

### **The Oak & Almond**

2 oz. Four Roses Small Batch Bourbon

1 oz. Orgeat

3/4 oz. lemon juice

1/2 Luxardo Triple Sec

1" BittermensElemakuleTiki Bitters

Combine all ingredients. Shake well with ice. Fine strain into rocks glass with large ice cube. Garnish glass with ½ smoke salt rim and long orange peel with oils having been sprayed on surface

### **An apple a day...**

2 oz. La Pommiere Calvados

3/4 oz. real maple syrup

3/4 oz. fresh orange juice

3/4 oz. fresh lemon juice

Garnish: dried apple chip and orange peel & freshly grated nutmeg

Combine all ingredients and shake well. Fine strain into cocktail glass and garnish with dried apple slice and orange peel. Grate fresh nutmeg on top.

### **An apple a day...**

2 oz. La Pommiere Calvados

3/4 oz. Kronan Swedish Punsch

1/2 oz. Cocchi Vermouth di Torino

2 dashes of Angostura Bitters

Stir like a Manhattan, garnish with a dried apple slice or lemon peel with fresh grated nutmeg

### **Apricot Sour**

2 oz. Barsol Pisco Italia

1 oz. Rothman & Winter Orchard Apricot

3/4 oz. lemon juice

1/2 oz. Rhum Clement Creole Shrub

1 oz. egg white

Combine all ingredients and dry shake HARD with no ice, 5-7 secs. Add ice and shake well for 10 secs. Fine strain into coupe glass and garnish with a dried apricot.

### **Autumn Punch**

2 oz. Four Roses Small Batch

1 1/2 oz. apple cider

1/2 oz. vanilla simple syrup

1/2 oz. Allspice Dram

1/2 oz. lemon juice

Garnish: clove studded lemon slice

Shake very well, and fine strain into rocks glass over large ice cube. Garnish with clove studded lemon slice

### **The Aviation**

2 oz. Broker's London Dry Gin

3/4 oz. Fresh lemon juice

1/2 oz. Luxardo Maraschino Liqueur

1/2 oz. R & W Crème de Violette

Combine all ingredients. Shake vigorously w/ ice. Fine strain into

martini glass. Garnish w/ maraschino cherry sunken into bottom.

### **Black Dahlia**

2 oz. Lunazul Reposado Tequila

3/4 oz. King's Ginger Liqueur

3/4 oz. lime juice

1/2 oz. Merlet Creme de Cassis

1" Bittermens Xocatl Mole Bitters

Combine all ingredients. Shake vigorously w/ ice. Fine strain into rocks glass over fresh ice. Garnish w/ slapped mint sprig .

### **The Bourbon Lift**

2 oz. Four Roses Small Batch Bourbon

1 oz. Drip Artisan Coffee Liqueur

1 oz. heavy cream

1 oz. simple syrup

Soda water

Combine all ingredients and dry shake WITHOUT ice 5 secs. Add ice and shake very hard for another 5 secs. Fine strain over fresh ice in tall high ball or Collins glass. Pour soda water from 4-6 inches into center of cocktail to froth surface and have it rise above glass rim. Garnish with fresh grated orange zest and a dusting of cocoa powder. Serve with a straw.

### **Cha-cha Cherrrry Cola**

2 oz. Pink Pigeon Rum

1 oz. Luxardo Cherry Liqueur

1/2 oz. Luxardo Amaro Abano

Stir like a Manhattan, top with about an ounce of soda water and 2 maraschino cherries

### Earl Grey Tom Collins

2 oz. tea infused Hayman's Old Tom Gin

1 oz. lemon juice

3/4 to 1 oz. raw sugar or simple syrup

Soda water

Combine all ingredients in shaker glass. Shake shortly with ice. Strain into Collins or High Ball glass over fresh ice, top up with soda water. Garnish with lemon peel and Luxardo Maraschino Cherry skewered together. Optional, JP...  
Remove all tea bag tags and wrap around skewer for a cool touch.

**Infusion Recipe:** 10 earl grey tea bags/ 750ml of gin, rip open tea bag, dump in loose tea, shake periodically over 30 mins, strain through fine sieve or cheesecloth

### Elderflower Fizz

2 oz. CT made, organic Rime Vodka

3/4 oz. Pages elderflower syrup

3/4 oz. lime juice

5 mint leaves

Muddle mint dry. Combine all ingredients. Shake well. Place large mint leave on inside wall of Collins glass. Fill glass with ice. Strain drink over ice. Top w/ soda or prosecco. Serve w/ straw.

### French Riviera

1 1/2 oz. Chopin Rye Vodka

1 oz. Pavan Muscat Liqueur de France

3/4 oz. lime juice

Soda or tonic

Combine first 3 ingredients. Shake very shortly, just to combine and slightly chill. Strain over fresh ice in red wine glass, add about 1.5 oz of soda or tonic and garnish with frozen grapes and orange slice.

### Garden Party

2 oz. Cocchi Americano

1 1/2 oz. Broker's Gin or Tanqueray?

1/2 oz. Luxardo Triple Sec

10 fresh basil leaves

1" cucumber

1/2 oz. fresh lime juice

Muddle basil and cucumber in pint glass. Add all ingredients, shake vigorously!! Fine strain in martini glass then float basil leaf on surface after slapping in hand.

### Grapes of Wrath

1 1/2 oz. BarsolPisco Italia

1 1/2 oz. Veramonte red wine

1 oz. simple syrup

1/2 oz. lime juice

Small pinch of cayenne

Combine all ingredients and shake well with ice. Fine strain over fresh ice in large rocks glass. Garnish with a centered mound of muddled, smashed green grapes (3-4) that have had a light dusting of cayenne.

### Aged Hemingway Daiquiri

2 oz. Diplomatico Res. Excl. 12 yr Rum

1/2 oz. Luxardo Maraschino

3/4 oz. grapefruit juice

1/2 oz. lime juice

1/4 oz. raw sugar syrup

Combine all ingredients. Shake vigorously w/ ice. Fine strain into coupe glass. Garnish w/ skewered lime wheel and maraschino cherry.

### Lavender Bee Knees

2 oz. Broker's Gin

3/4 oz. fresh lemon juice

3/4 oz. lavender infused honey syrup

Combine all ingredients, starting with lemon juice or gin so the honey doesn't stick to tin or glass. Shake well. Shaking thoroughly and hard creates a nice froth from the honey. Garnish with dried lavender buds in the center of drink surface.

**Lavender Honey:** 1 cup honey, 3/4 cup water, 5 tablespoons Lavender buds, whisk over med heat 5 mins, until honey and water incorporate and honey

*bubbles up. Fine strain lavender out.*

### **Machu Peach-u**

2 oz. Barsol "Italia" Pisco

3/4 oz. Merlet Crème de Peche

3/4 oz. fresh orange juice

3/4 oz. fresh lemon juice

Combine all ingredients. Shake well. Strain over fresh ice in rocks glass. Garnish with dried peach on rim.

### **Manhattan -> 47 miles**

3 oz. High West Double Rye

1 oz. CarpanoAntica

1" Bittermens Orange Cream Bitters

1 dash Angostura Bitters

Combine all ingredients in pint glass. Top with ice to 50-75% full. Stir 15 seconds. Strain into martini glass with. Garnish w/ orange peel sprayed over drink surface and dropped into drink and sunken maraschino cherry.

### **Sgt. Tom Pepper**

Muddle:

1 strawberry

1 Tbsp pink peppercorns

1 Tsp raw sugar

---

2 oz. Hayman's Old Tom Gin

1/2 oz. CarpanoAntica

1/2 oz. simple syrup

1/2 oz. fresh lemon juice

Muddle first 3 ingredients. Add remaining and shake well. Fine strain over large ice cube.

Garnish with 5-6 pink peppercorns on top of block ice or peppercorns frozen in ice.

### **St. Petersburg or The Spiced Pear**

2 oz. Hammer and Sickle Vodka

1 1/2 oz. pear purée

3/4 oz. MerletCrème de Poire

3/4 oz. Kings Ginger

1/2 oz. lime juice

Garnish: pear chip & cinnamon dusting

Shake well, fine strain into coupe, top with 1 oz. prosecco or cava and garnish by dusting cinnamon on top

### **Swedish Jab**

3 oz. RIPE Agave Punch

1 oz. Smith & Cross Navy Strength Rum

1 oz. Kronan Swedish Punsch

1/2 oz. cinnamon syrup

---

3/4 oz. Noval Black Ruby Port float

fresh grated nutmeg

Combine all but port and nutmeg. Shake lightly. Strain over ice in Collins glass. Float Noval Port on surface. **DO NOT MIX TOGETHER!** Grate fresh nutmeg on top. Serve w/ straw.

### **Where there's smoke...**

1 1/2 oz. Islay Mist 8

3/4 oz. sherry

3/4 oz. almond syrup

1/2 oz. fresh lemon juice

1/2 oz. pineapple juice

Garnish: cocoa/cinnamon/ cayenne powder

Shake with ice cubes until chilled. Fine strain into a rocks glass over one large cube. Dust with cocoa/cinnamon/ cayenne powder.

### **Ginger Syrup**

8 ounces fresh ginger, unpeeled

4 cups water

2 cups sugar

pinch salt

1. Cut the ginger into thin slices. Run a knife over it to chop it into rough, smaller pieces.

2. Place the ginger along with the water, sugar, and salt in a

nonreactive saucepan. Heat to a boil, then reduce the heat to a steady simmer, and cook for 45 minutes to one hour.

3. Let cool, then strain the syrup through a fine-mesh strainer. Store the strained syrup in the refrigerator, covered, until ready to use. The syrup should keep for at least two weeks under refrigeration.