Naija Liquor

BBQ Ribs & Jack Daniel's Old No. 7

The smoky, caramelized flavours of BBQ ribs pair perfectly with the bold, smooth character of Jack Daniel's Old No. 7, creating a rich and satisfying balance.

COCKTAIL PAIRING:

Jack & Cola

Jack Daniel's Old No. 7, cola, fresh lime and a hint of bitters.

Bold flavours. Great company.



COCKTAIL RECIPE

Jack & Cola

45 ml Jack Daniel's Old No. 7

120 ml cola

10 ml fresh lime juice

2 dashes aromatic bitters

Ice

Lime wedge

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe

Naija Liquor

Mexican Tacos & Jack Daniel's Single Barrel Select

The vibrant, bold flavours of Mexican tacos pair beautifully with the rich, complex character of Jack Daniel's Single Barrel Select, creating a perfectly balanced experience.

COCKTAIL PAIRING:

Smoky Paloma

Jack Daniel's Single Barrel Select, grapefruit, lime, agave and soda.

Zesty bite. Smooth sip.



COCKTAIL RECIPE

Smoky Paloma

45 ml Jack Daniel's Single Barrel Select

60 ml grapefruit juice

15 ml lime juice

10 ml agave syrup

90 ml soda water

Ice + grapefruit wedge

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe

Naija Liquor

Glazed Chicken Wings & Jack Daniel's Tennessee Honey

Sweet, sticky glazed wings pair perfectly with the mellow, honeyed notes of Jack Daniel's Tennessee Honey, creating a smooth and flavourful match that's rich, balanced and irresistibly good.

COCKTAIL PAIRING:

Honey Citrus Fizz

Jack Daniel's Tennessee Honey, honey, lemon and soda.

Sweet heat. Perfect pair.



COCKTAIL RECIPE

Honey Citrus Fizz

45 ml Jack Daniel's Tennessee Honey

20 ml lemon juice

15 ml honey syrup

90 ml soda water

Ice

Lemon slice

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe

Naija Liquor

Margherita Pizza & Jack Daniel's Tennessee Fire

The cheesy, tomato-basil freshness of Margherita pizza contrasts nicely with the warm cinnamon spice of Jack Daniel's Tennessee Fire, creating a bold and delicious balance.

COCKTAIL PAIRING:

Spicy Basil Lemonade

Jack Daniel's Tennessee Fire, lemon juice, fresh basil, a touch of chili and soda.

Cheesy. Spicy. Fresh.

COCKTAIL RECIPE

Spicy Basil Lemonade

45 ml Jack Daniel's Tennessee Fire

25 ml lemon juice

15 ml simple syrup

60 ml soda water

3 fresh basil leaves

Ice + optional thin chilli slice

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe

Naija Liquor

Pasta Carbonara & Woodford Reserve

The creamy, savoury richness of pasta carbonara pairs beautifully with the refined depth of Woodford Reserve, creating a luxurious and memorable balance.

COCKTAIL PAIRING:

Espresso Old Fashioned

Woodford Reserve, espresso, bitters and orange peel.

Rich taste. Refined moment.



COCKTAIL RECIPE

Espresso Old Fashioned

45 ml Woodford Reserve

25 ml cooled espresso

10 ml simple syrup

2 dashes aromatic bitters

Ice

Orange peel

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe

Chocolate Brownies & Ice Cream & Jack Daniel's Tennessee Apple

Rich chocolate brownies and creamy vanilla ice cream pair beautifully with the crisp, fruity character of Jack Daniel's Tennessee Apple, creating a delightful balance of sweet, smooth and refreshing flavours.

COCKTAIL PAIRING:

Apple Pie Mule

Jack Daniel's Tennessee Apple, apple juice, lime and ginger beer.

Sweet treat. Smooth sip.



COCKTAIL RECIPE

Apple Pie Mule

45 ml Jack Daniel's Tennessee Apple

60 ml apple juice

15 ml fresh lime juice

90 ml ginger beer

Ice

Cinnamon stick (garnish)

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe

Naija Liquor

Grilled Salmon & Gentleman Jack

Grilled salmon pairs beautifully with the smooth, refined character of Gentleman Jack, bringing out rich, subtle flavours in every bite and sip.

COCKTAIL PAIRING:

Citrus Rosemary Highball

Gentleman Jack, citrus, rosemary and soda for a crisp, refreshing serve.

Fresh flavours. Clean finish.



COCKTAIL RECIPE

Citrus Rosemary Highball

45 ml Gentleman Jack	90 ml soda water
20 ml grapefruit juice	Ice
10 ml lemon juice	Rosemary sprig + lemon wheel

MEASUREMENTS FOR ONE COCKTAIL | NaijaLiquor creative recipe