



CHILCANO

2 oz Pisco

4 oz Ginger Ale

1 tbsp Fresh Lime Juice

3 dashes Angostura® aromatic bitters

Garnish: Lime Wheel

Glass: Tumbler (8oz)

Equipment: Dropper Bottle

Method: Pour Pisco over ice in tumbler; add lime juice and Angostura® aromatic bitters. Top with ginger ale.

CLOAK & DAGGER



2 oz Angostura® 1824 Rum

1 oz Lemon Juice

1 oz Agave Nectar

1 Egg White

5 drops Angostura® aromatic bitters

Garnish: Cinnamon Powder

Glass: Old Fashioned

Method: Add rum, lemon juice, agave nectar and egg white (room temperature) to mixing tin then dry shake. Add ice and then shake well again. Strain into old fashioned glass. Float bitters on top and dust with cinnamon powder.



DAIQUIRI

2 oz Angostura® White Rum

¾ oz Fresh Lime Juice

1½ oz Simple Syrup

3 dashes Angostura® aromatic bitters

Garnish: Lime Wheel

Glass: Cocktail

Method: Shake all ingredients together in an ice-filled shaker and strain into chilled cocktail glass.



NEGRONI

1 oz Gin

1 oz Sweet Vermouth

1 oz Campari

2 dashes Angostura® orange bitters

Garnish: Orange Twist

Glass: Old Fashioned

Method: Stir well all ingredients in ice-filled mixing glass and strain into ice-filled old fashioned glass.

PISCO SOUR



3 oz Pisco

1 oz Simple Syrup

1 oz Fresh Lime Juice

1 Egg White

5 drops Angostura® aromatic bitters

Glass: Old Fashioned

Method: Add Pisco, simple syrup, lime juice and egg white to mixing glass and dry shake. Fill shaker with ice and then shake again vigorously. Strain into old fashioned glass and sprinkle Angostura® aromatic bitters on top of egg white foam.



RUM PUNCH

3 oz Angostura® 5 Yr Rum

1½ oz Fresh Lime Juice

3 tsp Brown Cane Sugar

1 dash Angostura® orange bitters

4 dashes Angostura® aromatic bitters

Garnish: Freshly grated nutmeg, lime wedges and maraschino wedges

Glass: Highball or Collins

Method: Shake all ingredients together with ice and strain into ice-filled glass.



MARTINI

3 oz Gin

1 oz Dry Vermouth

2 dashes Angostura® orange bitters

Garnish: Lemon Twist or Olive

Glass: Martini

Method: Stir well all ingredients in mixing glass with ice, then strain into chilled martini glass.

SAZERAC



2 oz Rye Whiskey

¼ oz Absinthe

1-2 Sugar Cubes

2 dashes Peychaud's bitters

2 dashes Angostura® orange bitters

Garnish: Lemon Twist

Glass: Rocks

Method: Muddle sugar cubes, Orange bitters and Peychaud's bitters in rocks glass. Add rye whiskey and stir gently. Add cubed ice and stir until chilled. Add absinthe to a second chilled Rocks glass and swirl to evenly coat glass. Discard absinthe from second glass then strain and pour in mixture from first rocks glass. Rim glass with lemon twist and place in glass as garnish.