



Jägermeister

DRINKS THAT SHAKE IT UP

From the clubs of Berlin to the mixology bars of New York, Jägermeister enthusiasts have found plenty of unique ways to unlock the bold flavors in our elixir.

Rewrite the rulebook at your next party with these future classics, perfect for everyone from the ice-cold purist to the most daring trailblazers of taste.

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JÄGERMEISTER SHOT

In a class all on its own. With 56 ingredients, we think of it as a cocktail in its own right, but there are a few tricks every host should know to ensure their guests enjoy the ultimate Jägermeister taste experience.



WHAT YOU'LL NEED:

2 CL / 0.75 FL OZ ice-cold Jägermeister
Iced shot glasses

PROCEDURE:

THE GLASS:

A chilled glass is one of the secrets to bringing out the very best of our herbal liqueur, and the cloudy exterior gives it an air of mystique as well.

Find yourself some thick glasses, as they provide a pleasing contrast to the liquid's silky viscosity, and make a satisfying "thunk" when they hit the table empty.

PRO TIP: have some glasses ready for action in your freezer at all times to ensure you're perfectly prepared for every Jägermeister moment.

THE DRINK:

It's been said before, but we'll say it again: The best way to enjoy Jägermeister is at -18°C , the average temperature of a home freezer. Convenient, huh?

A full bottle will take some time to chill from room temperature, so we recommend Jägermeister finds a home in your freezer permanently. You never know when you'll need it!



JÄGERMEISTER RUDI

The malty, hoppy twang of beer makes a foamy crown for the king of shots!



WHAT YOU'LL NEED (PER SHOT):

2 CL / 0.75 FL OZ ice-cold Jägermeister

2-3 CL / 0.75-1 FL OZ pale ale

Iced shot glasses

1 iced tumbler

1 tablespoon

PROCEDURE:

STEP 1:

Add equal shots of Jägermeister to each glass.

STEP 2:

Pour the beer quickly into the iced tumbler to create a creamy head on the top.

STEP 3:

Scoop up the beer head and pile it onto the waiting shots.

STEP 4:

Admire for a moment – then drink before the head disappears!



JÄGERMEISTER FRESH ORANGE

Who knew it was this simple to turn our dark elixir into pure sunshine?



WHAT YOU'LL NEED (PER DRINK):

4CL / 1.5 FL OZ ice-cold Jägermeister

Freshly squeezed orange juice

Crushed ice

Orange zest

Long drink glasses (0.2 l / 2 qt)

PROCEDURE

STEP 1:

Fill each glass generously with crushed ice.

STEP 2:

Pour over 4CL of Jägermeister.

STEP 3:

Add the freshly squeezed OJ to the top of the glass.

STEP 4:

Garnish with a twist of orange zest. Sip slowly while basking in your own brilliance.



JÄGER ENERGY

Our carefully-crafted elixir joins forces with liquid Kraft (The German word for power).



WHAT YOU'LL NEED (PER DRINK):

4CL / 1.5 FL OZ ice-cold Jägermeister

Your favorite energy drink

Ice cubes

Citrus fruit zest

Long drink glasses (0.2 l / 2 qt)

PROCEDURE

STEP 1:

Add 2-3 rocks of ice to each glass.

STEP 2:

Drench with 4CL of Jägermeister.

STEP 3:

Seal the deal by filling to the brim with energy drink.

STEP 4:

For extra zing, add a twist of lime, lemon or orange zest.



JÄGER TONIC

We've stolen tonic water away from its more conventional partner, spicing things up with the charisma of our botanical elixir.



WHAT YOU'LL NEED (PER DRINK):

4CL / 1.5 FL OZ ice-cold Jägermeister

Your favorite tonic water

Ice cubes

Citrus fruit zest

Long drink glasses (0.2 l / 2 qt)

PROCEDURE

STEP 1:

Get some ice in your glass. 2-3 cubes is perfect.

STEP 2:

Douse them with 4CL of Jägermeister.

STEP 3:

Fill up with your favorite tonic water.

STEP 4:

Top each glass with a seductive curl of lime, lemon or orange zest.



ROOT 56

Take your tastebuds on an unforgettable journey.



WHAT YOU'LL NEED (PER DRINK):

5CL / 1.7 FL OZ ice-cold Jägermeister

Ginger beer

Cucumber

Lime

Ice cubes

Long drink glasses

PROCEDURE

STEP 1:

Splash 5CL of Jägermeister over ice in each glass

STEP 2:

Top up with your favorite ginger beer.

PRO TIP: Ginger beers come in many different brands from syrup-sweet to eye-wateringly spicy. Try experimenting with different quantities and brands to find your perfect combination.

STEP 3:

Garnish with a wedge of cucumber cut length-wise and lime wedges to taste. Bon appétit!



JÄGER SOUR

This full-bodied taste explosion is the cheeky upstart leaving whiskey in the dust.



WHAT YOU'LL NEED (PER DRINK):

5CL / 1.7 FL OZ ice-cold Jägermeister (per glass)

12.5 ML lemon juice

12.5 ML simple syrup

25 ML orange juice

1 egg white

Ice cubes

Tumbler glasses

PROCEDURE

STEP 1:

Throw a handful of ice cubes in each tumbler.

STEP 2:

Fill your cocktail shaker with everything else - then shake it like it owes you money.

STEP 3:

Double strain the liquid into the waiting tumblers.

STEP 4:

Garnish with slices of oranges and lemon to taste.

Drink with some serious swagger.



JÄGER NEGRONI

Our Jäger Negroni is a more eclectic creature than its Sicilian sister, but still packs a bitter punch.



WHAT YOU'LL NEED (PER DRINK):

2.5 CL / 0.8 FL OZ ice-cold Jägermeister

2.5 CL / 0.8 FL OZ Filfar

2.5 CL / 0.8 FL OZ Gin mare

Orange zest

Ice cubes

Tumbler glasses

1 bar spoon

PROCEDURE

STEP 1:

Measure and pour out the liquids into each tumbler.

STEP 2:

Cool them off with some ice.

STEP 3:

Stir it up with the bar spoon to merge the flavors

STEP 4:

Garnish with a twist of orange zest and prepare to start the night off right.



MEISTERTINI

An irreverent remix of the classic martini. For those who like to play with fire.



WHAT YOU'LL NEED (PER DRINK):

- 4CL / 1.5 FL OZ ice-cold Jägermeister
- 2 CL / 0.75 FL OZ sweet vermouth
- 1 CL / 0.33 FL OZ maple syrup
- Double or single espresso shot, to taste
- 3 ice cubes
- Iced coupettes or martini glasses

PROCEDURE

STEP 1:

Fill both the martini and stirring glasses with ice cubes.

STEP 2:

Combine all ingredients into the stirring glass.

STEP 3:

Stir to combine all the flavors for about half a minute.

STEP 4:

Throw out the ice in the martini glass and strain your creation into it.

Put on a feather boa and pose by the fireplace.



BEER & DEER

It's not just Jägermeister drinkers who are social. Our herbal liquor loves to hang out with its best buddy, beer.



WHAT YOU'LL NEED (PER DRINK):

4CL / 1.5 FL OZ ice-cold Jägermeister

33CL chilled beer

PROCEDURE

STEP 1:

Pour an ice-cold shot of Jägermeister into a chilled glass

STEP 2:

Pour your beer of choice into a chilled glass

STEP 3:

Our favorite step: drink and enjoy!