



AUTHENTIC CRAFT DISTILLING

A decorative flourish consisting of a blue, stylized leaf or feather shape with a central vein, positioned below the text.

Handcrafted in Harvard, Illinois, with locally sourced ingredients
and uncompromised attention to detail.

Here's our story. And we're stickin' with it.

Rush Creek slow-crafted spirits are for those who have an independent streak and a passion for finding adventure every day, in every pursuit. Located in Harvard, Illinois, Rush Creek was founded by four Harvard guys who were looking for a new challenge.

- Jay T. Nolan, Jeff McCarthy, and brothers Mark and Todd Stricker opened Rush Creek Distilling over the Labor Day weekend in 2017. Since then, they've produced approximately 15,000 bottles of vodka, gin and whiskey.
- Nolan is the former mayor of Harvard. McCarthy was an Air Force mechanic, turned IT guy and is a long-time distiller. Mark and Todd come from a family of third-generation commercial bakers.
- Rush Creek ingredients are unique to the Harvard area and set us apart because we personally know our sources.
 - Our water comes from a deep aquifer that's part of the Rush Creek watershed. Our grain is from the Book Family Farm, a fourth-generation farming family.
 - The rich soil, pure water and go-slow approach to farming and raising crops are the perfect ingredients for our distillery. What's more, the tranquil environment encourages us to take our time hand-crafting our spirits.
- Our master distiller, Jeff McCarthy, has two qualities that set him apart. He has an amazing palette and superior mechanical skills. Jeff and Mark have mastered Liberty, our hand-crafted American pot still, and can get her calibrated to produce the exact flavor profile we're looking for.
- Our spirits include: a slow-filtered Vodka; American Heartland-style Gin; a nine-year-old Trophy Whiskey; and five-year-old American Gold Whiskey.
- From the very beginning, our adventurous spirit led us to seek out orphan whiskey barrels. We struck gold in Kentucky and found a batch of forgotten whiskey that we purchased and finished as our Trophy Whiskey.
- Since we produce small batches, it gives us room to experiment. Our master distiller likes to tinker so we regularly surprise our guests with different spirit samples to get their reaction and feedback. We're developing rum, barrel-aged gin, flavored vodkas, rye whiskey and blended whiskey.
- A full Rush Creek experience includes a distillery tour and tasting, and a drink at our Craftsman Bar where Rush Creek craft cocktails are served.
- Our location at 1501 W. Diggins St., Harvard, is part of the adventure. We're not on the beaten path. Instead, we're something to discover. In fact, we're the last stop on the Metra's Union Pacific Northwest line.

STEP OUTSIDE

and find your adventurous spirit

“ Rush Creek Distilling is our imprint on Harvard. All four of us were born and raised here so we’re committed to the area,”

Jay T. Nolan

“ The distillery reflects our adventurous approach to life and business – have fun, try something new and do it right. It’s a major investment because we started from scratch so we could create a distillery exactly the way we wanted it, ”

Mark Stricker

“ We always say *do it right or don’t do it at all*. That approach kept us together during the two years it took us to launch Rush Creek,”

Jeff McCarthy

“It’s all about the local farmers and suppliers who take pride in what they do and the ingredients they deliver to Rush Creek. For us, it’s fun and exciting to bring together individual crafters to make our adventurous Rush Creek spirits,”

Todd Stricker



the adventurous
SPIRIT

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RUSHCREEKDISTILLING.COM

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