

CAN YOU
HANDLE THE FRUIT?



www.mickeyfinn.ie

Le Shack

“Mickey Finn is the king of the craic”

THE LEGENDARY **MICKEY FINN** WAS AN IRISHMAN WHO EMIGRATED TO THE USA WHEN TIMES WERE HARD AT HOME. WHEN HE ARRIVED IN CHICAGO HIS CAREER PATH LED HIM INEVITABLY TO BARS!

He ended up running The Lone Star & Palm Garden bar on Whiskey Row in Chicago until 1903. His talent propelled Mickey through the Prohibition, on to the sets of Hollywood and into common parlance.

The secret of Mickey's success? He used only the finest natural ingredients and real fruit juices.

Today's Mickey Finn has the same commitment to quality and uses the juice pressed from over 40 apples to make every litre of sour apple liqueur. Mickey Finn liqueurs are 100 % natural. They are made with Irish apples, apple juice, natural flavours then infused with apple alcohol to a responsible level of alcohol (15% alc /vol).

Mickey Finn is now available in 2 flavours in Australia: sour green apple and red pressed apple.

Mickey Finn is the number 2 liqueur brand after Baileys in Ireland.



Mickey Finn sour green apple
Sharp, fresh and crisp Bramley apples



Mickey Finn red pressed apple
Naturally cloudy, delicate and sophisticated Braeburn apples

SERVING SUGGESTIONS

The Irish appletini



Pour 1 part Mickey Finn's Sour Apple and 1 part vodka into a shaker.

Shake well and strain into a martini glass. Garnish with a thin slice of apple.

Spritzer



Fill a long glass with ice. Add 50ml Mickey Finn's Sour Apple.

Top with soda water. Stir and garnish with Apple slice.

Applejack



60ml Mickey Finn Sour Apple, 30ml Jack Daniels.

Add all ingredients into a mixing glass. Serve on the rocks in a whiskey tumbler. Very simple and very tasty!

Blushing appletini



Same as for the Irish appletini but replace the sour apple with Mickey Finn red apple. Use red apple for garnish!

Green Ginee



Pour 1 part Mickey Finn and 1 part gin (the more sloe berry flavours the better) over ice in a rocks glass. Sip it all summer!