COCKTAIL MIXERS MAKE A PERFECTLY BALANCED COCKTAIL EVERY TIME, WHETHER YOU'RE MAKING A SINGLE DRINK OR A FULL PITCHER! EACH BOTTLE CONTAINS CITRUS, HOUSEMADE BITTERS, AND INFUSED SIMPLE SYRUP SO YOU'LL ALWAYS ACHIEVE THE PERFECT DRINK. EACH BOTTLE PAIRS WITH A VARIETY OF SPIRITS OR NO SPIRITS AT ALL FOR THE IDEAL COCKTAIL OR MOCKTAIL! WE'VE TAKEN CARE OF ALL THE DETAILS: JUST ADD SPIRIT!



Cucumber Jalapeno

Cool Cucumber | Pepper Heat | Citrus Bite

This Cucumber Jalapeno mixer is just as delightful in a margarita or gin drink as it is in a white wine spritzer. Yes, you read that correctly. You've heard that opposites attract. It's as cool as a cucumber yet hot as a chili pepper. It's that special someone you just can't get enough of. You've been burned before, but you'll do it again.

16 FL. OZ

SRP: \$20- \$22

CASE SIZE: 6 BOTTLES

MIX WITH: Tequila, Mezcal, Vodka, Gin, or white wine.

INGREDIENTS: pure filtered water, cane sugar, cucumber puree, lime juice, jalapeno pepper, capsicum, red pepper extract, lime oil, citric acid.

YIELDS: 16 drinks

SHELF LIFE: 2 YR



Lavender Honey

Fragrant Blossom | Bright Citrus | Floral Honey

This Lavender honey mixer is divine in a G + T, splashed in champagne for the ultimate mimosa, or even added to sparkling water, lemonade, or tea for an effortless mocktail. It's as high society as tea time with the Queen Mother. Every sip brings you a bit closer to royalty. One lump or two? Pinkies up!

16 FL. OZ

SRP: \$20- \$22

CASE SIZE: 6 BOTTLES

MIX WITH: Vodka, Gin, Whiskey, Rum, Brandy or Champagne. Makes a great mocktail in sparkling water, lemonade, or tea! Add to steamed milk and espresso for a Lavender Latte.

INGREDIENTS: pure filtered water, cane sugar, lavender, wildflower honey, lemon juice, lavender bitters (alcohol, lavender buds, lavender oil, lemon peel), citric acid

YIELDS: 16 drinks

SHELF LIFE: 2 YR



Ginger Citrus

Fresh Root | Zesty Lime | Spicy Kick

This Ginger Citrus mixer makes the perfect mule with your favorite spirit and a splash of carbonated water. Use it to add a zesty ginger kick to any of your favorite drinks or recipes. It's a healthy does of nostalgia; like reconnecting with a dear friend at your old stomping grounds. It's as reliable as your denim jacket & as trusty as your favorite copper mug.

16 FL. OZ

SRP: \$20- \$22

CASE SIZE: 6 BOTTLES

MIX WITH: Vodka, Gin, Whiskey, Tequila, Mezcal, Brandy or Rum. Try in sparkling water for a less-sweet alternative to ginger beer. Great in hot tea or a hot toddy.

INGREDIENTS: pure filtered water, cane sugar, lime juice, lemon juice, ginger root, natural ginger extract, gum acacia, citric acid

YIELDS: 16 drinks

SHELF LIFE: 2 YR



Hibiscus Rose

Tart Fruit | Fresh Petal | Bright Citrus

This Hibiscus Rose mixer is an exotic floral spritzer splashed in your favorite spirit with club soda. It's like a Moroccan souk at sunset. Delicate rose petal & exotic spice waft through the air as you sample sweet turkish delight. A sultry stranger tempts you to explore parts unknown... will you follow?

16 FL. OZ

SRP: \$20- \$22

CASE SIZE: 6 BOTTLES

MIX WITH: vodka, gin, whiskey, rum, brandy, tequila, mezcal or champagne. Great for mocktails in lemonade, tea (hot or iced) and sparkling water.

INGREDIENTS: pure filtered water, cane sugar, lemon juice, lime juice, hibiscus petals, rose water

YIELDS: 16 drinks

SHELF LIFE: 2 YR

COMPANY

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YES COCKTAIL



Blood Orange & Chili Pepper

Smoked Pepper | Sweet Citrus | Fiery Heat

Your new favorite spicy margarita. It's the perfect pal for lounging around the pool on a blazing hot summer day. It's that divine refreshment that only a 'palette' can provide: sweet fruit and pepper heat chilled to perfection. Cheers, amigos.

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Tequila, Mezcal, Gin, Vodka, or Whiskey.

INGREDIENTS: Pure filtered water, blood orange juice, lime juice, lemon juice, cane sugar, ancho chili pepper, lime bitters (alcohol,lime peel).



Meyer Lemon Sour

Candied Citrus | Delicate Floral | Bright Zest

Our Meyer Lemon Sour is crafted with real meyer lemon puree-- known for its less acidic, sweet lemon flavor and delicate floral notes. It's anything but basic; use it in your next lemon drop martini, whiskey sour, or spiked lemonade. When life gives you lemons, make cocktails.

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Vodka, Gin, Tequila, Rum, Whiskey, Mezcal, or Mocktails.

INGREDIENTS: pure filtered water, cane sugar, meyer lemon puree, eureka lemon puree, lemon bitters(alcohol, lemon oil, lemon peel)

SPRING SEASONAL : Ships Feb 19



Blackberry Pomegranate

Berry Patch| Tart Fruit | Squeezed Citrus

This Blackberry & Pomegranate mixer is the perfect fresh muddled berry sipper for your porch swing summer days. Use in lieu of simple syrup in any cocktail recipe, as a sweetener in tea & lemonade, or add to vinegar for a lovely salad dressing. It's as down home as berry picking at the local farm. It's that warm summer breeze, berry stained hands, home made jam kind of feeling.

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Vodka, Gin, Whiskey, Tequila, Mezcal, Rum, Brandy, White wine, Champagne, and Mocktails.

INGREDIENTS: Pure filtered water, pomegranate puree, blackberry puree, cane sugar, orange bitters(alcohol,orange peel, orange oil), citric acid.



Orange Peel & Bitters

Warm Spice| Bitter Root | Citrus Peel

Our versatile and delicious Orange Peel and Bitters cocktail mixer has the perfect blend of spices and gentian to craft an incredible old fashioned. It Also makes a phenomenal mulled wine or exotic tiki cocktail.

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit.
INGREDIENTS: pure filtered water, cane sugar, aromatic bitters (alcohol, spices,orange peel, gentian root), citric acid



Smoked Maple Sour

Real Maple | Fresh Citrus | Bold Hickory Smoke

Real maple syrup, fresh lemon and hickory smoke combine in this Autumn delight. It's a big, bold, hickory infused taste perfect for camping trips & fireside sips. Ideal for the smoked cocktail lover!

FALL SEASONAL : SHIPS JULY 29

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit.

INGREDIENTS: pure filtered water, cane sugar, lemon juice, maple syrup, citrus and smoke bitters (alcohol, lemon peel, lime peel, natural hickory smoke), citric acid



SANGRIA

Just add wine!

Another picturesque summer day. A relaxing afternoon spent by the pool calls for a quick siesta to reset the body & mind. Now it's time to get the party started. Tapas? of course. Great company? absolutely. Sangria? Yes Cocktail Co. Did you really think we'd never make one?

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Red, White, or Rosé wine.
INGREDIENTS: pure filtered water, cane sugar, hibiscus petals, grapefruit juice, orange bitters (alcohol, orange peel, water), citric acid. That's it.

Key Lime Sour

Bold Citrus | Pride | Glitter

Cheers to LGBTQ pride with the perfect cocktail! Our Key Lime Sour packs a citrus punch full of lime zest, glitter, and a lot of love! Proceeds from your purchase will help support organizations empowering the queer community across

SPARKLE ON!

For every bottle sold, Yes Cocktail Co. will donate to an LGBTQ organization working to improve the lives of youth all over the US. Thanks for joining us in our commitment to give back!

16 FL. OZ **YIELDS: 16 drinks**
SRP: \$20- \$22 **SHELF LIFE: 2 YR**
CASE SIZE: 6 BOTTLES
MIX WITH: Vodka, Gin, Rye, Bourbon, Brandy, Tequila, Mezcal, Champagne, and Mocktails!

INGREDIENTS: Filtered Water, Cane Sugar, Key Lime Puree, Lime oil, citric acid, brew glitter, that's it!

SUMMER SEASONAL : Ships April 8





BAR TOOLS

1 Barspoon SRP: \$16

Copper. Muddler end. Perfect for classic stirred cocktails.

2 Shaker SRP: \$30

Hammered Copper. Ideal for shaken drinks.

3 Muddler SRP: \$20

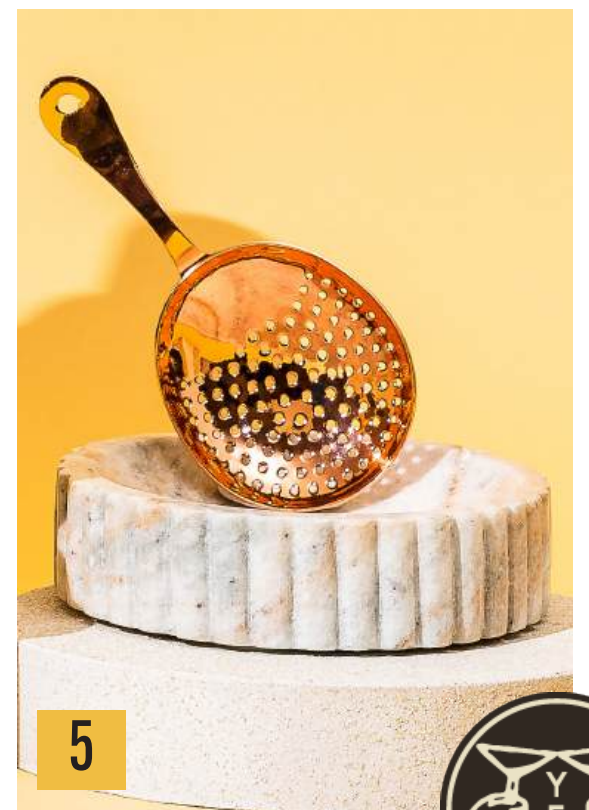
100% solid stainless steel. A must have for our bitters infused cubes

4 Jigger SRP: \$25

Copper. Measures ¼, ½, ¾, 1 ½, and 2 oz. The only jigger you'll ever need.

5 Julep Strainer SRP: \$16

Copper. Strain your cocktails in style.



OLD FASHIONED

BITTERS INFUSED CUBES



CRAFT THE PERFECT OLD FASHIONED EVERY TIME WITH THESE ORGANIC CANE SUGAR CUBES INFUSED WITH ESSENTIAL OILS AND BITTERS. IT'S THE EXACT RATIO FOR THE CLASSIC OLD FASHIONED COCKTAIL, CONVENIENTLY CRAFTED INTO A SINGLE CUBE. FOR MOCKTAILS, SIMPLY MUDDLE WITH A SPLASH OF WATER AND TOP UP WITH SPARKLING WATER! TRY ADDING TO COFFEE AND TEA, TOO!

Old Fashioned
CLASSIC BITTERS | AROMATIC | BAKING SPICE
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit. **INGREDIENTS:** Cane Sugar, Bitters, Orange oil.
8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Smoked Old Fashioned
HICKORY SMOKE | CAMPFIRE | VANILLA
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit. **INGREDIENTS:** Cane Sugar, Bitters, Orange oil, hickory smoke.
8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Double Oaked Old Fashioned
OAK BARREL | LEATHER | VANILLA
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit. **INGREDIENTS:** Cane Sugar, Bourbon barrel aged Bitters, Orange oil.
8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Five Spice Old Fashioned
FENNEL | SZECHUAN PEPPER | SPICE
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit. **INGREDIENTS:** Cane Sugar, five spice bitters, szechuan peppercorn.
8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Oaxaca Old Fashioned
CHILI PEPPER | CACAO | STONE FRUIT
MIX WITH: Bourbon, Rye, Brandy, Rum, Tequila, Mezcal, or any barrel aged spirit. **INGREDIENTS:** Cane Sugar, Oaxaca Bitters (alcohol, plum, cacao, secret spicecs.
8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

24 K Magic Old Fashioned
MAKE YOUR COCKTAIL GLITTER!
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit. **INGREDIENTS:** Cane Sugar, Bitters, Brew Glitter, Orange oil.
8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR



Around the World : Variety Set
OLD FASHIONED | OAXACA | FIVE SPICE
MIX WITH: Bourbon, Rye, Brandy, Rum, Tequila, Mezcal, or any barrel aged spirit.
21 CUBES | YIELDS: 21 drinks SRP: \$30-35 | CASE SIZE: 12 units | SHELF LIFE 2 YR



Classics : Variety Set
OLD FASHIONED | SMOKED | DOUBLE OAKED
MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit.
21 CUBES | YIELDS: 21 drinks SRP: \$30-35 | CASE SIZE: 12 units | SHELF LIFE 2 YR



CHAMPAGNE & HIGHBALL

BITTERS INFUSED CUBES



FOR PERFECTLY FIZZY CHAMPAGNE COCKTAILS AND EXPERTLY CRAFTED HIGHBALLS (THAT'S A FANCY WAY OF SAYING SPIRT + SODA). EVERY BATCH IS CRAFTED WITH OUR HOUSEMADE BITTERS BLENDS. FOR MOCKTAILS, SIMPLY MUDDLE WITH A SPLASH OF WATER AND TOP UP WITH SPARKLING WATER! TRY ADDING TO COFFEE AND TEA, TOO!

Lavender & Lemon

Bitters Infused Cocktail & Champagne Cubes

MIX WITH: Vodka, Gin, Tequila, Whiskey, Champagne, Coffee, or tea.

INGREDIENTS: Cane Sugar, Lavender & Lemon Bitters

8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Elderflower

Bitters Infused Champagne & Cocktail Cubes

MIX WITH: Vodka, Gin, Tequila, Whiskey, Champagne, Coffee, or tea.

INGREDIENTS: Cane Sugar, Elderflower Bitters.

8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Meyer Lemon

Bitters Infused Champagne & Cocktail Cubes

MIX WITH: Vodka, Gin, Tequila, Whiskey, Champagne, Coffee, or tea.

INGREDIENTS: Cane Sugar, meyer lemon bitters.

8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Orange Peel

Bitters Infused Champagne & Cocktail Cubes

MIX WITH: Vodka, Gin, Tequila, Whiskey, Champagne, Coffee, or tea.

INGREDIENTS: Cane Sugar, Orange Bitters.

8 CUBES | YIELDS: 8 drinks SRP: \$15-\$18 | CASE SIZE: 12 Vials | SHELF LIFE 2 YR

Highball : Variety Set

LAVENDER & LEMON | ORANGE PEEL | MEYER LEMON

MIX WITH: Bourbon, Rye, Brandy, Rum, Tequila, Mezcal, or any barrel aged spirit.

21 CUBES | YIELDS: 21 drinks SRP: \$30-35 | CASE SIZE: 12 units | SHELF LIFE 2 YR

Champagne: Variety Set

LAVENDER & LEMON | GRAPEFRUIT & CARDAMOM | ELDERFLOWER

MIX WITH: Bourbon, Rye, Brandy, Rum, or any barrel aged spirit.

21 CUBES | YIELDS: 21 drinks SRP: \$30-35 | CASE SIZE: 12 units | SHELF LIFE 2 YR



GARNISHES

The perfect finish to the perfect cocktail.



BOOZY CHERRIES

9 oz Jar | Case of 12 | SRP \$22

Handcrafted with real Kentucky Bourbon, our boozy cherries take your cocktail to the next level. Crafted in the bordeaux style, these are not your average marachino cherries, these liquor infused cherries are full of flavor! No pits, no stems, just cherries. Perfect for Manhattans, Old Fashioneds, and any of your favorite cocktails.



DEHYDRATED CITRUS

Our dehydrated garnishes are crafted with care using only real fruit. Our proprietary process gives them a 24 month shelf life, free of any chemical or preservative. Beautiful & delicious!

Lemon Garnish

0.3 oz | SRP: \$6

Orange Garnish

0.3 oz | SRP: \$6



HOT DRINKS

Hot Toddy Syrup

HONEY | LEMON | WARM SPICE

Fresh lemon, wildflower honey and warm spice combine to warm your spirit and calm your soul on chilly nights. It can soothe a stubborn cold and inspire nights of merriment in equal measure. Serve warm with your favorite spirit. You'll feel that cozy fireside glow (No fireplace required).

FALL SEASONAL : SHIPS JULY 29



8 FL. OZ

SRP: \$14 - \$17

CASE SIZE: 6 BOTTLES

YIELDS: 16 drinks

SHELF LIFE: 2 YR

INGREDIENTS: pure filtered water, cane sugar, honey, lemon juice, secret spices, citric acid.

MIX WITH: Whiskey, Brandy, & Tea.

FOODIE PRO TIP: Add fresh sliced citrus to take your toddy to the next level.



9 OZ Jar

SRP: \$22 - \$25

CASE SIZE: 6 Jars

YIELDS: 16 drinks

SHELF LIFE: 1 YR

Hot Buttered Rum

MOLASSES | WARM SPICE | BUTTER

Everybody loves a festive holiday cocktail.

We're sure you've heard of egg nog, Irish cream, and hot toddies, right? But we're almost certain you've forgotten a winter cocktail classic: THE HOT BUTTERED RUM! Originating in Europe and popularized in the U.S. in the early colonial days, we're proud to be the ONLY all natural hot buttered rum mix available in the US! It's a rich, buttery, hot drink that's sure to give you all the festive holiday vibes.

MIX WITH: Rum, Whiskey, or Brandy.

FOODIE PRO TIP: add heavy cream or coconut milk to taste. Tastes great in Coffee, too!

INGREDIENTS: Brown Sugar, Ghee, Molasses, Vanilla, & our secret blend of spices. That's it.

THE RECIPE

1.5 oz blended aged rum
3 tsp. hot buttered rum mix
6 oz hot water

Combine hot buttered rum mix and rum in a mug. add hot water and stir until well combined. Garnish with a cinnamon stick.

Make it your own: add sweet cream or coconut milk to taste!

HOLIDAY SEASONAL : SHIPS AUG 29

COZY VIBES



MAKING SPIRITS BRIGHT

COMPANY

27

YES COCKTAIL



IT'S THE MOST WONDERFUL (AND HECTIC) TIME OF THE YEAR! WITH YES COCKTAIL CO, YOU'LL CHECK OFF YOUR 'NICE LIST' WITH EASE. NO FUSS HOLIDAY COCKTAILS? CHECK. FESTIVE HOLIDAY MOCKTAILS? CHECK. PERFECT SECRET SANTA GIFTS? CHECK. HOSTESS GIFTS? CHECK. CONSIDER YOUR HOLIDAY TO DO LIST COMPLETE.



Gingerbread Syrup

Holiday Spice | Molasses | Ginger

Ideal for a holiday themed old fashioned or substitution for simple syrup in any cocktail! The perfect pairing for holiday cookie making, neighborhood caroling and fireside gatherings. We highly recommend garnishing your cocktail as you would your gingerbread house- covered in candy. For mocktails, simply add to Sparkling Water! The perfect holiday coffee, tea or latte sweetener!

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Whiskey, Brandy, Rum, Vodka, mocktails, coffee or tea.

INGREDIENTS: pure filtered water, cane sugar, ginger, molasses and spices

HOLIDAY SEASONAL: Ships Aug 29

YIELDS: 16 drinks

SHELF LIFE: 2 YR



Candy Cane Syrup

Holiday Cheer | Peppermint stick

Let's raise a glass to the merriest of all seasons. Add a dash of holiday cheer to all of your festive libations- hot chocolate, tea, and (of course) cocktails. Try in coffee and tea for a holiday treat. Drizzle over ice cream or desserts.

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Gin, Vodka, whiskey, rum, coffee, tea or mocktails.

INGREDIENTS: pure filtered water, cane sugar, and peppermint oil

HOLIDAY SEASONAL: Ships Aug 29

YIELDS: 16 drinks

SHELF LIFE: 2 YR



Peppermint & Cacao Syrup

Candy Cane | Decadence | Cocoa

Fresh peppermint and rich cacao combine in this winter favorite. Craft a modern grasshopper, martini, or a peppermint-y twist on the classic white russian. Try it as an addition to your favorite hot chocolate recipe (kid approved) or Add a shot of rum or whiskey for the adult version! Try as a coffee or latte syrup for the ultimate peppermint mocha!

8 FL. OZ

SRP: \$14 -\$17

CASE SIZE: 6 BOTTLES

MIX WITH: Vodka, Whiskey, Rum, Mocktails, Coffee, tea or Frozen Hot Chocolate*

* Recipe at yescocktailco.com

INGREDIENTS: filtered water, cane sugar, peppermint oil, cacao nibs, natural flavors

HOLIDAY SEASONAL: Ships Aug 29

YIELDS: 16 drinks

SHELF LIFE: 2 YR

COMPANY

28

YES COCKTAIL



HOLIDAY MIXERS

COMPANY

29

YES COCKTAIL



Cranberry Spice

TART CRANBERRY | MULLING SPICE | HOLIDAY CHEER
Fresh cranberry meets warm mulling spices in this Holiday classic. Ideal for an holiday cosmo or whiskey mule. Try adding a splash to your champagne for the perfect Christmas morning Mimosa! For mocktails, simply add to Sparkling Water. Or use to sweeten your hot or iced tea!

INGREDIENTS: pure filtered water, cane sugar, cranberry puree, lemon juice, spice bitters, spices, citric acid.

MIX WITH: vodka, gin, tequila, whiskey, champagne, tea (hot or iced), and sparkling water.

Ginger Snap

GINGER ROOT | LIME ZEST | WARM SPICE
Fresh, cold pressed ginger root meets warm holiday spices in this delicious combination. Ideal for the perfect holiday mule! Try it as a ginger hot toddy by simply adding spirit and hot water or tea. For mocktails, simply add to Sparkling Water!

INGREDIENTS: pure filtered water, cane sugar, lemon juice, lime juice, ginger root, natural ginger extract, gum acacia, spices, citric acid

MIX WITH: vodka, gin, tequila, whiskey, rum, tea (hot or iced), and sparkling water.

Sugar Plum

PLUM | GREEN CARDAMOM | TAHITIAN VANILLA
Fresh plum meets our house made vanilla & cardamom bitters for this winter delight. Fruity with notes of rich vanilla and peppery green cardamom. Makes a wonderful mocktail, too!

INGREDIENTS: pure filtered water, cane sugar, plum puree, lemon juice, lime juice, cardamom vanilla bitters(lemon peel, cardamom, vanilla bean, alcohol), spices,

MIX WITH: vodka, gin, tequila, champagne, whiskey, rum, and sparkling water.

16 FL.OZ | SRP \$20 - \$25 | CASE SIZE: 6 BOTTLES | YIELDS: 16 drinks | SHELF LIFE: 2 YR | HOLIDAY SEASONAL: SHIPS AUG 29

HOLIDAY MIMOSA

Stone Pine & Satsuma

Perfect for a holiday twist on the classic mimosa! Just add a splash to your favorite sparkling wine! It's winter in a cocktail : notes of tangerine & fresh cut pine, the perfect blend of sweet citrus and herbal douglas fir. It's sure to wow with gin, vodka or champagne for a unique holiday libation.

16 FL. OZ

YIELDS: 16 drinks

SRP: \$20- \$22

SHELF LIFE: 2 YR

CASE SIZE: 6 BOTTLES

MIX WITH: Vodka, Gin, Rye, Bourbon, Brandy, Tequila, Mezcal, Champagne, and Mocktails!

INGREDIENTS: pure filtered water, cane sugar, tangerine juice, lemon juice, douglas fir tip bitters(alcohol, douglas fir tip, natural flavor), citric acid

HOLIDAY SEASONAL: Ships Aug 29



COMPANY

30

YES COCKTAIL



1

HOLIDAY MULE

2 oz Whiskey, Gin or Tequila
3/4 oz Yes Gingersnap Mixer
1/2 oz Fresh Lime Juice
Shake with ice & open pour into glass. Top up with soda water.

2

OLD FASHIONED FOR TWO

5 oz Whiskey, Brandy, or Rum
1 oz Yes Orange Peel & Bitters
2 Large Ice spheres or cubes
Orange Peel Garnish
Stir ingredients in mixing glass.
Split between two glasses & garnish.

3

NAUGHTY LIST

2 oz Bourbon
1 oz Yes Cranberry Spice Mixer
3/4 oz Fresh Lime Juice
1 egg white (or substitute)
2 dashes aromatic bitters
Shake with ice, strain into glass.

4

STOCKING STUFFER

2 oz Gin
1 oz Yes Sugar Plum Mixer
1/2 oz Fresh Lemon Juice
2 dashes orange bitters
Shake with ice, strain into glass.





FOR COCKTAIL TIPS & RECIPES VISIT US AT
YESCOCKTAILCO.COM

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