



ASHES *in* JEREZ

2 oz Bourbon

$\frac{5}{8}$ oz Brown Sugar Coffee Syrup

$\frac{3}{8}$ oz Moscatel Sherry

3 dashes Angostura® aromatic bitters

Garnish: Orange Swath

Glass: Old Fashioned

Method: Add ingredients to an ice filled mixing glass. Stir well. Strain into an ice filled old fashioned glass. Express an orange swath over glass and discard.



BIJOU COCKTAIL

1½ oz Gin

¾ oz Carpano Antica Sweet Vermouth

¾ oz Green Chartreuse

2 dashes Angostura® orange bitters

Glass: Coupe

Method: Add ingredients to an ice filled mixing glass. Stir well. Strain into a chilled coupe glass.



HONEYSUCKLE

2 oz Angostura® Rum

¾ oz Lime Juice

¾ oz Honey Syrup

1 dash Angostura® orange bitters

Glass: Coupe

Method: Add all ingredients to a cocktail shaker and shake with ice. Strain into a chilled coupe glass.

LIGHT GUARD PUNCH



1 750mL Cognac

1 750mL Fino Sherry

1 750mL Sauternes

3 750mL Champagne

Angostura® orange bitters

Pineapple Ice Cubes

Glass: Punch Bowl, Punch Glass & Ladle

Method: Juice fresh pineapple juice and freeze overnight to form ice cubes. Put pineapple ice cubes into punchbowl and add remaining ingredients. Stir well to incorporate. Ladle into punch glasses.



MARTINEZ

2 oz Gin

1 oz Carpano Antica Sweet Vermouth

¼ oz Luxardo

3 dashes Angostura® orange bitters

Garnish: Maraschino Cherry

Glass: Coupe

Method: Add ingredients to an ice filled mixing glass. Stir well. Strain into a chilled coupe glass.



MEXICAN FIRING SQUAD

2 oz Blanco Tequila

$\frac{3}{4}$ oz Lime Juice

$\frac{3}{4}$ oz Grenadine

2 dashes Angostura® aromatic bitters

Garnish: Lime Wedge

Glass: Highball

Method: Add tequila, lime and grenadine to a shaker and shake with ice. Pour over fresh ice in a highball glass. Finish with 2 dashes of Angostura aromatic bitters.



JACK ROSE

2 oz Apple Brandy

$\frac{3}{4}$ oz Lime Juice

$\frac{1}{2}$ oz Simple Syrup

$\frac{1}{4}$ oz Grenadine

1 dash Angostura® orange bitters

Garnish: Lime Wheel

Glass: Coupe

Method: Add all ingredients to a cocktail shaker and shake with ice. Strain into a chilled coupe glass.



PINK GIN

2 oz Gin

2 dashes Angostura® aromatic bitters

Glass: Old Fashioned

Method: In a mixing glass, stir ingredients with ice to chill. Strain into a small old fashioned glass.



SOUTHSIDE

2 oz Gin

¾ oz Lime Juice

¾ oz Simple Syrup

1 Handful Mint

1 Egg White

1 dash Angostura® aromatic bitters

Garnish: Mint Leaf

Glass: Coupe

Method: Add all ingredients to a cocktail shaker and dry shake to whip egg. Add ice and re-shake. Double strain into a chilled coupe glass.



TEQUILA OLD FASHIONED

2 oz Blanco Tequila

¼ oz Demerara Syrup

2 dashes Angostura® aromatic bitters

Garnish: Grapefruit Swath

Glass: Old Fashioned

Method: Add ingredients to an ice filled mixing glass. Stir well. Strain into an ice filled old fashioned glass. Express a grapefruit swath over glass and insert into drink.



TRINI SWIZZLE

1 oz Elderflower Liqueur

2½ oz Sparkling Rose

¾ oz Fresh Lime Juice

3 dashes Angostura® aromatic bitters

Garnish: Orange Triangle

Glass: Highball

Method: Add Elderflower and lime juice to a highball, fill with crushed ice. Swizzle until glass is frothy. Add sparkling rose and refill with ice. Finish with 3 dashes of Angostura.