

Level 1:

hum is 70 proof & is a base spirit.



hum & Soda

- 2/3 hum
- 1/3 soda or try just a splash
- Your favorite citrus

hum on the Rocks

- 2 ounces hum
- Pour over rocks
- Citrus wedge

hum & Ginger

- 1/3 hum
- 2/3 ginger ale or ginger beer
- Your favorite citrus

Adult Soda

- 1/3 hum
- 2/3 your favorite soda (cola, root beer, orange or citrus soda)
- Your favorite citrus

hum & Green Tea

- 1/3 hum
- 2/3 Iced Green Tea
- Splash of citrus soda

hum & Lemonade

- Equal parts hum & lemonade
- Serve in Collins glass with ice
- Lemon wedge

Level 2:

hum also plays well with all other base spirits to re-invent classic cocktails.



The hum Cocktail

- 2 ounces hum
- 2 ounces sour mix
- Shake, twist

Midwest Mule

- .75 ounce hum
- .75 ounce soft Gin
- Build in a Collin's glass, wafer thin cucumber slices & torn mint leaves
- Add hum & Gin, top with ginger ale
- Garnish with a lime or a spring of mint

V.H.S.

- .75 ounce hum
- .75 ounce Citrus Vodka
- Top with soda
- Garnish with a citrus of choice

humhattan

- 1 part hum
- 3 parts Bourbon
- Stirred 33 times
- Served neat
- hum marinated cherries, bitters

hum & Bubbles

- 1.25 ounces chilled hum
- 4 ounces sparkling wine
- Tip: add fruit juice for a humosa

hum Margarita (humarita)

- 1.5 ounces Tequila
- Juice of one lime
- 1 ounce hum
- 1 ounce pineapple juice
- Shake/strain/serve up
- Optional Kosher salt rim

Level 3:

hum can also be used with fresh produce, botanicals, & bitters to create mixology driven cocktails.



Berry Delicious humito

- Muddle 2 ounces or 1/4 cup (handful) of seasonal berries (ex. blueberries/strawberries & 12 mint leaves), 1 lime cut into wedges
- 1.5 ounces hum
- In a Collins glass, top with ginger ale or soda
- Garnish with lime

Salty Bird

- .75 ounce hum
- .75 ounce Cucumber Vodka
- In a pint glass, add rocks, hum, Cucumber Vodka
- Top with equal parts lemonade and 7-UP
- Float a lemon wheel soaked in white soy sauce (Prep equal parts white soy sauce and water to dilute the salt effect for 30 minutes over lemon wheels)
- Top with 2-3 dashes Rhubarb Bitters

hum Punch

- 1 part hum
- 1 part sour mix
- 2 parts strong, chilled tea
- Serve in a pint glass for individual servings or punch bowl for a party
- Garnish with seasonal fruit & herbs
- Fresh sour mix:
 - Juice and zest of 4 lemons
 - 1 cup maple syrup or agave nectar

Sanctuary Cocktail

- 1 ounce hum
- 1 ounce Orgeat Syrup (any quality almond syrup should do the drink justice)
- 3/4 ounce fresh lemon juice
- 1/2 ounce smokey Scotch
- Shake/Strain over crushed ice/garnish with lemon twist