

..... DIAGEO

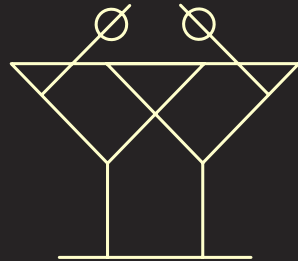
BAR ACADEMY

.....

KEEP WALKING



JOHNNIE WALKER



LITTLE BLACK BOOK
OF WHISKY COCKTAILS

KEEP WALKING



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COCKTAILS
FOR ALL
SEASONS



Preferred Glassware:
Nude Mirage
Hiball – 16 oz.

PINA COLADA

A dash of salt in this summer classic brings out all the rich dried fruit notes in Johnnie Walker Black Label.

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- 2 oz. pineapple juice
- 1 oz. Coco Lopez
- .5 oz. lime juice
- Pinch of salt

METHOD

1. Measure 1.5 oz. Johnnie Walker Black Label into shaker.
2. Measure 2 oz. pineapple juice and lime juice into shaker.
3. Squeeze in 1 oz. Coco Lopez and add a pinch of salt into shaker.
4. Add cubed ice to the shaker, shake and strain into an ice filled 16 oz. highball glass.
5. Add pineapple wedge and leaf to garnish.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.



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Preferred Glassware:
Rona, Cumberland
Whisky Glass – 12 oz.

OLD FASHIONED

Our Old Fashioned is floral and elegant, much like many of the whiskies found in Johnnie Walker Black Label.

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- .5 oz. elderflower cordial
- 2 dash orange bitters

METHOD

1. Place rough-cut ice block into 12 oz. whisky glass.
2. Measure 1.5 oz. Johnnie Walker Black Label into whisky glass.
3. Measure .5 oz. elderflower cordial into whisky glass.
4. Dash orange bitters into whisky glass.
5. Stir liquid and ice in the whisky glass.
6. Spritz an orange zest over the top and discard.
7. Place elderflower in the whisky glass.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.



Preferred Glassware:
Nude Savage
Highball – 11 oz.

LSA Basis jug
– 34 oz. (1 liter)

STONE FENCE

Kombucha and Johnnie Walker Black Label are great bedfellows with complex smoke matching tannic fruit, bringing out the fruitier Speyside malts.

RECIPE

- 3 oz. Johnnie Walker Black Label*
- .5 oz. lemon juice
- 1 oz. sugar syrup
- 7 oz. Peach Kombucha
- 3 oz. sparkling wine
- Chopped white stone fruit (peach, nectarine, mango)

METHOD

1. Chop white stone fruit and add to 1ltr jug.
2. Measure 3 oz. Johnnie Walker Black Label into 1ltr jug.
3. Measure .5 oz. lemon juice and 1 oz. sugar syrup into 34 oz. (1 liter) jug.
4. Add cubed ice to 1ltr jug.
5. Pour 7 oz. Kombucha and 3 oz. sparkling wine into 1ltr jug.
6. Stir and add chopped fruit to 11 oz. highball glasses.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.

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Johnnie Walker
HIGHBALL
Collection



JOHNNIE & LEMON

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- 5 oz. home made lemonade (1 oz. lemon, 1 oz. 1:1 sugar syrup, 3 oz. soda water)

Tame the fire of Johnnie Walker with the zest of white lemonade.

METHOD

Build over fresh cubed ice, briefly stir and garnish with a lemon peel & verbena leaf.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.



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JOHNNIE & ELDERFLOWER

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- .5 oz. elderflower cordial
- .5 oz. lemon juice
- .5 oz. bergamot liqueur
- 3 oz. chilled soda

METHOD

Build over fresh cubed ice, briefly stir and garnish with an elderflower & lavender sprig.

Easy to make and ideal to accompany an evening. Enjoy this delicious elderflower cocktail that is Johnnie & Elderflower.



*Use Johnnie Walker Red Label for a spicier, fresh flavor.



JOHNNIE & PEACH

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- 4 oz. home made peach iced tea
- .5 oz. lemon juice
- .5 oz. crème de pêche

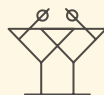
METHOD

Build over fresh cubed ice, briefly stir and garnish with a peach fan and a thyme sprig.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.

Explore this simple peach whisky recipe, or as we like to call it, Johnnie & Peach.



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JOHNNIE & GREEN TEA

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- .5 oz. green tea syrup
- .5 oz. lemon juice
- 1 oz. green tea Kombucha
- 1.5 oz. pineapple juice
- 1.5 oz. chilled soda

METHOD

Build over fresh cubed ice, briefly stir and garnish with a pineapple leaf & lemongrass spear.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.

Experience a fiery embrace that warms the soul, ease into a glass of Johnnie & Green Tea.





JOHNNIE & GINGER

RECIPE

- 1.5 oz. Johnnie Walker Black Label*
- .5 oz. fresh ginger juice
- .5 oz. allspice syrup
- .5 oz. lemon juice
- 1.5 oz. pressed apple
- 2.5 oz. chilled soda water

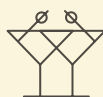
METHOD

Build over fresh cubed ice, briefly stir and garnish with a ginger slice & star anise.

*Use Johnnie Walker Red Label for a spicier, fresh flavor.

Prepare yourself for a love affair between fire and spice, the unique blend of whisky and ginger ale.





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COCOCABANA

JOE SCHOFIELD

RECIPE

- 1 oz. coconut-infused Johnnie Walker Black Label
- 3 oz. cold brew coffee
- .5 oz. honey syrup
- (alcohol content: 0.5 fl. oz. per serve)

METHOD

1. Build ingredients in a highball over ice.
2. Stir to mix.
3. Garnish with a long orange twist.

COCONUT-INFUSED JOHNNIE WALKER BLACK LABEL

RECIPE

- 24 oz. Johnnie Walker Black Label and 2 oz. desiccated coconut chips.
- Infuse at room temperature for 1-2 hours.
- Strain away coconut using super bag or muslin cloth.

HONEY SYRUP

- Honey and warm water (3:1).
- Dissolve honey into water and store.

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Around The
World In
SIX
HIGHBALLS



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PURA VIDA

CLARK JIMENEZ **DIAGEO BRAND AMBASSADOR, COSTA RICA**

For this highball serve, Clark used local ingredients that reflect the unique culture of Costa Rica with its combination of ingredients including fresh honey and bitters. It signifies progress and stepping into the future, stronger.

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 1 oz. shrub cocoa vinegar
- Fresh honey from Nicoya*
- Orange zest
- 3 dashes of cuculmeca and cacao bitters
- Top with coffee bean infused sparkling water

METHOD

1. Build ingredients in a highball over ice.
2. Stir to mix.
3. Garnish with dehydrated orange.

*Substitute with fresh local honey.



KING'S HIGHBALL

AKIRA SUNG **DIAGEO BRAND AMBASSADOR, KOREA**

A key ingredient in this serve is Korean Tangerine. Grown on Jeju Island this was historically a special product reserved for the king.

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 1 oz. Korean tangerine syrup*
- 2 dashes of orange bitters

* Substitute with tangerines available locally.

METHOD

1. Add Johnnie Walker Black Label and tangerine syrup to a glass and top with sparkling water.
2. Add orange bitters.
3. Garnish with a hallabong (Jeju Island tangerine) slice.

KOREAN TANGERINE SYRUP

RECIPE

- 1 Hallabong (Jeju Island tangerine)
- 1 orange
- 10g citric acid
- 18 oz. white sugar
- 16 oz. water
- 20g ginger

HONEY SYRUP

1. Add zest of the Hallabong & orange into a saucepan. Juice the Hallabong & orange through a sieve into the pan. Add in the water and sugar.
2. Bring ingredients to a gentle boil, reduce the heat and simmer for 20-25 minutes or until the liquid has reduced by about a third.
3. Allow the syrup to cool to room temperature then add in the citric acid and store in the refrigerator.



NOCHES DE CARTAGENA

HAROLDO TORRES DIAGEO BRAND AMBASSADOR, COLOMBIA

Transport your guests to Cartagena through this colorful highball serve.

“Nights of Cartagena is inspired by the magical nights of the city with its joy and color that enchants visitors”

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 2-3 dashes tamarind and rosemary syrup
- 3 oz. tonic water

METHOD

1. Build ingredients in a highball over ice.
2. Stir to mix.
3. Garnish with local flowers and herbs.



STREET ART HIGHBALL

DOMINIK KRZEWINSKI JOHNNIE WALKER AMBASSADOR
& DIAGEO BAR ACADEMY TRAINER, POLAND

“Lodz is like a gallery, brought to life by the murals painted on buildings around the city.”

This vibrant, colorful city art inspired “Street Art Highball”, it combines color and taste to create a unique serve.

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 1.5 oz. quince cordial.

METHOD

1. Build ingredients in a highball over ice.
2. Top with pear soda.
3. Garnish with dried pear, thyme or lemon zest.

QUINCE CORDIAL

- 36 oz. quince
- 36 oz. sugar
- .25 oz. citric acid

PEAR SODA

- 16 oz. local green pears
- 16 oz. sugar
- 10 oz. water



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PINE PROGRESS

PIOTR KUJAWIAK JOHNNIE WALKER AMBASSADOR
& DIAGEO BAR ACADEMY TRAINER, POLAND

Let's raise a glass for progress with this unique highball symbolizing the primal landscape of Sosnowiec and topped up with light lager to represent the industrialization and development of the city.

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 1.5 oz. pine shoots cordial
- 3 oz. local lager

METHOD

1. Build ingredients in a highball over ice.
2. Garnish with pine needles.

KOREAN TANGERINE SYRUP

RECIPE

- 7 oz. young pine needles
- 7 oz. sugar
- 3 oz. water
- 8.4g citric acid

METHOD

1. Add pine shoots and sugar to a jar. Leave in a warm place until sugar dissolves.
2. Strain the liquid, add the water and citric acid and blend.



JOHNNIE PALMIE

EBEN TETTEH DIAGEDO BAR ACADEMY AMBASSADOR, GHANA

Eben was inspired by the African culture and history when creating this serve imbibing the process.

“This serve draws on the tradition of tapping fresh palm wine from various species of palm trees such as the palmyra tree, date palm and coconut palm.”

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- .5 oz. vanilla syrup
- Top with fresh palm wine*

METHOD

1. Build ingredients in a highball over ice.
2. Garnish with a lemon wedge.

*Substitute with hibiscus or bissap juice

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BLENDER COLLABORATIONS



HEX HIGHBALL

Bringing scotch whisky into the new modern environment this playful, fun, highball is singing with fresh fruity flavors. The combination of strawberry, coconut and chilli skilfully balances the flavor notes of Johnnie Walker Black Label for a lovely finish with lasting impact.

RECIPE

- 1.5oz. Johnnie Walker Black Label
- 1 oz. coconut cordial
- 5 oz. strawberry and chilli soda (rapscallion)
- Strawberries

METHOD

1. Build ingredients over cubed ice in a glass.
2. Garnish with strawberries.

COCONUT CORIDAL

RECIPE

- 10 oz. coconut water
- 7 oz. sugar
- 2tbsp desiccated coconut
- 2.5g salt
- 4g lactic acid
- 4g tartaric acid

METHOD

1. Add coconut water, sugar, coconut, and salt together.
2. Heat and cool.
3. Add lactic and tartaric acid.



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HIGHBALL IN THE MIRROR

This serve was created to play to the punchy and matured flavors of Johnnie Walker Gold Label using a unique soda to bring the distinct flavor styles together and really dial up the smoke, fruit and spice elements. This combination of ingredients pushes this liquid to go a bit further for a fresh, textural driven experience.

RECIPE

- 1.5 oz. Johnnie Walker Gold Label
- 7 oz. apple and smoke soda
- Sprig of fir

METHOD

1. Pour both ingredients into a tall glass.
2. Garnish with fir.

APPLE AND SMOKE SODA

RECIPE

- 16 oz. water
- 5g lapsang
- 1 green apple (cubed)
- 16 oz. honey
- 3 big hen of the woods mushrooms
- 12g malic acid
- 5g salt
- 13 oz. soda water

METHOD

1. Refrigerate and brew the water and lapsang together for 12 hours.
2. Add the green apple, honey and mushrooms and sous vide at 122°F for 2 hours.
3. Add the malic acid and salt.
4. Extract 1.5 oz. of the cordial and add 13 oz. of soda water.



JASMINE TEA SODA

RECIPE

- Jasmine tea
- 2 oz. sugar

METHOD

1. Follow instructions on your favorite jasmine tea.
2. Brew 20 oz., add sugar and refrigerate until chilled.

ONE IN A MILLION

This highball was crafted with the care and consideration commanded by Johnnie Walker Blue Label. The serve draws on ingredients that accentuate what's already there for rich, fruity and sweet notes balanced with a smoky wave of flavor and depth. Perfect for all occasions, particularly as an aperitif.

“Only one in every ten thousand casks of scotch whiskies is considered good enough for blue label and one in one hundred casks turn into Palo Cortado Sherry, which is where we got the name for this serve”

RECIPE

- 1 oz. Johnnie Walker Blue Label
- .5 oz. palo cortado
- 3 oz. jasmine tea soda

METHOD

1. Build all ingredients into a small highball.



EXCLUSIVE



GRAPEFRUIT CORDIAL

- 18 oz. fair trade caster sugar
- 16 oz. fresh grapefruit juice
- 7 oz. grapefruit husks
- 2 oz. grapefruit zest
- .75 oz. citric acid powder

METHOD

- Zest grapefruits and weigh zests to required weight.
- Juice those same grapefruits to amount needed.
- Place zest in a jug/bowl and add sugar. Mix thoroughly.
- Chop husks from the juiced grapefruits and add to the mix and mix again.
- Add grapefruit juice and citric acid powder and stir thoroughly for 30 mins.
- Allow 30 mins rest time.
- Strain with chinois or fine sieve.
- Bottle and refrigerate.

GRAPEFRUIT & TAMARIND HIGHBALL

MIRAN CHAUHAN HEAD BARTENDER AT 1820
ROOFTOP BAR, JOHNNIE WALKER PRINCES STREET

RECIPE

- 1.5 oz. Johnnie Walker Black Label

For grapefruit and tamarind soda:

- .5 oz. grapefruit cordial (with citric acid)
- 4 drops grapefruit and hopped bitters
- 3 oz. of tamarind tea (2 oz. to 1 liter of water)
- Soda charged and bottled

METHOD

1. Build ingredients over cubed ice in a glass.
2. Garnish with fresh banana leaf.

TAMARIND

- 3.5 oz. fair trade caster sugar
- 2 oz. tamarind block
- 1 liter hot water
- 5g citric acid powder

METHOD

1. Dissolve tamarind in hot water.
2. Add caster sugar, stir and allow to cool.
3. Stir in citric acid.
4. Strain to remove tamarind pulp.
5. Bottle, ready for carbonation.

TO CARBONATE

1. Place 16 oz. of tamarind into a soda siphon.
2. Attach CO₂ cartridge into canister.
3. Refrigerate for 1 hour.

JOHNNIE WALKER
PRINCES STREET

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HIGHBALLS

INSPIRED BY
WANDERLUST



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PLAYA DEL MEXATILLO HIGHBALL

Born out of Frederique LeBlanc's personal journey in Mexico, Playa del Mexatillo Highball offers smoky notes paired with fresh crispy ingredients reaching the right balance of acidity. The key ingredient, Tomatillo Water, makes this recipe even more special ensuring nothing goes to waste by reusing its leftovers to make a refreshing salsa verde.

"Mexico reminds me of special moments shared between family, lovers and friends."

~ Frederique LeBlanc, inspired by Mexico

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- .5 oz. tomatillo water
- .5 oz. mango juice
- Few dashes of Mexican hot sauce
- Topped with soda water

METHOD

1. Pour Johnnie Walker Black Label.
2. Add tomatillo water and mango juice.
3. Add a few dashes of Mexican hot sauce.
4. Top with soda water.
5. Garnish with tomatillo slice & chipotle spices.



OLIVE OIL WASHED

- 1 part olive oil (Greek if possible)
- 5 parts Johnnie Walker Black Label

METHOD

1. Mix Olive Oil with Johnnie Walker Black Label for 30 sec.
2. Pour the mix into an open top container with a tight lid.
3. Freeze overnight.
4. Pour the olive oil washed Johnnie Walker through a cheesecloth.
5. Once the liquid is strained you will have a clear liquid that has a subtle olive oil character and texture.

HORIATIKI HIGHBALL

Inspired by Tim's passion for Greek Cuisine, the Horiatiki Highball embodies the traditional spirit of love and generosity. Using simple local ingredients like olive oil, this highball elevates the flavor of Johnnie Walker Black Label. This serve also highlights elements of food we often discard (oregano sprigs and olive brine) that carry enough flavor fit to be repurposed.

"There's an essence of simplicity that lies at the heart of Greek food."

~ Tim Philips-Johansson, inspired by Greece

RECIPE

- 1 oz. Johnnie Walker Black Label
- Dash kalamata olive brine
- 1 long cucumber slice
- 4 oz. chilled soda water

METHOD

1. Take all ingredients (except garnish) and add to chilled highball glass.
2. Add hand chopped block ice to highball glass all the way to the top.
3. Garnish with cucumber slice and oregano sprig.



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LE KASBAH HIGHBALL

Passionate about the unique notes of the staple fruits of the Moroccan cuisine, Jenna Ba welcomes you on a journey of flavor. Le Kasbah Highball's main component, Morocco's iconic mint tea, elevates the sweet smoky notes of Johnnie Walker Black Label and matches them perfectly with the complex and ancestral fruits of Morocco: figs and preserved lemons.

“This highball, named after the Kasbah, the forts and citadels of cities in North Africa, is an amalgamation of my Moroccan experiences into one liquid souvenir.”

~ Jenna Ba, inspired by Morocco

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 2.5 oz. Moroccan mint tea
- 4 TSP of fig jam
- 2 TSP of Moroccan preserved lemon brine
- Orange blossom water

METHOD

1. Pour Moroccan mint tea.
2. Add the fig jam and the Moroccan preserved lemon brine.
3. Add Johnnie Walker Black Label.
4. Add ice and top it with soda water.
5. Garnish with mint and fig.
6. Mist orange blossom water .

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LOCAL & SEASONAL
HIGHBALL

~ NORTHERN HEMISPHERE EDITION ~





BLUEBERRY & GINGER HIGHBALL

TIM PHILLIPS GLOBAL AMBASSADOR FOR JOHNNIE WALKER

Seasonality in Amsterdam and lots of parts of Europe is about taking what is available at a certain time of the year and potentially preserving it. Hence why Tim has created this highball using a blueberry jam from blueberries picked in season, adding Johnnie Walker, and a Dutch ginger Kombucha for some local flavor.

RECIPE

- 1.5 oz. Johnnie Walker Black Label
- 1 teaspoon dutch blueberry jam
- 4 oz. Dutch ginger Kombucha

METHOD

1. Add Kombucha and Johnnie Walker Black Label to cocktail shaker.
2. Shake with ice for 10 seconds until mixed.
3. Strain into highball glass.
4. Add Kombucha to glass.
5. Add ice to glass and serve.

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JOHNNIE WALKER

MORE TO COME...

Keep a look out for new
Johnnie Walker Cocktails being added to
the Little Black Book across the year.



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