

Celebrate the glamour of the Oscars® with this **selection of HAIG CLUB™ Single Grain Scotch Whisky specialty cocktails created by globally acclaimed mixologist Charles Joly** at your at-home viewing parties!

Developed in partnership with global icon David Beckham and British entrepreneur Simon Fuller, HAIG CLUB™ is sought out by some of the world's most recognizable names, making it the perfect selection for the most esteemed awards ceremony in Hollywood. Designed to be different, HAIG CLUB™, is a striking whisky redefining the way people come together to enjoy and savor Scotch in style.



The Lowlands Highball

Flavor profile: bright and refreshing, with hints of mild flowers and light bitter notes but still with a strong base of refined HAIG CLUB $^{\text{m}}$.

Ingredients:

1 1/2 ounces HAIG CLUB™ Single Grain Scotch Whisky
1/3 ounce Breckenridge Bitters
3/4 ounce Yuzu (mixed with lemon – 3 parts lemon: 1 part yuzu)
1/2 ounce Simple Syrup
Port-Pomegranate Ice*
1 – 1 1/4 ounces Bitter Lemon Soda

Preparation:

- 1. Combine all ingredients, except soda, in a cocktail shaker.
- 2. Fill with ice and shake gently.
- 3. Strain into Collins glass over flavored ice.
- 4. Top with bitter-lemon soda.
- 5. Mist with oil from orange twist, place twist on glass for garnish.

*Port-Pomegranate Ice Cube:

- 1. Combine 1/2 ounce water, 1/4 ounce pomegranate juice and 1/4 ounce ruby port.
- 2. Pour into ice trays and freeze overnight.

Ideal Serving Glass:

Collins glass

Please Drink Responsibly.

HAIG CLUB™ SINGLE GRAIN SCOTCH WHISKY. 40% Alc/Vol. ©2016 Imported by Diageo North America, Norwalk, CT.