



## JUNIPER

FOR THE LAKE

**Juniper & Tonic** - 1 shot Boreal Juniper Gin, top with tonic water, add a squeeze of lime.

FOR TOWN

**Gin Gimlet** - Combine 2 oz. Boreal Juniper Gin with ¾ oz lime juice and ¾ oz simple syrup in an ice filled shaker. Shake until chilled and strain into a cocktail glass.



## SPRUCE

FOR THE LAKE

**Spruce Martini** - Stir 3 oz Boreal Spruce Gin and 1 oz dry vermouth with ice until well chilled. Strain into a cocktail glass. Garnish with a lemon twist or olive.

FOR TOWN

**French 75** - Shake 1 oz Boreal Spruce Gin, ½ oz lemon juice, and ½ oz simple syrup with ice until chilled, strain into a champagne flute and top with dry champagne or other sparkling wine.



## CEDAR

FOR THE LAKE

**Cedar Fizz** - 1 shot Boreal Cedar Gin, top with a grapefruit soda, add a squeeze of lime. For extra pizzazz, serve in a salt-rimmed glass.

FOR TOWN

**Negroni** - Stir 2 oz Boreal Cedar Gin, 1 oz sweet vermouth, and 1 oz Aperol with ice until chilled. Strain into a cocktail glass and garnish with an orange twist.

# 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, from scratch 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 spirits honor the inspiration of the boreal forests that surround us. This inspiration sometimes takes interesting forms with delightful results, like Emily's self-described "tree-inspired mental rampage," that led us to craft not one but three distinct expressions of gin - Boreal Juniper, Boreal Spruce, and Boreal Cedar. Each aims to transport you with different scenes and scents of the Northwoods. Each of our gins is characterized by a selection of traditional gin botanicals, augmented with local herbs, fruit, and foraged ingredients. They are smooth and balanced enough to sip straight, and they truly shine in cocktails.

# VIKRE DISTILLERY

## BOREAL GINS



[vikredistillery.com](http://vikredistillery.com)

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



# BOREAL JUNIPER

A fresh interpretation of a traditional London dry gin. Strong juniper notes backed up by coriander, citrus, rhubarb, and a light spicy kick from pink peppercorns.



fennel seeds

angelica root

lemon peel

cardamom pods

rhubarb

juniper berries

orange peel

pink peppercorns

coriander seeds



# BOREAL SPRUCE

The Christmas of gins. Infused with spring-foraged spruce buds and a variety of piney herbs like lavender, rosemary, and sage, in addition to traditional gin botanicals.



cinnamon

rosemary needles

cardamom pods

bitter orange peel

juniper berries

spruce buds

coriander seeds

arise seeds

lemon peel

lavender flowers

sage leaves

angelica root



# BOREAL CEDAR

Our most innovative gin. A tea of staghorn sumac, infused with juniper berries, black currants, grapefruit peel, ginger, and cinnamon, rested on toasted red cedar wood for a subtle woody finish.



cedar wood

arise seeds

cardamom pods

coriander seeds

bitter orange peel

angelica root

juniper berries

cardamom pods

cinnamon

sumac berries

lemon peel

ginger root

grapefruit peel

cardamom pods

lemon peel