

ØVREVANN AQUAVIT



FOR THE LAKE

Aquavit Lemonade - Add one shot of Øvrevann Aquavit to an ice filled glass. Top with fresh squeezed lemonade and serve.

Oslo Mule - Add a shot of Øvrevann Aquavit to an ice filled glass. Top with ginger beer and a squeeze of lime.

FOR THE LAKE

Norsk Coffee - Add a shot of Voyageur Aquavit to a mug of strong coffee. Add brown sugar to taste and top with a dollop of whipped cream.

Aquavit Greyhound - Add a shot of Voyageur Aquavit to an ice filled glass and top with fresh squeezed grapefruit juice.



VOYAGEUR AQUAVIT

FOR TOWN

Aquavit Gimlet - Shake 2 oz. Øvrevann Aquavit, ¾ oz. simple syrup, and ¾ oz. fresh lime juice with ice until well chilled. Strain into a cocktail glass and serve.

Blonde Bombshell - Stir 2 oz. Øvrevann Aquavit, 1 oz. Lillet Blanc, and 2 dashes orange bitters with ice until well chilled. Strain into a cocktail glass and garnish with an orange twist.

FOR TOWN

Scandinavian Sidecar - Shake 2 oz. Voyageur Aquavit, ½ oz. Cointreau, ¾ oz. lemon juice, and ¼ oz. simple syrup with ice until well chilled. Strain into a cocktail glass and serve.

Voyageur Manhattan - Stir 2 oz. Voyageur Aquavit, 1 oz. sweet vermouth, and 2-3 dashes Angostura bitters with ice until well chilled. Strain into a glass over a large ice cube. Garnish with a cherry.

OUR STORY

Vikre Distillery began with a calling...

Inspired by the vastness of Lake Superior and the quiet beauty of the Northwoods, Emily and Joel Vikre decided to leave their jobs on the East Coast to move to Duluth, MN and start a craft distillery. We cannot imagine a more perfect place than Northern Minnesota for distilling fine spirits. Many of the world's best ingredients are right here at our fingertips: local grains, foraged botanicals, Minnesota white oak barrels, and the crystalline water of Lake Superior.

All of our spirits are inspired by the terroir of this place, its nature and its culture. Everything is made by hand, in our distillery, overlooking a bay on one side (Vikre actually means "people of the bay" in Norwegian) and the sea-like expanse of Lake Superior on the other.

Our aquavits are inspired by the "culture" part of our terroir. They honor our Scandinavian street cred (Emily is a Norwegian-American dual citizen!) and the Nordic heritage of Minnesota. Our aquavits, crafted with carefully-selected botanicals inspired by Scandinavian baking spices, are particularly smooth and complex. They are an homage to the memories of the Scandinavian immigrants who populated northern Minnesota in the nineteenth century, who saw glimpses of home in the wildness of the landscape and the vastness of the water here.



VIKRE DISTILLERY

AQUAVIT

vikredistillery.com
525 Lake Avenue South, Duluth, MN
steps from the aerial lift bridge



ØVREVANN AQUAVIT

Øvrevann is Norwegian for “upper lake,” or Lake Superior, and our aquavit is as brilliant and crisp as this greatest of the Great Lakes. We infuse it with rich spices like caraway, cardamom, peppercorns, and citrus peel. On the nose are hints of licorice, rye bread, and caraway. A sip reveals flavors of caraway, vanilla, orange peel, and a hint of warming pink peppercorn.



VOYAGEUR AQUAVIT

Like whiskey for Vikings. To create Voyageur Aquavit we start by fermenting malted barley, like a single malt whiskey, infuse it with delicate spices, and then finish it for a year in Cognac barrels to create the soft elegance of a sherried Scotch. Each sip washes over you with a wave of flavors including vanilla, peach blossoms, honey, caraway, candied citrus, spice, and oak.



“Our unaged, or taffel-style, Øvrevann Aquavit works wonders to spice up classic gin or rum cocktails.”

Aquavit is a caraway-spiced spirit (you know what caraway tastes like if you’ve had rye bread from a Jewish deli).

It is the national drink of Norway, Sweden, and Denmark, and has been a cultural mainstay across Scandinavia since at least the 1500s. The word aquavit comes from the Latin *aqua vitae*, or water of life. Interestingly, this is the same meaning as the French word for brandy, *eau-de-vie*, and the Celtic origins of the word whisky, *usquebaugh*.

Traditionally, aquavit is sipped, ice-cold, with rich meals or after dinner as a digestif – the spices and herbs in aquavit help stimulate digestion. We distill our aquavits to be perfect both for sipping and for mixing into craft cocktails.

“Our cognac-cask aged Voyageur Aquavit drinks like a Scotch and makes a beautiful Manhattan or Old Fashioned.”

