## CHELLY

## COCKTAIL GUIDE









## ABOUT CHELLY

OUR GOAL IS TO INSPIRE MOMENTS OF UNITY AND TO REFRESH YOUR SPIRIT!







C.E.O. & FOUNDER

NICK GUERRIERI

SOURCED AND DISTILLED LOCALLY.
STRONG AS TEQUILA, THIN AS VODKA,
LESS SUGAR THAN YOUR OTHER
LIQUEURS & LIMONCELLO'S







Sip, Shoot or Mix

OUR NEW-AGE INFUSED LIMONCELLO BRINGS PEOPLE TOGETHER WITH THE PERFECT BLEND OF LEMON FUN AND FLAVOR. AN OLD-WORLD LIMONCELLO RE-MADE FOR THE MODERN GET-TOGETHER. OUR AWARD WINNING FAMILY RECIPE MERGES THE FLAVOR AND TEXTURE OF A LEMON LIQUEUR AND A HIGH-OCTANE GRAIN NEUTRAL SPIRIT THAT YOU CAN SIP TO SAVOR, SHOOT FOR THE SWEET HEAT, OR MIX IT TO MATCH YOUR MOOD!





MASTER DISTILLER HUNTER GOHEEN

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## CHELLY OLD FASHIONED

- 1 OZ CHELLY
- 1 OZ BOTTLED IN BOND BOURBON
- 1/4 OZ SIMPLE SYRUP
- 1 DASH ANGOSTURA BITTERS

GARNISH: ORANGE TWIST & LUXARDO CHERRY

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GLASSWARE: DOF

**METHOD:** BUILD IN GLASS OVER ICE. QUICK STIR TO COMBINE. GARNISH AND ENJOY!

CHELLY TIP: EXPRESS ORANGE TWIST OVER COCKTAIL FOR A MORE COMPLEX BUILD.

CHELLY RECOMMENDS: USING
EVAN WILLIAMS BOTTLED IN BOND BOURBON.