



OUR STORY

Boot Hill Distillery's story begins with combining five generations of sustainable farming and quality, transparent distilling to create whiskies and other spirits that are uniquely our own. Founded by Hayes and Roger Kelman in 2014, as an extension of their own multi-generational farm, they saw opening a distillery as a way to add value to the corn, wheat, rye, and barley their family has grown for generations. Western Kansas's first craft distillery came to fruition in Dodge City, KS when a historic 1929 city building needed rescue from the wrecking ball. Atop the infamous outlaw cemetery bearing our namesake, our distillery, housed in the town's historic municipal building, sees a different kind of spirit inhabiting Boot Hill today.

MINT JULEP

COCKTAIL

MADE WITH RED EYE WHISKEY,
SUGAR AND MINT

Dodge City has been known for its cosmopolitan libations since the Santa Fe Railroad began transporting ice to the western frontier in the 1870s. Even cowboys riding off the dusty trails were known to knock back crafted concoctions from back east if the whiskey didn't suit them. Locals and greenhorns alike enjoyed these tipples from any one of the Wickedest City's 14 saloons and dance halls. Boot Hill Distillery carries on this tradition as the home of the finest craft cocktails in Western Kansas.

Bottled in 750mL and at a potent 33% ABV, these travel-friendly, ready-to-drink cocktails are a perfect addition to your next gathering around the campfire with friends. Mint Julep's, famously served at the Longbranch Saloon, are not just a seasonal favorite, but the perfect balance of boozy refreshment to be enjoyed anytime!

33% ABV • 750ML BOTTLE
APPROX 5-6 COCKTAILS PER BOTTLE

NO SUGAR OR MUDDLER REQUIRED.
SIMPLY OPEN, POUR, AND ENJOY!

BOOT HILL'S OLD FASHIONED WILL WASH
THE DUST DOWN NO MATTER WHERE
YOUR TRAIL ENDS.



BOOT HILL SPIRITS ARE DISTILLED & BOTTLED IN DODGE CITY, KANSAS

501 W. SPRUCE ST. ■ DODGE CITY, KS 67801 ■ boothilldistillery.com