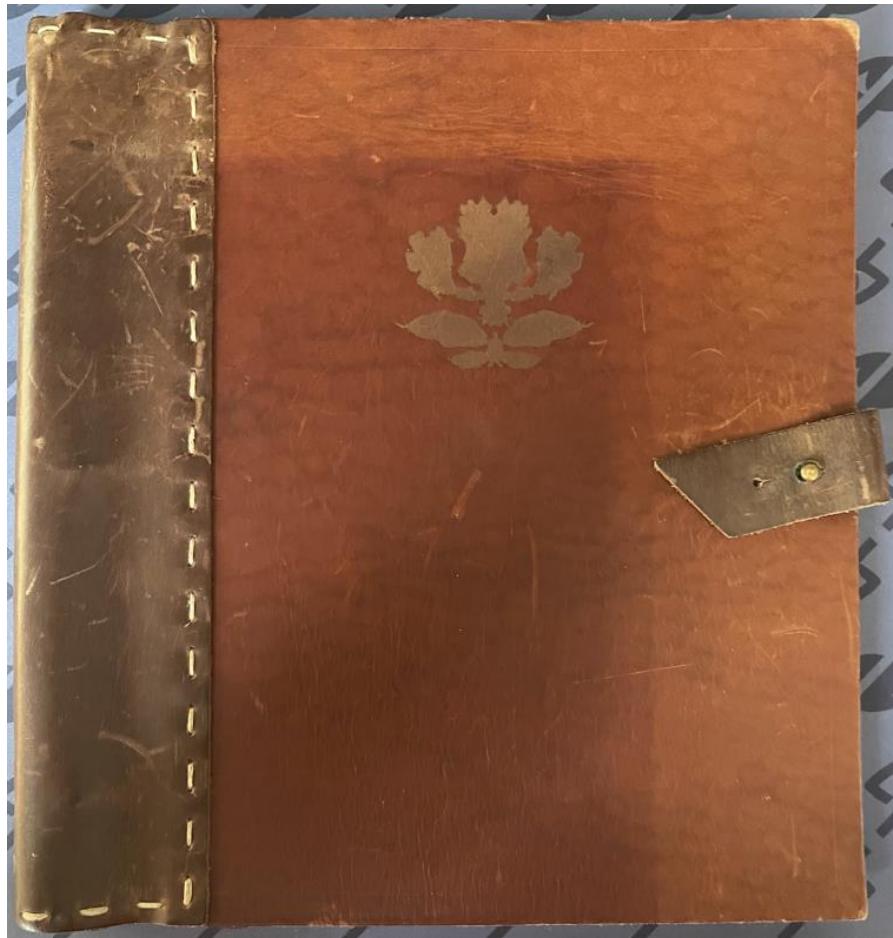


Ben's Cocktail Notebook Dumps

Feat: a bunch of stuff

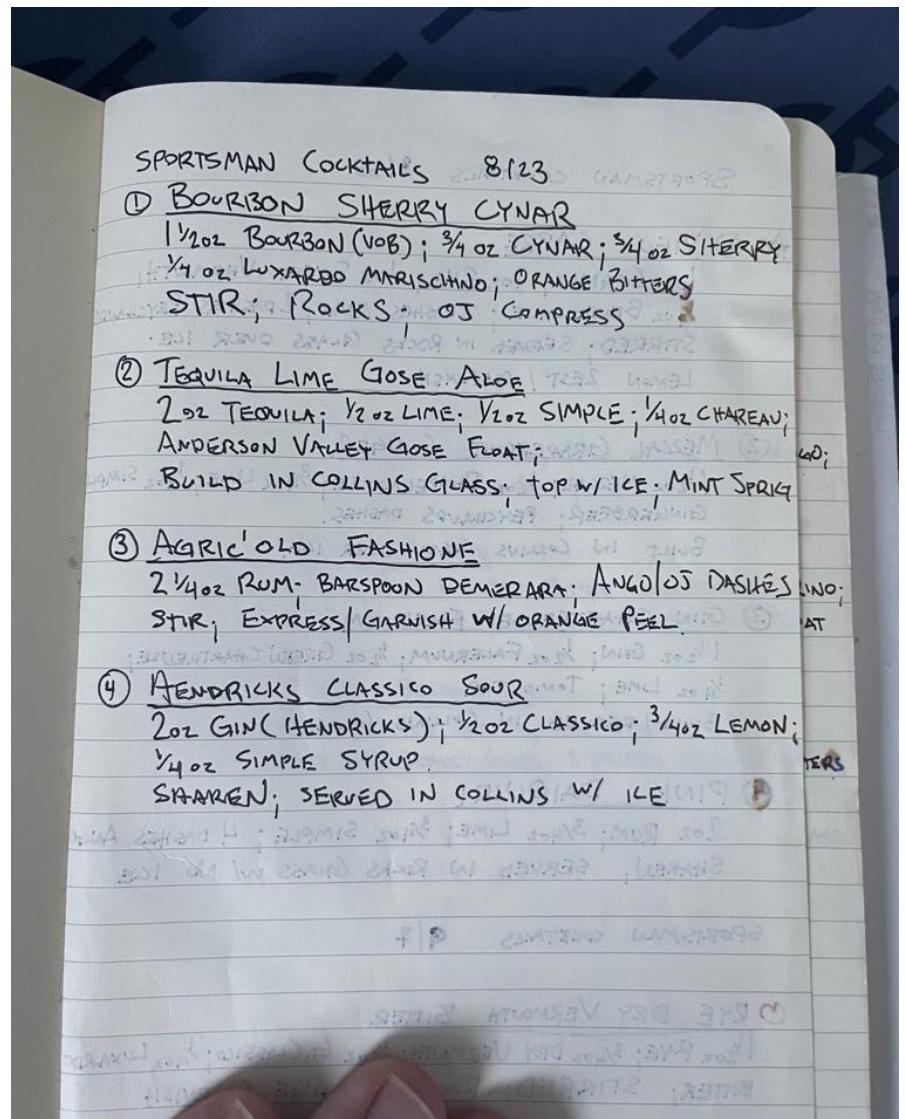


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drinkandgather Hi we miss you. Lots and lots. Here's one from the archives on our bday many years ago. Stay safe, stay inside if you can, can't wait to see everyone on the other side. ❤️❤️❤️

some of the manuals and notes I've collected over the years. Most of the hand-written recipes and notes came from my time at Sportsman's Club in Chicago, IL. It was very much a bartender's bar and loved by industry people (other bartenders) because we made drinks that crushed, but also slung shots and beers. There was no printed out menu, only a list of 4 "house cocktails" that were different EVERY DAY. I made it my goal to record as many of those recipes as I could. A lot of them came from regular staff, but some came from guest bartenders from NYC or LA or wherever. Some of the people whose recipes are in here are as follows: Jeff Donahue, Wade McElroy, Ben Fasman, Graham Heubach, Michael Rubel, Dan Smith, Austin Skiles, Jacyara de Oliveira, Stephen Cole, Greg Butera, Laura Kelton, Pete Gugni, some guy from the Nomad Hotel in NYC who definitely was doing coke the whole time he was working, and others. The hand-written recipes segue into drink builds from Trenchermen, then Estereo, then the Up and Up 13th Floor Cocktail Lounge at the Robey Hotel (I used to call it the tower of terror, management did NOT like that.) There's a bunch of good shit in here, and even more that I never wrote down. Hope whoever is reading this enjoys ☺

Ben



SPORTSMAN COCKTAILS 8/30

① **VIEUX CARRE**
 1oz COGNAC; 1oz RYE; 1oz SWEET VERMOUTH;
 $\frac{1}{4}$ oz BENEDICTINE; 2 DASHES ANG0; 2 DASHES PEYCHAUDS;
 STIRRED; SERVED IN ROCKS GLASS OVER ICE.
 LEMON ZEST / GARNISH.

② **MEZCAL GRAPEFRUIT GINGER**
 $\frac{1}{2}$ oz MEZCAL; $\frac{1}{2}$ oz PAMPLEMOUSSE; $\frac{3}{4}$ oz LIME; $\frac{1}{4}$ oz SIMPLE;
 GINGERBEER; PEYCHAUDS DASHES.
 BUILT IN COLLINS GLASS OVER ICE.

③ **GIN CHARTREUSE FALERNUM**
 $1\frac{1}{2}$ oz GIN; $\frac{1}{2}$ oz FALERNUM; $\frac{1}{2}$ oz GREEN CHARTREUSE;
 $\frac{1}{4}$ oz LIME; TONIC TOP.
 BUILT / SERVED IN COLLINS GLASS.

④ **PINK DAIQUIRI**
 2oz RUM; $\frac{3}{4}$ oz LIME; $\frac{3}{4}$ oz SIMPLE; 4 DASHES ANG0
 SHAKEN; SERVED IN ROCKS GLASS w/ NO ICE

SPORTSMAN COCKTAILS 9/1

SPORTSMAN COCKTAILS 9/9

① **MEZCAL MONTENEGRO SODA**
 $1\frac{1}{2}$ oz MEZCAL TEQUILA; $\frac{3}{4}$ oz FALERNUM; $\frac{3}{4}$ oz LIME
 $\frac{1}{2}$ oz MONTENEGRO.
 SHAKEN; SERVED IN COLLINS; TOPPED w/ SODA.

② **RYE GRAPEFRUIT SOUR**
 2oz RYE; $\frac{3}{4}$ oz PAMPLEMOUSSE; $\frac{3}{4}$ oz LEMON; DASH ANG0;
 SHAKEN; SERVED IN ROCKS GLASS; NO ICE

③ **RHUM NEGRONI ROYALE**
 $\frac{3}{4}$ oz AGRICOLE; $\frac{3}{4}$ oz LUXARDO BITTER; $\frac{3}{4}$ oz COCCI TORINO;
 QUICK STIR. POOR INTO ROCKS GLASS w/ ICE; CAVA FLOAT

④ **SCOTCH BONAL BENEDICTINE**
 2oz CUTTY SARK; 1oz BONAL; $\frac{1}{4}$ oz BENEDICTINE.
 STIR; SERVE @ IN ROCKS GLASS; 2 DASHES ORANGE BITTERS

SPORTSMAN COCKTAILS 9/9 ~ \$8

① MEZCAL MONTENEGRO SODA

1 1/2 oz MEZCAL TEQUILA; 3/4 oz FALERNUM; 3/4 oz LIME
1/2 oz MONTENEGRO
SHAKEN; SERVED IN COLLINS; TOPPED W/ SODA.

② RYE GRAPEFRUIT SOUR

2 oz RYE; 3/4 oz PAMPLEMOUSSE; 3/4 oz LEMON; DASH ANG0;
SHAKEN; SERVED IN ROCKS GLASS; NO ICE

③ RHUM NEGRONI ROYALE

3/4 oz AGRICOLE; 3/4 oz LUXARDO BITTER; 3/4 oz COCHI T-INO;
QUICK STIR, POUR INTO ROCKS GLASS w/ ICE; CAVA FLOAT

④ SCOTCH BONAL BENEDICTINE

1 oz CUTTY SARK; 1 oz BONAL; 1/4 oz BENEDICTINE;
STIR; SERVE IN ROCKS GLASS; 2 DASHES ORANGE BITTERS

B3L COCKTAILS FALL 2014

PASSWORD IS ... ?

1 1/2 oz DEATH'S DOOR VODKA; 1/2 oz ST. GERMAIN;
3/4 oz PIMMS; 1 1/2 oz LEMON; 1 1/2 oz SIMPLE
SHAKE; STRAIN INTO COLLINS. (OVER ICE)

PHISHIN' W/ DEANER

1 1/2 oz LEBLON COHACAT; 3/4 oz PAMPLEMOUSSE; 1/2 oz LIME;
1/2 oz SIMPLE.
SHAKE; STRAIN INTO ROCKS GLASS OVER ICE.

GRAPEFRUIT EXPRESS; GARNISH.

GROWIN' STRONG

2 oz RITTENHOUSE RYE; 1/2 oz MALORT; 3/4 oz CYNAR;
4 DASHES PEYCHAUD'S; SPLASH SIMPLE.
STIRRED; SERVED NEAT IN ROCKS GLASS.
ORANGE PEEL EXPRESS; NO GARNISH.

LAST LAUGH

1 1/2 oz FINNS GIN; 1/2 oz GREEN CHARTREUSE; 1/2 oz COCCIN
3/4 oz LEMON; 1/2 oz SIMPLE.
SHAKE; DOUBLE STRAIN INTO COUPE GLASS.
THYME SPRIG GARNISH.

SPORTSMAN COCKTAILS 9/13

① WHISKEY HIGHBALL

2 oz BOURBON (VOB); 3/4 oz LIME; 1/2 oz GRENADINE;
1/4 oz DRY CURACAO; DASH ANGOSTURA Bitters; SODA.
BUILD IN COLLINS.

② RUM-MAN.

2 oz RUM (HAMILTON ESTATE); 3/4 oz PONTÉMES;
1/2 oz DEMERARA; 2 DASHES ANGOSTURA Bitters.
STIRRED; SERVED IN ROCKS GLASS OVER ICE.

③ MEZCAL SAZERAC

2 oz MEZCAL; 1/2 oz DEMERARA; PEYCHAUD'S;
ABSINTHE RINSE.
STIRRED; SERVED NEAT IN ROCKS GLASS.

④ GIN APEROL LEMON

1 1/2 oz GIN; 1/2 oz APEROL; 3/4 oz LEMON; 3/4 oz SIMPLE.
SHAKEN. SERVED OVER ICE IN A COLLINS GLASS.

SPORTSMAN COCKTAILS 9/16

① PISCO SAZERAC

2oz PISCO; $\frac{1}{4}$ oz SIMPLE SYRUP; 4-5 DASHES PEYCHAUD'S BITTERS. ABSINTHE RINSE GLASS; STIRRED; SERVED NEAT IN ROCKS GLASS. EXPRESS LEMON PEEL; DISCARD.

② MEZCAL AMARO TONIC

1oz MEZCAL; 1oz AMARO MONTENEGRO; BUILD IN COLLINS GLASS; TOP WITH ICE; TOP WITH TONIC. DASH ANG0 TO FINISH.

③ RUM VERMOUTH BITTER

$\frac{1}{2}$ oz RUM; $\frac{3}{4}$ oz LUXARDO BITTER; $\frac{3}{4}$ oz SWEET VERMOUTH. STIRRED; SERVED IN ROCKS GLASS W/ ICE. ORANGE PEEL EXPRESS & GARNISH.

④ BIANCO AVIATION

2oz CARPANO BIANCO; $\frac{1}{4}$ oz LUXARDO MARISCHINO; $\frac{1}{4}$ oz SIMPLE SYRUP; $\frac{3}{4}$ oz LEMON. SHAKEN; SERVED NEAT IN ROCKS GLASS. CREME DE VIOLETTE RINSE.

★ CARPANO BIANCO → WHITE VERMOUTH.
IN BETWEEN SWEET & DRY; AKA
FRENCH VERMOUTH. A LITTLE BIT OF BOTH.

SPORTSMAN COCKTAILS

① SCOTCH LIME GINGER

2oz SCOTCH; $\frac{3}{4}$ oz LIME; $\frac{1}{4}$ oz SIMPLE. BUILD IN' COLLINS GLASS. ADD ICE; TOP W/ GINGER BEER. [MOSCOW MULE BUT SUB SCOTCH]

② APPLE JACKERY

1oz LAIRD'S APPLE BRANDY; 1oz AGRICOLE RUM; FATTY $\frac{1}{2}$ oz SUGAR CANE SYRUP; $\frac{3}{4}$ oz LIME. SHAKEN. SERVED NEAT IN ROCKS GLASS.

③ PIMMS GIN LEMON

1oz PIMMS; 1oz GIN; $\frac{3}{4}$ oz LEMON; $\frac{1}{4}$ oz LUXARDO MARISCHINO; $\frac{1}{4}$ oz SIMPLE; 2 DASHES ANG0. SHAKEN. SERVED IN ROCKS GLASS W/ ICE.

④ BOURBON AMARI SMOKE

1oz OLD GRANDAD; 1oz CYNAR; 1oz RAMAZZOTTI; 2 DASHES PEYCHAUD'S. STIRRED. SERVED NEAT IN ROCKS GLASS w/ LAPHROIG RINSE & LEMON EXPRESS (DISCARD)

SPORTSMAN COCKTAILS 9/23

① ANCHO RUM COFFEE SYRUP

1oz RUM; 1oz ANCHO REYES; $\frac{1}{2}$ oz COFFEE SYRUP;
1 DASH MOLÉ BITTERS.
STIRRED; SERVED ON THE ROCKS IN ROCKS GLASS. EXPRESS/GARNISH W/ OJ PEEL.

② RHUM CARDAMOMO BUBBS

$\frac{3}{4}$ oz CARDAMOMO; $\frac{3}{4}$ oz AGRICOLE; $\frac{1}{2}$ oz SIMPLE;
 $\frac{1}{4}$ oz LEMON; 1 DASH ANGO.
SHAKEN. SERVED NEAT IN ROCKS GLASS.
TOP W/ CAVA/ BUBBLES.

③ RYE PORT COCCINI

$\frac{1}{2}$ oz RYE; $\frac{3}{4}$ oz PORT; $\frac{3}{4}$ oz COCCINI
AMERIKANO; 2 DASHES ANGO.
STIRRED. SERVED ON ROCKS IN ROCKS GLASS.
EXPRESS/GARNISH W/ LEMON PEEL.

④ SCOTCH HONEY LEMON SMOKE

$\frac{1}{2}$ oz SCOTCH; $\frac{3}{4}$ oz ATHOLL BROSE; $\frac{1}{4}$ oz HONEY;
 $\frac{3}{4}$ oz LEMON; EGG WHITIE; LAVENDER BITTERS.
SHAKEN. SERVED NEAT IN ROCKS GLASS;
W/ LAPHROAIG RINSE.

COFFEE SYRUP: 2 PARTS SUGAR TO 1 PART
coffee JEM BREWED COFFEE

[DARK MATTER]

SPORTSMAN COCKTAILS 9/27

① OLD GOLD RUSH

2oz BOURBON (OLD); $\frac{3}{4}$ oz LEMON;
 $\frac{3}{4}$ oz HONEY; SHAKEN.
SERVED NEAT IN A ROCKS GLASS.

② AGRICOLE AMARO ABSINTHE

1oz ~~AGRICOLE~~ AGRICOLE RUM; 1oz PUNTÉMES;
 $\frac{3}{4}$ oz CYNAR; $\frac{1}{4}$ oz CHINA CHINA; DASH
ABSINTHE; STIRRED;
SERVED ON THE ROCKS.

③ GIN YELLOW BITTER

$\frac{1}{2}$ oz GIN; $\frac{3}{4}$ oz YELLOW CHARTREUSE;
 $\frac{3}{4}$ oz LUXARDO BITTER; 2 DASHES ANGO.
STIRRED; SERVED NEAT.

④ ISL LIME CINNAMON CLASSICO

2oz ISL RUM; $\frac{1}{4}$ oz GRAND CLASSICO; FAT $\frac{1}{2}$ oz
CINNAMON SYRUP; $\frac{3}{4}$ oz LIME; 2 DASHES
GRAPEFRUIT BITTERS;
SHAKEN; POURED (NOT STRAINED)
INTO ROCKS GLASS.

NEW BANGERS & LACE COCKTAILS 9/28

NO HEROES

1 1/2 oz WATERLOO GIN; 1/2 oz CASSIS; 1/2 oz AMARO LUCANO; 1/2 oz LIME; 1/4 oz SIMPLE SYRUP.
SHAKEN.
SERVED NEAT IN A COUPE GLASS.

TEMPORARY SOLUTION

1 1/2 oz DEATH'S DOOR VODKA; 1/2 oz APEROL;
1/2 oz BLACKBERRY; 1/2 oz LEMON.
SHAKEN.
SERVED IN COLLINS GLASS W/ ICE.

RIVAS & BUTTHEAD

1 1/2 oz RUM; 1/2 oz LUXARDO BITTER; 1/2 oz CHINA CITINA; 1/4 oz SIMPLE SYRUP; 1/2 oz LEMON.
SHAKEN.

SERVED IN ROCKS GLASS W/ ICE.

SPORTSMAN COCKTAILS 10/4

① TEQUILA LEMON HONEY

2 oz TEQUILA; 3/4 oz LEMON; 3/4 oz HONEY
SHAKEN, SERVED ON ROCKS IN A TALL
ROCKS GLASS.

② SHERRY RUM COBBLER

1 1/2 oz SHERRY; 1 oz RUM; 1/2 RASPBERRY SYRUP;
1/4 oz LEMON; DASHES OF ANGO; SHAKEN.
SERVED IN ROCKS GLASS ON ROCKS.

③ SCOTCH LIME GINGER AKA MAMIE TAYLOR

2 oz SCOTCH; 3/4 oz LIME; 1/4 oz SIMPLE SYRUP.
BUILD IN COLLINS GLASS.
TOP W/ GINGER BEER.

④ GIN ANGO MARTINI

1 1/2 oz GIN; 3/4 oz DRY VERMOUTH; 2 DASHES ANGO.
STIRRED; SERVED ON ROCKS.

NAVY PROOF GIN @ 114 PROOF

BLACK TOT DAY; GIN THAT WOULD STILL
LET YOUR GUNPOWDER BURN/EXPLODIF
YOU SPILLED BOOZE ALL OVER IT

SPORTSMAN COCKTAILS 10/15

① ROM RICKY

2oz RUM; 3/4 oz LIME; 1/2 oz SIMPLE SYRUP;
SHAKE; SERVED IN COLLINS GLASS;
TOPPED w/ SODA.

② FALL FLIP

2oz BOURBON; 3/4 oz LEMON; 3/4 oz CINNAMON SYRUP;
WHOLE EGG; DRY SHAKE; ICE SHAKE;
SERVED NEAT; GARNISHED w/ GRATED NUTMEG.

③ HANKY PANKY

2oz GIN; 3/4 oz SWEET VERMOUTH; FAT 1/4oz FERNET;
1/2 DASHES ANG0; STIRRED.
SERVED NEAT.

④ NAVY STRENGTH OLD FASHIONED

1oz 114 PROOF GIN; 1oz 114 PROOF JAMAICAN RUM;
1/8 oz DEMERARA; 2 DASHES ANG0; 1 DASH BITTERS.
STIRRED; SERVED ON ROCKS IN A
ROCKS GLASS. ORANGE PEEL EXPRESS | GARNISH.

SPORTSMAN COCKTAILS 10/17

① GIN RICKY

1 1/2 oz HENDRICKS; 3/4 oz LIME; + 1/2 SIMPLE
SYRUP; 2 DASHES ORANGE BITTERS;
QUICK SHAKE. SERVE IN COLLINS GLASS;
TOP w/ SODA.

② RHUM CAMPARI SODA

1 1/2 oz RHUM AGRICOLE; 3/4 oz LIME; 1/2 oz HONEY;
1/2 oz CAMPARI; SHAKEN.
SERVED ON CRUSHED ICE.

③ RHUM MALETTI SUZE

1 1/2 oz EL DORADO SYR RUM; 3/4oz SUZE; 1/2 oz

MALETTI; 1 DASH ANG0;
STIRRED; SERVED NEAT IN A ROCKS GLASS.

④ RYE NANINO BENE

1 1/2 oz RYE; 3/4 oz AMARO NANINO; 1/2 oz BENEDICTINE;
1 DASH ABSINTHE.

STIRRED; SERVED IN ROCKS GLASS
ON THE ROCKS.

SPORTSMAN COCKTAILS 10/8

① SCOTCH SHERRY GINGER LIME

2 oz SCOTCH; ½ oz SHERRY; ¾ oz LIME;
 ¼ oz SIMPLE SYRUP.
 SHORT SHAKE; TOP W/ GINGER BEER.
 SERVED IN COLLINS GLASS W/ ICE.

★ ANOTHER MAMIE TAYLOR RIFF; THIS TIME W/ A
 TOUCH OF SHERRY.

② BOURBON ALLSPICE CIDER

1½ oz BOURBON; ¼ oz ALLSPICE DRAM; ½ oz SIMPLE
 SYRUP. SHORT SHAKE; POUR INTO A COLLINS
 GLASS W/ ICE & TOP W/ DRY CIDER.
 (IN THIS CASE: VINTAGE LED BURY)

③ APPLEJACK ARRACK DAIRY

1 oz LAIRD'S APPLESACK; 1 oz ARRACK; ¾ oz LIME;
 + ½ oz CANE SYRUP.
 SHAKEN; SERVED NEAT IN A ROCKS GLASS.

④ TORONTO

2 oz RYE WHISKEY; ½ oz FERNET; ¼ oz DEMERARA;
 2-3 DASHES OF ANGOSTURA.
 STIRRED; SERVED NEAT IN A ROCKS GLASS.

BRAMBLE

1 oz GIN; ¾ oz LIME; ¾ oz SIMPLE.
 SHAKEN; SERVED ON CRUSHED ICE IN A
 COLLINS GLASS; CASSIS FLOAT ON TOP.

SPORTSMAN COCKTAILS 10/11

① BOURBON AMARO VERMOUTH

1½ oz BOURBON; ¾ oz PUNT' EMESS; ½ oz CINNAMON;
 ¼ oz AMARO NARDINI; 2 DASHES ANGOSTURA.
 STIRRED.
 SERVED ON ROCKS IN A ROCKS GLASS.

② COLD DAIRY

2 oz COLD (WARM IS NEUTRAL); ¾ oz LIME;
 + ½ oz CANE SYRUP, AND 1 PINT MILK AND
 SHAKEN.
 SERVED ON ROCKS IN A ROCKS GLASS.

③ GOLDEN DELICIOUS

1 oz LAIRD'S BONDED APPLESACK; ¾ oz LIME;
 ¾ oz HONEY; 2 DASHES OF BITTERS; SPARKLE.
 SHAKEN.
 SERVED NEAT W/ OR W/OUT ICE.

④ FRENCH 75

1½ oz GIN; ¾ oz LEMON; ½ oz SIMPLE SYRUP.
 QUICK SHAKE (OR BUILD IN GLASS)
 ADD ICE; TOP W/ CAVA.
 LEMON EXPRESS / GARNISH.

RICKETY BUILD

1½ / ¾ / ½ / top
 1 1 1 1
 Spirit citrus sweet bubbles
 VS
 SODA

SPORTSMAN COCKTAILS 10/21

(1) IMPROVED RUM COCKTAIL

1oz HAMILTON JAMAICAN GOLD POT STILL RUM; 1oz
EL DORADO 5YR rum; BART SPOON LUXARDO MARASCHINO;
BARSPOON HONEY; 2 DASHES ABSINTHE.
STIRRED; SERVED ON ROCKS IN A ROCKS GLASS.

(2) PISCO BIANCO BUBBLES

1½ oz PISCO; 1½ oz CARPANO BIANCO; ¾ oz LEMON;
½ oz SIMPLE SYRUP; BUILD IN COLLINS GLASS w/ ICE;
TOP w/ CAVA.

(3) PRINCETON

2oz OLD TOM GIN; ¾ oz PORT (WARRÉ'S WARRIOR);
¼ oz SIMPLE SYRUP; 2 DASHES OF BITTERS; STIRRED;
SERVED NEAT IN A ROCKS GLASS; ORANGE PEEL EXPRESS.

(4) HOT TODDY

~~HOT~~

2oz BOURBON; ¼ oz FERNET; ¼ oz REM; 2 DASHES ANGOSTURA;
BUILD IN HOT MUG; TOP w/ 1½ - 2oz HOT WATER.
LEMON EXPRESS / GARNISH. [NO CITRUS?]

BONUS COCKTAIL:

(*) CHAMPS ELYSEES

1½ oz COGNAC; ¾ oz LEMON; ½ oz YELLOW CHARTREUSE;
+ ½ oz SIMPLE SYRUP; 1-2 DASHES ANGOSTURA;
SHAKEN HARD; SERVED NEAT IN A ROCKS GLASS.

SPORTSMAN COCKTAILS

(1)

SPORTSMAN COCKTAILS 10/25 2023

(1) TEQUILA CAMPARI GINGER

1½ oz TEQUILA; ½ oz CAMPARI; ½ oz LEMON; 2 oz
BUILD IN HIGHBALL COLLINS GLASS; TOP w/ ANGOSTURA
GINGER BEER.

(2) RHUM CLASSICO HONEY

1½ oz LA FAVERITE; ¾ oz LIME; ½ oz HONEY;
½ oz GRAN CLASSICO; SHAKEN; SERVED NEAT ROCKS
IN A ROCKS GLASS.

(3) BLACKSTRAP LYNAR SOUR

½ oz LYNAR; ½ oz BLACKSTRAP RUM; ¾ oz LEMON;
½ oz SIMPLE; 2 DASHES ANGOSTURA.
SHAKEN; SERVED ON ROCKS IN A ROCKS GLASS.

(*) BOBBY BURNS

2oz SCOTCH; ¾ oz SWEET VERMOUTH;
½ oz BENEDICTINE;
STIRRED; SERVED NEAT ON ICE IN A SHORT
ROCKS GLASS / COUPE GLASS.

(*) BLACKSTRAP RUM: HEAVIER BODIED VERSION

OF RUM; HAS THE ADDITION OF BLACKSTRAP
MOLASSES.

(*) AGRICOLE RUM: TYPE OF RUM ORIGINATING

IN THE FRENCH WEST INDIES; MADE FROM
FRESHLY SQUEEZED SUGAR CANE RATHER
THAN MOLASSES.

SPORTSMAN COCKTAILS 10/28 W/ 2992

① SCOTCH BROOKLYN
 2 oz SCOTCH; $\frac{1}{2}$ oz CARPANO BIANCO; $\frac{1}{4}$ oz CHINA CHINA; BARSPOON LUXARDO MARISCHINO; 2 DASHES ORANGE BITTERS;
 STIRRED; SERVED ON ROCKS IN A ROCKS GLASS
 ORANGE PEEL EXPRESS / GARNISH.

② GRAPEFRUIT SAZERAC
 2 oz RYE; $\frac{1}{4}$ oz PAMPLEMOUSSE; $\frac{1}{8}$ oz DEM;
 1 DASH ANGOSTURA; 4 DASHES PEYCHAUD'S;
 STIRRED; SERVED NEAT IN A ROCKS GLASS.
 ABSINTHE RINSE; LEMON EXPRESS / DISCARD.

③ CAMPARI GIN GINGER
 1 oz CAMPARI; 1 oz GIN; $\frac{1}{2}$ oz LEMON;
 QUICK SHAKE; POUR INTO COLLINS GLASS w/ ICE; TOP w/ GINGER BEER.

④ SIDE CAR
 2 oz COGNAC; $\frac{3}{4}$ oz LEMON; $\frac{1}{2}$ oz DRY CURACAO
 $\frac{1}{2}$ oz SIMPLE; 1 DASH ANGLO.
 SHAKEN; SERVED NEAT IN ROCKS GLASS.

A
 DAISY BUILD)

SPORTSMAN COCKTAILS 11/1 W/ 2992

① BROWN
 2 oz VERY OLD BARTON; 1 oz CIOCATRO AMARO;
 2 DASHES ANGLO. STIRRED; SERVED ON ROCKS
 IN A ROCKS GLASS. (HAD 2994 LAST BY ①)
 W/ CROWN SODA W/ 2992 NO CHARGE

② CLEAR
 1 $\frac{1}{2}$ oz CANA BRAVA; $\frac{1}{2}$ oz LT FAVORITE; $\frac{1}{4}$ oz
 CANE SYRUP; 3 DASHES REAGANS ORANGE
 BITTERS; STIRRED; SERVED NEAT IN A ROCKS GLASS
 w/ ABSINTHE RINSE; LEMON EXPRESS / GARNISH.

③ PINK
 2 oz ARRACK; $\frac{3}{4}$ oz LIME; $\frac{1}{2}$ oz RASPBERRY
 SYRUP; $\frac{1}{4}$ oz CANE SYRUP; FEW DASHES
 PEYCHAUD'S; SHAKE; POUR INTO COLLINS GLASS.
 SERVED ON ROCKS IN A ROCKS GLASS.

④ AMBER
 1 oz CYNAR; 1 oz COCCI ROSA; $\frac{1}{2}$ oz LEMON;
 $\frac{1}{2}$ oz HONEY;
 BUILD IN COLLINS GLASS; DASH ANGLO;
 TOP w/ CANA.

SPORTSMAN COCKTAILS 11/6

① RYE GREEN APPLE COCHTA

1 1/2 oz WILD TURKEY 101 RYE; 1 oz COCHTA
AMERICANO; 1/2 oz LAIRD'S BONDED APPLESACK;
1/2 oz GREEN CHARTREUSE; STIRRED.
SERVED ON ROCKS IN ROCKS GLASS w/
ORANGE PEEL GARNISH | EXPRESS.

② GIN APPY LIME BUBBS

1 1/2 oz BEEFEATER GIN; 1/2 oz APPY; 1/2 oz LIME;
1/4 oz SIMPLE; DASH ANGO.
BUILD IN COLLINS GLASS; TOP w/ CAVA.

③ AQUAVIT RYE SAZERAC

1 oz LINIE AQUAVIT; 1 oz RYE; 1/8 DEM; 2 DASHES
PEYCHAUD'S;
STIRRED. SERVED NEAT IN A ROCKS GLASS
w/ ABSINTHE RINSE. LEMON EXPRESS/GARNISH.

④ BOURBON RUM SOUR

1 1/2 oz VOB; 1/2 oz HAMILTON (GOLD POT STILL);
3/4 oz LEMON; 1/2 CANE SYRUP. 2 DASHES ANGO.
QUICK SHAKE; SERVED NEAT IN A ROCKS
GLASS.

PISCO DRINKING

11/17

ENCANTO PISCO → PERUVIAN PISCO. DESERT
REGION. BEEN AROUND SINCE 800 AD;
ARGUABLY THE FIRST SPIRIT EVER
DISTILLED.
→ "GUNS GERMS & STEEL" SIDE NOTE.

CHILEAN → MORE EUROPEAN STYLE; AGING INCORPORATED
PERU → TRADITIONAL; NO YEAST ADDED; WILD FERMENTED
ONLY ONE PRESS; HIGH ACIDITY; NO EXTRA TANNINS NEEDED
ACCORDING TO PERUVIAN LAW; ONLY ALLOWED TO BE
DISTILLED ONCE. ALL PERUVIAN PISCO IS UNAGED.
DISTILLED ONCE; TO PROOF, NO H2O ALLOWED TO BE
ADDED (OG ORIGINAL WINES BROUGHT FROM SPAIN)

① GIRAND & NOBLE (5 GRAPE VARIETALS)

QUEBRANTA; MOLLAR; ITALIA; MOSCATEL; TORONTEL
MEDIUM BODY; STILL SLIGHTLY OILY;

② QUEBRANTA (NON AROMATIC)

MORE OILY; BONEY; BASE FOUNDATION FOR GIN

③ ITALIA

④ MOSCATEL

MADE TO BE MIXABLE, BUT MAKE THE FLAVORS
UNIQUE ENOUGH TO STAND THEIR OWN IN COCKTAILS
AERATED (EN DE VIS?)

GIN DRINKING 11/17

LEGAL DEFINITION: MUST BE FLAVORED w/
JUNIPER.

COLD COMPOUNDING → NEUTRAL SPIRIT + ADDED
FLAVORED SPIRITS

LONDON DRY → NOTHING ADDED AFTER DISTILLATION
EXCEPT NEUTRAL SPIRIT + H₂O

TON GIN → SWEETENED; HISTORICALLY TO
COVER UP TURPENTINE

PLYMOUTH GIN RACKING

GENEVEE ← VAPOR DISTILLED

WINE 12/1

TASTING WINE IN CONTEXT w/ OTHER WINES

SPONTANEOUS FERMENTATION OF WILD YEAST IN
THE AIR VS INDUSTRIAL ADDED YEASTS,

ARTISINAL VS COMMODITY

OLD WORLD WINES - EUROPEAN

NEW WORLD WINES → SAME GRAPES; JUST GROWN
IN OTHER PLACES (AUSTRALIA, AFRICA, ETC),
PLACE • PEOPLE • CULTURE (ALSO GRAPE VARIETY)

CASAL NOVO - SPANISH (GODELLO) [NW SPAIN]
CHALLENGING ENVIRONMENT ENCOURAGES BETTER
GROWTH. SURVIVAL INSTINCT OF THE PLANT,
STRESS THE VINES

MED BODY; PEPPERY/APPLE NOTES ON NOSE;

① MARITIME → NEAR LARGE COOL H₂O (SEA)

CONTINENTAL → AWAY FROM WATER

MEDITERRANEAN: CLIMATE CHANGES & TEMPERATURES
WINDS W/ CLOUDS ENT. TO CLOUDS; HUMIDITY

SANTA MARINA - ITALIAN PINOT GRIGIO

"WHITE TABLE WINE"

TEXTURE → OAKY; CONTACT W/ LEAVES; MACERATION

FERMENTATION

CHARDONNAY 2012 FROM MACHIN, GUISSETTURA

PIEDMONT (NW ITALY) LANGHE

BARBERA, NEBBIOLI, FIELD BLEND

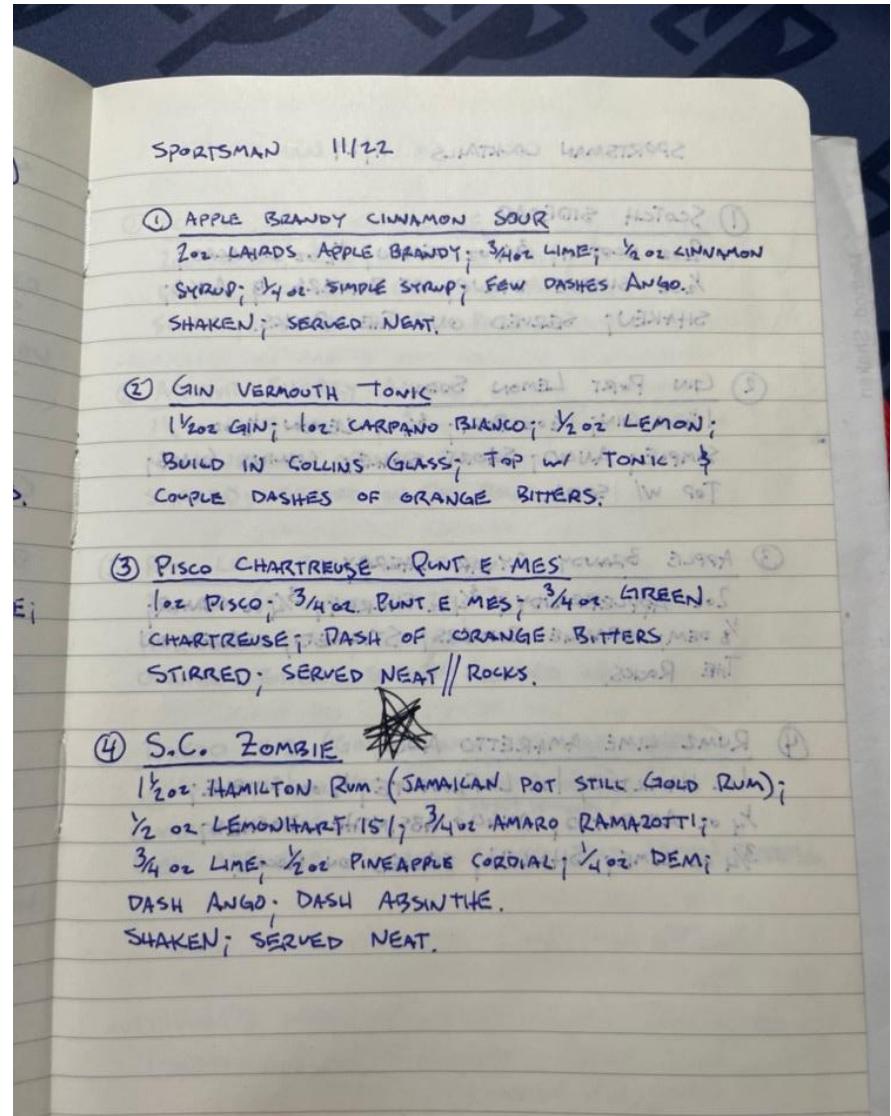
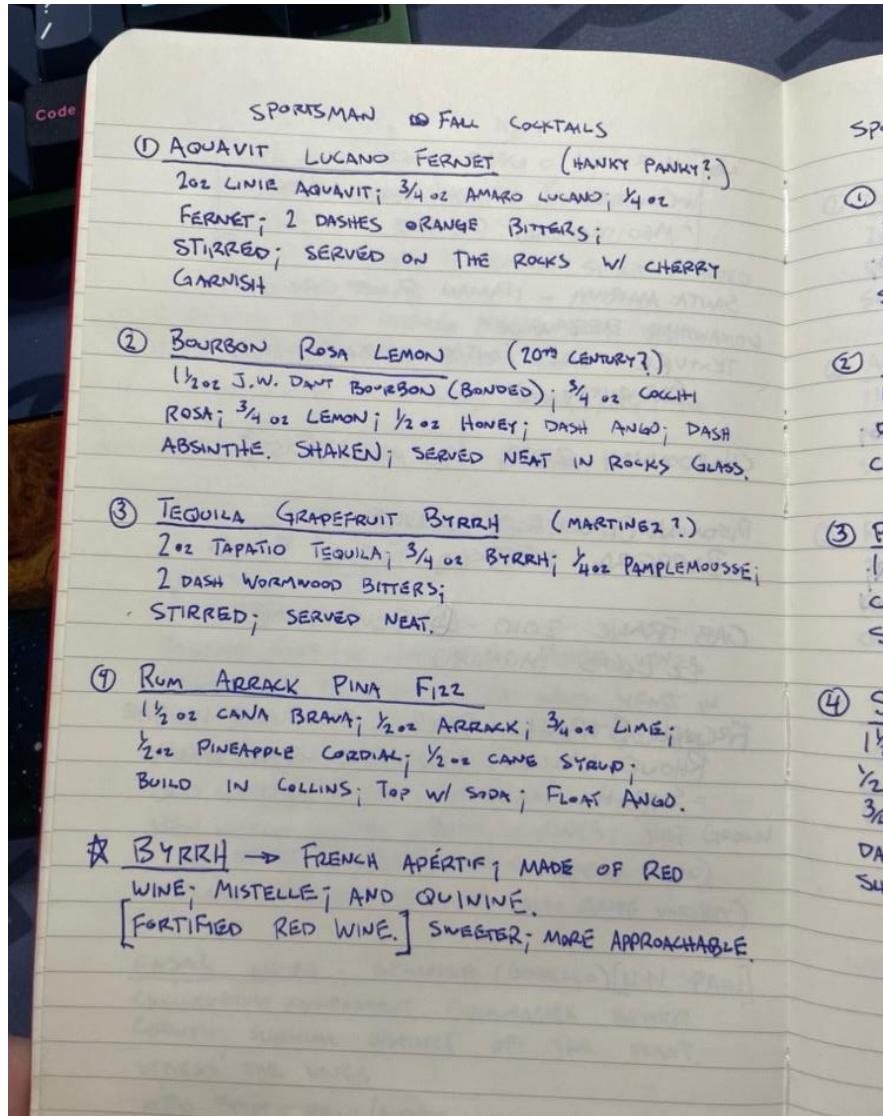
CAB FRANC 2010 - FROM LOIRAZ

Le Louis Baumard

FRENCH SYRAH - 2012 - PRODUCED IN THE
RHÔNE VALLEY, NORTHERN RHÔNE VALLEY
= SYRAH

SYRAH 2012 FROM MACHIN, GUISSETTURA

SYRAH 2012 FROM MACHIN, GUISSETTURA



SPORTSMAN COCKTAILS 11/29

① SCOTCH SIDECAR

2 oz SCOTCH; 3/4 oz LEMON; 1/2 oz CURACAO;
 $\frac{1}{2}$ oz SIMPLE SYRUP; 0.5 BITTERS; ANGOSTURA;
 SHAKEN; SERVED ON THE ROCKS.

② GIN PORT LEMON SODA

1 1/2 oz GIN; 1 1/2 oz PORT; 3/4 oz LEMON; 1/2 oz ANGOSTURA;
 SIMPLE; ANGOSTURA; SHORT SHAKE; COLLINS GLASS;
 TOP w/ SODA.

③ APPLE BRANDY CINNAMON SHERRY

2 oz APPLE BRANDY; 3/4 oz SHERRY; 3/4 oz CINNAMON;
 $\frac{1}{8}$ DEMARCO; ORANGE BITTERS; STIRRED; SERVED ON
 THE ROCKS.

④ RUM LIME AMARETTO ANGOSTURA

1 oz HAMILTON; 1 oz LA FAVORITE; 1/2 oz SIMPLE;
 $\frac{1}{4}$ oz AMARETTO; ANGOSTURA; ABSINTHE; DASHES;
 3/4 oz LIME; SHAKEN; SERVED ON ROCKS.

SPORTSMAN 11/30

① SCOTCH LEMON CHAMOMILE

2 oz SCOTCH; 3/4 oz CHAMOMILE SYRUP; 3/4 oz LEMON;
 DASHES OF LEMON LAVENDER BITTERS; STIRRED;
 SHAKEN; SERVED ON THE ROCKS.

② AQUAVIT SHERRY AMARO

1 1/2 oz LINNE AQUAVIT; 3/4 oz SHERRY; 3/4 oz AMARO;
 MONTENEGRINO; ORANGE BITTERS; SHAKED; SERVED;
 STIRRED; SERVED ON THE ROCKS.

③ RUM LIME RAZZ ALLSPICE

2 oz RUM (EL DORADO 5yr?); 3/4 oz LIME; 1/2 oz
 RASPBERRY SYRUP; 1/4 oz ALLSPICE DRAM;
 ORANGE BITTERS; SHAKED; SERVED NEAT.

④ TUXEDO #2 (GIN, VERMOUTH, ABSINTHE, CHERRY)

1 1/2 oz GIN; 1 1/2 oz VERMOUTH (GRET TINTO?); 1/8 oz
 (sweet vermouth)
 LUXARDO MARASCHINO;
 DASH ABSINTHE; SHAKED; SERVED NEAT. LEMON EXPRESS.

VAGO

ALL MECAL → DISTILLED FROM AGAVE.
ALL TEQUILA IS MECAL, NOT ALL MECAL IS TEQUILA. TEQUILA PRIMARY FROM JALISCO.
MOST COMMON MECAL COMES FROM OAXACA.
TRADITIONALLY DISTILLED ONCE A YEAR FOR CEREMONIAL PURPOSES (WEDDINGS, FUNERALS, ETC.) IN TINAJAS.
COPPER ACTS AS A MAGNET FOR EXTRACTING SULFUR & SULFATES. [CLAY VS. COPPER STILLS]

① ESPADIN (GROWS 5-7 YEARS)
• MOST SUGAR PRODUCED THE QUICKEST, SO IN TURN USED COMMONLY.

② ELOTE SIMILAR TO ①, BUT W/ AN ADDED BUSHEL OF CORN ADDED. MUCH SWEETER, MORE STILL SMOKY BUT REMINISCENT OF WHITE CORN WHISKEY. [CEREMONIAL] IS THE OUTLET. [EVERYTHING EXCEPT ESPADIN IS WILD FORAGED]

③ MEXICANO 90% MEXICANO 10% ESPADIN
"RYE" OF AGAVE; MORE LOW FLORAL & SPICY NOTES. OILY.

~~ALL VAGO~~ OPEN FERMENTED, WILD YEAST

④ ~~CUIXE~~ GREEN TASTING; PEPPERY & EUCALYPTUS, MINT NOTES MEDULLA (FUCKING GREAT) (ALSO, 10% ESPADIN?)

⑤ TOBALA TAKES 15-20+ YEARS TO GROW INTO TINY PLANT. ONLY GROWS UNDER THE SHADE OF AN OAK TREE. NOT AS OILY; MORE FUNKY. SLOWLY BUILDS IN FLAVOR.

THEN

⑥ ENSEMBLE, GRINDING

DISTILLATION

SUPER VESSEL

HAND PRESSED

PANCAKES

THICK

PALEO

THICK

• PALENQUE → LIKE THE "BEER MASH" THATS MADE INITIALLY THEN DISTILLED INTO THE SPIRIT.

⑦ ENSEMBLE EN BARRO (ENSEMBLE → BLEND)

, GROUND BY HAND; 62% ESPADIN 28% COYOTE

10% MEXICANO, MATE

DISTILLED IN CLAY TERRACOTTA

SUPER STICKY, AS A PRODUCT OF CLAY DISTILLATION

VESSEL VS. COPPER STILL.

• HAND GROUNDED: MORE COMPRESSED, LESS

PULVERIZED, CUTS DOWN ON THE BINDING,

PAINT THINNER BY PRODUCT OF DISTILLING

THAT CREATES BLUNESS, ETC.

• ALL VAGO PRODUCTS ARE "JOVEN" OR

YOUNG, MEANING NO BARREL AGING TAKES

PLACE. AS A RESULT, THE MECAL IS

MORE OF A TRUE REPRESENTATION OF THE

TIME, PLACE, CULTURE OF THE DISTILLATE

RATHER THAN A PRODUCT OF THE BARREL.

• SUPER SMALL SCALE, FAMILY BUSINESS, AND

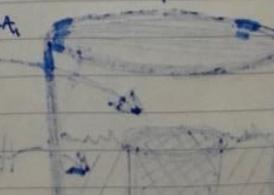
ONLY AVAILABLE IN 3 MARKETS, NO DISTILLERY

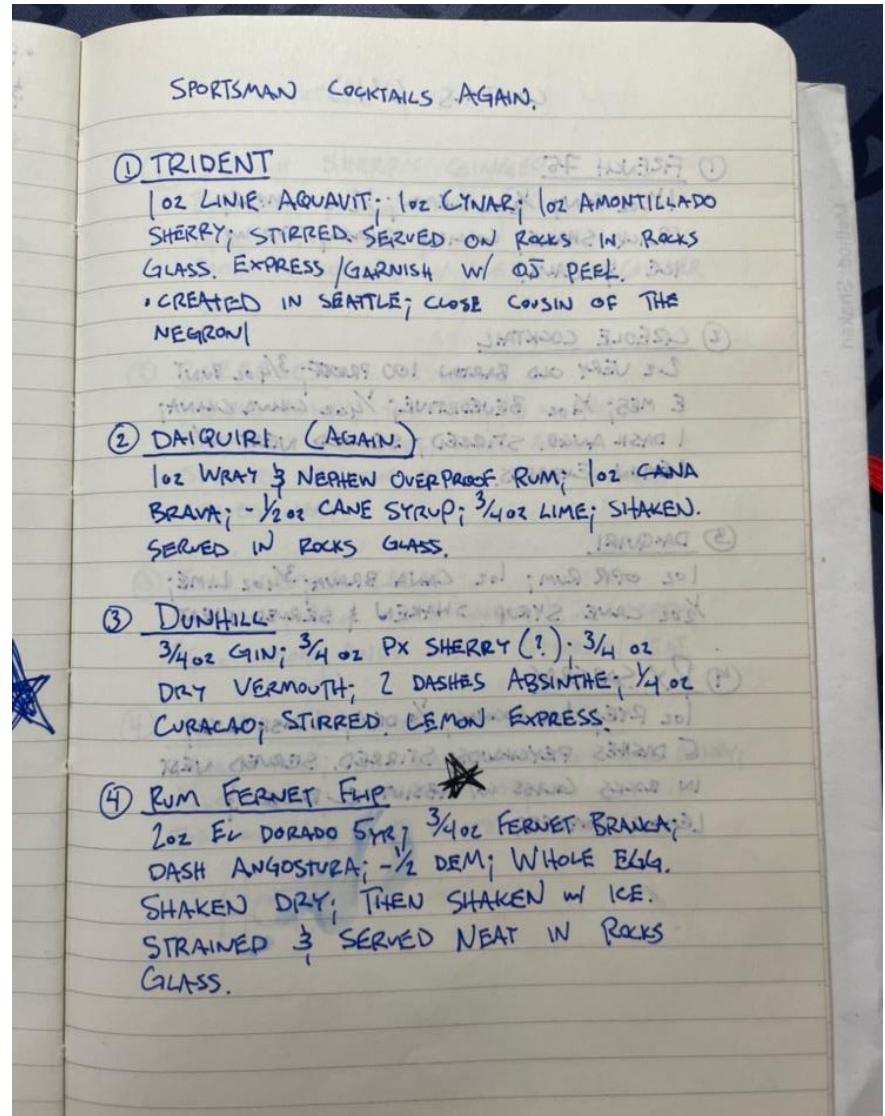
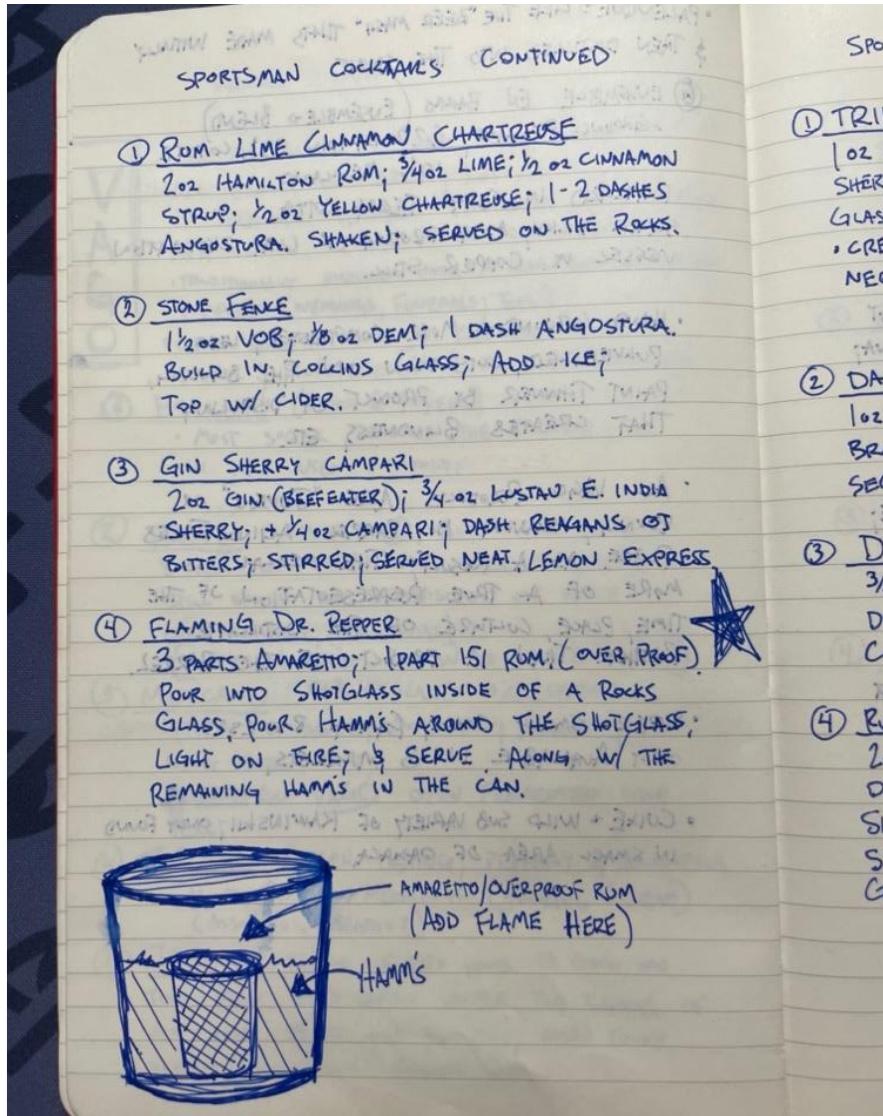
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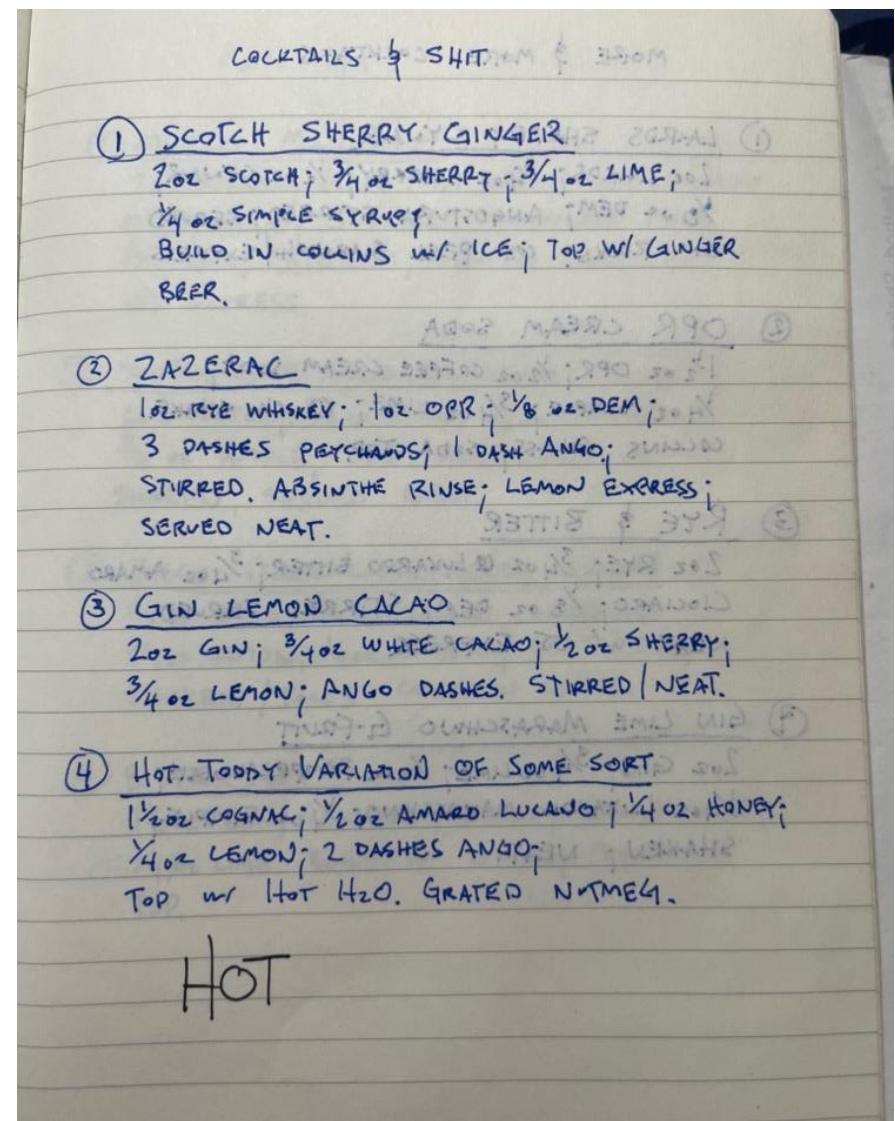
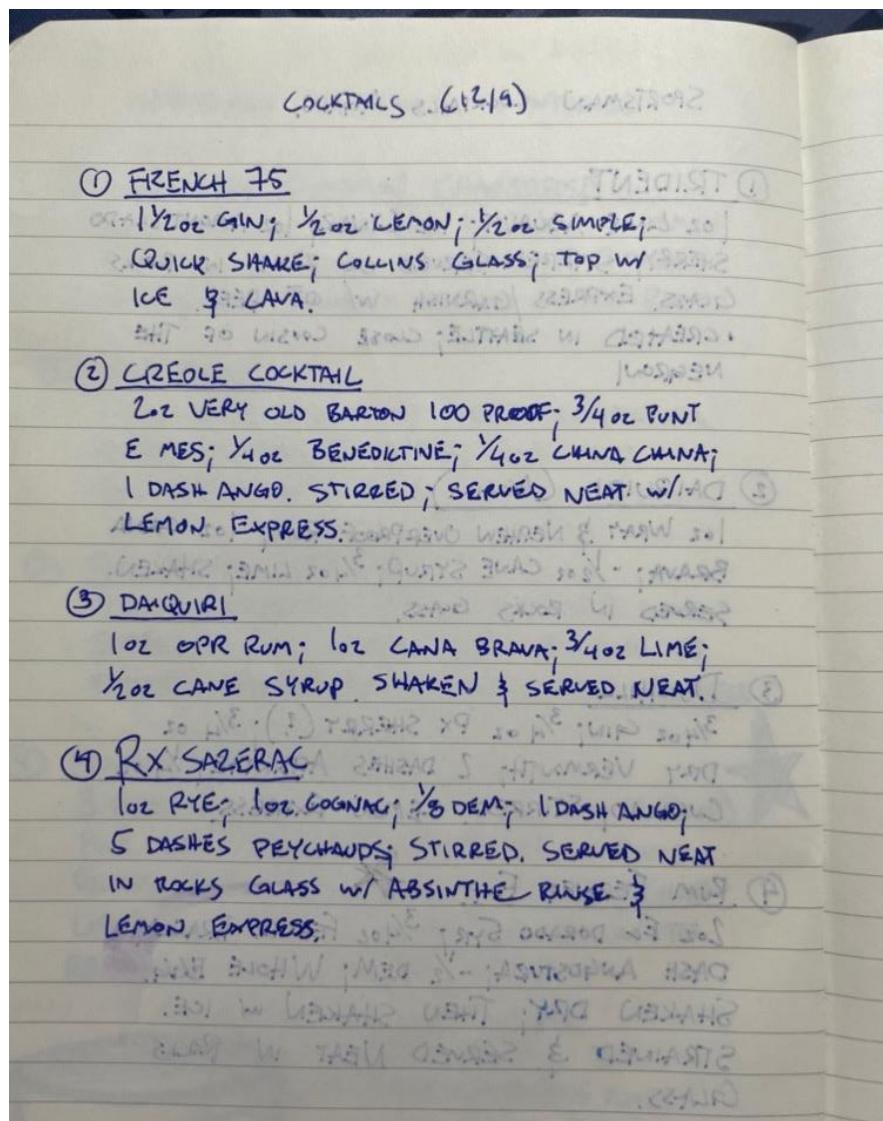
• CUIXE → WILD SUB VARIETY OF KAWINSKII, ONLY FOUND

IN SMALL AREA OF OAXACA.

NO FERTILIZER OR PESTICIDE
(SUSTAINABLE)







MORE & MORE COCKTAILS

① LAIRD'S SHERRY CYNAR

2oz LAIRD'S; $\frac{3}{4}$ oz SHERRY; $\frac{1}{2}$ oz CYNAR;
 $\frac{1}{8}$ oz DEMI ANGOSTURA. STIRRED; SERVED
 ON ROCKS. OJ PEEL GARNISH / EXPRESS

② OPR CREAM SODA

$1\frac{1}{2}$ oz OPR; $\frac{1}{2}$ oz COFFEE CREAM SODA;
 $\frac{1}{4}$ oz SIMPLE; $\frac{3}{4}$ oz LIME; QUICK SHAKE.
 COLLINS GLASS; SODA TOP. ③

③ RYE & BITTER

2oz RYE; $\frac{3}{4}$ oz LUXARDO BITTER; $\frac{3}{4}$ oz AMARO
 CIOCARDO; $\frac{1}{8}$ oz DEMI; STIRRED. SERVED
 NEAT w/ OJ EXPRESS.

④ GIN LIME MARASCHINO G-FRUIT

2oz GIN; $\frac{3}{4}$ oz LIME; $\frac{1}{2}$ oz PAMPLEMOUSSE;
 $\frac{1}{4}$ oz LUXARDO MARASCHINO; $\frac{1}{4}$ oz SIMPLE;
 SHAKEN; NEAT. ④

TOH

MORE SHIT

① MEZCAL MARTINEZ

2oz MEZCAL; $\frac{3}{4}$ oz PONTEMES; $\frac{1}{4}$ oz LUXARDO
 MARASCHINO; 5 DASHES CHOCOLATE MOLE
 BITTERS; STIRRED; SERVED NEAT w/
 OJ EXPRESS.

② SCOTCH LIME ANG CURACAO

2oz SCOTCH; $\frac{3}{4}$ oz LIME; $\frac{1}{2}$ oz CURACAO;
 $\frac{3}{4}$ oz SIMPLE; DASH ANGOSTURA.
 SHAKEN; SERVED NEAT.

③ PISCO YELLOW CHARTREUSE LEMON

$1\frac{1}{2}$ oz PISCO; $\frac{3}{4}$ oz YELLOW CHARTREUSE;
 $\frac{3}{4}$ oz LEMON; $\frac{1}{4}$ oz SIMPLE; OJ BITTERS;
 SHAKEN / ROCKS. CINNAMON GRATE.

④ BITTER G & T

$1\frac{1}{2}$ oz GIN; $\frac{1}{2}$ oz TONIC SYRUP; $\frac{1}{2}$ oz CIOCARDO;
 $\frac{1}{4}$ oz LIME. BUILD IN COLLINS; TONIC
 TOP.

MORE!

- ① Hot Toddy #5 HOT
1 1/2 oz GIN; 1/2 oz AMARO MONTENEGRO;
1/4 oz LUXARDO MARASCHINO; 1/2 oz LEMON;
1/2 oz TEA SYRUP; TOP w/ HOT WATER
- ② Pisco 20th Century
1 1/2 oz PISCO; 1/2 LEMON; 1 oz COCHITONIC
AMERICANO; 1 oz CREME CACAO; SHAKEN;
SERVED NEAT
- ③ SCOTCH SHERRY HONEY GINGER
2 oz SCOTCH; 3/4 oz SHERRY; 1/4 oz CHINA
CHINA; 3/4 oz LIME; 1/4 oz HONEY. QUICK
SHAKE / COLLINS / GINGER BEER TOP.
- ④ RUMS AMARO SALT
1 oz HAMILTON; 1 oz EL DORADO 5; 1 oz AMARO RAMMARETTI; 1/8 DEM; ANG0/
ABSINTHE DASH; PINCH OF SALT. STIRRED
CHERRY GARNISH.

① ARRACK VERMOUTHS CHARTREUSE

1 1/2 oz ARRACK; 1/2 oz SWEET VERMOUTH; 1/2 oz
DRY VERMOUTH; 1/2 oz YELLOW CHARTREUSE;
0.5 BITTERS; STIR / NEAT / 0.5 GARNISH (ESPRESSO)

② AMERICAN TRILOGY

1 oz LAIRD'S APPLE BRANDY; 1 oz RYE; 1/8 DEM;
2 DASHES OF BITTERS; STIRRED / ROCKS/
0.5 GARNISH (OLD FASHIONED RIFF)

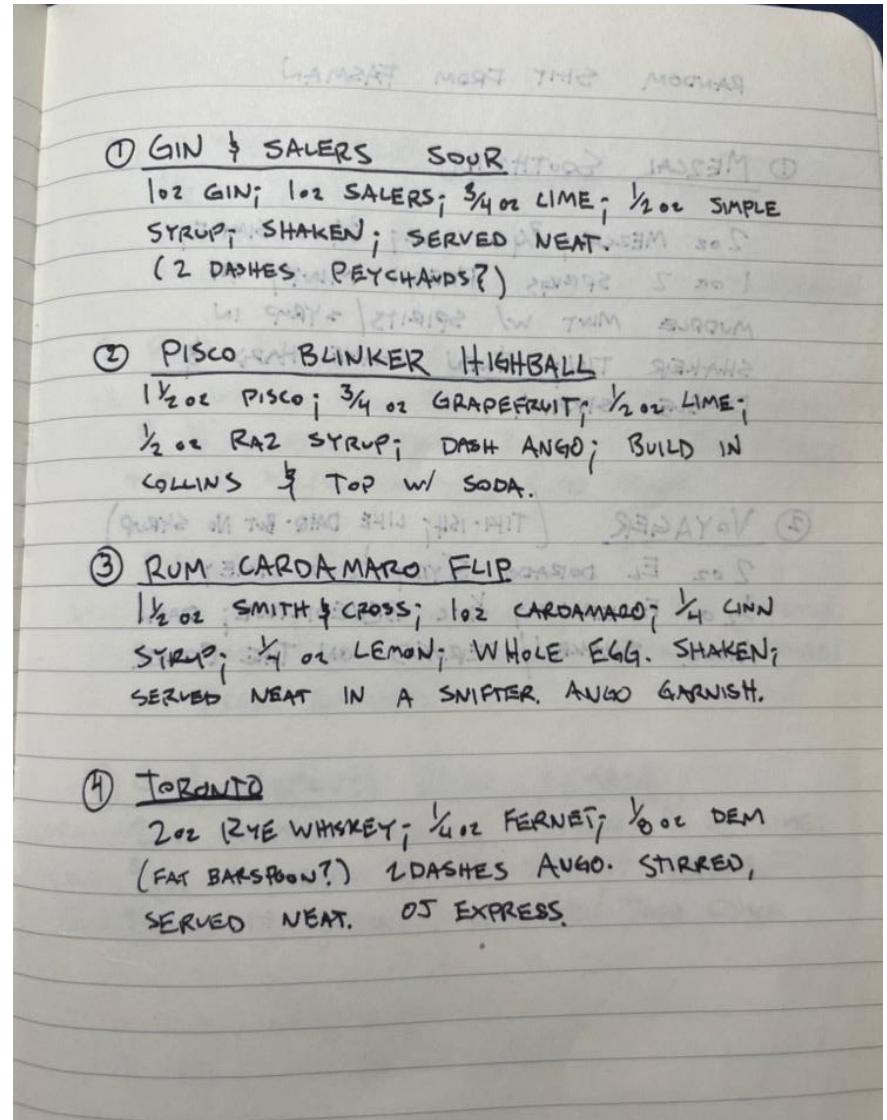
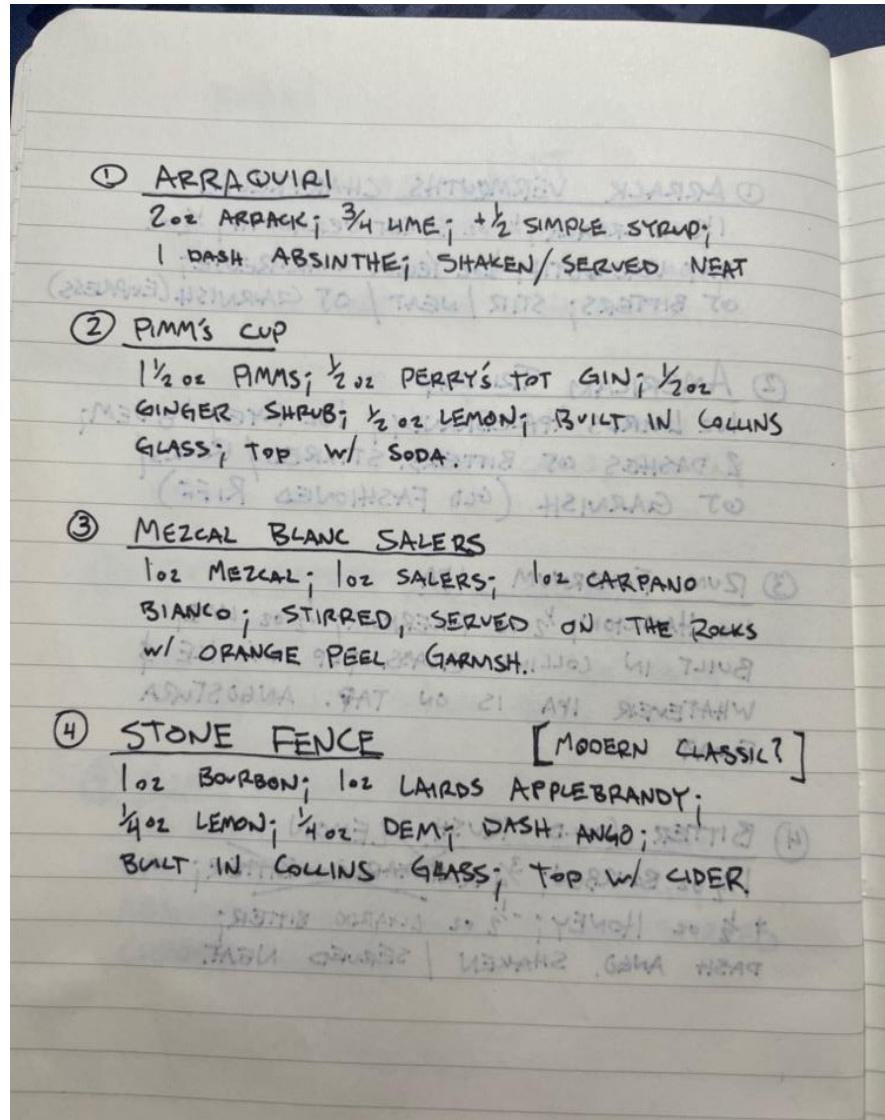
③ ZUM FALENUM IPA

1 oz HAMILTON; 1/2 oz FALENUM; 1/2 oz LIME;
BUILT IN COLLINS GLASS. TOP w/ LIME &
WHATEVER IPA IS ON TAP. ANGOSTURA

FLOAT

④ BITTER GOLD RUSH LEMON

1 1/2 oz BOURBON; 3/4 oz ~~AMARO BITTER~~; 1/8 DEM
+ 1/2 oz HONEY; 1/2 oz LUXARDO BITTER;
DASH ANG0. SHAKEN / SERVED NEAT.



RANDOM SHIT FROM FASMAN

① MEZCAL SOUTHSIDE

2 oz MEZCAL; $\frac{3}{4}$ oz LIME; $\frac{3}{4}$ oz SIMPLE;
1 or 2 SPRIGS (FRESH) MINT
Muddle MINT w/ SPIRITS / SYRUP IN
SHAKER TIN; THEN SHAKE HARD
DOUBLE STRAIN.

② VOYAGER (TIKI-ish, like DAHQ. BUT NO SYRUP)

2 oz EL DORADO SYR; $\frac{1}{2}$ oz LIME;
 $\frac{1}{2}$ oz FALERNUM; $\frac{1}{2}$ oz BENEDICTINE; DASH
ANGO. SHAKEN / SERVED ON THE ROCKS.

① BITTER MARGARITA

$\frac{1}{2}$ oz TEQUILA; $\frac{1}{2}$ oz LUXTADO BITTER; $\frac{1}{2}$ oz
AGAVE SYRUP; $\frac{3}{4}$ oz LIME; 5 DROPS
SALINE SOLUTION; SHAKEN / ROCKS / CUCUMBER GARNISH

② RUM SHERRY GINGER

1 oz RUM (EL DORADO SYR); 1 oz SHERRY; $\frac{3}{4}$ oz LIME;
 $\frac{1}{4}$ oz HONEY SYRUP; BUILD IN COLLINS GLASS;
TOP w/ ICE/GINGER BEER; ANGLO FLOAT.

③ SUMMER MANHATTAN

$\frac{1}{2}$ oz RYE; $\frac{1}{2}$ AMONTILLADO; $\frac{1}{4}$ oz DRY CURACAO;
2 DASHES REGAN'S OJ BITTERS; STIRRED / ROCKS /
OJ PEEL GARNISH.

④ GIN VERMOUTH RAZZ LEMON

2 oz CARPANO BIANCO; 1 oz GIN; $\frac{3}{4}$ oz LIME;
 $\frac{3}{4}$ oz RASPBERRY SYRUP; DASH OJ BITTERS.
BUILD IN COLLINS / TOP w/ ICE / TOPO CHICO.

- ① PISCO COCHI ROSA LEM SUZE
 $1\frac{1}{2}$ oz PISCO; $\frac{3}{4}$ oz COCHI ROSA; $\frac{1}{4}$ oz SUZE;
 $\frac{3}{4}$ oz LEMON; $\frac{1}{2}$ oz SIMPLE SYRUP; 2 DASHES
 PETCHAUDS. SHAKEN / SERVED NEAT.
- ② SHERRY BANANA RUM LIME
 $\frac{1}{2}$ oz AMONTILLADO; $\frac{1}{2}$ oz SMITH + CROSS; $\frac{3}{4}$ oz LIME;
 $\frac{1}{2}$ oz CANE SYRUP; $\frac{1}{4}$ oz GIFFARD BANANA;
 SHAKEN / SERVED NEAT.
- ③ MEZCAL MONTENEGRO MATCHA LIME
 1 oz AMARO MONTENEGRO; 1 oz VIDA MEZCAL; $\frac{3}{4}$ oz LIME;
 $\frac{3}{4}$ oz MATCHA SYRUP; $\frac{1}{4}$ oz CYNAR; 1 DASH
 ANGQ. SHAKEN / SERVED NEAT.
- ④ RYE RUM SHERRY CYNAR
 1 oz RYE; 1 oz RUM; $\frac{1}{2}$ oz CYNAR; $\frac{1}{4}$ oz AMONTILLADO;
 $\frac{1}{4}$ oz CARPANO ANTICA; BARSPOON ($\frac{1}{8}$ oz) LUXARDO
 MARISCINO; 2 DASHES ANGQ. STIRRED / Rocks.

TEQUILA ~~5/20~~ (5/20)

DENOMINATION OF ORIGIN: Mexico THE ONLY COUNTRY IN THE WORLD THAT CAN MAKE TEQUILA. ONLY AGAVE

CRT → CONSEJO REGULADOR DEL TEQUILA Govt. Entity that regulates production

Tequila producing states: Jalisco, Michoacan, Nayarit, Guanajuato, Tamaulipas,

AGAVE PLANT: Member of the Lilly family (not cactus). Noble plant: based on how useful every part of the plant was to indigenous people. The plants take generally 5-10 yrs to mature.

- Los Altos - "Highlands Region" Tequila valley; mineral rich soil can be bulk exported
- Tequila (Blended) (SAZA; CUEVO; ETC) $\frac{51}{51}$ of sugar must be blue agave; 49% can be other ~~sugar~~ sources. (sugarcane/corn syrup/etc) caramel color can be added. Not aged.

TEQUILA 100% BLUE AGAVE
 100% of sugars come from blue agave.
 Blanca / Silver / Platino / Platinado / Crystal - NO AGE.
 Reposado → minimum of 2 months aging (in BARRELS)
 Añejo - 12 - 36 months in wood (can't exceed 600 L)
 Extra Añejo 36+ months in wood.

High pressure required; tricky to do.

HARVEST → **COOKING** - Auto claves are a modern way; 14-18 hours of cooking time. Brick ovens are more traditional; up to 72 hours of cooking time.

SHREDDING - traditional is **TAHONA wheel**. Stone wheel that mashes & crushes the fiber. pulp & fiber are left in the mixture. 95% efficiency, about 5% lost in the process.

SHREDDING MACHINE modern machinery shreds; hot water is used to collect the juice; 99%-100% efficiency. **FERMENTING** the "honey water" is sprinkled w/ natural yeast to begin fermentation, using fiber w/ juice vs. using just juice. fermenting in stainless steel vats vs. wooden fermenting vats.

DISTILLATION - typical distillation process.

AGING used barrel barrels - most common.

BOTTLING

MEZCAL - From all other forms of agave, just not blue agave. The process is more small scale/traditional; generally whatever is available in small villages will be used. **ROASTING** instead of **cooking**. most smoky-ness comes from this process. More clay pot stills used; easier/cheaper to come by. **PATCHOULI?** distilled w/ chicken breast

NEGRO

- 1 oz LETHERBEE VERNAL GIN; • 1 oz CAMPARI;
- ½ oz CARPANO DRY; • ½ oz CARPANO BIANCO;
- BARSPONN SMALL HANDS PINEAPPLE GUM Syrup;
- STIRRED. RINSE CHILLED ROCKS GLASS w/ BLACKSTRAP RUM; EXPRESS / DISCARD LEMON PEEL.

BASIC WINE CLASS 6/2

TERROIR - sense of place; awareness of where grapes came from. flavor profile that reflects a wine's origins. wine is like history in a glass.

FERMENTATION → sugars converting into alcohol
 $\text{Sugar} + \text{yeast} = \text{Alcohol} + \text{CO}_2 + \text{esters (aromas/flavors)}$

[WILD//CULTURED] Acetobacter → turns wine into vinegar. A majority of flavors/aromas come from fermentation process, not from the grapes themselves. 2nd fermentation inside bottles → bubbles

Traditional champagne → flavors from lees; which are dead yeast cells leftover from fermentation

TABLE WINE / SPARKLING WINE / FORTIFIED WINE
white colors → avoidance of skin contact
red wine → more maceration / long exposure to skin of grapes. With color come TANNINS.
tannins → bitterness & anti-oxidants. tannins allow aging.
stainless steel vs oak. steel allows more control.

NEGRONI WEEK COCKTAIL 6/2015
SPIRITS

Sanitation / temperature / etc. Fermentation control allows fermentation to take 3-5 weeks instead of 3-5 days. Allows for creation of more esters & flavors.

Using oak creates an oxidation process as well.
 CHOICES AFTER FERMENTATION (Green Apples)

TARTARIC ACID: Sweet, good	MALIC ACID: unstable, stable/ok with sour / to be avoided
----------------------------	---

MLF is done to manipulate & diminish MALIC acids. converts malic acid into lactic acid. creates DIACETYL: creamy mouthfeel/buttery-ness

FACTORS AFFECTING QUALITY / STYLE.
 SOIL → needs to be able to drain. you don't want nutrient rich soil. inhospitable conditions push the vine/grapes to develop better. Ripen grapes/less leaf production. Cut the leaves/put all the effort into grapes. USUALLY STONEY.

CLIMATE → cool climates → white. red need more sunlight & heat.

GRAPE → Americans mostly identify based on type of grape (pinot noir / cabernet / etc.)
 Europeans mostly identify by territory / region.

TASTING WINE
 MELLOW → Green / straw / gold / amber
 Fruit → citrus / stone / tropical / tree || flowers / herbs / vegetables
 Earth → ORGANIC / INORGANIC
 Wood

Sweet - dry - off-dry - sweet Finish?
 RED → purple ruby garnet orange

- ① 1 oz PETAL & THORN; 1 oz LAROS APPLE BRANDY; 1 oz AMONTILLADO SHERRY; 3/4 oz LEMON; 1/2 oz HONEY; DASH ANG. SHAKEN / NEAT / OJ EXPRESS
- ② 1 1/2 oz AQUAVIT; 1/2 oz SUEZ; 1/4 MANDARIN NAPOLÉON; 3/4 oz LIME; 1/2 oz SIMPLE; H DROPS SALINE SOLUTION; QUICK SHAKE; COLLINS GLASS SODA TOP EQUAL PARTS CARPANO BIANCO & CARPANO DRY
- ③ DANHATTAN 1/2 oz RYE; 1 oz VERMOUTH BLEND; 1/2 oz RAMAZZOTTI; BARSPoon CAMPARI; 2 D. ANG. 2 D. OJ BITTERS; STIR SERVED ON ROCKS w/ CHERRY
- ④ PISCO PINK PUNCH 2 oz PISCO; 1/2 oz PINEAPPLE GUM SYRUP; 1/2 SIMPLE; 1/2 oz LEMON; 1/2 oz LIME; 1/4 AMARO DI ANG. SHAKE / NEAT / CINNAMON GRATE

NEW WORLD OLD WORLD
 FRUIT: red / black / blue / yellow / green
 EARTH: earthy / musty / grassy / barnyard / barn
 WOOD: woody / smoky / charred / burnt

NEW WORLD OLD WORLD
 FRUIT: more approachable; easier drinking
 EARTH: earthy / smoky / burnt / charred
 WOOD: more sophisticated; better paired w/ food

GOOSE ISLAND BREWERY TOUR 6/16/15

BEEN IN OPERATION SINCE 1988 John Hall
 • WATER ~ SOURCED FROM CHICAGO MUNICIPAL H2O SOURCE

• MALT - HOPPERS / SOIL - COLOR / BODY / FERMENTABLE SUGARS
 Steep → germination → kilning BASE / CARAMEL / CHOCOLATE / BLACK
 • HOPS - BITTERING / PRESERVING / AROMATICS / ANTI-MICROBIAL / ETC.

• YEAST

6/7/15 - SUNDAY

① 1 1/2 oz BEEFEATER GIN; 1 oz CARPANO BIANCO;
~~1/2 oz LAIRD'S APPLEJACK; BARSPOON GRENADINE;~~
~~DASH REGANS; DASH ANG0. STIRRED // UP.~~

② CHERRY OAXACAN OLD FASHIONED?
 1 1/2 oz TAPATIO TEQUILA (BLANCO); 1/2 oz VIDA (MEZCAL);
~~1/4 oz TART CHERRY (CHERRY HEERING); BARSPOON DEMI;~~
~~DASH ANG0. STIRRED // ROCKS // LEMON PEEL.~~

③ ANG0-BANANA DAIQUIRI
 1 oz DENIZEN; 1 oz ANG0 AMARO; 3/4 lime;
 1/2 simple; 1/4 oz GIFFARD BANANA; SHAKE // UP.

④ SPICY JALAPENO daiquiri
 1 1/2 oz EVAN WILLIAMS; 1 oz CAMPARI; 1/2 oz LEMON;
 1/2 oz SIMPLE; BUILD IN COLLINS; Top w/ BUBBLES & 1/2 oz PEEL.

6/9/15

① SCOTC
 1 1/2 oz
 1/4 oz
 SHAKI

② 1 1/2 oz
 LEMON
 3/4 oz

③ 2 oz
 SYR
 STIR
 (2)

④ 1 1/2 oz
 SPIC
 1/2 oz

⑤ 1 oz
 1/2 oz
 QUIN

⑥ 1 1/2 oz
 QUIN

6/9/15 - TUESDAY

① SCOTCH PINA COLADA

1 1/2 oz FAMOUS GROUSE; 1/2 LEMON; 1/2 oz KALANI;
 1/4 oz PINEAPPLE GUM SYRUP; 1/4 oz CHARTREUSE;
 SHAKE // Rocks // ANG0

② 1 1/2 oz GIN; 1/2 oz SIMPLE; 1 oz
 LEMON; QUICK SHAKE; COLLINS; TOP w/ SODA
 3/4 FLOAT 1/2 oz CASSIS.

③ 2 oz RYE; 1/2 oz AMARO MEZELLI; BARSPOON COLA
 SYRUP; 2 DASHES ANG0; 3 DASHES REGANS;
 STIR / ROCKS / LEMON PEEL.
 (RYE COLA OLD FASHIONED?)

④ SPICY SAZERAC
 1 1/2 oz REPOSADO; 3/4 oz ANCHO; 1/2 BS DEMI;
 8 DROPS JALAPENO TINCTURE; 1 D. ANG0 5 D PEYRHANDS
 STIR / ABSINTHE RINSE / LEMON EXPRESS / NEAT

⑤ 1 oz LAIRD'S; 1 oz IMBUE; 1/2 oz SIMPLE;
 1/2 oz CURACAO; 1/4 oz LEMON; 1/2 oz WINE;
 QUICK SHAKE; SODA; TOP. (SANGRIA?)

⑥ 1 1/2 oz PISCO; 1/2 oz RAMAZOTTI; 1/2 oz LEMON;
 QUICK SHAKE; GINGER BEER; TOP 3/4 ANG0 FLOAT.

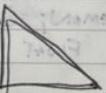
BEER CLASS:

ALE → TOP FERMENTED | LAGER → Bottom Ferment.
WARMER, heat rises | cooler, less esters

WHAT IS RUM?

- Alcoholic distillate, made from fermented juice of sugarcane, Sugarcane Syrup, Sugarcane Molasses, or other Sugarcane byproducts. Produced at less than 190 proof.

Triangle Rum Trade Rate INDEX



RUM AGRICOLE / BLACKSTRAP / POT STILL

WHISKEY CLASS

- Whisky is a spirit obtained from a fermented mash of grain. Distilled at less than 190 proof, stored in oak barrels, bottled at no less than 80 proof, ONLY spirit that must be made exclusively from grain. The specific type of grain determined by the region.
- DERIVED FROM CELTIC "WATER OF LIFE".

5 STEPS

- MASH/WORT
 - FERMENTATION
 - DISTILLATION
 - MAURATION
 - BLENDING/BOTTLING
- 4 PRIMARY GRAINS
- BARLEY
 - CORN
 - RYE
 - WHEAT

TYPES OF OAK

- AMERICAN
 - FRENCH
 - NEW
 - OLD
 - TOASTED/CHAR
- STORAGE CONDITIONS? WAREHOUSE?, TEMPERATURE

NORTH

- #### STRAIGHT
- 51%
 - MATURED
 - BOTTLED

GRAINS

- AT LEAST 51% CORN FOR STRAIGHT BOURBON WHISKEY, BUT LESS THAN 80%.
- AT LEAST 51% RYE FOR STRAIGHT RYE WHISKEY.
- AT LEAST 51% WHEAT FOR STRAIGHT WHEAT WHISKEY.
- AT LEAST 80% CORN FOR STRAIGHT CORN WHISKEY.

BOURBON

- NAMED
- MADE
- MASH BILL
- MINIMUM AGE

TENNESSEE

- ALMOST THE SAME AS BOURBON
- MUST BE FILTERED THROUGH SUGAR MAPLE CHARCOAL
- LINCOLN COUNTY PROCESS
- PRODUCED IN STATE OF TENNESSEE

RYE

- SAME PRODUCTION AS BOURBON

NORTH AMERICAN CATEGORIES

STRAIGHT WHISKEY

- 51% MAJOR GRAIN IN MASH BILL • 130-160 PROOF OFF THE STILL
- MATURED IN NEW CHAR OAK BARRELS FOR 2 YEAR MIN.
- BOTTLED AT NO LESS THAN 80 PROOF.

GRAINS

- AT LEAST 51% CORN FOR STRAIGHT BOURBON WHISKEY, BUT LESS THAN 80%.
- AT LEAST 51% RYE FOR STRAIGHT RYE WHISKEY.
- AT LEAST 51% WHEAT FOR STRAIGHT WHEAT WHISKEY.
- AT LEAST 80% CORN FOR STRAIGHT CORN WHISKEY.

BOURBON

- NAMED FOR BOURBON COUNTY, KENTUCKY
- MADE ANYWHERE IN THE USA
- MASH BILL MUST BE 51% CORN
- MUST COME OFF STILL @ BETWEEN 130 & 160 PROOF
- MINIMUM AGE 2 YRS IN NEW CHAR OAK

TENNESSEE

- ALMOST THE SAME AS BOURBON
- MUST BE FILTERED THROUGH SUGAR MAPLE CHARCOAL
- LINCOLN COUNTY PROCESS
- PRODUCED IN STATE OF TENNESSEE

RYE

- SAME PRODUCTION AS BOURBON
- MUST BE 51% RYE

CORN

- MUST BE 80% CORN
- NO MATURATION MANDATORY
- IF MATURED, MUST BE IN UNCHARRED BARRELS

7/7/15 VERMOUTH, LIQUEURS & AMARO

What is an Aperitif?

- DRINK THAT PRECEDES A MEAL TO STIMULATE APPETITE.

CLASSIC APERITIF COCKTAILS:

- FRENCH 75 • AMERICANO • NEGRONI • APEROL SPRiTZ

VERMOUTH

- AROMATIZED FORTIFIED WINE w/ BOTANICALS
- FRÉNÉT PRONUNCIATION OF "WERMUT"
- GRAPESEED OIL IS USED IN THE PRODUCTION
- CLAIRÉTTE BLANCHE - CINZANO - TASTED
- COLOMBARD -
- MUSCAT -
- PIQUÉPOUL - OLDEST FRENCH GRAPE (LIPSTINGER)
- TEMPRANILLO - SPAIN'S NATIVE BLACK GRAPE
- TREBBIANO - FRESH/FRUITY PRODUCES HIGH ACIDITY WINE

CATEGORIES:

- EXTRA-DRY - LESS THAN 80g SUGAR PER LITER
- DRY - LESS THAN 50g SUGAR PER LITER
- SEMI-DRY - 50g-90g SUGAR PER LITER
- SEMI-SWEET - 90g-130g SUGAR PER LITER
- SWEET - MORE THAN 130g SUGAR PER LITER

LIQUEURS

- ALSO KNOWN AS CORDIALS, CATEGORIZED ACCORDINGLY TO THE FLAVORING AGENT (FRUITS/FLOWERS/ETC.).
- MACERATION → OBJECT IS TO OBTAIN AROMATIC SUBSTANCES FROM RAW MATERIALS (LONG SOAK)
- INFUSION → SIMILAR TO MACERATION; EXCEPT RAW MATERIAL IS SOAKED IN HEATED ALCOHOL

BOOK LIST

- BOOZEHOUND

- PERCOLATION PLACED IN A BASKET, SPIRIT BROUGHT TO A BOIL
- VAPORS RISE & PERCOLATE THROUGH THE RAW MATERIAL. RESULTING PRODUCT IS CALLED EXTRACT.
- DISTILLATION → USES A POT STILL, DISTILLATION PROCESS EXTRACTS FLAVORS & THEN CONCENTRATES THEM

AMARO

- ITALIAN
- STYLES / REGIONAL FLAVORS
- MEDIUM - MÉDIO, EVEN/BITTER/SWEET: AVERNA, JAGER
- HOLY LUCANO, RAMAZZOTTI, LUXARDO
- FERNET - MORE SHARPLY BITTER THAN AMARI, FERNET BRANCA, ETC.
- LIGHT - LIGHTER IN COLOR, MORE CITRUS, NONNO, AMARO FLORIO, HARRY'S, AMARO DEL CAPO
- ALPINE - MADE w/ ALPINE HERBS, USUALLY SMOKY TASTING
- CARCIOFO - MADE w/ ARTICHOKES, USUALLY USED AS APERTIF. EX: CYNAR (USUALLY ~17% ABV)
- TARTUFO - BLACK TRUFFLE; ~30%, ABV;
- CHINA - CHINA MARTINI, CHINA CHINA
- RABARBARO - OLDEST BRAND IS ZUCCA, RHUBARB BASED AMARO
- MISC - HONEY, FENNEL, ETC.

- PERCOLATION → HOT OR COLD, RAW MATERIAL IS PLACED IN A BASKET, SPIRIT BROUGHT TO A BOIL
- VAPORS RISE & PERCOLATE THROUGH THE RAW MATERIAL. RESULTING PRODUCT IS CALLED EXTRACT.
- DISTILLATION → USES A POT STILL, DISTILLATION PROCESS EXTRACTS FLAVORS & THEN CONCENTRATES THEM

AMARO

- (USEFUL FOR BODY & BALANCING OUT ACIDITY)
- ITALIAN FOR BITTER, FLAVORED w/ ROOTS & SPICES
- STYLES / REGIONAL FLAVORS
- MÉDIO - EVEN/BITTER/SWEET: AVERNA, JAGER
- HOLY LUCANO, RAMAZZOTTI, LUXARDO
- FERNET - MORE SHARPLY BITTER THAN AMARI, FERNET BRANCA, ETC.
- LIGHT - LIGHTER IN COLOR, MORE CITRUS, NONNO, AMARO FLORIO, HARRY'S, AMARO DEL CAPO
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- MISC - HONEY, FENNEL, ETC.

7/7/15

• JUNGLE BIRD - ISHT:

1 1/2 oz EL DORADO SYR; 2 oz BLACKSTRAP;
3/4 oz SURE; 1 oz PINEAPPLE CUM. SYRUP; 3/4 oz
LIME; SHAKEN / ROCKS / PEACHADS FLOAT.

• SILVERY AMARO PISCO HONEY:

1 1/2 oz AMARILLADO; 1 oz ENCANTO; 3/4 oz MONTENEGRO;
BS HONEY; BS LEMON; 2 DASHES ANG0; 2 DASHES
REGAN'S; STIRRED / NEAT.

• BOURBON LEMON VERMOUTH APPY:

1 1/2 oz BONDED BOURBON; 3/4 oz LEMON; 3/4 oz COCCI
TORINO; 1/4 oz E. INDIA SHERRY; 1/4 oz APPY; 1 DASH
ANG0; SHAKEN / NEAT.

• BIANCO GIN STRAWBERRY ROSE'

1/2 oz CARPANO BIANCO; 1 oz GIN; 3/4 oz LEMON;
1/2 oz STRAWBERRY ROSE SYRUP;
QUICK SHAKE / COLLINS / SODA TOP.

7/12/15

• SCOTCH LEMON YELLOW MELETTI

3/4 oz FAMOUS GROUSE; 3/4 oz AMARO MELETTI;
3/4 oz YELLOW CHARTREUSE; 1 oz LEMON;
BS HONEY; 2 bsh REGAN'S; SHAKEN / ROCKS

• MALORT LIME HONEY BASIL

1 oz VODKA; 1 oz LETHERBEE BSK; 3/4 oz LIME;
1/2 oz HONEY; BASIL LEAVES; SHAKEN TO SC
ROCKS / BASIL LEAF GARNISH

• GIN VERMOUTH LIME TONIC

1 1/2 oz GIN; 1 1/2 oz IMBUE; 3/4 oz LIME; 1/2 oz SIMPLE
SYRUP; DASH ABSINTHE; BUILT IN COLINS /
TOP W/ TONIC & LEMON PEEL GARNISH.

• BOURBON AMARO'S DRY

1 1/2 oz LARCENY; 3/4 oz DRY VERMOUTH; 1/2 oz AMARO
NARDINI; 1/2 oz AMARO CIO CIARO; 2 DASH ANG0;
STIRRED / SERVED NEAT.

SCOTCH & IRISH WHISKEY

7/14/15

- IRISH WHISKEY CAN BE MADE FROM MATURED BARLEY, UNMATURED BARLEY, CORN, RYE, WHEAT, OATS.
- MOST DISTILLERS USE COMBINATION OF MATURED & UNMATURED BARLEY. [MORE LEATHER/NEW CAR SMELL]
- 2X OR 3X DISTILLED IN COLUMN OR POT STILL.
- AGED MINIMUM OF 4 YRS. [- DANNY MEYER BOOKS?]

SCOTCH WHISKEY

- SCOTLAND LEADS ALL COUNTRIES IN # OF DISTILLERIES
- LAW dictates ALL MUST BE MADE w/ MATURED BARLEY
- DOUBLE DISTILLED IN COLUMN OR POT
- MUST BE AGED IN SCOTLAND MINIMUM OF 3 YRS
- LAW PROHIBITS ANYTHING YOUNGER THAN 4 YRS FROM ENTERING USA
- PRODUCTION BEGINS w/ BARLEY MALTING PROCESS
- MALT HEATED IN KILN WHICH IS FUELED BY PEAT.
- SMOKE FROM PEAT OFTEN ALLOWED TO COME INTO CONTACT w/ THE GRAIN THROUGH A "PEAT BOX"
- HEAVY SMOKE MEANS SCOTCH WAS PROBABLY MADE CLOSE TO THE OCEAN
- PEAT FLAVOR VARIES w/ THE REGION; SO FLAVOR OF SCOTCH VARIES GREATLY DEPENDING ON THE REGION.

SINGLE MALT SCOTCH

- POT DISTILLATION @ A SINGLE DISTILLERY w/ MATURED BARLEY AS THE ONLY GRAIN.

BLENDED SCOTCH

- CREATES SMOOTHER, MORE CONSISTENT PRODUCT
- "EASIER DRINKING"

REGIONS

- EACH DISS. USES OF 4 MAIN REGIONS
- ① HIGHLANDS
- HIGHLANDS LARGEST DISTILLERIES
- SPEYSIDE SUBSE PRODUCES
- LOWLANDS LOWLAND WHISKY
- ISLAY MOST WHISKY

JAPANESE WHISKY

- EACH DISTILLERY HAS ITS OWN STYLE, BUT MOST FOLLOW SCOTTISH PRACTICES.
- NORMALLY DISTILLED TWICE, USING POT STILLS.
- AGED IN AMERICAN OAK / BOURBON CASKS, AS WELL AS SHERRY CASKS FROM SPAIN.
- SOME WHISKY MATURED IN JAPANESE OAK CALLED "MIZUNARA" THAT GIVES DISTINCT FLAVORS/AROMAS.
- SOFT, DELICATE, TROPICAL FRUIT NOTES. ["ZEN"]
- CLIMATE MORE COMPARABLE TO KENTUCKY / TENNESSEE

REGIONS

- EACH DISTILLERY VARIES IN ITS WATER SOURCE, USE OF PEAT, AND WHISKEY MALTING TRADITIONS.
- 4 MAIN REGIONS.

① HIGHLANDS ② SPEYSIDE ③ LOWLAND ④ ISLAY

- HIGHLANDS (GLENMORANGIE) LARGEST REGION IN BOTH AREA b/ # OF DISTILLERIES. MAKES IT HARD TO GENERALIZE.

- SPEYSIDE (GLENLIVET) SUBSECTION OF HIGHLANDS, IN SPEY RIVER REGION. PRODUCES MANY COMPLEX MALT SCOTCHES.

- LOWLANDS / CAMPBELTOWN LOWLAND REGION FOCUSES ON BLEND & GRAIN WHISKY. USUALLY LIGHTER & SOFTER.

- ISLAY (LAPHROAIG) MOST DISTINCTIVE, MED-HEAVY PEAT, ALSO MOST DISTILLERIES ARE CLOSE TO THE SEA, WHICH IMPARTS BRINY SEAWEED AROMAS/FLAVORS.

6/27/15

① PISCO APEROL PINEAPPLE

1½ oz ENCAUTA PISCO; ½ oz APEROL; ¾ PINEAPPLE
GUM SYRUP; + ¼ LEMON; QUICK SHAKE / COLLINS/
GINGERBEER TOP.

② TEQUILA CINNAMON GRAPEFRUIT

1½ oz TAPATIO; ½ oz PETAL & THORN; + ¼ oz CINNAMON;
¾ oz LIME; QUICK SHAKE / COLLINS / RADLER TOP.
0.5 PEEL GARNISH.

③ RUM BITTER GRAPEFRUIT

1½ oz EL DORADO 5YR; ¼ oz SIMPLE; ¼ oz LUXARDO
BITTER; ½ oz PAMPLEMOUSSE; ¾ oz LIME; SHAKEN
NEAT.

④ 1oz LAIRD'S APPLE BRANDY; 1oz RITTENHOUSE RTE;
BS GIFFARD BANANA; BS DEM; 4 DASHES
PEYCHAUDS; 1 DASH ANG0; ABSINTHE RINSE.
STIRRED / NEAT / LEMON EXPRESS.

⑤ BONUS:

LION'S TAIL

2oz BOURBON; ¾ oz LIME; ¾ oz SIMPLE;
¼ oz ALLSPICE Dram; 1 DASH ANG0.
SHAKEN / NEAT.

① M

②

③

④

① MEZCAL JAMAICA LIME

2oz MEZCAL; 1½ oz SIMPLE; 1oz HIBISCUS;
¾ oz LIME; SHAKEN / ROCKS

② RUM BANANA ANCHO

1½ oz EL DORADO 5YR; ¼ oz BANANA (GIFFARD);
¼ oz ANCHO REYES; STIRRED / ROCKS!
0.5 GARNISH.

③ CACHACA CAMPARI GINGER

2oz LEBLON; ½ oz CAMPARI; ¾ oz SIMPLE
SYRUP; ¾ oz LIME; BUILD IN COLLINS.
GINGERBEER TOP.

④ PISCO APRICOT SHERRY

2oz PISCO ENCAUTA; ½ oz APRICOT SYRUP; ¼ oz
SHERRY (LUSTEAU); ¾ oz LEMON; DASH
PEYCHAUDS. SHAKEN / ROCKS.

BONUS OT COCKTAIL (TIKI-SHIT)

• 2oz RUM; + ½ oz LIME; ½ oz ORANGE
JUICE; ¼ oz CINNAMON; ¼ oz FALERNUM;
DASH PEYCHAUDS.

SHAKEN / ROCKS.

TRENCHERMAN COCKTAILS JULY 2015

• LEATHER & LACE

1 1/2 oz BOURBON; 1/2 oz ARDBEG; 3/4 oz LEMON;
3/4 oz ROCK CANDY; EGG WHITE. DRY SHAKE/
WET SHAKE. LAPSONG RINSE / COUPE GLASS.

• CALMATE

1 1/2 oz REPOSADO; 1/2 oz ANCHO REYES; 1 oz
CANTELUP; 1/2 oz LIME; 1/4 oz AGAVE. SHAKEN/
COUPE GLASS

• DEVIL IN THE DETAILS

1 oz BOURBON; 3/4 oz LAVENDER HONEY; 3/4 oz YELLOW
CHARTREUSE; 1/2 oz LEMON; (SHAKE? BUILT?)
FLUTE / SPARKLING TOP

• TINDER

1 1/2 oz CITRUS VODKA; 1/2 oz DAMIANA; 3/4 oz STRAWBERRY;
1/4 oz LEMON. SHAKEN / SPARKLER.

• OAXACAN OLD FASHIONED

1 oz MEZCAL; 1 oz REPOSADO; 1/4 oz AGAVE; 1/4 oz
ANCHO REYES; ANGOSTURA BITTERS.
STIRRED / TIA MARIA RINSE

• BLOODSPORT

1 oz SWEET VERMOUTH; 1 oz MALORT; 1/2 oz HONEY;
1/2 oz LEMON SALINE SOLUTION. SHAKEN
SPARKLER GLASS (4-5 lemons of mint)

31/15/15 22nd HOUR

• BRAMBLE

2 oz GIN; 3/4 oz LEMON; 1/2 oz DEM. SHAKEN.
TOP w/ SPARKLES / LEOPOLD FLOAT.
SPARKLER GLASS. (LEOPOLD) COUPE GLASS.

• TORONTO

2 1/4 oz RYE; 1/4 oz FERMET; 1/4 oz DEM. ANG
BOOZ. STIRRED / COUPE GLASS. (ANG?)

PAPER PLANE

3/4 oz BUFFALO TRACE; 3/4 oz AMARO NONINO;
3/4 oz APEROL; 3/4 oz LEMON. SHAKEN/
SERVED NEAT OR ROCKS.

GIN FIZZ

2 oz GIN; 1/2 oz LEMON; 1/2 oz LIME; 1 oz SS
EGG WHITE. DRY SHAKE / ICE SHAKE / COUPE
GLASS SODA TOP.

DALDO

BRANDY CLASS 7/21/15

BRANDY → DISTILLATE FROM JUICE, MASH, OR WINE OF FRUIT. DISTILLED @ LESS THAN 100°.

SHIPPING WINE WAS HISTORICALLY EXPENSIVE & DANGEROUS. SPANIARDS BOILED (DISTILLED) WINE IN THE HOPE THAT THEY COULD JUST RE-ADD WATER. "BURNED WINE"

BASE MATERIALS: INCLUDING GRAPES & OTHER FRUITS. • RIPENED • DRIED • JUICE • POMACE • LEES • STONES

FERMENTATION: MAY OR MAY NOT BE PERFORMED BY THE PRODUCING DISTILLERY.

• AFTER PRESSING, THE JUICE IS OFTEN LEFT TO FERMENT FOR 2-3 WEEKS, WITH THE REGION'S NATIVE, WILD YEASTS CONVERTING SUGARS INTO ALCOHOL.

DISTILLATION: IN BRANDY PRODUCTION, THE TYPE OF STILL IMPACTS THE FINAL PRODUCT.

• MORE COMPLEX BRANDIES FROM POT STILLS
• LIGHTER / SIMPLER STYLES FROM COLUMN STILLS

MATURATION: SOME BRANDIES BOTTLED AFTER DISTILLATION, SOME ARE THEN AGED IN BARRELS.

COGNAC

• WINE BASED SPIRIT MADE FROM GRAPES, PRIMARILY UGNI BLANC, FOLLE BLANCHE, & COLOMBARD.

• 2X DISTILLED IN COPPER POTS

- AGED IN WHITE OAK BARRELS.

- MUST (MOSTLY GRAND CHAMPAGNE) 30 YRS // "PREMIER CRU"

- BORDERIES 10-12 YRS

- THE GRAPE VARIETALS: (#1) UGNI BLANC, FOLLE BLANCHE, COLOMBARD

- UGNI BLANC 10%

- COGNAC 24/7

- MATURED IN OAK CASKS

- V.S. - 3 yrs old

- VSOP (VERY SUPERIOR OLD PALE)

- XO (EXTRA OLD)

• AGED A MINIMUM OF 2 YEARS IN FRENCH WHITE OAK BARRELS.

• MUST BE MADE IN COGNAC, FRANCE. (MOSTLY LIMESTONE SOIL) ((CHALKY))

• GRAND CHAMPAGNE // PETITE CHAMPAGNE
30 YRS MATURATION // 20 YRS MATURATION
"PREMIER CRU" MORE FLORAL

BORDERIES; VERY ROUND // FINES BOIS: VERY LIGHT / SWEET
10-12 YRS AROMATIC // CHEAPER THAN GRANDE CHAMPAGNE
2-4 YRS OLD

THE GRAPE VARIETALS: (ALL ARE WHITE)
• UGNI BLANC
• FOLLE BLANCHE { 90% OF THE BLEND BY LAW
• COLOMBARD

UGNI BLANC → HIGH ACIDITY, LOW SUGAR CONTENT. EASY TO GROW; RESISTANT TO VARIOUS DISEASES. HIGH YIELDS

COGNAC DISTILLATION SEASON: POT STILLS WORK 24/7 DURING THIS SEASON. [NOVEMBER - MARCH 31st] OF THE YEAR OF HARVEST

MATURATION: STORED EXCLUSIVELY IN OAK CASKS IN A STORAGE FACILITY REGISTERED BY THE STATE

V.S. - V.S.O.P → (VERY SUPERIOR (PALE)) MINIMUM 2 YRS OLD

VSOP (VERY SUPERIOR OLD PALE). MINIMUM 4 YRS OLD

XO (EXTRA OLD). MINIMUM 6 YRS OLD.

ARMAGNAC Like COGNAC, PART OF THE BRANDY FAMILY. MANY RULES MUST BE FOLLOWED BEFORE SOMETHING CAN BE ARMAGNAC.

REGION // GRAPES // DISTILLATION PROCESS // MATURATION

THE THREE DISTRICTS:

- #1 BAS- ARAMAGNAC → UNOFFICIAL "FINEST" REGION (SAND)
- TENAREZE
- HAUT- ARAMAGNAC

BRUYNELLE ALL GRAPE VARIETALS ARE WHITE

- UGMI BLANC (15%)
- BACO BLANC (22%) (20%) → BELIEVED TO BE FINEST FOR ARMAGNAC
- BLANC DAME
- SURPUCON BLANC
- MARZAL
- COLOMBARD (4%)
- FOLLE BLANCHÉ (1%)

ARMAGNAC ONLY DISTILLED ONCE, IN A COLUMN STILL. COGNAC - DISTILLED TWICE IN POT STILLS.

BARRELS: MATURED IN BARRELS OF BLACK OAK. (FROM NEARBY MONBERUN FOREST)

WHITE OAK BARRELS ALSO PERMITTED. BLACK OAK BARRELS HAVE HIGHER TANNINS, MAKING A DARKER & FUNKIER PRODUCT. ((ANOTHER BIG DIFFERENCE))

AGING:

- VSOP
- XO
- HORS DAGE
- MVS
- APR
- HT
- SU
- TO
- CAN AGE
- 3 ST.
- VIEU VO/ U
- XO/ AMAGNAC
- P
- BY BLANC SIN RES DIS
- GP
- PR

AGING: VS (3 STAR) MINIMUM 1 YR
VSOP, RESERVE MINIMUM 4 YRS

XO, EXTRA, VIEILLE RÉSERVE MINIMUM 5 YRS
HORS DAGE ETC. ETC.

CALVADOS BRANDY MADE FROM APPLES/ PEARs.

MUST COME FROM CALVADOS REGION IN NORMANDY, FRANCE (NORTH-WEST FRANCE)

APPLE/ PEAR

4 TYPES OF APPLES MUST BE USED

- SWEET
- SOUR
- SWEET/ SOUR
- TART

JUICE MUST BE VERY SWEET.

~~FERMENTATION PROCESS:~~ 1 MONTH MINIMUM TO ACHIEVE 5-6% ABV.

CAN BE DISTILLED IN EITHER POT STILL OR COLUMN.

AGED A MINIMUM OF 2 YRS IN OAK BARRELS.

3 STAR/ FINE/ VS - MIN 2 YRS

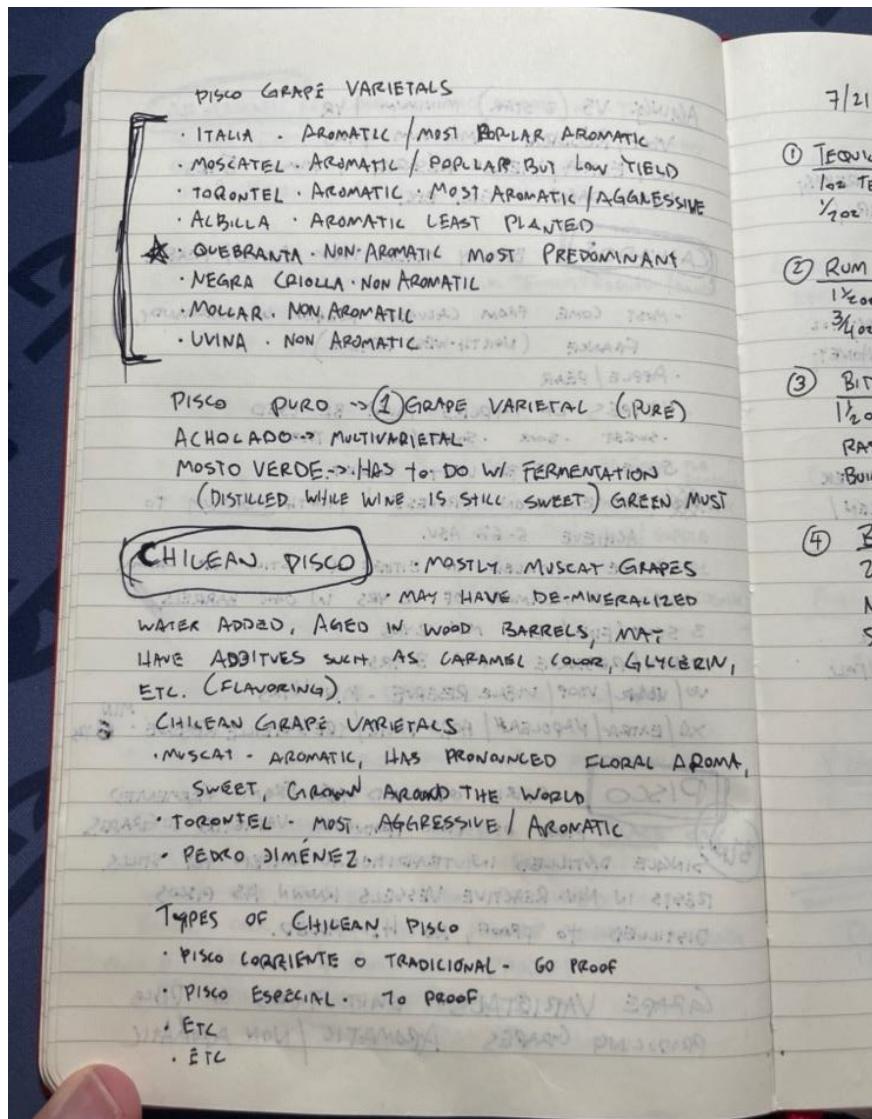
VIEUX/ RESERVE - MIN 3 YRS

VO/ UVEA/ VSOP/ VIEILLE RESERVE - MIN 4 YRS

XO/ EXTRA/ NAPOLEON/ HORS DAGE/ TRES VIEILLE RESERVE - MIN 6 YRS

PISCO SPIRIT OBTAINED FROM FERMENTED MUST OF PISCO PRODUCING VARIETIES OF GRAPES. SINGLE DISTILLED IN TRADITIONAL COPPER POT STILLS. RESTS IN NON-REACTIVE VESSELS KNOWN AS PISCOS. DISTILLED TO PROOF, NO LIQUOR ADDED.

GRAPE VARIETALS: EIGHT TYPES OF PISCO PRODUCING GRAPES: AROMATIC / NON AROMATIC



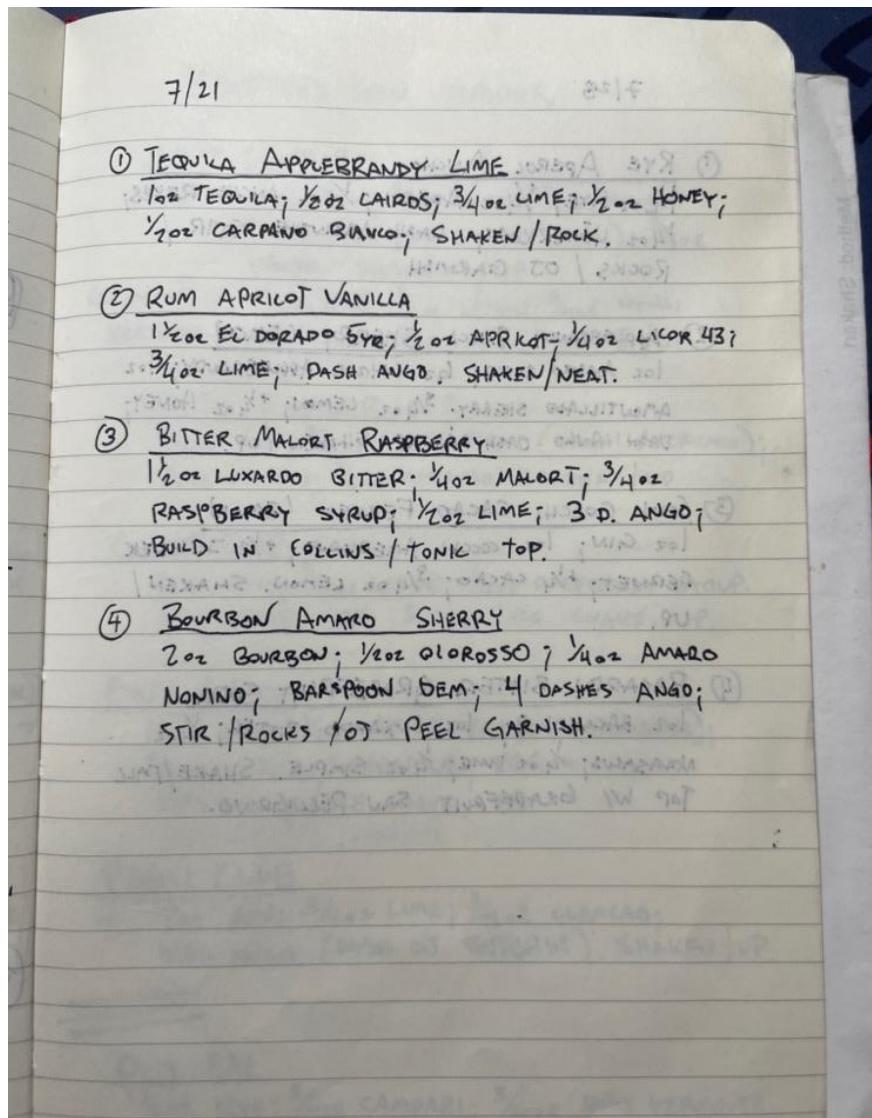
7/21

(1) TEQUILA
1 oz TE
 $\frac{1}{2}$ oz HONEY

(2) RUM
1 $\frac{1}{2}$ oz
 $\frac{3}{4}$ oz LIME
SHAKE

(3) BITTER
1 $\frac{1}{2}$ oz
RASPBERRY
BUILD

(4) B
2
N
S



7/28

18/F

(1) RYE APEROL ANCHO
1/2 oz RYE; 3/4 oz APEROL; 1/2 oz ANCHO REYES;
1/4 oz HÜNERKOPF, DASH ABSINTHE. STIR /
ROCKS / OJ GARNISH

(2) APPLEBRANDY ZUCCA SHERRY LEMON
1oz AMARO ZUCCA; 1/2 LAIRD'S APPLEBRANDY; 1/2
AMONTILLADO SHERRY. 3/4 oz LEMON; +1/4 oz HONEY;
DASH ANHO DASH ORANGE. SHAKEN / UP.

(3) GIN COCCI CACAO FERNET LEMON
1oz GIN; 1oz COCCI AMERICANO; +1/2 JEUNER
FERNET; +1/4 CACAO; 3/4 oz LEMON. SHAKEN /
UP.

(4) BACARDI BITTER GRAPEFRUIT SODA
1oz BACARDI 8; 1oz LUXXARDO BITTER; 1/4 oz
NOVASMUS; 1/4 oz LIME; 1/4 oz SIMPLE. SHAKE/FALL
TOP WI GRAPEFRUIT SAN PELLIGRINO.

ASSORTED GIN DRINKS

20TH CENTURY

CLASSIC: 3/4 oz GIN; 3/4 oz LEMON; 3/4 oz COCCI
AMERICANO (OR LILLET BLANC); 3/4 oz
CACAO. SHAKEN / UP

GRAHAM'S: 1 1/2 oz GIN; 3/4 oz LEMON; 3/4 oz COCCI
VERSION AMERICANO; 1/2 oz CACAO. SHAKEN / UP

CORPSE REVIVER #2

3/4 oz GIN; 3/4 oz LILLET BLANC (COCCI AMERICANO);
3/4 oz LEMON; 3/4 oz CURACAO. SHAKEN / UP

CLOVER CLUB

2oz GIN; 3/4 oz LEMON; 3/4 oz RASPBERRY SYRUP.
EGG WHITE. DRY SHAKE / ICE SHAKE. UP.

PINK LADY

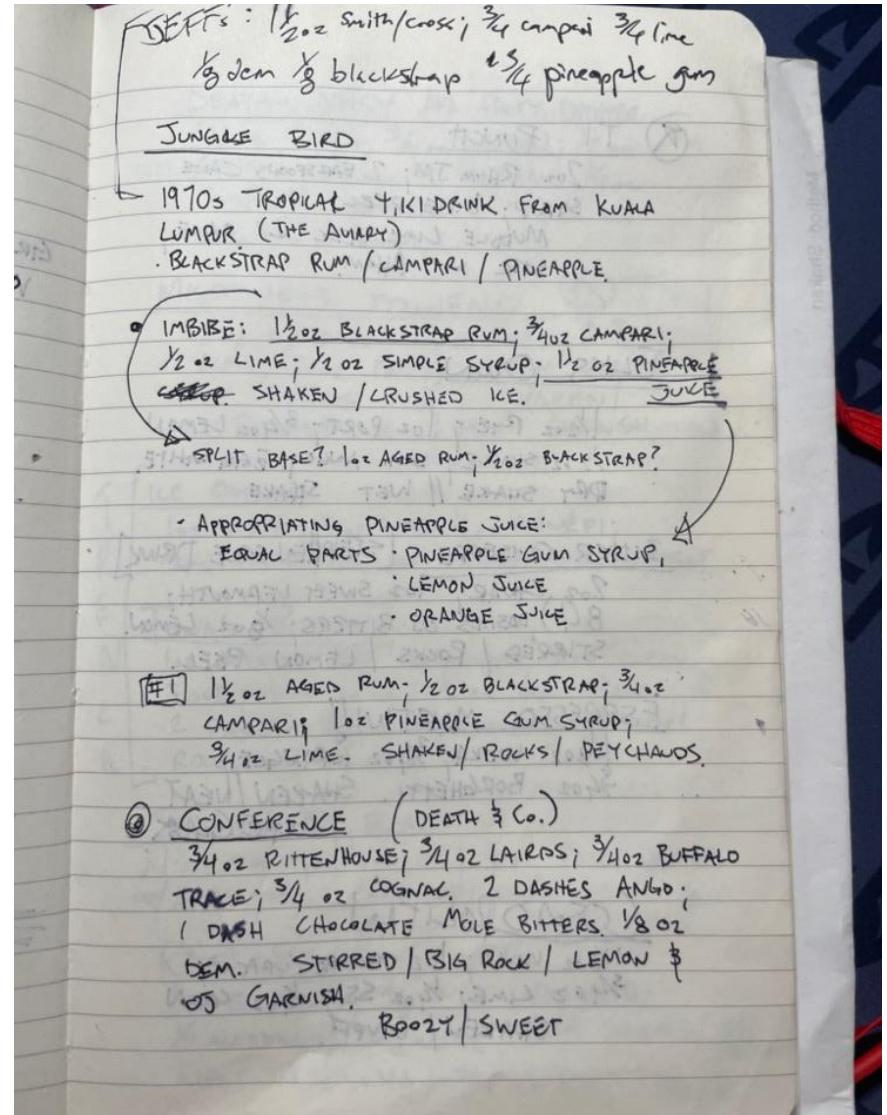
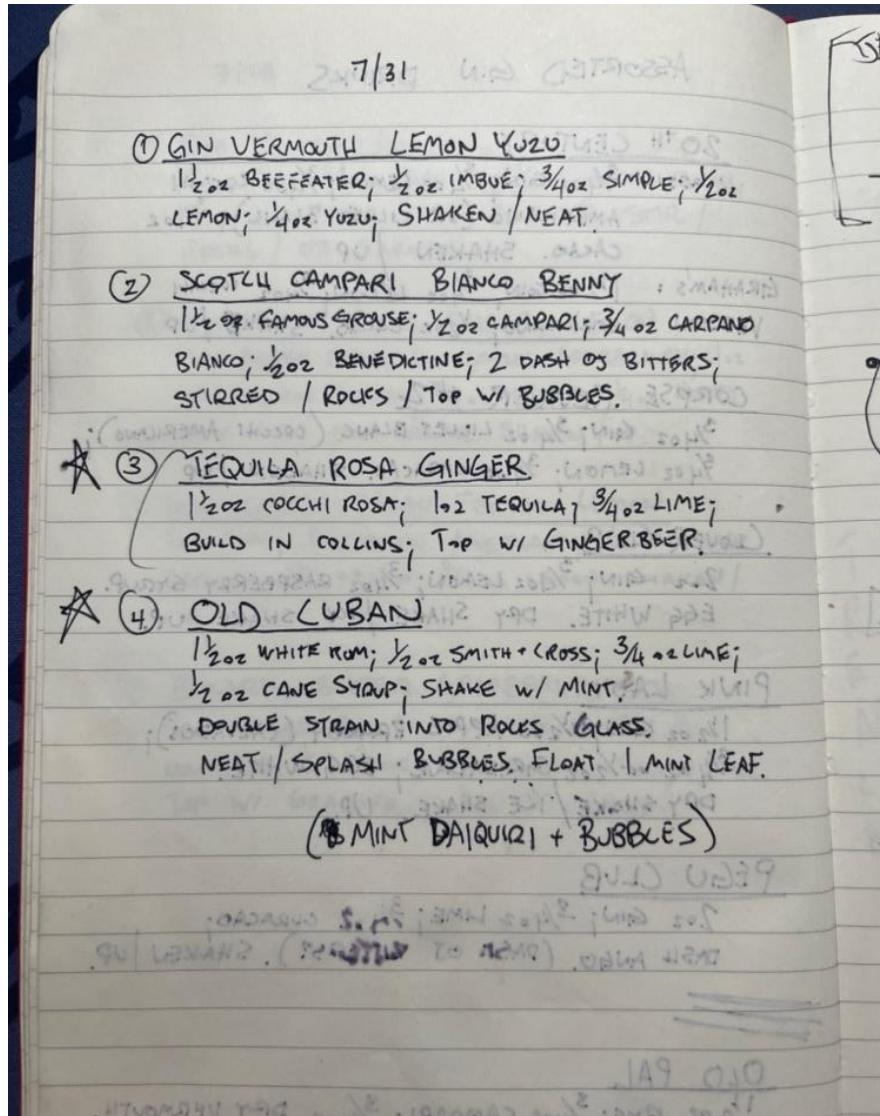
1 1/2 oz GIN; 1/2 oz APPLE BRANDY (CALVADOS);
3/4 oz or 1/2 oz GRENADINE; EGG WHITE.
DRY SHAKE / ICE SHAKE. UP.

PEGU CLUB

2oz GIN; 3/4 oz LIME; 3/4 oz CURACAO;
DASH ANGO. (DASH OJ BITTERS?). SHAKEN / UP.

OLD PAL

1 1/2 oz RYE; 3/4 oz CAMPARI; 3/4 oz DRY VERMOUTH.
STIRRED / NEAT? BIG LUBE? OJ GARNISH.



(R) T1 PUNCH

2oz RHUM JM; 2 BARSPoons CANE
SYRUP; LIME PEEL.
Muddle LIME PEEL w/ CANE;
STIR w/ RHUM.

ELKS OWN

1/2 oz RYE; 1 oz PORT; 3/4 oz LEMON
1/2 oz SIMPLE; DASH ANG0; EGG WHITE.
DRY SHAKE // WET SHAKE

BITTER GIUSEPPE [STEPHEN COLE DRINK]
2oz CINNAR; 1oz SWEET VERMOUTH;
8(+) DASHES OS BITTERS; 1/8oz LEMON.
STIRRED / ROCKS / LEMON PEEL.

ESPRESSO MARTINI

1/2 oz VODKA; 3/4 oz KRINGLE;
3/4 oz BORGHETTI. SHAKEN/NEAT
(COUPE GLASS).

COSMOPOLITAN

1 1/2 oz VODKA; 1 oz ORANGE CURACAO;
3/4 oz LIME; 1/4 oz SS; 1/4 oz CRAN
SHAKEN / COUPE.

DE

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G

T	ICE
R	1oz
E	>2oz
N	Ton
L	1oz
H	Su
	2
	RO

SE

or/A

RE

To

1/4

N

DEATH DAISY AKA PAMMY DROPPER

1/2 oz VODKA; 3/4 oz LEMON; 1/2 oz
APEROL; 1/2 oz ST. GERMAIN; 1/4 oz
SIMPLE. SHAKEN, COUPE OR
COLLINS + SODA.

MISSIONARY'S DOWNFALL ~~TIKI~~

2oz WHITE RUM; 1/2 oz APRY; 3/4 oz
LIME; 3/4 oz PINEAPPLE GUM SYRUP;
6+ SPRIGS MINT. SHAKEN/
CRUSHED ICE; MINT GARNISH.

ICE QUEEN

1oz VODKA; 1/2 oz LIME; 1/2 oz GENÉPI;
1/2oz BIRKIR; 1/2oz GUM SYRUP. SHAKEN/NEAT.

TONA'S REVIVAL

1oz BOTAVORE GIN BOTANIVORE; 1/2 oz CELEPY
JUICE; 1/2oz LIME; 1/2 oz GUM SYRUP;
2 DASHES HELLFIRE BITTERS. SHAKEN/
ROCKS IN COLLINS / TOP w/ TONIC.

SEX ON THE BEACH

1/2 oz VODKA; 1/2 oz OS; 1/2 oz PEACH SHAPPS
or/APRY; 1/2 oz CRAN JUICE SHIT. GONE

ROOT BEER FLOAT

1oz BOURBON; 3/4 SWEET VERMOUTH;
1/4 ALLSPICE; EGG WHITE. DRY SHAKE/ICE
NEAT IN COLLINS; TOP w/ ROOT BEER

RUTTE GIN

DUTCH DISTILLERS TRADED FOR BOTANICALS & STUFF TO DISTILL. SMALL BATCH, PRODUCTION LIMITED BY SIZE, NO ROOM TO REALLY EXPAND.

GENEVER MADE w/ DISTILLATE OF ROAST WALNUTS & HAZELNUTS.

CLEYER LEAVES USED IN PRODUCTION, NOT STALKS.

COMBINATION OF DISTILLATION & MACERATION

MACERATION LENDS MORE COLOR & BITTERNESS THAN PURE DISTILLATION.

JUNIPER DISTILLED w/ 7 OTHER BOTANICALS.

MADE: DUST OF HAZELNUTS

GENEVER TODAY (MIN ABV: 60 PROOF)

- FEWER BOTANICALS THAN GIN
- OFTEN LOWER PROOF
- MALT WINE BASE VS N.G.S.
- SOMETIMES AGING

OLD SIMON JENEVER 70 PROOF

- MALT WINE CREAMY / NUTTY / SPICY /
- 3 DISTILLATES NUTMEG / CINNAMON
- 2 EXTRACTS
- WOOD - From Roots / Bark / ETC

DRY G

[2 PARTS
1/2
1/3 &
1/8]

ABSINTHE

2 oz S
SYRUP,
DRY SI

GALLIANO

1 1/2 oz
2 D

RASPBERRY

2 1/2

TRENCH SUNN

2 oz
WHI

FLIN

1 1/2
ST

DRY GIN / CELERY GIN

[2 PARTS GENÈVE
1/2 CURAÇAO
1/3 AMARO
1/8 AGAVE]

ABSINTHE FLIP

2 oz ST GEORGE ABSINTHE, 3/4 oz LIME, + 3/4 oz SIMPLE SYRUP, WHOLE EGG, 2 DASHES PEYCITANDS.
DRY SHAKE / ICE SHAKE, DOUBLE STRAIN.

GALLIANO FLIP?

1 1/2 oz GALLIANO, 1/2 oz CREME DE CACAO, 3/4 LEMON;
2 DASHES HELLFIRE BITTERS, WHOLE EGG.

RASPBERRY SHERRY COBBLER

2 1/2 oz SHERRY; 3/4 oz SYRUP.
SHAKEN / CRUSHED ICE / OJ
GRIND

SUNNY SIDE:

2 oz CACHAÇA, 3/4 MAPLE SYRUP, 1/2 LEMON;
WHOLE EGG; COUPE GLASS GRATED NUTMEG.

FLINT LOCK

1/2 ZUCCA AMARO; 1/2 CARPANO ANTICA; 1/4 AROBEG
STIRRED, BIG WRECK ROCKS GLASS.

TRENCH 1/8/16

SUNBURN: 1/2 oz OMECA ALTOS BLANCO,
3/4 oz LIME, 3/4 oz GIFFARD GRAPEFRUIT, 10 DROPS
SALINE. SHAKEN / COLLINS + ICE / SODA TOP
GRAPEFRUIT SWATH.

B.A. GIN O.F.

2oz SMOOTH AMBLER B.A. GIN, 1/2 oz
VANILLA SYRUP, 2 DASH OJ, 2 DASH
ANGO. STIR / BIG CUBE / 05 SWATH.

HOT TODDY

1/2 oz WHITE WHISKEY (VODKA?) 1/2 oz AMARO
NONINO, 1/2 oz CHAI TEA SYRUP; 1/2 COCCHE
AMERICANO; 1/2 oz LEMON. SHAKEN / BIG CUBE.

TRENCH FEB:

BOB FRAPPIES

1oz OGD; 3/4 oz APPLE BRANDY (RHINE HALL);
1/2 oz NOCINO BS DEM, 2 DASH ANGO.
STIRRED / BIG CUBE / LEMON GARNISH

SUNBURN

BEN & RACHEL'S COCKTAIL CLUB

① BLOODY HANDSHAKE

2oz PLANTATION 5YR RUM, 3/4 oz BLOOD
ORANGE SIMPLE, 1/2 oz BLOOD OR JUICE,
1/4 OJ, 1/4 LIME
SHAKEN / NEAT / BLOOD ORANGE SLICE

② JUNGLE BIRD

2oz RUM (EITHER DARK RUM OR
SPLIT BASE w/ WHITE RUM); 3/4 oz
CAMPARI, 3/4 oz LIME, 3/4 oz PINEAPPLE
GUM SYRUP. SHAKEN / COLLINS / ICE / LIME
TWIST

TIKI DRINKS TO TRY: *HONEST*

PAINKILLER: NAVY RUM? T *LEMON*
2 oz GOLD RUM; 2 oz PINEAPPLE JUICE;
1 oz ORANGE JUICE; 1 oz COCONUT CREAM.
SHAKEN, COLLINS, ICE, NUTMEG GARNISH.

JASPER'S JAMAICAN DAQ: $\frac{1}{2}$?
2 oz GOLD RUM; $\frac{3}{4}$ oz LIME; $\frac{3}{4}$ oz SIMPLE
SYRUP; $\frac{3}{4}$ oz ALLSPICE DRAM. NUTMEG
DUST GARNISH. SHAKEN / NEAT
TJ AKA SO BRIGHT AND SWEET
WITH A LOT OF SPICE

TENIG *SWEET SPICY ANTHAM*

PEACH DAQ: *ANTHAM GET IT ON!*

1 oz BA PARLE- 1 oz RHUM JM; $\frac{3}{4}$ LIME
 $\frac{1}{2}$ FALERNUM, $\frac{3}{4}$ PEACH LIQUEUR *MELON*

PIMC DRINK

1 $\frac{1}{2}$ oz TEQUILA; $\frac{1}{2}$ oz MALLORCA MELON SYRUP;
 $\frac{1}{2}$ LIME; BUBBLES FLOAT.

TRENCH SPRING DRINK IDEAS

GREEN TEA SHERRY THING:

1oz GREEN TEA INFUSED VODKA;
1oz FINO SHERRY; 3/4oz MATCHA
SIMPLE SYRUP; 1/2oz LEMON.

SHAKEN.

- GREEN TEA INFUSED VODKA:
2 HEAPING SCOOPS GREEN TEA
PER 750ml BOTTLE OF VODKA, LET
SIT FOR 1 - 1½ HOURS THEN STRAIN.

- MATCHA SIMPLE SYRUP

1 qt SUGAR TO 1 qt HOT WATER,
ADD 1 TSP MATCHA POWDER.

ANCIENT TANGO?

TRENCH SPRING 2016

ATTACK-IRI

1½ oz EL DORADO 3 YR RUM; 1/2 oz
BATAVIA ARRACK; 3/4 oz LIME; 3/4 oz
CORRIANDER SYRUP; 2 DASHES CARDAMOM
BITTERS. SHAKEN / COUPE. LIME WEDGE.

GUADALUPE AMOR

1oz MEZCAL; 1oz GIN; 3/4oz GINGER
SYRUP; 3/4 oz LIME; 2 PASSES CELERY
BITTERS. SHAKEN / COLINS w/ ICE; MINT GARNISH.

RUM OLD FASHIONED

1½ oz DARK RUM; 1/2 oz PX SHERRY; 1/4 oz
OLOROSO SHERRY; 2 OASH ANG 2 DASH OS,
STIRRED / BIG ROCK.

ONE TRICK PONY

2 oz OGD BOURBON; 1/2 oz LEMON; 3/4 oz
TAMARIND MOLASSES; 2 DASHES
CARDAMOM BITTERS. SHAKEN / BIG ROCK / ROCKS.

DOCTOR'S ORDERS

1½ oz DARSEELING INFUSED SCOTCH; 1/2 oz
LEMON; 3/4 oz TURMERIC HONEY; 1/4 oz
SALINE. SHAKEN / COUPE / LEMON WHEEL.

2025 SUMMER HIGHLIGHT IDEAS
ORANGE WINE: WHITE WINE MADE THE SAME WAY AS RED WINE. MACERATION OF SKINS IN FERMENTATION PROCESS. WHITE WINE GRAPES (YELLOW ORANGISH) HAVE SKIN THAT IMPART COLOR & TANNINS.

Gin - ZOMBIE VARIATION #7
 2oz BARREL AGED GIN
 3/4 oz LIME
 1/2 oz CINNAMON SYRUP
 1/2 oz GRAPEFRUIT JUICE
 2 DASHES ANGOSTURA Bitters
 1/2 oz simple syrup
 1/2 oz orange juice
 1/2 oz lime juice
 1/2 oz grapefruit juice

YOGURT KURT 300
 1/2 oz LEMON JUICE
 1/2 oz CINNAMON
 1/2 oz CLOVE
 1/2 oz GINGER
 1/2 oz MINT LEAVES
 1/2 oz LEMON
 1/2 oz CLOVE
 1/2 oz GINGER

2025000 2007200
 100% GRAFTED FRUITS (NOT FROM SEEDS)

VIBES!!!!
TRAINING - MON 6/20
 DISARMINGLY CHARMING ALL DAY BAR
 LIGHTENED UP CONCEPT [LATIN / CARIBBEAN]
 ALL DAY HANG OUT / WORK SPOT [MUSIC]
 // CATEGORIZED COCKTAILS AIRY "SPIRITS"
 "House HIGHBALL" MIDCENTURY COFFEE SHOP
 "BREEZY TAVERN" RONDO INFLUENCE DISCO MIRRORS
 BROAD STROKE INSPIRATION. NON-GIMMICKY
 STAFF DRIVEN CREATIVE CHOICES [COMBINATIONS]
 AS MUCH VINYL AS POSSIBLE, [LATIN / CARIBBEAN TUNES]
 TIKI AS A DEPARTURE POINT. LOOKING INTO
 SPECIFIC CULTURES → ARGENTINA, CUBA, ETC.
 PAN-LATIN. CAN'T HAVE "COCKTAIL" BARS
 * SPIRITS THAT SPEAK TO A TIME / PLACE.
 MOSTLY UN-AGED SPIRITS.
 HOW HARD IT IS TO BE SIMPLE
 OLD SCHOOL STEREO LOGO WITH ARROWS IN
 DIFFERENT DIRECTIONS.
BEER. LAGER → TO STORE.
 MALLARD PROCESS → CARMELIZING GRAIN
 SOUR YEASTS → BREWING
 VANDER MILL → APPLES FROM W. MICHIGAN
 DIETRICH & SONS FARMERS MARKET
 50% JONATHAN APPLES → NITROGEN ROOMS 2006
 25% NORTHERN SPY [NO HEAT IN FERMENTATION]
 WINE YEAST USED [COTES DE RHONE]
 100% GRAFTED FRUITS (NOT FROM SEEDS)

RUM TRAINING w/ PAUL MCGEE 6/21

R.M. LEAST REGULATED SPIRIT. (EXTRACTS / COLOR / ETC)

HARDER TO NAVIGATE / TALK ABOUT.

COLOR NO LONGER AN INDICATION OF AGE

RUM: SUGAR CANE JUICE / BY PRODUCT (REFINED SUGAR)

- CRUSH / JUICE SUGAR CANE
- PROCESS SUGAR (CRYSTALLIZED VS MOLASSES)
- FERMENTED
- SOURCE? OPEN FERMENTATION? - HOW LONG?
- INDUSTRIAL → MOLASSES → AGRICOLE → SUGAR CANE
- POT STILL vs COLUMN STILL
- HEAVIER, ROBUST
- CLEANER, LIGHTER
- CATEGORIZATION: OLD WAY, BY COLOR
- STYLES OF RUM. (ALMOST ALWAYS ALWAYS BLENDS)
- SPANISH ENGLISH FRENCH

→ 100% OFF THE STILL

- SPANISH → PRODUCED IN ISLANDS OF SPANISH COLONIZATION (CUBA, PUERTO RICO, ETC)
- LIGHTER, CLEANER RUMS; SHORT FERMENTATION & COLUMN STILLS (LIGHTER IN BODY & FLAVOR)
- ENGLISH → ELDEST STYLE; ENGLISH COLONIES (JAMAICA, BARBADOS, GUYANA, ETC) BIGGER & BOLDER IN FLAVOR, MORE USE OF POT STILLS, LONGER FERMENTATION (FRUIT/FUNK)
- FRENCH → (GUADALUPE, MARTINIQUE) STRICTER GUIDELINES, FRESH CANE JUICE, USUALLY DRIER, MORE VEGETAL (DUE TO USAGE OF FRESH JUICE INSTEAD OF PROCESSED SUGAR/MOLASSES)
- TYPICALLY COLUMN STILLS, LIGHTER BODY.

DISTILLING TO HIGHER PROOF STRIPS OUT MORE "OFF-FLAVORS" (MOLASSES)

SUGAR CANE JUICE DOESN'T HAVE AS MANY SULFURS, SO CAN BE DISTILLED TO LOWER PROOF.

MOST WHITE RUMS ARE AGED IN WOOD, THEN FILTERED (CHARCOAL/CARBON) → MAKES A MORE NEUTRAL SPIRIT.

ANGEL'S SHARE: 3x-4x MORE THAN AMERICAN WHISKEY FROM KENTUCKY, DUE TO CLIMATE. GUYANA SELLS A LOT OF MOLASSES TO OTHER RUM DISTILLERIES. (BY BULK WHOLESALE RUM)

WRAY & NEPHEW → APPLETION ESTATES.

SHORT FERMENTATION → 24 HRS

LONG → UP TO 5 DAYS

FR. AGRICOLE → AGRICULTURAL STYLE. ALL MADE IN COLUMN STILLS. VERY GREEN/VEGETAL JUICE DISTILLED @ LOWER PROOF.

WATER SOURCES IMPORTANT IN MARTINIQUE. TERROIR DRIVEN, NEUTRAL EXPRESSION OF A DISTILLATE (SUCH AS MEZCAL, PISCO).

Different industrial yeasts used.

AGRICOLE AS A BRIDGE BETWEEN CLEAN SPANISH & FUNKY JAMAICAN.

AGED AGRICOLE → SHARP SCORCH

SPANISH → VODKA

ENGLISH w/ ADDED SUGAR → WHISKEY, ETC.

TEQUILA LUNAZUL TEQUILA 6/23

- DENOMINATION OF ORIGIN - TEQUILA PRODUCING STATE, EST. 1934, OVERSEEN BY TEQUILA REGULATORY COUNCIL. AGAVE → LILY FAMILY
- 7 YEARS FOR PLANT TO REACH HARVEST
- TEQUILA VOLCANO → RICH SOIL, GOOD FOR AGRICULTURE [JALISCO]. MUST BE [BLUE AGAVE]
- JOSE ANTONIO DE CURRIO → BROUGHT DISTILLING EQUIPMENT FROM SPAIN, FATHER OF TEQUILA
- LUNAZUL → WATER SOURCE DERIVED FROM VOLCANO AQUADUCTS.
- COA → NAME OF ROUND KNIFE USED FOR HARVESTING
- DESIGNATED REGION → LONG CYCLE, ONLY BLUE AGAVE
- ONE PIÑA OF AGAVE WILL YIELD ROUGHLY 12 BOTTLES OF TEQUILA.
- COOKED IN PRESSURIZED AUTOCUNAS
- FAMILY OWNED, CULTURAL YEASTS. AGAVE JUICE USED TO CULTURE THE YEASTS
- 37,000 L AGAVE JUICE: 3,000 L YEAST
- EACH PHASE IS FINISHED COMPLETELY BEFORE THE NEXT IS STARTED. 20% OF EACH BATCH LOST TO HEADS/TAILS.
- BLANCO → FILTERED, 3 BOTTLED
- CARAMEL, GLYCERIN, VANILLA, OAK MAY BE LEGALLY ADDED.
- REPOSADO → LESS THAN 1 yr AGING
- ANEJO → MORE THAN 1 yr AGING
- SELF SUSTAINING DISTILLERY → THEY OWN THEIR OWN FARMS, DISTILL & BOTTLE THEMSELVES, USING THEIR OWN YEASTS, ETC.
- "AFFORDABLE LUXURY"

TRAINING
SUBVERSIVE SPIRITS SPIRITS

- INDUSTRIAL DISTILLED WITH HOUSE BAN
- ARTISANAL TIME PRACTICE AGING OAK BRA

PISCO

TRAINING 6/24

SUBVERTING THE MENTAL IDEA THAT OLDER SPIRITS ARE INHERENTLY BETTER... SPIRITS AS A BY PRODUCT OF AGRICULTURAL INFLUENCES

CACHAÇA → BRAZILIAN SUGAR CANE SPIRIT (JUICE)

- INDUSTRIAL STYLE → BIG PRODUCERS, ALL COLUMN DISTILLED, HAVE TO GET CANE TO THE MILL WITHIN 24 HRS,
- HOUSE CACHAÇA → [CACHAÇA G]: SALINITY, OVERRIPE BANANA, TROPICAL FRUIT

- ARTISANAL STYLE → AIMS TO CREATE A SENSE OF TIME / PLACE / HARVEST. MUST BE HAND CUT, NOT BURNED TO HARVEST. (WILD YEAST → TERRIOR)

PAZENDA → "FARM"

AGING → STANDARD TO REST FOR 6 MO. TO 2 YEAR.

AGED: TYPICALLY HELD IN WOOD 1-2 yrs SOME OAK AGING, BUT LONG TRADITION OF INDIGENOUS BRAZILIAN WOODS, USUALLY IN LARGER BARRELS.

- BALSAM → HERB AROMA
- AMBURANA → SWEET SPICE, STRONG COLOR
- FREijo → PEPPERY, TROPICAL FRUIT
- OAK → USUALLY PREVIOUSLY USED BOURBON BARRELS

PISCO → ECUADORIEN'S STRICTEST & MOST REGULATED SPIRIT ON EARTH. (PERUVIAN)

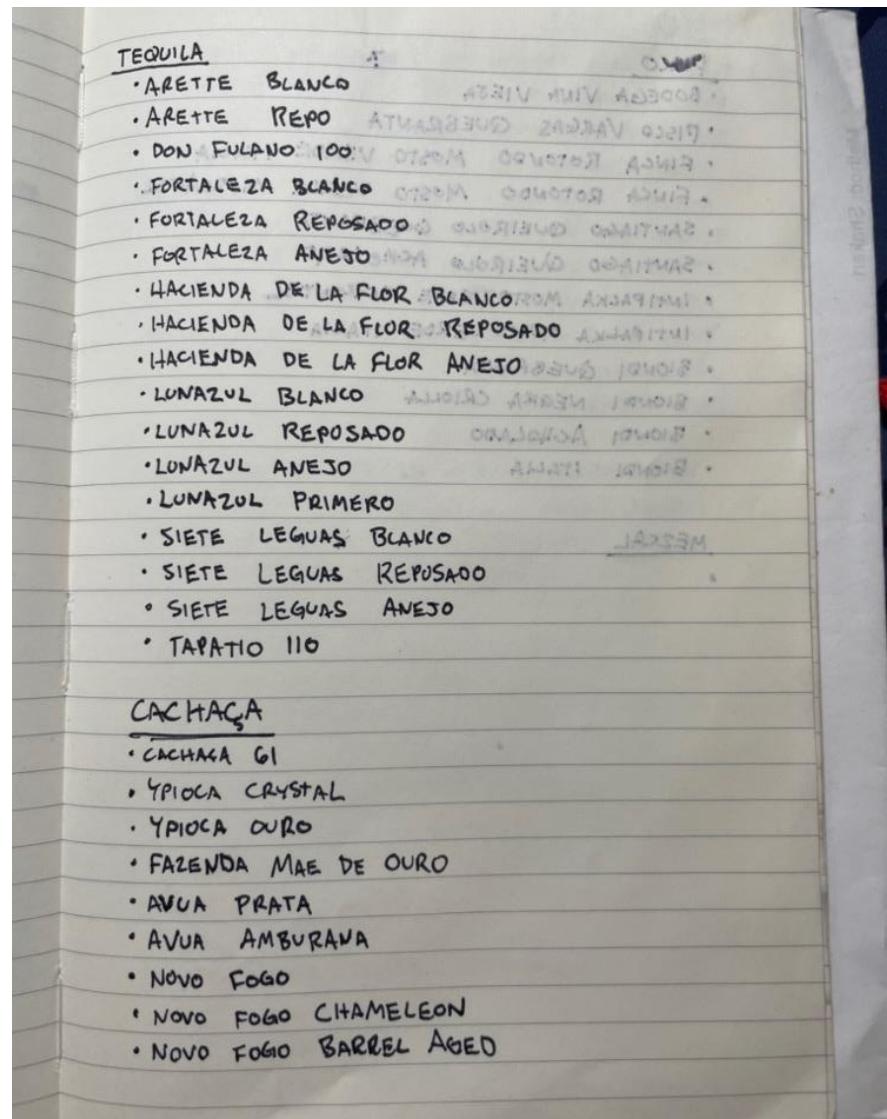
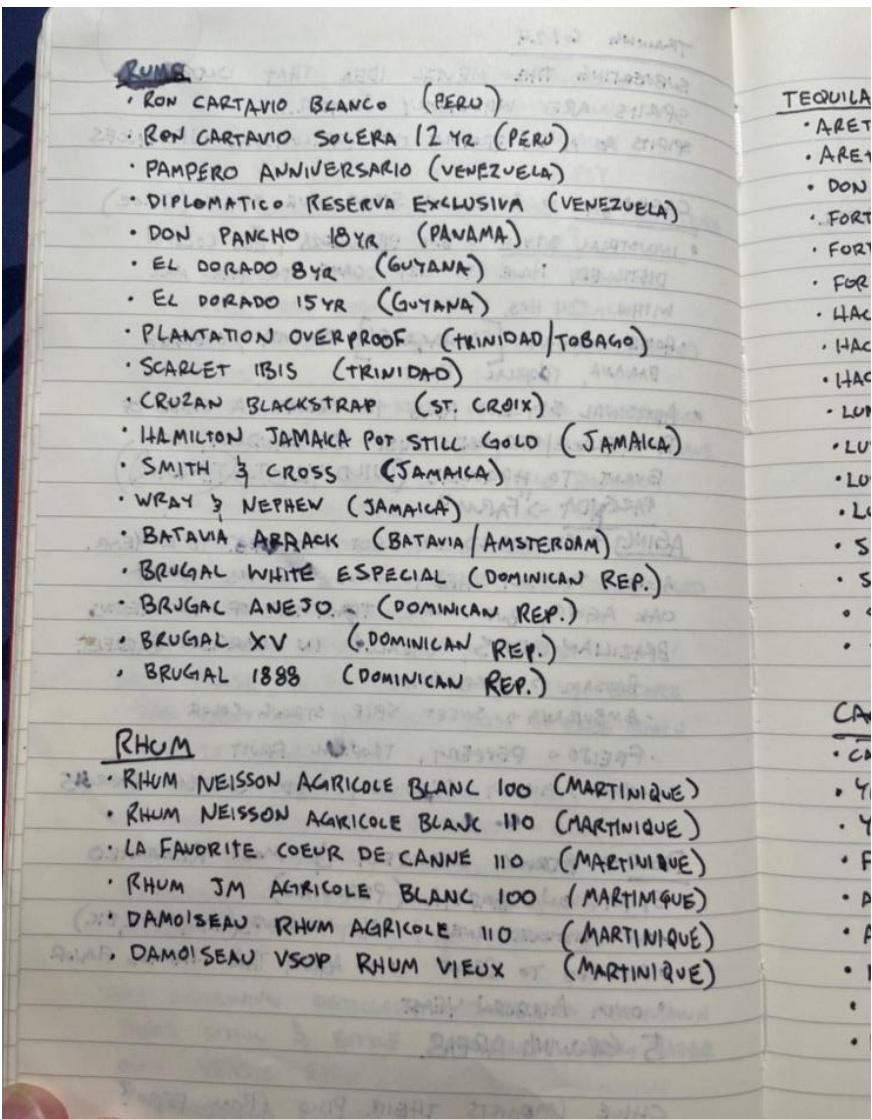
• ONLY DISTILLED ONCE, NO ADDITIVES (H2O, COLOR, ETC)

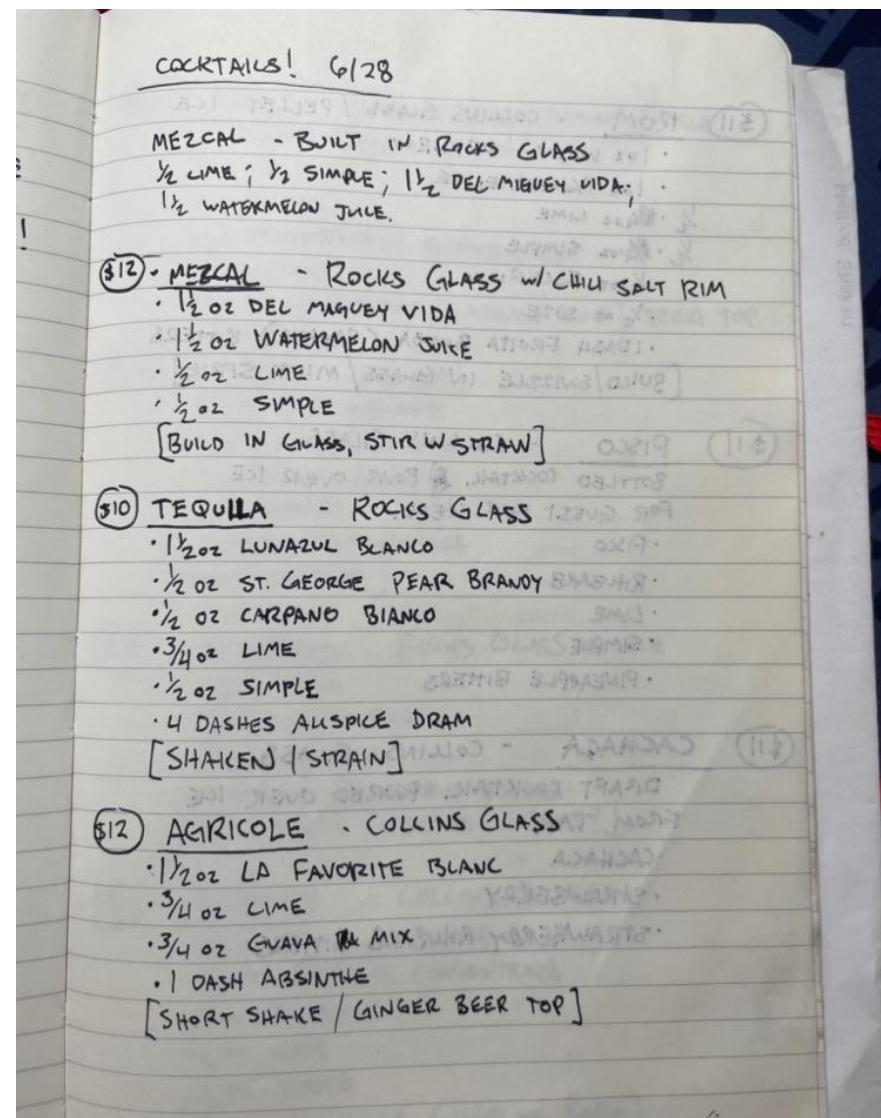
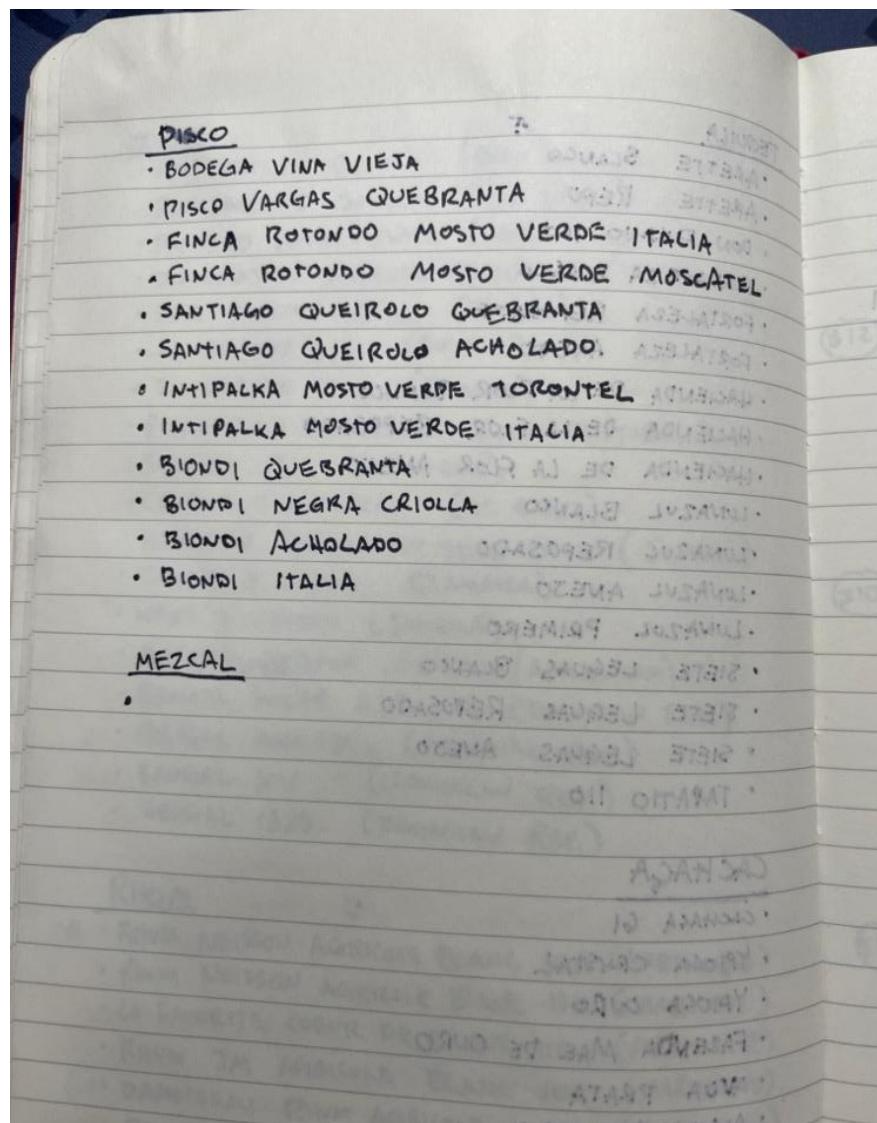
• DISTILLED TO PROOF BUT NO AGING THAT CHANGES FLAVOR

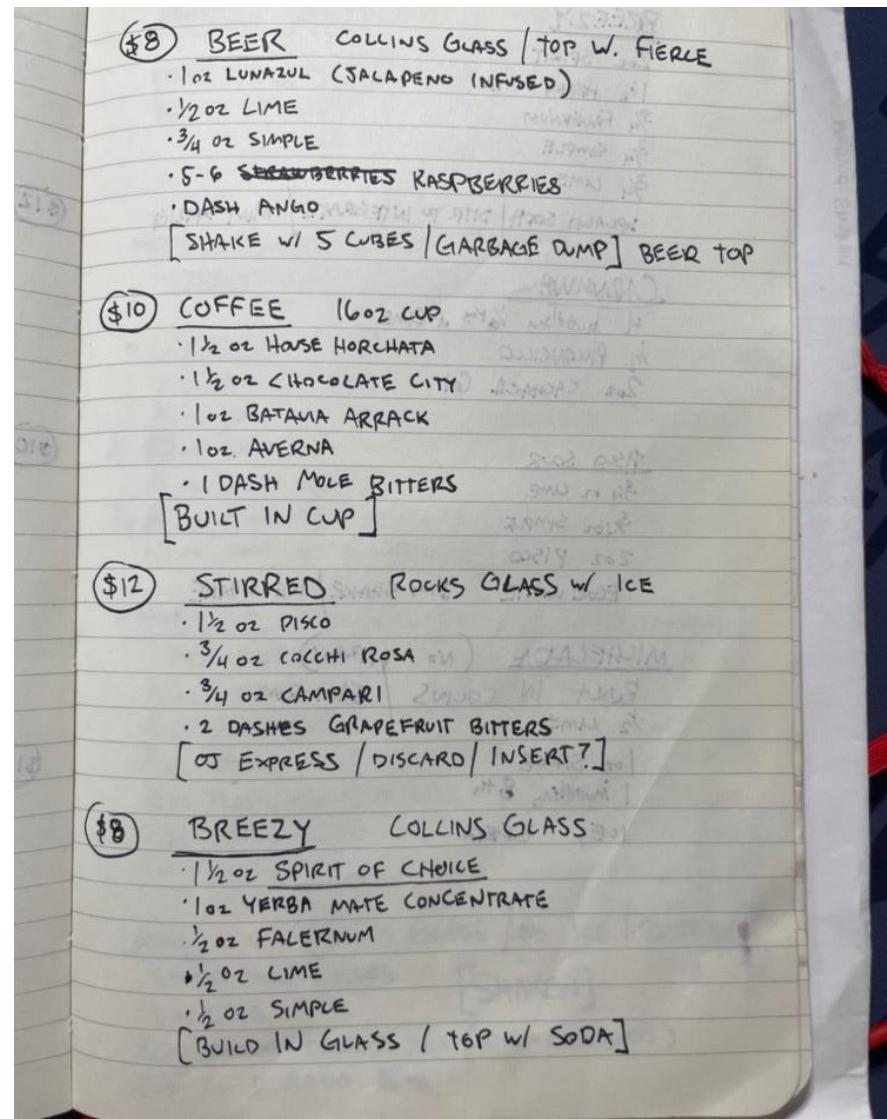
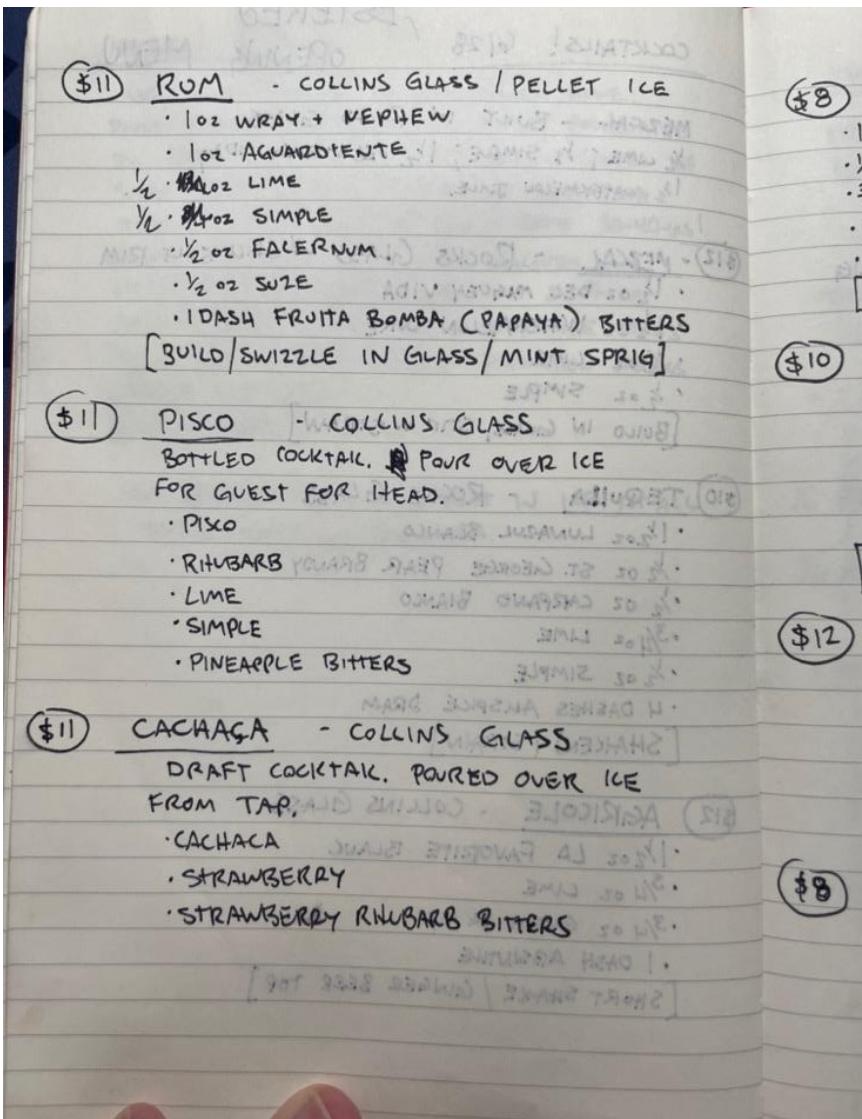
• ONLY AIRBORN YEAST

5 GROWING AREAS.

CHILE IMPORTS THEIR PISCO FROM PERU?







BREEZY

2oz SPIRIT
1½ HERBA MATE
¾ FALERNUM
¾ SIMPLE
¾ LIME
SPLASH SOFT / STIR TO INTEGRATE / MINT SPRIG

CARAVANA

4 muddling 8ths of LIME
½ PISCO CILLO
2oz CACHACA (LICOR ESTACION) 20 vol.

PISCO SOUR

¾ oz LIME
¾ oz SIMPLE
2oz PISCO
EGG WHITE DRY SHAKE / ICE SHAKE

MICHELADA (No STRAW)

BUILT IN COLINS / SALT RIM
½ LIME
1oz SAUCE
1 muddling 8th
ICE, BEER

ESTE
ROSE
FRUIT

~~EST~~
• CAC
2 D
½
½
½
½
½

• AGR
1 P
½
½
½
½
½
½

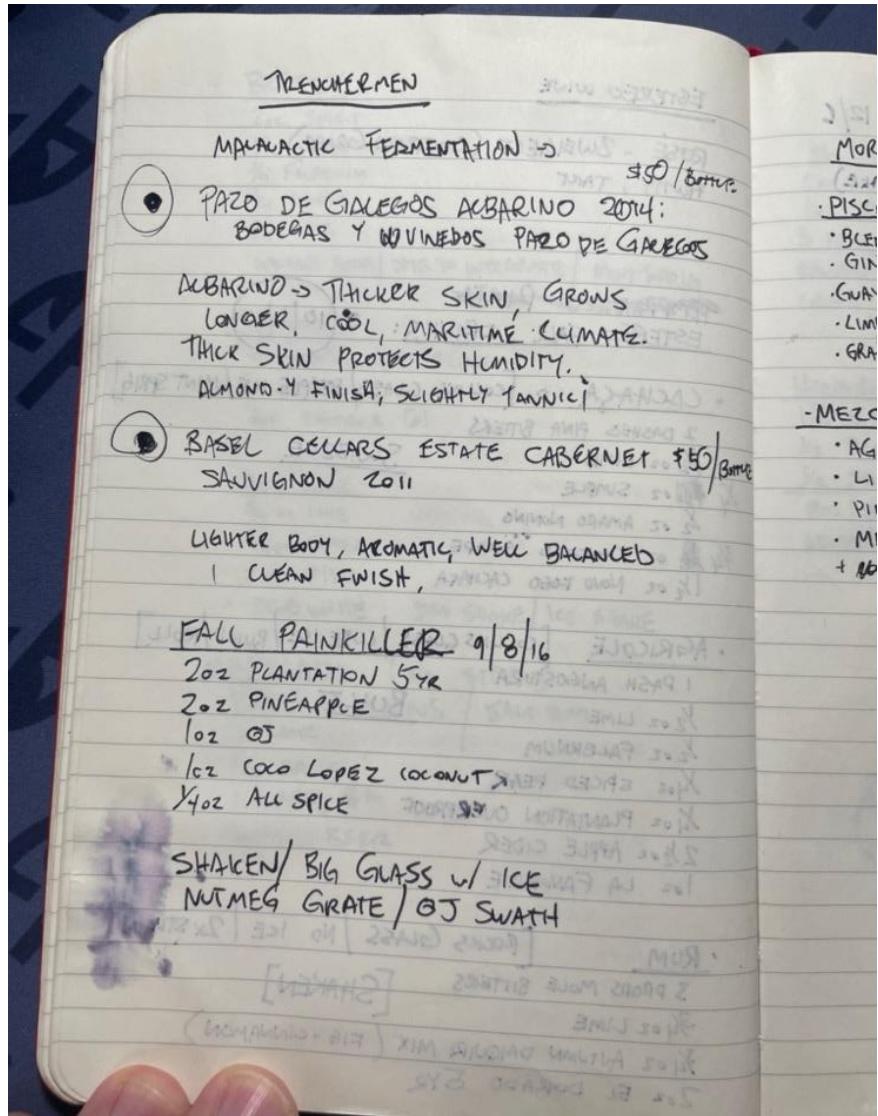
• RUM
3
¾

ESTEREO WINE

ROSE - ZWEIGELT (AUSTRIAN GRAPE)
FRUITY, TART

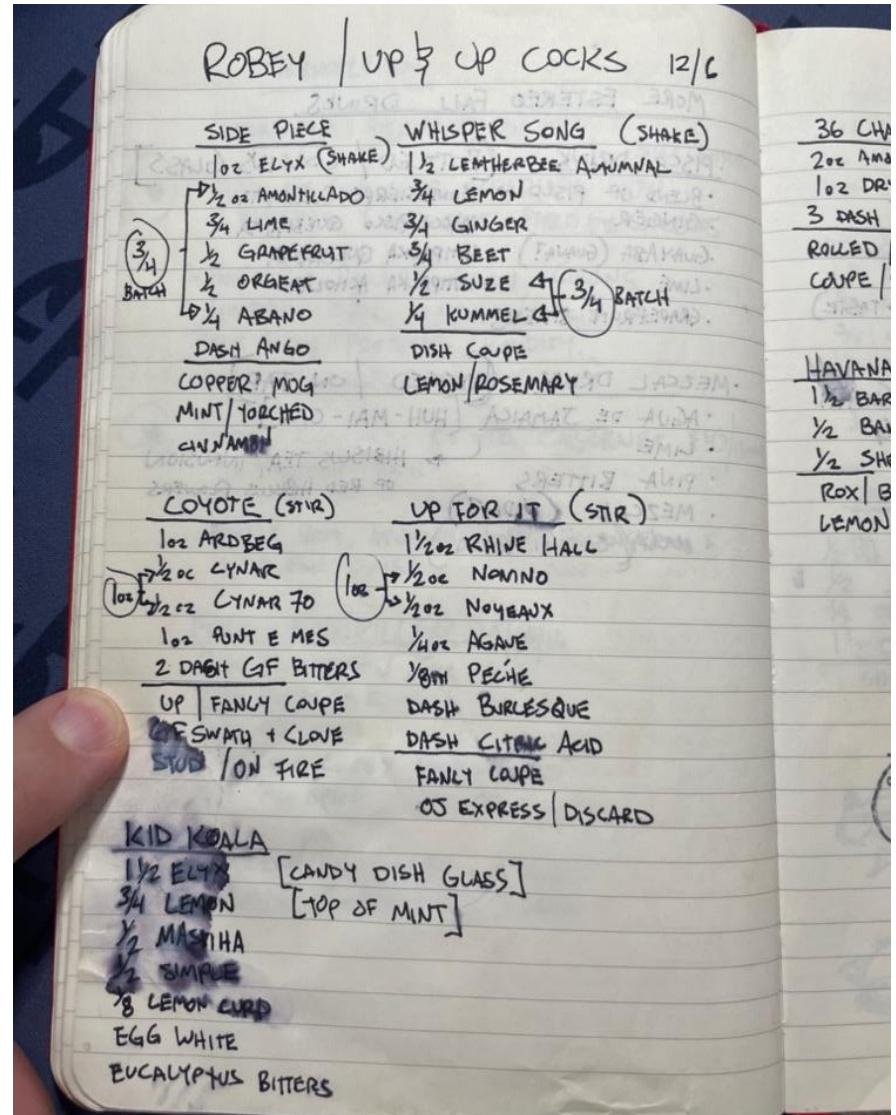
~~ESTEREO FALL DRINKS~~
ESTEREO FALL DRINKS: 10/1/16

- CACHACA → [COLLINS GLASS / PEPPLE ICE / MINT SPRIG]
2 DASHES PINA BITTERS
½ oz LIME
½ oz SIMPLE
½ oz AMARO NONINO
¾ oz CONCORD GRAPE
½ oz NOVO FOGO CACHACA
- AGRICOLE [COLLINS GLASS / LUBE ICE / BUILD / ROLL]
1 DASH ANGOSTURA
½ oz LIME
½ oz FALERNUM
½ oz SPICED PEAR
½ oz PLANTATION OVERPROOF
2½ oz APPLE CIDER
1oz LA FAVORITE
- RUM [ROCKS GLASS / NO ICE / 2x STRAIN]
3 DROPS MOLE BITTERS
¾ oz LIME
¾ oz AUTUMN DAIRIQUIRI MIX (FIG + CINNAMON)
2oz EL DORADO 5YR



MOR
PISC
BLE
GIN
GUAY
LIM
GRA

- MEZO
AG
LI
PI
MI
+ 16



36 CHAMBERS

2oz AMONTILLADO

1oz DRY VERMOUTH

3 DASH OF BITTERS

ROLLED / FANCY

COUPE / OJSWATH

SWEET BOYS ONLY [SHAKE]

1½ TAPATIO REPO

¾ LIME

½ ANCHO

½ TEPACTHE

½ PINEAPPLE SYRUP

2 DASHERS MOLE

CANDY DISH, VIDA MIST

HAVANA NIGHTS

1½ BARBANJOLAT

½ BAVANE

½ SHERRY (PX)

ROX / BIG ROCK

LEMON INSERT

WICKER SWIZZ

1½ RITTENHOUSE

¾ LEMON

¾ HONEY (AGAVE)

½ TENTURA

¼ CASKS

SHAKE / DRS / CALLINS

MINT YELLOW MISTO



MON / ETC.

COFFEE RUM FLIP

2oz COLD BREW

1oz OPTD PLANT RUM

½ oz CYNAR

½ oz CYNAR TO

½ oz DEM

3P. ANGO

WHITE EGG.

MON 12/12

4pm - 2am -> \$189cc / \$1 CASH

4pm - 11:15 -> \$84cc / \$9 CASH

BLUE DRINKS

VISCOUS VIRGIN #2

1/2 GRAPEFRUIT

3/4 LIME

3/4 ORGEAT

1/4 BLU.

1oz BLANCO TEQUILA

1/2 WHITE RUM

HOUSE PAINKILLER

1oz MOUNTGAY BLACK

1oz SMITH+CROSS

3/4 oz COCONUT CREAM

3/4 oz PINEAPPLE GUM

1/4 PIMENTO DRAM

1oz CO

UP 1/3 UP MARTINI

1/2 LIME

1/2 GRAND MAR.

1/2 ORGEAT

1/2 OFTD

SIMARE / MINT / OJ / LEMON / ETC.

COFFEE RUM FLIP

2oz COLD BREW

ESTEREO

TODDY

PINK DRINK

1/4 ANGO AMARO
 1/2 CAMPARI
 1/2 GRENADINE
 3/4 LEMON
 1 1/2 PINK MELON GIN
 1 oz SPARKLING ROSE
 COLLINS / CRUSHED / ROSEMARY

BOURBONELLA ✓

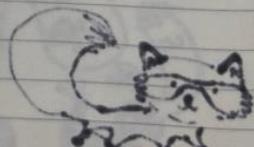
1/8TH GRENADINE
 3/4 DRY CURACAO
 3/4 SW. VERMOUTH
 1/2 COGNAC
 1 1/2 EVAN WILLIAMS BOB.
 STIR / ROCKS GLASS BIG LUBE
 OJ SWATH

CAFE DE PARIS :

1/4 SIMPLE
 EGG WHITE
 3 D. TOBACCO BITTERS
 1/2 oz NOLA COFFEE LIQUOR
 1/2 oz COCONUT CREAM
 2 oz GIN
 DRY / ICE SHAKE / COUPE
 NUTMEG

EAST INDIA COCKTAIL

3 D. ANGO
 1/2 PINA SYRUP
 3/4 LIME
 3/4 DRY CURACAO



BEN + IAN'S
FICTIONAL MINI-DRINK LIST 1/31

FELIX FELICIS

1/2 oz LEMON
 1 oz HOUSE CITRUS CORDIAL
 2 oz OGD
 2 oz LYCHEE NOIR ICED TEA
 2 DASH ANGO
 =
 BUILT IN JULEP TIN
 ON CRUSHED / ice
 MINT GARNISH

PAN GALACTIC GARGLE

1 1/2 ST GEORGIE CITRUS
 1/2 WRAP + NEPHEW
 3/4 LIME
 + 3/4 GUMMY SYRUP
 1/2 BOOMSMA
 UPT COUPE / FLAMING
 GUMMY BEAR

EGG WHITE / GAME SET MATCHA /

2 oz BACHT
 3/4 LEMON
 1/2 SIMPLE

B.S. MATCHA

COUPE / MINT LEAF

Bourbonella | ROCKS BIG CURE

.5 Evan Williams bonded
.5 cognac
.75 carpano classic
.75 dry curacao
1 barspoon grenadine
rocks glass
orange peel

Café de Paris

2 oz Fords gin
.5 coconut cream
.5 St. George Nola coffee
3 dashes tobacco bitters
egg whites
.25 simple syrup

East India House Cocktail

1.5 oz Pierre Ferrand 1840
.25 oz maraschino
.75 dry curacao
.75 lime juice
.5 pineapple syrup
3 dashes Angostura
served up no garnish

Fish House Punch

1.5 Pierre Ferrand 1840
.5 Smith and Cross
.5 Peche de Vigne
.75 lemon
.5 simple
garnish mint and nutmeg

Pompadour

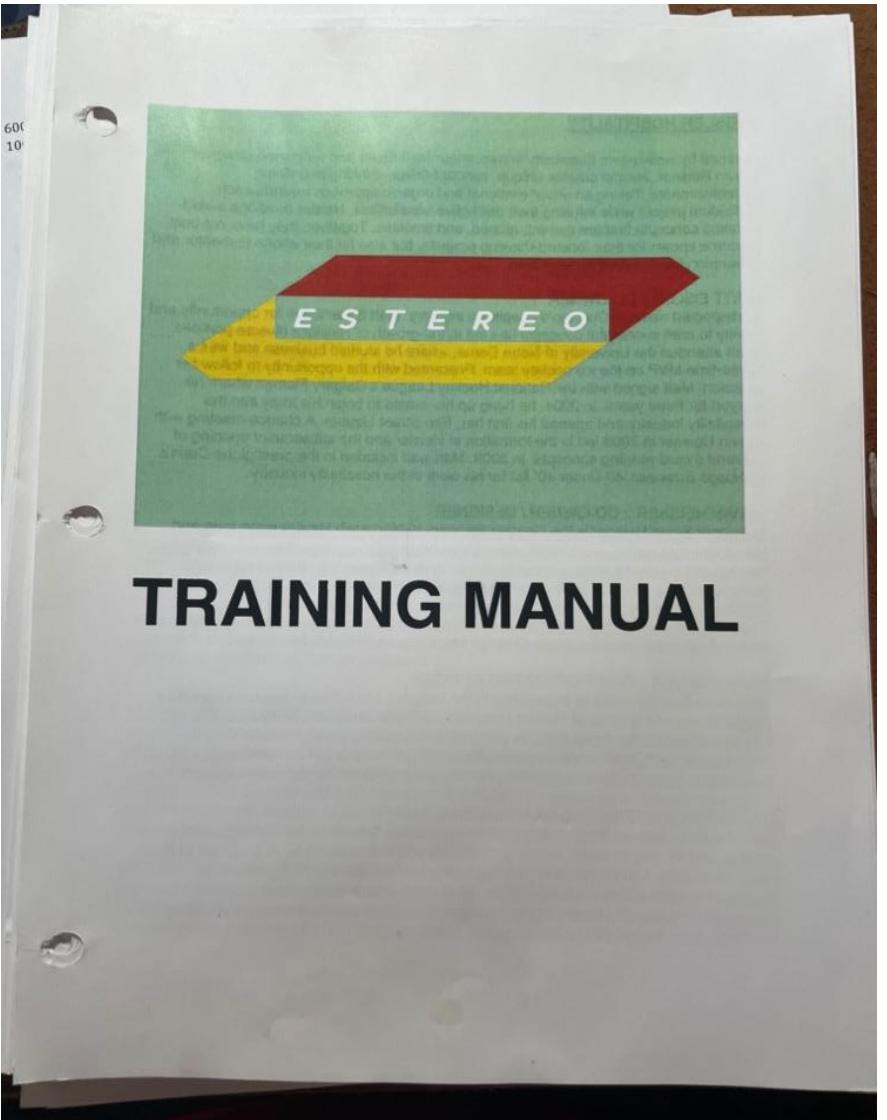
1.5 rhum jm
1.5 Pineau des Charantes
.5 lemon
.25 simple
2 dashes Peychauds bitters

White Lady

1.5 Beefeater gin
.5 control pisco
.75 lemon
.75 combier
.25 simple
2 dashes Crème de Menthe
1 dash orange bitters
egg whites (optional)
Garnish grapefruit oil

(10) (11) (12) (13) (14)

recipe list.



TRAINING MANUAL

HEISLER HOSPITALITY

Helmed by well-known hospitality entrepreneur Matt Eisler and renowned designer Kevin Heisner, *Heisler* creates unique, concept-driven drinking and dining establishments. Taking an unconventional and organic approach towards each individual project while infusing their distinctive sensibilities, Heisler develops award-winning concepts that are current, refined, and timeless. Together, they have not only become known for their forward-thinking projects, but also for their efforts to mentor and champion the people they work with.

MATT EISLER :: CO-OWNER

A respected name in Chicago's hospitality industry, Matt Eisler's eye for opportunity and ability to craft successful concepts has led to the growth of Heisler's diverse portfolio. Matt attended the University of Notre Dame, where he studied business and was a three-time MVP on the ice hockey team. Presented with the opportunity to follow his passion, Matt signed with the National Hockey League's Calgary Flames where he played for three years. In 2004, he hung up his skates to begin his foray into the hospitality industry and opened his first bar, Elm Street Liquors. A chance meeting with Kevin Heisner in 2006 led to the formation of Heisler and the subsequent opening of several award-winning concepts. In 2009, Matt was included in the prestigious *Crain's Chicago Business '40 Under 40* list for his work in the hospitality industry.

KEVIN HEISNER :: CO-OWNER / DESIGNER

Designer Kevin Heisner is the creative visionary behind each Heisler restaurant and bar. A Chicago native and School of the Art Institute graduate, Kevin's career has taken him around the world, from Istanbul to Africa. With each property, Kevin masterfully juxtaposes rawness with refinement, creating eclectic gathering spaces. Beyond the Heisler portfolio, he has also lent his design touch to notable venues, including The Publican, Violet Hour and Big Star. Kevin's work has been recognized both locally and nationally in publications such as *Chicago* magazine and *Hospitality Design*.

MARK BRAVER :: CHIEF OPERATING OFFICER

With more than 20 years of experience in the industry, Mark Braver provides expertise in operations and finance at Heisler Hospitality. A Penn State University alumnus, Mark has served in management roles for established hospitality groups in New York City, Philadelphia and Chicago. Since joining Heisler Hospitality in 2013, Mark has positioned the group for growth while maintaining Heisler's highly regarded company culture.

MARY DOYLE :: DIRECTOR OF MARKETING AND PR

Mary Doyle has spent the past eight years introducing brands to the Chicago market and beyond by way of award-winning marketing and PR campaigns. A graduate of Saint Louis University, Mary worked on the marketing team at *Chicago* magazine and managed the PR efforts for a diverse roster of chefs and restaurants at a boutique agency in Chicago. At Heisler, Mary combines her media relations savvy and affinity for food and drink, to tell the Heisler story.

ALYSSA PATT :: DIRECTOR OF OPERATIONS

With twenty years of experience in the hospitality industry, Alyssa Patt has a deep understanding of what it takes to successfully run a restaurant and bar day-to-day. A Detroit native and graduate of San Diego State University, Alyssa moved to Chicago in 2005. She was part of the opening bar team at the acclaimed Girl & the Goat restaurant and was the General Manager for four years, prior to joining Heisler in 2015.

LAURA SIERZEGA :: CONTROLLER

Laura Sierzega has more than twenty years of experience in the hospitality industry. A graduate of DePaul University in Chicago, Laura managed finance and operations at multiple hospitality groups across Chicagoland prior to joining the Heisler team in 2013.

ESTEREO

WADE MCELROY :: PARTNER

As managing partner at Sportsman's Club, Wade McElroy earned a reputation as one of the most respected bartenders in Chicago and beyond. The ASU grad and Arizona native made his way to Chicago by way of New York City, where he honed his classic, restrained approach under respected bartenders Jim Kearns and Naren Young at Rye House and The Dutch, respectively. Wade's dedication to service and classic style of bartending continues attracting industry veterans and cocktail novices alike to drink and gather at Heisler taverns.

JEFF DONAHUE :: PARTNER □

Jeff Donahue has been a driving force within Heisler since joining the group as managing partner at Sportsman's Club. After graduating from Northern Illinois University, Jeff moved to Chicago where he earned his stripes under cocktail veteran Adam Seger and soon became opening manager at the James Beard award-winning bar, The Aviary. In 2012, Donahue was recognized on Zagat's "30 Under 30" list for his work in the beverage industry. Jeff's collaborative nature, combined with his simplistic approach and extensive sommelier experience, allow him to raise the standards of excellence at each new Heisler endeavor.

MICHAEL RUBEL :: GENERAL MANAGER

Michael Rubel moved to Chicago from New York City in 2007 to open the Violet Hour as GM / Beverage Director. He opened Big Star as Beverage Director and then went on to open the wildly successful Silver Dollar in Louisville, Kentucky, before moving back here to open up Billy Sunday and then came into the Heisler company as an integral part of Lone Wolf Tavern. Several of Chicago's now-stalwart bartenders count Mr Rubel as a mentor and his influence on the cocktail scene in Chicago cannot be overstated.

BEN FASMAN :: BEVERAGE MANAGER

Fasman started his bartending career in Chicago at Danny's Tavern. He then moved onto the Violet Hour, and subsequently was an opening bartender at Big Star. After several years of running the bar program there, taking over from Michael Rubel, he

opened Dove's Luncheonette as the General Manager and Beverage Director. He joined Heisler as a bartender / manager at Sportsmans Club in the spring of 2015.

General info

Address: 2450 N Milwaukee Ave., Chicago IL, 60647
Hours of Operation: 11am-2am (3am on Saturday)

Website: estereochicago.com

Overview:
Heisler Hospitality will add another beverage-driven spot to its growing repertoire, but this time, with coffee! **Estereo** is an all-day bar on the corner of Milwaukee and Sacramento in Logan Square. Opening daily at 11 AM and coming to life throughout night, this is a place to comfortably transition from coffee to cocktails, no matter the hour.

Estereo leans Latin-American in both concept and design. Brightly colored tiles and light wood details accent the distinctly mid-century bar room. Seven roll-up garage doors create a breezy, laid back vibe that captures the vibrant energy of the neighborhood. Ample seating along the perimeter gives the feeling of an outdoor cafe while the 35 stationary bar stools that wrap the triangle bar remind patrons that this is a Heisler spot and dynamic place to imbibe.

Managing partners Wade McElroy and Jeff Donahue recruited industry veterans Ben Fasman (Violet Hour, Big Star, Dove's) and Michael Rubel (Lone Wolf, Violet Hour) to create straightforward cocktails that are made with care and easy to enjoy. Together, they built a ten-drink list that focuses on bright and expressive Latin-American spirits, including pisco, cachaca, agricole, mezcal, tequila and rum. The menu itself is broken down by spirit and will change frequently. A house highball, the Breezy, pairs your spirit of choice with Yerba Mate, Falernum, soda and lime. Victoria will be available by the can while four draft beers and one cider will be on offer.

As the name suggests, music will play an important part at Estereo. Both Fasman and Rubel curated an eclectic mix of classic Latin and Caribbean sounds on vinyl to complement to overall bar aesthetic. As for coffee and food, Estereo will serve Dark Matter coffee and a selection of sweet and savory house-made snacks.

training day	date	location	Training subject
Day 1	Monday, June 20, 2016	Estereo	Generale overview/Beer
Day 2	Tuesday, June 21, 2016	Lost Lake	Rum/Rhum
Day 3	Wednesday, June 22, 2016	Dark Matter	Coffee
Day 4	Thursday, June 23, 2016	TBD	Tequila
Day 5	Friday, June 24, 2016	TBD	Cachaça
Day 6	Monday, June 27, 2016	TBD	Pisco
Day 7	Tuesday, June 28, 2016	TBD	Mezcal
Day 8	Wednesday, June 29, 2016	TBD	Cocktails
Day 9	Thursday, June 30, 2016	TBD	Practical/Breadcrumb

Service standards

The following is a condensed version of Thad Vogler's "31 Rules Of Bartending". If you've ever sat in front of him at his spot, Bar Agricole, in San Francisco, you know that he's one of the best. He put together this list of bartending rules, and while we cut some out (no profanity?! No sexual profanity?! What other words do you even use behind a bar?) and added some in, we thought that on the whole, this was a good list to keep in mind. You're not going to get quizzed on this stuff. But it's important to remember this: a lot of us have been doing this a long time. The climate is not like it was 5 or 6 years ago when you went places because they had special spirits or cocktails or beers that no one else did. Everyone has a good beer list. Everyone has a cocktail list. The competition is fierce. What makes a place truly special is the staff and our service. We can't half ass it and expect to make money with the amount of venerable bars and restaurants within a two block radius. All the managers are here to help in whatever way possible, and it's our job to give you everything you need to be stoked and on point when you come to work. We want to make sure your knowledge of spirits, beers and cocktails are exceptional; however the way this information is dispersed should be conversational, casual and fun. We need to know more than our guests but make them feel comfortable and that gap. These may seem like high standards but they really aren't; rather, they are ways to improve our service to the point of it being so good and so much better that it just becomes second nature. You wouldn't be reading this if we didn't think every single one of you was a step above everyone else out there. We are so excited to work with you every day.

1. Wash your hands frequently.

2. Don't touch your face, hair, or anything else that will leave your hands dirty.
3. No fingers in glasses.
4. No hands over the tops of glasses—handle glasses by the stems.
5. Use jiggers always.
6. Pour wine in front of, and in the direction of, the guest.
7. Taste all new bottles of wine that are being served by the glass.
8. All bottles on the bar top should have labels facing the guest.
9. No tags on bottles on the back bar.
10. No pour spouts on bottles on the back bar.
11. Place things gently on counters, on the bar top, and in the trash.
12. The back bar is the blood pressure of the bar: Is it packed and beautiful? Does everything have a place? Is there clutter? Is it being wiped down daily? Are bottles being cleaned?
13. Same goes for the condition of the bar top: It has to be immaculate at all times. It is the single most important gauge of the quality of service in a bar.
14. Interact with your guest with service first, not with conversation. What are you doing for this person right now?
15. Every time you approach a guest, give service—clean, offer, remove, or pour water.
16. Repeat to guests what they are drinking when you place their drinks in front of them.
17. When speaking with a coworker, face the bar—don't turn your back to the guests.
18. Don't point. Gesture with an open hand, and only if you must.
19. We are friendly servants, not friends who serve.
20. Don't say you're sorry; say, "Thank you for waiting" or "Thank you for your patience."
21. Treat guests and coworkers kindly. Remember to treat diners in the way you would want your mother or your friends treated.
22. The check is always the last thing to be cleared away.

- When coming up with ideas for the food / beverage / music / decor, always adhere to the theme, but don't be afraid to question whether or not what we are doing is the best that we can possibly do it. Push boundaries. If you don't cannibalise yourself at least a little bit, someone else will. We should constantly strive to perfect what we do and not be afraid of change.

- There is a trickle-down effect with hospitality. If the building is maintained and in good shape, it benefits everyone. If the owners take care of management, those managers will maintain a good relationship with suppliers and purveyors. If management maintains open and honest communications with staff, those staff members will treat guests well. Every piece counts, from picking up an errant straw on the ground to refilling a glass of water, to offering to grab your co-workers a coffee if you are going on a coffee run. It's the easiest rule of thumb in theory, but sometimes the hardest to maintain in this industry: treat guests and staff the same you would be thrilled to be treated.

- Equal playing fields: – Everyone has to do everything. This is a pooled house. If you're a bartender and not willing to do the job of a barback, you should reconsider working here. The harder we all work, the more money we make. If you are walking to the bathroom and see glasses that you can clear on the way, not doing it is unacceptable (if time permits). This job is going to be a ton of fun, and we want everyone to have maximum fun on every shift, and we all will if everyone is here to work first, play second.

Beer

Overview

Our beer program is going to be much like our cocktail program: broad categories with some rotation. In general terms, we are always going to have: a lager, a hoppy beer, a sour, a seasonal, a cider, a pale ale and a wheat beer. The seasonal will be super light in the summer and lean towards dark beers in the winter.

Draft:

Lager - Revolution Pils
Hoppy - 3 Floyds
Sour - Off Color Fierce
Seasonal - Burnt City Lime Radler

Cans:

Victoria
Cider - Vandermill Apple Raspberry
Pale Ale - Brickstone Pale
Wheat - Upland Wheat

Descriptions

Victoria

Our only constant will be Victoria, one of our favorite Mexican lagers. It's a Vienna style lager, which means it utilizes darker malts, but it's 4%, crisp, clean and our workhorse. Brewed for the first time in Mexico in 1865.

Hoppy

Our hoppy line will be a permanent 3 Floyds rotation. It will fluctuate between Yum Yum, Gumball, Alpha King, etc etc. Whatever hoppy beers they throw our way, we are going to take.

Off Color Fierce

Off Color are good friends of the company, so it only makes sense we put Fierce up on tap first. Super tart, 3.8% utilizing lactobacillus (where the tart comes from) and saison yeast to give it some body.

Burnt City Lime Radler

Atlas Brewing, a 2012 brewpub just up on Lincoln Avenue, was hit with a cease and desist for their name last year. They rebranded as Burnt

City and kicked out this radler, made with real key lime juice, as their summer seasonal.

Vandermill

This cider is all over the place here in Chicago....and with good reason. It's actually great. Paul and the rest of the crew up there do an amazing job and we will be getting a rotation of their seasonals. Kicking off with apple raspberry.

Brickstone APA

Brickstone restaurant and brewpub has been churning out quality brews since '06 in Bourbonais, about an hour outside Chicago. This American Pale Ale is a single hopped pale (dry hopped for four days!), and comes very close to another beer that's a perennial favorite here in Chicago that may or may not rhyme with Frombee Must.

Upland Wheat

Just a few hours away in scenic Bloomington, Indiana lies Upland Brewery, an oasis for good beer in that town. Unfiltered and brewed with chamomile, coriander and orange peel (like a traditional Belgian Wit), this one is hard to just have one of. Super light, less American hop character than most of its domestically made counterparts.

ALAGURIENTE

- REGULAR

- HOPPY SUGAR VERSUN COLUMBIAN → ADDED ANISE
- LIKE SAMBUCHA/LICORICE

Rum

SOLERA → BLENDING DIFFERENT AGES.



Ron Cartavio Blanco, Peru 40% ABV

SPANISH STYLE, PERUVIAN SUGAR CANE & MOLASSES. ~~NOT~~ FILTERED.
LIGHT/CLEAN → TRADITIONAL SPIRIT OF DAQURIS, MOJITOS, ETC.

COCONUT HINTS, CLEAN FINISH, BUTTERCREAM.

Ron Cartavio Solera 12 yr, Peru

Pampero Anniversario, Venezuela

MOLASSES & SUGAR CANE HONEY (SYRUP) SUGAR SOURCE IS LOCAL TO DISTILLERY.



Diplomatico Reserva Exclusiva, Venezuela 40% ABV

80% POT STILL // 20% COLUMN STILL (MOLASSES) BLENDED
(SUGARCANE HONEY)

SWEETENED WI RUMIN WINE (SWEETER)

2-12 yrs old IN BLEND. MORE VISCOS, COCOA, VANILLA, FRUIT, HONEY



Don Pancho 18yr Panama ESTATE GROWN CANE, GRADE A MOLASSES

(YOUNGEST RUM)

FORMER RUM HEAD @ HAVANA CLUB, LEFT LUBA WB WHEN H.C. GOT BOUGHT BY [NOT "RUM"]
BACARDI, HOUSE BEASI STRAIN, (MADE FROM PINEAPPLE) EX-BOURBON CASKS

"SHERRY RINSED BARRELS" → THINNER, RICHT, BAKING SPICES, HONEY-NUT OATS, ETC. (BANANA
BARREL)

(YOUNGEST AGE)

El Dorado 15 Guyana → D.D.O. → LICENSED "DEMARRA RUM" CONSOLIDATION OF DEMARRA RIVER
200+ yr old stills, (HARD WOOD) → MOSTLY THIS STILL.

BREAD
DISTILLERIES/MILLS

SINGLE STILL EXPRESSIONS, CASK STRENGTH.

SUGAR ADDED AFTER.

LESS VISCOS, SWEET, BANANA, TABACO, SLIGHT LINGER ON FINISH.

El Dorado 15, Guyana

SOLERA → BLENDING DIFFERENT AGES.

W+N → APPERSON RUMS

Plantation Overproof, Trinidad/Tobago

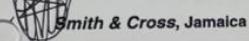
Scarlet Ibis, Trinidad

Cruzan Black Strap, St Croix



Hamilton Jamaica Pot Still Gold, Jamaica 92 PROOF

FROM WORTHY PARK, FAMOUS FOR HIGH ESTHER RUM, AROMATIC, MADE FOR BLENDING
POT STILL. (COLOR FROM CARAMEL COLORING)
MUCH MORE MILKED (IN TASTE) COMPARED TO THE NOSE.



Smith & Cross, Jamaica

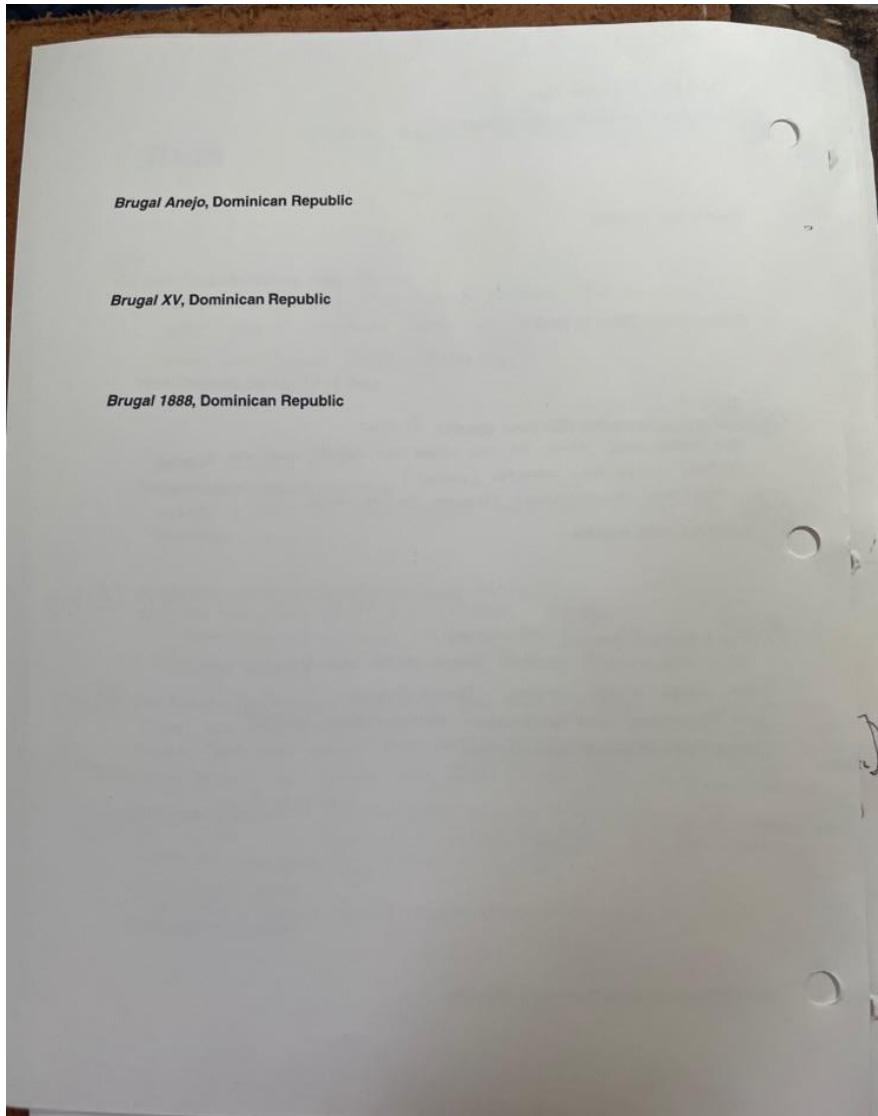


Wray & Nephew, Jamaica 63%, 126 proof

90% CONSUMED IN A UNAGED BLEND OF POT STILL & COLUMN STILL.
"HIGH ESTHER" → BIG AROMATICS BANANA, PINEAPPLE,
LONG FERMENTATION, OPEN FERMENTATION MONTH WATERING, GREEN?

Batavia Arrack, Batavia and Amsterdam

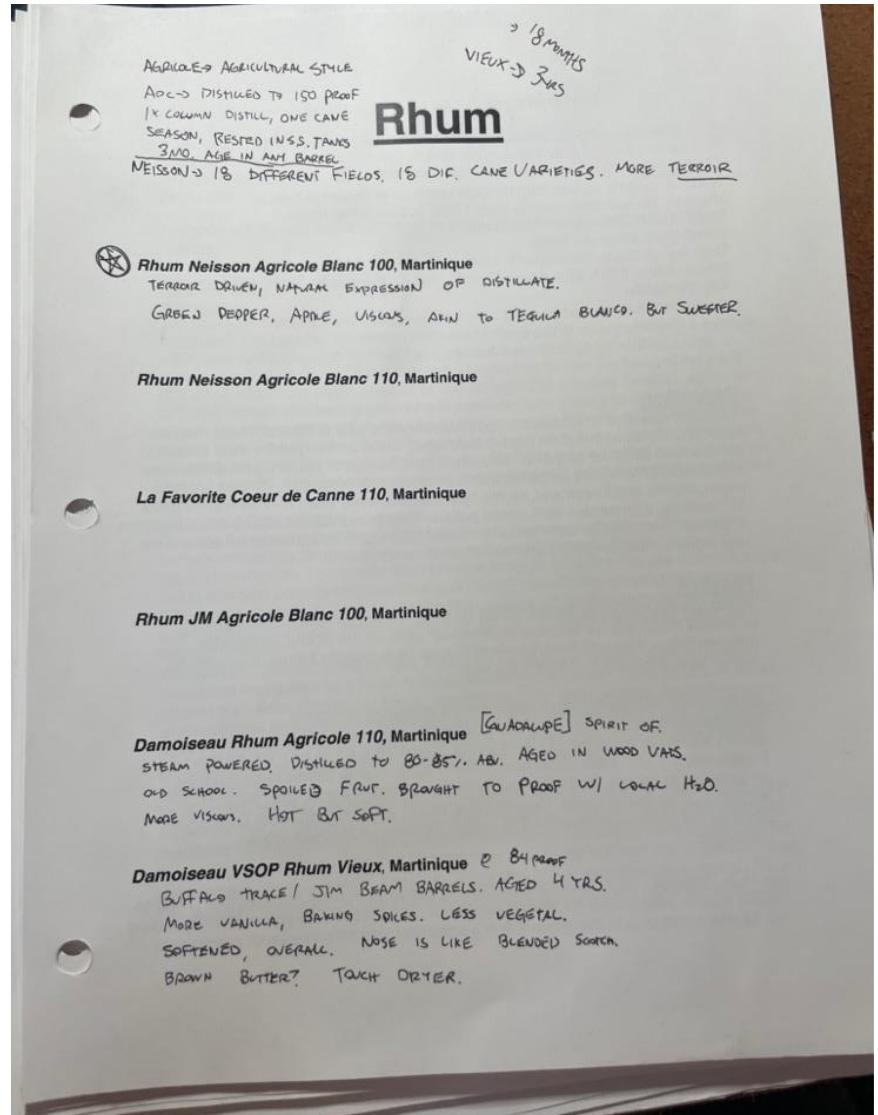
Brugal White Especial, Dominican Republic



Brugal Anejo, Dominican Republic

Brugal XV, Dominican Republic

Brugal 1888, Dominican Republic



Tequila

Overview

What: A distillate derived from the blue agave plant (*agave tequilana*)

History: Mezcal dates back to early 1500, Tequila to the 1800s

Stills: Steel Pot, Copper Pot, Column

Distillation: Minimum Twice

Regions: Jalisco, Guanajuato, Michoacán, Nayarit, and Tamaulipas

Styles: Mixto, 100% Blue Agave Tequila, Blanco, Reposado, Añejo, Extra Añejo

Key Cocktails:

- Margarita
- Paloma
- El Diablo

Definition

The easy definition is: tequila is a spirit (specifically a type of mezcal) made from the heart of the blue agave plant (*agave tequiliana*), made primarily in the state of Jalisco, Mexico. The lengthier definition stretches back hundreds of years. Agave plants have been used in Mexico for as far back as history has been recorded, for food, clothing, paper, needle and thread and, as the Spanish discovered when they hit Mexico in the 15th century, a fermented drink called pulque. They brought more industrialized methods of distillation and made early forms of mezcal (although they banned their sales in the new world so they could sell their own wines and brandies).

History

When Mexico won independence from Spain in 1821, it became a national spirit or identity much like rye became an American spirit for the United States after independence. War with the US helped to grow its popularity further, because US soldiers were exposed to it during the war.

By the mid to late 1800's more major tequila distilleries appeared, industrialization arrived in Jalisco, and railroads helped with shipping Tequila across Mexico and into the US, with Sauza beginning the first by shipping three barrels into the US. Around this time, Cuervo starts to ship tequila in wine bottles as opposed to barrels. Prohibition helped to grow tequila's popularity in the US, especially in southern states. In 1960s and 1970s, there are landmark laws put in place by the Mexican government to define, regulate and protect tequila production.

In 1902, botanist Franz Weber categorized the species of plant that had been used to make tequila, now known as *Tequiliana Weber*. The Weber blue agave plant spends 6 to 12 years maturing in the ground. It is a succulent with little to no root system and

absorbs all it needs from the air and the surrounding environment.

When producing other material for alcohol production such as grain, grapes or sugar cane the crop is taken for that season and it grows back again the next season. With tequila the plant is harvested and its entire life is given for tequila production.

In a good tequila, that terroir - or sense of place - should be apparent in the final product.

Production

Harvesting:

The blue agave plants mature anywhere from 6 - 12 years before they're ready to be harvested. The planting, harvesting and care of these plants remains largely a manual effort, and that knowledge that has been passed down through generations. The *jimador* (harvester) chops off the long spiky leaves that protect the heart of the plant (the piña), which can weigh upwards of 100 pounds. The jimadors function, again, on a brilliantly unscientific level: generations of jimadors know exactly when to harvest the plants: too early and the piñas won't have enough sugars to ferment; too late and that sugars induce the growth of a quiole, which is a huge stem that grows directly up from the plant, taking all the sugars with it. The jimador looks for plants that have the perfect level of maturity, ensuring the sugars lend themselves to a good fermentable yield from each plant.

Cooking & Shredding:

Cooking the piñas once they are harvested turns the natural starches and complex carbohydrates into fermentable sugars, as well as softening the tough fibers of the plant. Cooking was traditionally done in either stone or brick-lined ovens (called *horno*), but is now also done in stainless steel autoclaves. Usually the agave cooks at around 200 degrees farenheit. If the heat is too high, sugars will burn instead of just breaking down and caramelizing. These usually cook for 18 - 36 hours depending upon the method of cooking.

Traditionally, after the piñas cooled, they were taken to the *tahona*, a giant grinding wheel that was pulled by a horse or mule. Nowadays, if people use a tahona at all, it's pulled by a tractor (Fortaleza, Arette, etc still use this). More modern distilleries use a giant machine that looks somewhat like a giant wood chipper. Either way, the cooked agave is shredded, separating the juices from the fibers, then washed with water to produce aguamiel (honey water), the juices of the cooked agave.

Fermentation:

At this point, yeast is introduced and fermentation begins. The wort is left to ferment in either wooden or stainless steel tanks (very few still use wood). Some distilleries add the fibers from the pressed agave into the distillation tanks at this point (Siete Leguas, for example, does this). The first fermentation is open air and aerobic, when the yeast colonies are growing rapidly. The wort, at the end of this fermentation is around 5% - 7% alcohol. Fermentation time depends on temperature and the types of yeast used.

Distillation:

The distillate, is heated in either copper pot or column stills (or both). After cooling through the condenser (heads and tails removed), the liquid (called *ordinario*) is distilled a second time, boiling off water content, and other chemical byproducts of heating the tequila. Water can be added at this point to attain the desired proof (most tequilas are bottled at 80 proof).

Aging

Blanco - No aging (although many distilleries "rest" their blanco in stainless steel tanks for a month or so).

Reposado - 2 - 12 months in barrels

Añejo - 1 - 3 years in barrels

Extra-añejo (new category legally accepted in 2006) - 3+ years in barrels

There are no laws about what type of barrels that can be used: French oak, American white oak, Kentucky bourbon barrels, cognac, scotch and wine barrels have all been used.

Terroir

Tequila can legally be produced in the five states: Jalisco, Guanajuato, Michoacán, Nayarit, and Tamaulipas, with the vast majority coming from Jalisco. These states have been chosen due to their terroir being the most acceptable to grow the blue agave plants.

Jalisco has a vastly varied landscape, from tall mountains to lower valleys (the Highlands and the Valleys). Many parts of the highlands have red clay soil, and - because of the elevation - take in more rain and have cooler nights. Highland agaves tend to grow more slowly, and they are generally thought to produce more floral notes and produce a slightly sweeter, fruitier tequila.

These are basic generalizations, of course, and taste varies. BUT...another thing to consider when discussing highlands and lowlands is that many distilleries source their agave from growers: not everyone owns all the methods of production. So a distillery can be in the highlands but buying from lowland agaves. Just something to keep in mind when thinking / talking about lowland agaves.

Highland examples - Ocho, Don Fulano

Lowland examples - Arette, Fortaleza, Hacienda De La Flor, Lunazul



Estereo's Tequila

Arette

Owned by the Ordendain family, who have been making tequila since the 1870's, Arette has been one of our favorite brands for many years. Although the family used to be involved in making mixto tequilas, but the late '90s they had focused on some 100% agave expressions, including this one, called Arette Suave. They cook their pinas for 15 hours, and ferment for four days. This is one of the cleanest agave expressions on the market.

Arette Blanco

Tasting notes:

Nose → CITRUS, PINK PEPPER, PEACHES

Taste → SMOOTH, MORE VEGGIE, MORE MELLOW OVERALL

Mouth → GRAPEFRUIT

Arette Repo

Tasting notes:

This aged version still has a ton of agave shining through on the nose and the palette. For sure there are baking spices (cinnamon, clove) on the finish, but this is not an oaky reposado by any means. Clean and true overall.

Don Fulano

Located in the town of Tequila (lowlands), the Tequileno Distillery actually sources their agaves from their agave holdings in the highlands. They bought their current distillery from Bacardi in the 1990's, so they do some production in column stills and some in copper pot stills. This is one of the very few tequilas available in the US at a high proof (100). Their blanco is an example of how expressive these spirits could be if they were distilled at a high proof and uncut with water (or cut less).

Don Fulano 100

Highland tequilas tend toward the fruity and floral in general and this is a shining example: peaches, mangoes, ripe stone fruit, big, bold flavors. Makes insanely good cocktails if people can afford it.

Tasting notes:

Fortaleza

Many of you know, or have met Guillermo Sauza, owner of Fortaleza. He's a 5th generation Sauza, which is no small thing; no matter what we may think of Sauza Tequila today, the importance this family had in the history of tequila cannot be overstated: they were the first to legally export tequila to the US from Mexico. Guillermo started making tequila in 2002 at a small distillery his family owned. Originally called Los Abuelos in Mexico (copyright issues in America), Fortaleza is produced by the most traditional means possible: the pinas are cooked in stone ovens, not autoclaves. For a long time, they actually had a donkey pulling the tahona that crushes the agave, but he got old, so now some dude in a tractor does it. They ferment with wild yeast in open wooden fermentation tanks. The bottles are blown by hand, and the corks are hand carved and painted to look like pinas. All of this is what makes this one of the finest (and more expensive) tequilas on the market. I don't love aged tequilas, personally, but I think their reposado is one of the finest spirits on the market, in any category.

Fortaleza Blanco

Tasting notes:

PEPPERY VEGGIES, SPICINESS.

Fortaleza Reposado

Tasting notes:

By many accounts, this is the gold standard for reposados these days. Huge stone fruit on the nose, heavy, heavy agave character throughout. You don't actually get that much char or barrel character, just a huge, rounded, buttery mouthfeel, but perfectly balanced.

Fortaleza Añejo

Tasting notes:

Agave and vanilla on the nose, with some lighter floral notes. Tons of wood, peppery caramel, not much alcohol burn. All in all a super nuanced añejo that maintains all the agave flavor through the years spent in barrels.

Hacienda De La Flor

This is a tricky one. For a long time, this tequila was made at La Cofradia (NOM 1137), a distillery that produced Casa Noble, among other famous tequilas. A few years back, celebrity chef Marcella Valladolid bought the brand and changed the distillery (to NOM 1499) and changed the recipe slightly. The stocks that our distributor has are still from the old distillery. This juice shows the expressive possibilities of the agave plant. By far the most savory tequila on our list, this is a departure from most agave expressions you will find: briny, some salinity and earthiness across the three expressions. One of my favorite weirdos.

Hacienda De La Flor Blanco

Tasting notes: N - BRINE, SEA AIR, CHOCOLATE? BREADY

T - SAVORY, NUTTY, MATURE, VANILLA, CARAMEL?

M - MELLOW

Hacienda De La Flor Reposado

Tasting notes:

Hacienda De La Flor Añejo

Tasting notes:

Lunazul LOWLAND TEQUILA

125-128 PROOF OFF THE STICK.

The Lunazul lineage, just like Sauza, is hard to knock: the very first license issued by the King of Spain to produce tequila (then called "mezcal wine") in 1758 was given to a dude named Cuervo. Probably heard of him. The Beckmann family are direct descendants of his and Francisco Beckmann started this company in 2004. The Beckmann family owns Tierra De Agaves, a large agave holding in Jalisco. They sell some of their agaves to other tequila companies but they use their best pinas to make Lunazul. You'd be hard pressed to find a better tequila to mix with. To make a spirit strong enough to stand up to whatever you mix it with and still have an agave character shine through is an incredibly difficult feat, and Master Distiller Francisco Quijano has done just that. He has a degree in industrial engineering and is super passionate about tequila production and wildlife conservation. This is our house brand and they are great friends of ours who we will continue to work with.

Lunazul Blanco

Tasting notes: GREEN PEPPER, MINT, CUCUMBER - NOSE
TASTE: VIBRANT, SPICY, GREEN GRASS
LONG FINISH, NOT SUPER VISCOUS.

Lunazul Reposado

Tasting notes:

Lunazul Añejo
Tasting notes:**Lunazul Primero**
Tasting notes:**Siete Leguas**

Founded in 1920, this distillery has been making tequila in Atotonilco el Alto (highlands) for quite some time. Their story is one of legend these days: in 1989, they started producing a tequila for St Maarten Spirits, which they ended up calling Patron. Unable to keep up with production for this rapidly growing brand, the parent company bought another distillery and completely changed the recipe back in 2002. The brand never would've gained such popularity had the original juice been bad. Patron's quality these days is dubious at best, but the original Siete Leguas is one of the world's great tequilas. Their reposado rests for 8 months, their añejo for two years, both in white oak barrels. They still use a tahona to crush their agaves as well as copper pot distillation

Siete Leguas Blanco

Tasting notes:

NOSE → FRESH, REFRESHING, LIGHT SPICE (GREEN)
TASTE → CREAMIER, QUICK FINISH

Siete Leguas Reposado

Tasting notes:

Fruity, sweet on the nose, while the finish gives off some spicy agave character with a peppery, caramel-esque finish. Wonderfully balanced.

Siete Leguas Añejo

Tasting notes:

24 months in oak will give it what you would expect - tons of vanilla and toffee on the nose and the palette. The wood is the star of the show here by far, but you still get some peppery vegetal agave character.

Tapatio

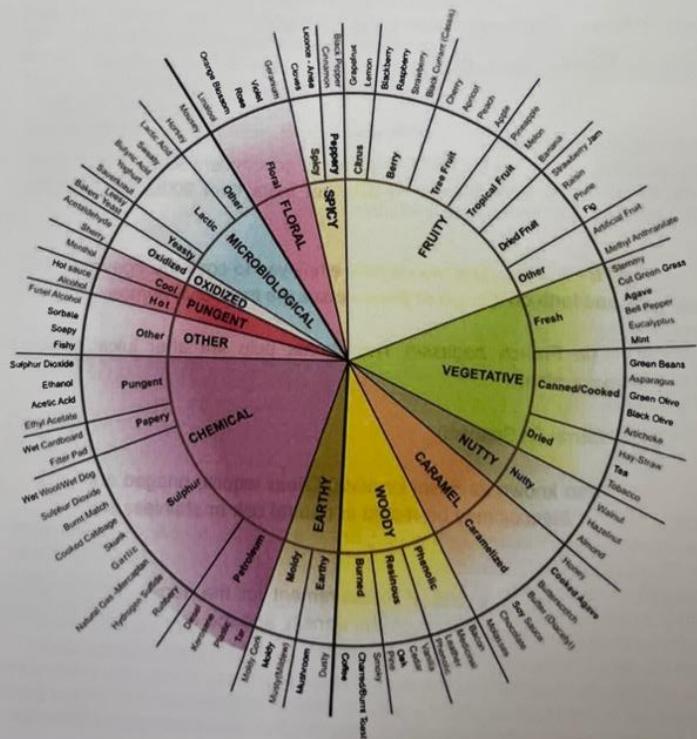
The legendary Tapatio tequilas finally made their way to the US just a few years ago. The Camarena family helped found the town of Arrandas, in the highlands of Jalisco, where their tequila is still produced today. Their Altena distillery has been in business since 1937. Their current distiller, Carlos Camarena, is a 5th generation tequilero, responsible also for Tequila Ocho and El Tesoro, which made its debut in the US in 1988, way before anyone in America cared about high end tequila. Tapatio was the stuff of legend for many years, only available in Mexico. While their whole line is great, we wanted to showcase their higher proof tequila, which was made to showcase what tequila's expressive possibilities are in cocktails.

Tapatio 110

Tasting notes:

Huge aromas of fresh fruit, cinnamon and baking spice, and an earthy sweetness on here. It's like every great flavor you associate with a blanco tequila got turned up to 11. If you have people that are drinking tequila cocktails, try and upsell them on this stuff. It will knock their socks off.

Tequila Tasting Wheel



Tequila Vocabulary

ABOCADO - (also known as *joven abocado* or gold) Unaged tequila, in practice always *mixto*, to which coloring and flavoring agents, predominantly or entirely caramel, have been added. It means 'decanted'. Also called "gold" tequila (think Cuervo).

AGAVE - A genus of succulent plants (specifically of the lily family) with several hundred known species mainly found in southern North America.

AGUAMIEL - (Spanish for 'honey water') The unfermented sap of the agave used for making *pulque*.

ALEMBIC STILL - An old fashioned or pot still (as opposed to a column/Coffey still).

AÑEJO - (Spanish for 'aged') Tequila stored in government-sealed oak barrels of no more than 600 liters (though usually not more than 200L) for at least 12 months.

AUTOCLAVE - A large pressure cooker, employed to cook the agave. A debate goes back and forth on the use of these versus the traditional *hornos*.

BAGAZO - (in French *bagasse*) The fibrous pulp left after juice has been extracted from a plant.

BARRICA - Barrel (in Spanish)

BLANCO - (also known as Silver or *plata*) Clear tequila, unaged and untreated with additives. *Blancos may be rested in neutral oak or stainless steel tanks for up to 60 days.*

BRIX UNITS ("Bx") - is a unit of measurement for the sugar concentration of liquids. It can be measured by both the density and the refractive index (nD). In tequila, at least 24% by law (24 Brix) is required, but some prefer to wait for even higher levels, almost 30% (and may be as high as 40% according to some reports).

CABEZA - (Spanish for 'head') The swollen central stem of the *agave*, the part used for making distilled beverages (i.e. mezcal, tequila, bacanora). Also known as the heart or the *píña*.

***CIEN POR CIENTO** - One hundred percent.*

COA - The specialized "and very, very sharp" tool that *jimadors* use to remove the *pencas* while harvesting *agave*.

***CORTA** - The top of the *agave cabeza* is cut out before loading. This is the place where the *quiole* emerges, and producers say it makes the tequila bitter if left intact.*

***DOT (Denominación de Origen)** - Origin of Denomination. Every tequila company now has a DOT, declaring where the product comes from and that is has a protected appellation.*

EL CONSEJO REGULADOR del TEQUILA (CRT) - The Tequila Regulatory Council, headquartered in Guadalajara.

***EXTRA AÑEJO** - The newest tequila category (as of 2006). Extra *añejos* are aged at least three years.*

FÁBRICA - (Spanish for 'factory') The distillery where tequila is made.

***HEADS, HEARTS, and TAILS** - (*cabeza, corazon, y cola*) This refers to the different parts of distillate. The first alcohol off the still is called the heads, methyl alcohol and aldehydes, (roughly the first 15%). The last part off the still is called the tails (roughly the last 15%). The tails contain heavier elements and water that isn't desirable in an alcoholic beverage. Often the heads and tails are removed, either discarded or recycled back into distilling, leaving only the heart of distillation (*corazon*). The heart of any distillate is considered to be the best, smoothest part of the product. Some companies may keep parts of the heads and tails to stretch their products, some remove it and redistill it, and then some even sell it to other companies.*

***HIJUELOS** - (Spanish for 'shoot') Also called a pup or *mecuati* (a root sucker), they are shoots produced asexually from the base of the stem of an *agave* plant. This starts around the fifth year in the life of the plant, right before flowering. These pups become new *agave* plants genetically identical to the mother plant, resulting

in a monoculture. Growers remove the pups and replant them in fields according to age for ease of field harvest.

Monocultures are highly vulnerable to diseases, parasites and environmental changes because the species cannot adapt over the generations, since every plant is basically the same.*

HORNO - (Spanish for 'oven') Often masonry/brick ovens, used for cooking the *agave* before milling to extract the *agave* juice for fermentation. This process transforms the harsh starches present in the plant into fermentable sugars.

JIMADOR - The laborer who harvests *agave*. *Some families have generations of *jimadors*, passing their *coa* down from generation to generation.*

JOVEN - (Spanish for 'young'). When used in conjunction with *abocado* it signifies that the tequila has additives, usually caramel.

MAGUEY - An everyday term in Mexico for *agave*.

MEZCAL - *A distilled *agave* drink that is not necessarily tequila, but can be. All tequilas are *mezcales*, but not all *mezcales* are tequilas. Most often it refers to the *agave* distillates made in Oaxaca from a variety of different *agaves*. It is considered the father of tequila, though in the modern world some of us are prone to calling it "tequila's smokey cousin".*

MEZCAL WINE - An archaic term for the whole class of *agave* distillates.

MIXTO - Tequila that is NOT made of *cien por ciento* Weber Blue Agave. It is made by mixing either fermenting *agave* juice with other non-*agave* sugars, or a neutral grain spirit is added (can be up to 49% of what is in a bottle).

MOSTO - (Spanish for 'must') The plant juice ready for fermentation.

***MOSTO MUERTO** - (Spanish for 'dead must') A term not commonly used, it refers to the fermented *agave* juice.*

NOM (Norma Oficial Mexicana) - A number assigned to each tequila company, it shows which company made or bottled the tequila.

From Ian Chadwick's In Search of Blue Agave Website

"NOM does not indicate the location of the distillery, merely the parent company or - in the case where a company leases space in a plant - the physical plant where the tequila was manufactured. The location may also be listed on the label, but it may also be the address of the parent firm, not the actual *fabrica*. However, a growing number of brands do not have their own distillery, but instead purchase what they consider the best tequila from other manufacturers and put their own labels on the bottles. Sometimes these companies will change their distiller, so the NOM identifier on their label will change. Some of these plants may not even produce a 'house' brand."

It should be noted that this is a common practice in Scotland with Scotch labels, and this sort of thing also happens in Cognac as well. Large houses can and will buy distillate from small producers to use in their product.

NORMA - In Mexico, that statutory regulations designating a particular kind of product.

ORDINARIO - The first run of *agave* distillate. It usually reaches about 40 proof. After the second distillation is when the proof will reach up to 110-120. This is basically the tequila's *eau-de-vie*.

PENCA - (Spanish for 'leaf') - the leaves that are cut away from the *agave* plant during harvest. These leaves do not go to waste! They have sharp needles that historically were used for sewing. The leaves can be shredded and made into strong rope and fibers like sisal.

PIÑA - (Spanish for 'pineapple') the *agave* *cabeza* or heart. The *piña* is what is harvested, cut up, roasted, and then milled for *agave* juice. *Piñas* can weigh anywhere from 80-300lbs. Most are harvested under 100lbs, though *piñas* of 500lbs have been reported in the highlands.

PULQUE - The grandfather of *agave* distillate. It is fermented and undistilled, coming in around the same ABV as beer or wine. Making *pulque* goes as far back in Mexican history as people do. Almost every culture in Mexico made *pulque* in some fashion or another out of precious *agave*.

***QUIOTE** - A tall asparagus-like stalk that sprouts vertically from the *cabeza* during the flowering stage of an *agave*. Tequila producers cut the *quiote* to

prevent it from draining sugars and nutrients from the mother plant. Most *agaves* are monocarpic: they can flower only once in their lives (a few can flower more than once). Cutting the *quiote* encourages the *cabeza* to fatten and grow richer with sugars. It also encourages the production of shoots. *Agave* usually be harvested for tequila from 6 to 12 months after the *quiote* is cut.*

***RANCHO** - (Spanish for 'ranch') - A farm where *agaves* are grown.*

REPOSADO - (Spanish for 'rested') An aged tequila stored in oak barrels or casks for at least 2 months but less than 2 years.

TABERNA - A tavern. Historically, it is also the old name for a plant making distilled alcoholic drinks. These plants usually has taverns attached. **Tabernas* used to help spread the product of specific distillers to the greater public around them, much like a brew-pub.*

TAHONA - A stone wheel and pit arrangement, traditionally used to crush and extract the juice from the cooked *agave* placed in the pit. *Tahonas* can weigh up to two tons, and they were traditionally pulled in a circle by a mule. *Some companies that use *tahonas* have now taken up the practice of attaching the wheel to a manned tractor, the *fabrica* worker riding around in circles or what is probably hours.*

***TMA (Tristeza y Muerte de Agave)** - (Spanish for 'the wilting and death of *agave*') A blight on *agave* plants caused by fungus *Fusarium oxysporum* in conjunction with another disease, 'soft rot' (*Erwinia carotovora*). In the early-mid 1990s, these two illnesses spread rapidly through the *agave* fields, infecting as much as 40% of the crop, and causing a massive shortage in the *agave*. This in turn led to significant price hikes in the finished product, record *agave* prices, and a massive binge in planting fields with *agave*. But that only led to a glut of around 2005, and rapidly deflating *agave* prices forced some growers to abandon their fields to the weeds, and to neglect cutting their leaves or removing the *quiotes*.*

Cachaça

Overview

What: An aguardiente made from distilled sugar cane

History: Goes back 500 years

Stills: Column or Pot Stills,

Distillation: Twice

Key Cocktails:

Caipirinha

Definition

Cachaça can only be produced in Brazil. It is defined in Brazilian law as an alcoholic beverage with a content of 38-54% by volume made from the distillation of fermented sugar cane juice. Additional sugar may be added to the spirit at a rate of up to 6 grams per liter. Beverages containing more than 6 grams of sugar must be labeled "Cachaça Adocada" or "Sweet Cachaça"

Aged Cachaça is a beverage containing at least 50% of distillate that has been aged a minimum of one year. Aged and unnamed spirits may be mingled in the final product. Caramel may be added for color adjustment. The type of wood used for resting the spirit is open to the discretion of the distiller.

History

The history of Cachaça goes back some 500 years and is linked irrevocably to the history of Brazil itself. Cachaça was being distilled in Brazil by 1532 - over a hundred years before the first written discussion of Rum.

The Portuguese began seriously colonizing Brazil in the early 16th Century because they wanted to expand their sugar cane production from the Madeira and the Canary Islands. Brazil possessed the perfect climatic conditions for cane and the Portuguese set up enormous sugar plantations that necessitated a work force of thousands. After having difficulty enslaving the Native American tribes the Portuguese brought in tremendous numbers of Africans forced into slavery.

There are several conflicting and almost certainly apocryphal stories about the birth of Cachaça. We do however have a document written by a Portuguese bureaucrat in the 1550s which says that the slaves were less rebellious when they were allowed to drink Cachaco - the word seems to refer to pickling - which they call a sugar cane wine. Initially the sugar cane spirit was looked down upon by the Portuguese consumed almost exclusively by slaves. The Colonizers preferred a brandy created from the left over must of the wine making process called Bagaceira. But soon the spirit was popular with Sailors, was shipped and traded both for goods and for human beings in Europe and Africa and became incredibly popular.

Cachaça became so big that by 1647 the Portuguese Government made it illegal for anyone other than slaves to consume the spirit. It remained as a popular as ever of course because people loved it and it remained important currency in the slave trade. By 1659 a Royal Decree had to be issued threatening deportation and seizure for those producing Cachaça which led to Cachaça producers in Rio de Janeiro taking over city government in an uprising known as the Cachaça Revolt. This led to the final Royal legalization of Cachaça on September 13th, 1661, a date still celebrated in Brazil as National Cachaça Day.

Through most of its history in Brazil however, Cachaça has been seen as a drink of people of color and the lower classes. In the last 20 years or so, with the rise of hand crafted Cachaça producers, and the efforts of the Brazilian government, more nationalist pride and sentiment have raised the domestic reputation of the spirit.

Production, Categories, and Styles

The sugarcane harvest takes place between June and October. Because sugar cane must be juiced immediately this is also the season for producing Cachaça; sugar cane must be juiced for fermentation with 24 hours of being cut.

The harvested cane is washed and then passed through rollers to extract the cane juice. The juice is then filtered or not, depending on the producer, and then is fermented for a period of 1 to 3 days depending on ambient temperature. And then it is distilled in either Column or Pot Stills.

There are over 4,000 distilleries producing Cachaça in Brazil and the process is in general thoroughly mechanized. The vast majority of Cachaça produced and consumed is actually referred to as Industrial. This style is produced in large column stills with proprietary yeast strains and the cane is burnt during harvest to increase efficiency. Industrial Cachaças vary widely in taste, style, in aging practices but are all produced in similar fashion. Popular brands for export include names like Pitu, Ypioca, 51 and 61. They may or may not have added sugar and caramel coloring. Industrial Cachaças can sell in Brazil for only a couple of dollars.

Artisanal Cachaça, on the other hand aims to be about a sense of place, of la tierra. They harvest all their cane by hand, create the spirit in copper pot stills and use wild yeasts that live on the cane air create flavors that could only exist at that distillery, in that time and place, during that harvest. Mae de Ouro, Leblon, Novo Fogo and Avua.



Aging and Wood

All but the least expensive Industrial Cachaças, even the Silvers, are rested for 6 months to a year either in wood or in stainless steel to let the flavors mingle and meld. Aged Cachaças are typically held in wood from 1 to 2 years though there are some more expensive Cachaças that are up to five years old and occasionally even sold as single barrels. There is some Oak aging of Cachaça in traditional 53 gallon barrels but there is a long tradition of aging Cachaças in various woods indigenous to Brazil, typically in 250 Liter barrels (66 gallon).

Balsam or Balsamo - The trees are found throughout much of Brazil, from southern Bahia to Rio Grande do Sul. It tends to lend Cachaça herbaceous aromas and flavors.

Amburana - It is found in the Eastern parts of Brazil and can impart Cachaça with strong color and sweet spice flavors.

Freijo - From the Northeast of Brazil, it can give Cachaça tropical fruit spices and peppery spice.

Oak - Not native to Brazil, they are typically previously used 53-gallon Bourbon barrels and often bring out toasted almond and tropical fruit notes in the Cachaça. The Jequitiba tree, found in much of Brazil, is also used to age Cachaça and tends to produce similar effects.

Estereo's Cachaça

Cachaça 61

From São Paulo this classic Industrial Style Cachaça has been produced by Missiato since, you guessed it, 1961. Not well known in the US, this will be our house Cachaça for Caipirinhas and the Breezy.

Tasting notes: N → TROPICAL FRUIT, BANANA (OVERRIPE), SALINITY,

T → GRASSY, SWEET, GRAPE? & EARTHY DIRT

MINT PRESENCE

Ypioca Crystal

Founded in 1843 in the region of Ceará in the Northeast corner of Brazil, it is the oldest Cachaça distillery in the country. It is the only Cachaça from the North on our opening menu where cane tends to be a little sweeter. For many years one of their main products was Toucão Cachaça but now they devote their energy to the Ypioca brand.

All of the cane comes from Ypioca's own fields, it is double column distilled and is aged for one year in 250 liter Freijo barrels. Primarily used for mixing, it makes an awesome Caipirinha.

Tasting notes:

Ypioca Ouro

Fresh pressed cane juice is distilled and aged for two years in Balsam barrels. The aging brings out notes of tropical fruit, tobacco and coconut water.

The bottle is wrapped in Carnauba straw
Tasting notes:

Fazenda Mae de Ouro 34/oz

Made from sugar cane grown their farm near the town of Sao Jose de Barra in the classic Cachaça region of Minas Gerais, it is aged in repurposed 53-gallon oak barrels for one year.

All the cane is cut by hand, fermented with natural yeasts found on the stalk of the cane itself and distilled in copper pots. All the farms practices are eco friendly and concerned with sustainability.

Many people mistakenly refer to the brand as Fazenda which actually just means farm in Portuguese.

Tasting notes: ALMOND, SALTINITY (SLIGHT BARREL), SLIGHT CANE,
COCONUT, MARZIPAN, LICORICE,
TROPICAL, GRASSY, HUMID JUNGLE.

Avua Prata

Made in the countryside in the state of Rio de Janeiro at the Fazenda de Quinta from cane grown on their farm and harvested by hand. They ferment with wild yeasts, distill in pots and rest it in stainless steel for a year.

Smelled and tasted next to an Industrial Cachaça the difference is amazing. It is a grassy, delicate, nuanced sipper of Prata. Would be awesome drunk neat with a Lager.
Tasting notes: N> ALSO RAINFOREST,

T-> DRY, SWEET, NOT AS TROPICAL
FRUIT

The bottle is wrapped in Carnauba straw
Tasting notes:

FAVORITE?

Avua Amburana -TYPE OF WOOD

The indigenous Amburana wood mellows and deepens the Prata and brings out flavors of Black Cherry, Vanilla, Almond and Yerba Mate

Tasting notes: N-> SNICKER DOODLE ~ ISH

DELICATE, MARZIPAN, CHERRY, ALMOND

Novo Fogo

In the small town of Morretes, found in the southern state of Parana, lies to Novo Fogo distillery. It is housed in the middle of the Atlantic rainforest and produces organic certified Cachacas of incredible clarity and originality. It rests in stainless steel for one year before being bottled. GRASS, FUNK, AI STEAK SAUCE?, 

Tasting notes: N: BANANA, FRUIT,
HAND HARVESTED,
NATURAL YEAST

N-> HUMIDITY, MOISTURE

Novo Fogo Chameleon

Aged for one year in repurposed 53-gallon oak barrels it still maintains a healthy dose of sugar cane funk mixed in with toasted almond and vanilla.

Tasting notes: BOURBON DRINKED CACHACA
LESS CANE COMING THROUGH

Novo Fogo Barrel Aged

It spends two to three years in ex-Bourbon barrels that have been taken part, sanded and retoasted. The Rainforest heat and humidity create drastic change in the spirit with lush tropical fruit, coffee and banana bread. It would be the perfect companion for an hour spent with a Juan Lopez Seleccion #2.

Tasting notes: VANILLA, OAK AGING, LESS RAINFOREST/WET NOTES
BITTER ORANGE,

Cachaça Aroma Wheel:



Pisco

Overview

What: Distillation of grape juice

History: Spanish colonization

Stills: Pot Still

Distillation: Once

Regions: Lima (Canete Valley), Ica, Arequipa, Moquegua and Tacna

Styles: Puro, Achulado, Mosto Verde

Key Cocktails:

Pisco Sour

Chilcano

Definition & History

Pisco is a grape Aguardiente or Brandy made by distilling fermented fruit juice. Pisco - whose names derives from Quechua word for birds - has been made in what is now called Peru for over 450 years. Pisco is also made in Chile but for the following we will confine ourselves to Peruvian Pisco.

Pisco has the strictest and most rigorous regulation of any spirit on earth. It can only be distilled one time and completely to proof - no outside substances can be added to Pisco; no sugar, no caramel coloring and not even a drop of water. Pisco must be made in a pot still of some kind; no continuous distillation is permitted.

By law Pisco can not be aged or rested in a container that would alter its basic character in any way. So there are no Añejo Piscos because it never sees wood. It must be rested for three months after distillation. Formerly this was done in little 3 foot high clay vessels called Botijas but today it is typically done in stainless steel.

Production

Harvesting:

The grape harvest in Peru runs from February to early June. When the grapes have reached maturity and possess the proper sugar content they are taken to the distillery. The grapes are either crushed by machine or stomped by human feet. The juice is then macerated with the skins for anywhere from a few hours to 48 depending on the producer.

Fermentation:

Fermentation in Peru by law must be entirely dependent on airborne yeasts. No cultured yeasts can be added. Fermentation typically takes 8 to 14 days depending on ambient temperature. After fermentation, when making a standard Pisco the alcohol content ranges somewhere between 10 and 14%. When producing a Mosto Verde the alcohol is more like 3 to 5%. It is kind of incredible to take 5% by volume and turn it into 40% in one distillation. That's why there is no other spirit on God's green earth like Mosto Verde Pisco.

Distillation:

Distillation is typically done in very traditional copper alembic stills, only one time and then the Pisco must rest in a non-reactive environment for a minimum of three months, but often much longer.

Types

Pisco Puro - A Pisco elaborated from one varietal. If a label says Pisco Puro it is usually 100% Quebranta but the term should refer to any Pisco made from one grape.

Acholado - derived from the slang term Cholo, this is an aguardiente produced by a combination of Aromatic and Non Aromatic grapes. It is usually a combination of Quebranta and Italia grapes, however, both of the Acholados on our opening menu are a little funkier in their varietal choice.

Mosto Verde - This is magic shit. For reals. It is Pisco made from ~~a partially fermented~~ mosto which creates an incredibly rich, complex and powerfully aromatic spirit. It can be done with any of the 8 grapes but tends to be very expensive because the ultimate yield is so low. It takes about 2 kg of grapes to make a bottle of wine and 5 kg to make a bottle of Pisco but 8 kg of grapes are necessary to make a Mosto Verde.

Grape Varietals

Pisco may be made from 8 different varietals which are grouped into categories of Aromatic and Non Aromatic

Non Aromatic Grapes:

Quebranta - This grape is a mutation of the black grapes brought over by the Spanish during Colonialization; its name refers to the Spanish verb for break. The most popular grape varietal in Peru and typically it produces a slightly drier Pisco. Pisco Sours have always traditionally been made with Pisco Puros made from Quebranta grapes.

Negra Criolla - a black grape cultivated by the Jesuits since forever it is typically seen in the more Southern regions of Moquegua and Tacna. It is rarely seen in the US market but our friend Juan Illescas recently brought in a Puro from Biondi that is amazing.

Mollar - a grape on the sweeter side with small pink berries that is only grown in the Ica region. I have never tasted a Pisco made, even in part, from Mollar.

Uvina - A grape only grown in three tiny districts found in the northern part of the Canete Region. Rarely produced and even more seldom exported. There used to be one in the Chicago market but it is long gone.

Aromatic Grapes:

Italia - One of the most popular varietals which yield intense fruity and floral Piscos.

Torontel - Intermittently available in the US, it makes excellent sipping Piscos with powerful aromas and good body.

Moscate - Though hard to find in export markets the Moscates are highly prized for their great balance and rich flavor.

Albilla - Tends to produce Piscos with great mouthfeel and structure but they are almost never seen in the US.

Regions

There are five different regions in Peru that can distill Pisco and they are officially recognized by the Peruvian government with a protected denomination of origin. From north to south they include the regions of **Lima** (Canete Valley), **Ica**, **Arequipa**, **Moquegua** and **Tacna**. It is a continuous strip of earth that runs some 800 miles along the coast. If you make grape brandy outside those parameters, even if you follow all the rules, and you do it in Peru, you still can't call it Pisco.



Chile vs. Peru

People talk about the historical debate between these two fine countries and every article you read tends to throw up their hands and say who knows? They both make Pisco and who's to say who was first and whose better at it. They are both good.

Well...there is a port town... in Peru, that performed most of the exporting of Brandy and Wine for hundreds of years. There are references to it going back to the late 16th century. Its name is Pisco. Chile has has a town called Pisco too. It was named in 1937.

The United States is the number one importer of Pisco by far. Do you know who's number two? Yep. Fucking Chile. If we should really have a serious conversation about whose Pisco is better than why are you importing it from your hated rival?

The Chileans are awesome and imaginative, they elect women presidents, which is cool, they make terrific wine and they are so awesome but their Pisco is shit. Sorry. Someone had to say it.

Estereo's Pisco

Bodega Vina Vieja, Ica Valley

The Ica Valley has been known since the time of the Incas as an extraordinary agricultural oasis - literally. With the Andes Mountains on one side and the sea on the other it is arid desert country with loam soil but sprinkled with several rivers coming out of the Andes and hot sunny days tempered by cool nights. It is perfect country for growing grapes.

Tasting notes:



Pisco Vargas Quebranta

This is a rustic style of Quebranta from Vina Vieja's secondary line called Vargas. A muted nose leads to wonderful fruit presence and a rough structured body. This will be our Pisco for the Breezy cocktail! It's country character shines through in cocktails.

Tasting notes:

MELON, SUBTLE, FRUIT

Finca Rotondo

(ICA REGION)
Finca Rotondo Mosto Verde Italia

Tasting notes:

Tropical fruit all day and night; delicate, bright and floral with a finish that's still going. One of the greats.

Finca Rotondo Mosto Verde Moscatel

Tasting notes: APRICOT, CINNAMON, BURNT ORANGE, PEACH, GRASSY
MEASURED, WELL BALANCED

Santiago Queirolo

Santiago Queirolo, Canete Valley and Ica Valley

MAIN GROWING REGION
MOUNTAINS, DESERT, SAND

Santiago Queirolo Quebranta, Canete Valley

This comes from Queirolo's vineyards in the Canete Valley about two miles from the coast and on the other side, near the banks of the Canete River. Sea breezes bring minerality and complexity to the Piscos.

Dry and elegant with pepper spice, nutmeg and dried stone fruit. This will be our go to for Pisco Sours.

Tasting notes:

Santiago Queirolo Acholado, Canete Valley

A super cool mix of two aromatic and two non aromatic grapes - Quebranta, Negra Criollo, Muscatel and Italia. Guayaba, pina and an anise/white pepper soaked finish. Lovely sipped straight with a PBR as I'm doing right now.

Tasting notes: MALE FLORALITY, CLEAN FINISH Fades into peppery Spice

Intipalka Mosto Verde
 Intipalka Mosto Verde Torontel, Ica Valley
Queirolo makes their higher end line from grapes grown in their Ica Valley vineyards in the shadows of the Andes. Here they have 30 degree differences between day and night.
Tasting notes: PLUM, TURMERIC, WELL ROUNDED / ELEGANT
CLEANING CITRUS, GRAPES

Intipalka Mosto Verde Italia, Ica Valley
Fruit explodes out of the glass, big spice, a mouth feel that wont let go. Amazing stuff.
Tasting notes:

Biondi
Biondi, Moquegua Valley VOLCANIC SOIL LINT OF SMOKE?
Tasting notes:

Biondi Quebranta
The Moquegua Valley rests in volcanic soil which can impart a profound sense of earthiness and even a faint hint of smoke to its Piscos. Its dry and sunny all year with cold winters and nice hot summers. The Biondi family brags that they use 8 kg of grapes to produce a single bottle of Pisco. Those are Mosto Verde style numbers but they are referring to standard Piscos. Biondi Piscos are ridiculously good, pretty expensive and worth every penny.
Tasting notes:
The Quebranta is creamy, viscous and all about cake frosting. So strange and so good.

WILD LOCAL VARIETALS

Biondi Negra Criolla
Tasting notes: LESS AROMATIC, HARDER TO PICK OUT AROMAS
STONE FRUIT, PLUM & BLACKBERRY, PUMICE? ROCK SMELL?

Biondi Acholado vs PURA
Tasting notes: This is a blend of Negra Criolla and Italia grapes and its got lemongrass, passionfruit and anise to spare. As good a Pisco as you'll ever taste.

Biondi Italia
Tasting notes: LEMON CAKE FROSTING? TROPICAL FRUIT PUNCH, H-C
LEMON MARGARITA PEG? WEIGHTY BUT NOT OILY

Mezcal

Overview

What: A distillate derived from an agave plant

History: Since God put people in Mexico?

Stills: Copper, wood, cowhide, plastic, reeds, anything available

Distillation: Varied: at least once, not many do more than three

Regions: Primarily Oaxaca, but recently as far away as Durango, Guerrero

Definition

Mezcal can be used to describe any distillate made from an agave plant. Thus all tequila is mezcal but not all mezcal is tequila. The more popular iterations of mezcal that we are referring to mainly come from Oaxaca. While tequila, by law, can only be made with one species of agave, there are mezcals on the market made from dozens of different agave varietals.

History

This is one of the only spirits that is still made by hand in a process that has been unchanged for hundreds of years. There's no mechanization whatsoever, and generations upon generations of people have been making this spirit in ways that are still being discovered. Since the distillation methods tend to be somewhat crude compared to many other spirits, mezcal retains so much of its terroir, its link to the history of Mexico and its people and such a dominating and fascinating taste. There are over 50 recorded varieties of agave that can be used to make mezcal, and I'm sure new ones will keep popping up. This spirit contains essential personal, geographical, biological and cultural histories of Mexico that make it unlike any other spirit in the world. It is also one of the most, if not the most, directly distilled spirits around, meaning such little processing is done to the plant material. All that happens is that it's cooked, and even the cooking is done without any industrial production whatsoever. Wild, airborne yeasts are used, once again a certifier of the importance of terroir.

Production

The initial harvesting process is similar to tequila: jimadores select plants that they deem ready (readiness and how long the plant matures depends on the type of agave used), harvest them, and get them ready for cooking. The main difference is that while the agaves used for tequila are cooked in clay ovens or autoclaves, agaves used for mezcal are cooked in an underground pit. Usually lined with volcanic rock or river stones, and anywhere from 4 to 10 feet deep, a fire is started at the bottom of the pit, heating the rock to high temperatures. The agaves are then placed in the pit and covered with natural materials (dirt, pina fibers, and thatched leaves from other plants have all been used) leaving them to smoke and caramelize for a few days. The smoky flavor that mezcal is known for is borne from this underground, earthen cooking process. Most mezcal producers still use a tahona (a giant stone wheel pulled by horses, donkeys, or in rare cases, trucks) to crush the cooked agave. Some producers even still use mazos (mallets) to crush and press the juices from the cooked agave. Stills can be made of

everything from clay to copper, and fermentation vats can be made of anything from pine to bamboo to plastic to cowhide.

From the Mezcaloteca

"The individual producing mezcal is called Maestro Mezcalero. Maestro Mezcaleros are born into a long-standing tradition of mezcal production inherited from their fathers and grandfathers; they begin to learn the processes during childhood, helping on the family ranch where they practice this specialized knowledge passed down from generation to generation. The mastery of the tools, processes, care and selection of magueyes that Maestro Mezcaleros have varies from region to region and is tied to the natural and cultural environment that it inhabitants have developed over generations. This results in the "gusto histórico", the traditional taste. By definition, each Maestro Mezcalero is attached to the particular taste of his region. Without the traditional Maestro Mezcaleros we would lose the biological and cultural wealth that mezcal provides to Mexico, as they are the keepers of this knowledge and the only experts alongside the people at the origin of mezcals."

The production of traditional mezcals varies based on region and state, as each community has developed distinct techniques and processes to meet the historical tastes of its towns and each has developed its own recipes to distill the mezcal. Traditional mezcal is made in batch distillation apparatus and its material depends on the availability in each region (copper, wood, reeds, mud, etc.). The number of distillations depends largely on the type of distillers used and can range from one to three distillations. However, the steps for making a traditional mezcal do not change: selecting mature plants, cutting and shaving the maguey, cooking it in an earthen stove, crushing it, fermenting it naturally, and finally distilling it to give it its alcoholic wealth. It should be noted that all the traditional mezcals are above 45 percent alcoholic proof, they are clear and have a strong aroma and flavor of cooked agave. The diversity of magueyes that can be used is matched by the range of times, materials and techniques, which means that each batch of traditional mezcal is unique and unrepeatable."

Estereo's Mezcal

DEL MAGUEY

Although there are plenty of amazing mezcal brands out there in the market today, the popularity of the spirit in today's marketplace owes a huge debt of gratitude to Ron Cooper. He was an artist who was in Oaxaca working on a project, and was stopped at the US border in 1990 trying to bring some mezcal into the States (the limit back then was one liter). Having tried mezcal and certain of its potential, he went into the spirits business convinced that the spirit needed to be brought to the world. Del Maguey is now seen as the benchmark for the spirit in today's market. Each of their core lineup comes from a single village in Oaxaca, the woven containers the bottles come in are all made by hand in these villages and Del Maguey's commitment to the region and product is unquestionable. Ron just got the James Beard nod a few months back for Spirits Professional of the Year.

MEZCAL VAGO

Just a few years ago, Colorado native Judah Kuper was a surfer who travelled all over Mexico searching for the perfect wave. He landed in Puerto Escondido, on the southern coast of Oaxaca. After getting an ear infection, he went to the hospital only to encounter what he said was love at first sight. He courted the already engaged woman to the point of physically fighting the man she was engaged to, and won her heart and the heart of her family, who, in turns out, had been making mezcal for 500 years (at least they can trace it back that far, who knows before that). Mezcal Vago is the result of those six generations of experience. Some of the mezcal will come from Judah's father-in-law, Aquilino, and some will come from family members ("Tio Ray" makes some of the wild-harvested batches) and other mezcaleros from around Oaxaca. A representative from The Mezcaloteca (a non-profit devoted to mezcal in Oaxaca, and the biggest library of mezcals in the world) was in town recently and told us that she thinks Mezcal Vago is the best commercially available mezcal in the States.

SIETE MISTERIOS

Started by two brothers, Eduardo and Julio Mestre in 2010, this is a quick riser on the new mezcal scene. They scoured the Oaxacan countryside and found producers they liked working with and are currently building a distillery and agave nursery where they will work to repopulate the agaves that they use to process their mezcals. Their producers almost all use clay pots to distill and wooden tanks to ferment. Their range includes an excellent cocktail-priced mezcal all the way up to a very pricey Tobala. We expect them to keep growing and innovating.

EL JOLGORIO

This brand sources different mezcals from different villages all over Oaxaca. And so far, their success rate at putting out astounding spirits is through the roof. The packaging is elegant and gorgeous as are their mezcals. Using differing methods of production in different microclimates gives them the ability to produce a huge range of products and flavor profiles. They do a lot with wild agaves (madrecuixe, tobala, arroqueno, tepeztate to name a few). They are pricey for sure, but if you have mezcal fans sitting in front of you that want to try something exceptional, this is where to take them.

MEZCALERO

This is a brand started by spirits professionals here in the states called Craft Distillers back in '09, but they partnered with Los Danzantes, a respected mezcal brand in Mexico, to find small distillers and producers to make one off batches of mezcal. Spirit nerds hunt for these releases, since every one is made from a different agave varietal or (under 1,000 bottles worldwide) and we will be carrying all we can get.

ALIPUS

Also a Craft Distillers project, the Alipus line has become a cult favorite among mezcal fans. Coming again from different palenques in different elevations, their expressions are always staggeringly weird, from the lighter, more softened San Baltazar to the

aggressively mineral Santa Ana. Lots of these palenques are in remote parts of the country (their Santa Ana mezcal, for example, comes from a town with a population of less than 400 people), so what you are experiencing with their products is a true sense of geographical differences in what people drink in different parts of Oaxaca. Exceptional.

AGAVE VARIETALS

ESPADIN

Vago Espadin → Cactus, cucumber, (river water)
El Jologorio Espadin
Del Maguey Minero → CLAY POT DISTILLED BAMBOO TUBING
Siete Misterios Doba-ya
Del Maguey Santo Domingo
Del Maguey Chichicapa
Alipus San Andres
Alipus Santa Ana
Vago Elote SAME AGAVE AS ESPADIN (CEREMONIAL) STEEPED IN ROASTED CORN BETWEEN DISTILLATIONS
El Jologorio Pechuga

WILD AGAVE

(Vago Ensemble)
Vago Mexicano → (4 more mezcals / lost equality) longer fermentation process
Vago Cuixe
El Jologorio Tepeztate
Del Maguey Arroqueno
Del Maguey Tobala
Mezcalero
Siete Misterios Coyote 20+yr to mature plants (wood fermented) clay distilled
Siete Misterios Arroqueno

Espadin (agave angustifolia) is the most commonly used agave varietal used to make mezcal. It usually takes 6 – 8 years for these plants to get mature enough to make mezcal from them. These are cultivated in various regions in Mexico, but there's a high concentration grown in Oaxaca. This makes up the majority of mezcal on the market, and certainly almost all of the mezcals used in cocktails.

Arroqueno (*agave Americana* or *agave oaxacensis*) is a wild plant, and one of the biggest plants in this family, as well as taking the longest to mature. These plants can get up to 12 feet wide, and much taller, and they can take up to 20 years to mature. There are spots in Oaxaca and Puebla where they have been growing wild for a long time. Perhaps because of the length of maturity, the flavors and aromas in arroquenos and coyotes are not exactly subtle, yet they vary in character greatly, often times due to the style of distillation and fermentation. Explosive papaya, vanilla and tropical fruit notes exist in some, blue cheese and lemon peels in others.

Papalome (*agave cupreata*) is named after the Aztec (Nahuatl) word for "butterfly". This grows in some regions of Oaxaca (Mixteca Alta), but it grows heavily in Michoacan and some in Guerrero. These are states dominated by cartels and government regulations of how mezcal can be produced make it difficult for mezcaleros who work with Cupreata to get their product to the States. The plant itself is beautiful, with wide, fat leaves with red-tinged spikes on each leaf.

Tepezcate (*agave marmorata*) mezcals are among my favorite. Dominated by fruitiness and herbaceous qualities (generally speaking) these are potent, powerful mezcals. The plants themselves take 12 – 15 year to mature and they look wild: the leaves almost look like flames, flowing up erratically from the pina at different lengths and angles.

Agave Karwinskii is the species of agave, and it has many different sub-species used to make mezcal: barril, madrecuixe, bicuixhe, largo are all sub-species of Karwinskii that have commercial bottlings available. Physically they look different from most agaves: most you see look like the tops of pineapples coming out of the ground. These grow on a stalk, so they kind of look like a cross between a pine tree and a pineapple. Sometimes the stalks of this plant are thrown into the fermentation as well, since the pinas tend to be smaller. A lot of the commercial representations are semi-dry compared to their counterparts from other varietals.

Tobala (*agave potatorum*): the word itself produces salivation amongst mezcal freaks. The plants themselves are quite beautiful, small, with almost concentric leaf patterns and dark red thorns coming out of them. These also produce some of the most incredibly complex, nuanced mezcals ever. A tobala pina only weighs about 16 pounds, and it takes a couple of those to make one liter of mezcal. You can see why it's prized and scarce. They tend to be very aromatic, refined, fruity (think mangoes, roasted pineapple) and perfectly balanced.

ESTEREO COCKTAILS



Frozen // Cuban-Style Daiquiri
Stirred // Pisco, Cocchi Rosa, Campari
Agricole // Guava, Absinthe, Ginger Beer
Tequila // Pear, Bianco, Allspice, Lemon
Mezcal // Watermelon, Lime, Chili-Salt
Pisco // Rhubarb, Americano, Pina Bitters
Rum // Aguardiente, Suze, Falernum, Lime
Cachaca // Passion Fruit, Grapefruit, Cinnamon
Beer // Jalapeno Tequila, Strawberry, Off Color Fierce
Coffee // Arrack, Averna, Coconut-Date Horchata, Choc City
Breezy // Pick Your Spirit, Yerba Mate, Falernum, Soda, Lime

Agricole

- 1 ½ oz La Favorite Blanc
- ¾ oz Lime
- ¾ oz Guava Mix (Guava Puree : Simple)
- 1 dash Absinthe
- Top w/ Ginger Beer

Method - Short Shake, top w/ Ginger Beer

Garnish - None

Ice - Cubed

Glass - Collins

Price - \$12

Notes - Easy drinking, effervescent, great introduction to the agricole funk

Rum

- 1 oz Wray & Nephew
- 1 oz Aguardiente
- ¾ oz Lime
- ¾ oz Simple

FATITA BOMBA
 • ½ oz Falernum
 • ½ oz Suze
 • 1 dash Pineapple Bitters *PAPA-JA*
 Method - Build (2 oz Base, ½ oz Lime, ½ oz Simple) & Swizzle
 Garnish - Mint Sprig
 Ice - Pellet
 Glass - Collins
 Price - \$11
 Notes - Intensely flavored swizzle that we came up with on a bench at Star Lounge

Tequila

- 1 ½ oz Lunazul Blanco
- ½ oz St. George Pear Brandy
- ½ oz Carpano Bianco
- ¾ oz Lime
- ½ oz Simple
- 4 dash St. Elizabeth Allspice Dram

Method - Shaken (2 ½ oz Batch, ¾ oz Lime, ½ oz Simple, 4 dashes Allspice)
 Garnish - None

Ice - None

Glass - Rocks

Price - \$10

Notes - This contains literally all of Ben's favorite ingredients.

Mezcal

- 1 ½ oz Del Maguey Mezcal Vida
- 1 ½ oz Watermelon Juice
- ½ oz Lime
- ½ oz Simple

Method - Build (quick stir in glass)

Garnish - Half-rim with house chili-citrus salt

Ice - Rocks

Glass - Rocks

Price - \$12

Notes - Mezcal and juice. Impossible to go wrong.

Pisco

- 4 cups Pisco
- 4 cups Rhubarb

- POP BOTTLE & POUR OVER ICE
- 2 Cups Lime
 - 3 Cups Simple
 - Two Droppers Pineapple Bitters

Method - Force Carbonated and Bottled

Garnish - None

Ice - Rocks

Glass - Collins

Price - \$11 : 17%

Notes - Simple, clean, hugely flavorful yet quaffable. Michigan rhubarb is key here.

Cachaca

- 4 cups Cachaca
- 1 cup Passion Fruit
- 1 cup Grapefruit
- 1/2 cup Cinnamon
- 1/2 cup Lime
- 1/2 cup Simple
- 1 cup Water

Method - Force Carbonated and on Draft

Garnish - None

Ice - Rocks

Glass - Collins

Price - \$11

Notes - Tastes sweet up front but finishes dry due to the acid in both fruits used.

Beer

- 1 oz Jalapeno-Infused Lunazul Blanco
- 1/2 oz Lime Juice
- 1/2 oz Grapefruit Juice
- 3/4 oz Simple Syrup
- 1.5 Strawberries
- Dash of Angostura Bitters

Method - Shaken, Garbage Dump

Garnish - Off Color Fierce

Ice - Cubes (*garbage*)

Glass - Collins

Price - \$8

Notes - Drink will change slightly depending upon seasonal fruit from Seedling/Nichols Farms

STRAWBERRY RHUBARB BITTERS
STRAWBERRY

Coffee

- 1 1/2 oz House Horchata
- 1 1/2 oz Chocolate City
- 1 oz Batavia Arrack
- 1 oz Averna
- 1 dash Mole Bitters

Method - Build

Garnish - None

Ice - Cubes

Glass - 16 oz Cold Coffee

Price - \$10

Notes - Giving placement to yet another rum variant, Battavia Arrack.

Stirred

- 1 1/2 oz Pisco
- 3/4 Cocchi Rosa
- 3/4 oz Campari
- 2 dashes Grapefruit Bitters

Method - Stirred

Garnish - Orange Peel, Zested & Inserted

Ice - Cubes

Glass - Rocks

Price - \$12

Notes - Light, summery pisco negroni.

Breezy

- 1 1/2 oz Spirit
- 1 oz Yerba Mate Concentrate
- 1/2 oz Falernum
- 1/2 oz Lime
- 1/2 oz Simple
- Soda Water

Method //Build

Garnish //Soda Water

Ice // Rocks

Glass // Collins

List Price & Cost // \$8 : 17%-20%

Notes - This was designed to be our "house" cocktail. The idea was for it to be somewhere between a rickey and a gimlet; a cocktail that lets the base

spirit shine through in an uninhibited form. What we ended up with was a mix of yerba mate, Michael's falernum recipe, lime juice, a little sugar and topped off with highly carbonated soda. They're designed to be highly crushable, you can put down a few of these things with no problem. For those unfamiliar:

Yerba Mate is a tea that contains high amounts of caffeine and a ton of antioxidants as well.

Falernum has a somewhat hazy history, but it was probably created sometime in the late mid-to-late 1800's in the West Indies. It is essentially a sweetener, a sugar syrup infused with spices, citrus and nuts (most commonly clove, ginger, lime and almonds, respectively). There are both non-alcoholic and alcoholic versions available. Michael's is

The spirits we will be using are as follows (think of these as our "house" or "go-to" spirits...these are all amazing so we won't call them "well spirits"):

Pisco - Pisco Vargas Quebranta
Cachacha - Cachaca 61
Rum - Don Cartavio
Agricole - La Favorite Blanc
Tequila - Lunazul
Mezcal - Del Maguey Vida

SANGRITA → LITTLE Blood
MICELADA
Yerba Mate Tea
Chaula
Wachapreague
Ditch Cumin Syrup (MAKI?)
ICE, 1oz Lime
1oz Michelada
Lime Soda

Shift Drink
Beer + Soda

Estereo Tropical Classics

Old Fashioned

- 2 oz Spirit
- 1/8 Demerara
- 2 Dashes Angostura

Method: Stir

Garnish: Orange Peel expressed and inserted

Ice: Cube

Glass: Rocks

Price: \$10

Rum Cocktails

Cuba Libre

- 2 oz Ron Cartavio
- Mexican Coca-Cola
- 2 Muddled Lime 1/8's

Method: Build

Garnish: No

Ice: Cube

Glass: Highball

Price: \$10

Daiquiri

- 2 oz Ron Cartavio
- 3/4 Lime
- 3/4 Simple

Method: Shake

Garnish: No

Ice: No

Glass: Rocks

Price: \$10

La Floridita #3

- 2 oz Ron Cartavio
- 3/4 Lime
- 1/2 Simple
- 1/8 Luxardo Maraschino

Method: Shake

Garnish: No

Ice: Cube

Glass: Rocks

Price: \$10

Hemingway Daiquiri

- 2 oz Ron Cartavio
- 3/4 Lime
- 3/4 Grapefruit
- 1/2 Simple
- 1/4 Luxardo Maraschino

Method: Shake

Garnish: No

Ice: No

Glass: Rocks

Price: \$11

Hotel Nacional

- 2 oz Ron Cartavio
- 3/4 Lime
- 1/2 Small Hands Pineapple Gomme
- 1/4 Apricot
- 1/4 Simple

Method: Shake

Garnish: Lime Wheel

Ice: No

Glass: Rocks

Price: \$10

Mojito

- 2 oz Ron Cartavio
- 3/4 Lime
- 3/4 Simple
- Soda Water

Method: Build

Garnish: Mint Sprig

Ice: Cube

Glass: Rocks

Price: \$10

Old Cuban

- 1 oz El Dorado 8
- 1/2 Lime
- 1/2 Simple
- Top with Sparkling

Method: Build

Garnish: Mint Sprig

Ice: Cube

Glass: Highball

Price: \$10

INSECTUM
INSERTED**Queen's Park Swizzle**

- 1 oz Ron Cartavio
- 1 oz El Dorado
- 3/4 Lime
- 3/4 Simple
- 2 dashes Angostura
- Muddled Mint

Method: Build and swizzle

Garnish: Mint Sprig

Ice: Crushed

Glass: Highball

Price: \$10

Ti Punch

- 2 oz La Favorite SQUEEZE
- 1 Lime Disc
- 1/4 Demerara PILONILLO

Method: Build and stir

Garnish: No

Ice: Cube

Glass: Rocks

Price: \$12

Dark and Stormy

- 1 oz Ron Cartavio White
- 3/4 Lime
- 1 1/2 Simple
- 3 1/2 Ginger Syrup
- Top with Soda
- Float 1 oz Cruzan Blackstrap

Method: Shake

Garnish: No

Ice: Cube

Glass: Highball

Price: \$10

Caipirinha

- 2 oz Cachaca 61
- 6 Muddling Limes 1/4 Muddling 8 1/2
- 1/2 Piloncillo Syrup (1:1 Ratio)

Method: Brief Shake

Garnish: No

Ice: Cube and Garbage Dump

Glass: Rocks

Price: \$10

Tequila/Mezcal Cocktails

Margarita

- 2 oz Lunazul
- 1/2 Orage Curacao
- 3/4 Lime
- 1/4 Simple

Method: Shake

Garnish: No

Ice: Cube

Glass: Rocks

Price: \$10

La Paloma

- 2 oz Lunazul
- 1 1/2 Grapefruit
- 1/2 Lime
- 1/2 Simple
- Top with Soda

Method: Shake

Garnish: No

Ice: Cube

Glass: Highball

Price: \$10

El Diablo

- 2 oz Lunazul
- 3/4 Lime
- 1/2 Ginger Syrup
- 1/2 Simple
- Float 1/4 Creme de Cassis

Method: Shake

Garnish: No

Ice: Cube

Glass: Highball

Price: \$10

Pisco Cocktails

Pisco Sour

- 2 oz Santiago Queirolo Quebranta
- 3/4 Lime
- 3/4 Simple
- Egg White

✓ RELOADS

Method: Mire Shake and Shake

Garnish: Angostura Drops

Ice: No

Glass: Rocks

Price: \$10

Chilcano

- 2 oz Pisco Vargas Quebranta
- 1/2 Lime
- 1/2 Ginger Syrup
- 1/2 Simple
- Top with Soda

Method: Shake

Garnish: No

Ice: Cube

Glass: Highball

Price: \$10

TRENCHERMAN → TRENCH RE-CONCEPT OPENING
MENU ~ 2017?

600g lime juice
1000 g granulated sugar

- Put the granulated sugar into a cambro. Peel 8-10 lemons. Try to peel them in one piece. Express them into the sugar and drop the peels into the sugar as well. Also, lightly muddle the peels into the sugar. Let sit for 24 hours overnight at room temperature. Once the sugars have had time to pull the oils from the peels, retrieve the lemon and lime juice, heat on high temp, and add sugar and peels to hot juice. Stir until sugar is completely dissolved then strain through chinois, put into quart containers, and label.
- DO NOT DISPOSE OF LEMON PEELS. IT IS THE GARNISH FOR THE COCKTAIL. Dehydrate them as follows: Preheat oven at 150 degrees. Arrange sugar soaked peels on a sil pad on a baking pan spaced out evenly. Place pan into oven for 45 minutes. Remove peels and let cool down. Remove, put into dry container, and label

FERNET/COCO LOPEZ/CACAO

850 g Coco Lopez (2 cans)
340 g Branca Menta Fernet
113 g Creme de Cacao
15 mint leaves

- Place all ingredients in a blender and whip until it is a smooth creamy texture. Strain through a chinois, put in quart containers, and label.

POWDERED ORANGE SUGAR

50 g powdered sugar
2 oranges zested (no pith)

- Preheat oven at 150 degrees. Arrange zested oranges on a sil pad on a baking pan spaced out evenly. Place pan into oven for 45 minutes. Remove peels and let cool down. Add powdered sugar and dehydrated peels in a blender until fine. Remove, put into dry container, and label.

GARAM MASALA SYRUP

1000 g Demerara Syrup
50 g Garam Masala

- Heat demerara syrup at a low temperature in pot and add garam masala. Let cook for 15 minutes without letting the sugars boil. Remove from heat and let sit for 30 minutes. Filter through a chinois and coffee filter. It's going to be a slow strain so don't worry! You're doing it right, I promise.

MONICA INFUSION

750ml Monica wine

40g Tangerine Ginger Tea
150g granulated sugar

- Heat Monica wine at a low temperature. Add sugar once on high heat, stir slowly until sugar dissolves. Add tangerine ginger tea. Allow to cook for 15 minutes without letting the wine come to a boil. Remove from heat and let cool. Filter, save tea leaves (allow those to dry on c-folds separately), place in container, and label.

BATCHES

VALLET/HAMILTON'S RUM BATCH
500 ml Amargo Vallet
500 ml Hamilton's Gold Pot Rum

Yields 100 cocktails
(Amargo Vallet 1 BSP // Hamilton's Gold Pot Rum 1 BSP)

JAMES OLIVER RYE/SAILOR JERRY RUM KINGSTON BATCH
1500 ml James Oliver
750 ml Sailor Jerry

Yields 50 cocktails
(James Oliver 1 oz. // Sailor Jerry .5 oz.)

PERRY TOT/STREGA/ORANGE CREAM BITTERS FIZZ BATCH
1500 ml Perry Tot
750 ml Strega
10 ml Orange Cream Bitters

Yields 50 cocktails
(Perry Tot 1 oz. // Strega .5 oz. // Orange Cream Bitters 4 drops)

AVERNA/VODKA/MENTHE GRASSHOPPER BATCH
350 ml Averna
850 ml Hanks Vodka
750 ml Creme de Menthe

Yields 50 cocktails
(Averna .25 oz. // Hanks Vodka +.50 // Creme de Menthe .5oz)

PIERRE FERRAND 1840/RITTENHOUSE RYE SAZERAC BATCH
1500 ml Pierre Ferrand
1500 ml Rittenhouse Rye

Yields 50 cocktails
(Pierre Ferrand 1 oz. // Rittenhouse Rye 1 oz.)

COCKTAIL SPECS

Kingston Negroni BITTER, COFFEE O.F. STYLE
1 bsp. Garam Masala Dem
.25 oz. HAM/VALLET batch
.75 oz. Carpano Antica
1.5 oz. RYE/JERRY batch

GARNISH: Flamed Grapefruit expression // discarded

Stirred/Rocks glass/Just Ice

Gin Fizz ORANGE CREAM-SICLE
2 bsp. Powdered Orange Sugar
.5 Velvet Falernum
1 oz. Lemon Oleo
1.5 oz. PERRY TOT/STREGA/ORANGE CREAM batch
1 Egg White
2 oz. TOPO CHICO topped

GARNISH: Peychaud's Fireworks Bitter Design

Dry Shake w. Egg White/Hard Wet Shake/Collins/Topo Chico

Grasshopper
3 DASH Saline
5 DASH Bittermen's Xocolate Mole
+1.25 oz. AVERNA/HANKS/MENTHE batch
-1.5 oz. COCO/CACAO/BRANCA batch
1 Whole Egg

GARNISH:

Dry Shake w. Egg/Hard Wet Shake/Coupe

N.Y.Sour
1 DASH Ango
.5 oz. Acqua de Cedro -> NARDINI (LEMON-CELLO STYLE)
1 oz. Lemon Oleo

2 oz. O.G.D.

TOPPED: 5 oz MONICA infusion

GARNISH: Dehydrated Lemon Peel

TANGERINE GINGER WINE
COMPOUND SYRUP

Shake/Rocks/Top with Monica

Sazerac NOT MUCH OF THE ABSINTHE?

4 DASH Molasses Bitters

4 DASH Peychaud's Bitters

1 bsp. Demerara Syrup

2 oz. PIERRE FERRAND/RITTENHOUSE batch

GARNISH: Allspice soaked in Pernod and lit on fire/Tulip rocks glass over flame

CLASSICS STANDARD

Vodka

Cosmopolitan

1/2 oz simple

1/2 oz combier

3/4 oz lime juice

3/4 oz cranberry juice

2 oz vodka

shake/coupe/lime wheel

Espresso Martini

1 1/2 oz Vodka (or Reposado Tequila)

1/4 oz Creme de cacao

3/4 oz Kahlua

1/2 oz Cold Brew

shake/coupe/no garnish

Huntsman

4 jup dash Angostura

3/4 oz simple syrup

3/4 oz lemon juice

1 oz Smith & Cross Rum

1 oz Titos Vodka

shake/coupe/no garnish

Moscow Mule

3/4 oz lime juice

1/2 oz Ginger Lime Syrup

1/2 oz Spicy Ginger Syrup

2oz Titos (Scotch= Mammy Taylor)

base with soda

shake/highball/ice/3-4 Jap dash Ango & lime wheel

- John G. Martin brought Smirnoff to America in 1939. Soon after he found the owner of L.A. bar, the Cock 'n' Bull, named Jack Morgan who was trying to sell ginger beer he had been pushing. Both had been failing and eventually the two came up with what is now known as the Moscow Mule.

Vodka Maid

Mint and cucumber

3/4 oz simple syrup

3/4 oz lime juice

2 oz Vodka (or Gin)

shake/dbl rocks/cucumber and mint flag

- Sam Ross is said to have made this a new style. The main spirit can be basically anything. Most likely vodka, gin, or bourbon.

Gin

20th Century

1 1/2 oz Beefeater

3/4 oz Cocchi Americano

3/4 oz Crème de Cacao

3/4 oz Lemon Juice

shake/coupe/no garnish

- Café Royal Cocktails Book by W. J. Tarling, 1937

Army Navy

4 jup dashes Ango

1/2 oz orgeat

3/4 oz lemon juice

3/4 oz Pale Cream Sherry

1 1/2 oz Plymouth Gin

shake/coupe/no garnish

- The Fine Art of Mixing Drinks by David A. Embury, 1948

Aviation

2 oz Plymouth

3/4 oz Lemon

1/2 oz Maraschino

1/4 oz Simple Syrup

Rinse of Creme de Violette
stir/coupe/cherry garnish
- Recipes for Mixed Drinks by Hugo Ensslin, NYC 1917

Bee's Knees

2oz Gin
3/4oz lemon juice
-3/4oz honey syrup
shake/strain/no garnish

Bijou

1 oz Tanqueray
1 oz Sweet Vermouth
1 oz green chartreuse
2 jup dash orange bitters
stir/coupe/lemon twist
- Harry Johnson and C.F. Lawlor of Cincinnati in *The Mixologist 1895*. Again Disputed.

Bitter French

1oz Plymouth Gin
1/2oz Lemon juice
1/2oz simple syrup
1/4oz Campari
shake/coupe/no garnish

Cloister

1/4 oz simple syrup
1/4 oz lemon juice
1/2 oz grapefruit juice
1/2 oz Yellow Chartreuse
1 1/2 oz Tanqueray
shake/coupe/grapefruit peel
- Thomas Mario, *Playboy's Host & Bar Book*, 1971

Clover Club

4 muddled raspberries
1/4 oz simple syrup
1/4 oz lemon juice
2 oz Plymouth Gin
Egg white
shake/coupe/no garnish
- Paul Lowe, *How to Mix and Serve Drinks*, 1909

Corpse Reviver # 2

3/4 oz Beefeater
3/4 oz Cointreau
3/4 oz Cocchi Americano
3/4 oz Lemon Juice
shake/coupe/Absinthe Rinse
- Harry Craddock, *The Savoy Cocktail Book*, 1930

French 75

1 1/2 oz Gin
3/4 oz Lemon Juice
1/2 oz Simple Syrup
Top w/ Champagne
shake/flute/no garnish

- A piece of artillery from World War 1. One of very few cocktails to come out of Prohibition in the U.S.

Gimlet

3/4 oz simple syrup
3/4 oz lime juice
2 oz Gin
shake/coupe/no garnish

Gin Fizz

4 jup dash orange bitters
2oz Beefeater gin
3/4 oz lemon
3/4 oz simple
1 egg white (optional)
top with club soda
dry shake/shake/fizz glass/no garnish

Gin-Gin Mule

mint
1/4 oz Spicy Ginger syrup
1/2 oz ginger lime syrup
3/4 oz lime juice
1 1/2 Gin
base w/ soda water
shake/highball/lime wheel
- Audrey Saunders of the Pegu Club

Gin Rickey

2oz Beefeater Gin
1oz lime
¼ oz simple syrup
Top w/ Club Soda
shake/Collins/lime wedge
- Albert Crocket, *Old Waldorf Days, 1931*

Gloria Cocktail

½ Campari
½ Combie
1 ½ oz Dry Vermouth
1 ½ oz Beefeater
stir/coupe/discard lemon twist

Hanky Panky

Barspoon Fernet Branca
1 ½ oz Gin
1 ½ oz Sweet Vermouth
stir/coupe/flamed orange
- Ada Coleman, Head bartender of The American Bar in The Savoy Hotel 1925 in London for Sir Charles Hawtry.

Last Word

1oz beefeater gin
1oz lime
1oz luxardo maraschino
1oz green chartreuse
shake/coupe/no garnish
- First written in *Bottom's Up, 1951*, by Ted Saucier who credits Frank Fogarty for introducing the drink to NYC from Detroit Athletic Club. There is debate on whether or not Fogarty actually created the drink. Murray Stenson at Seattle's **ZigZag** is credited with the most recent popularity since 2004.

Negroni

1 oz Sweet Vermouth
1 oz Campari
1 ¼ oz Beefeater Gin (Bourbon= Boulevardier) (Mezcal= Mezcal Negroni)
stir/dbl rocks/flamed orange twist
- Count Negroni was a rich Florentine who spent time as a cowboy and gambler in America and vacationed more often than not in London. He and Fosco Scarseli, his bartender buddy in Florence, in 1919 or 1920.
- Harry MacElhone's *Barflies and Cocktails, 1927*

Martinez

4 jup dashes Ango
¼ oz Maraschino liqueur
1 oz Sweet Vermouth
2 oz Old Tom Gin
stir/coupe/lemon twist
- O. H. Byron, *Modern Bartender's Guide, 1884*

Martini

2 ½ oz Gin
1 oz Dolin Dry
2 jup dash orange bitters
stir/coupe/lemon twist

Pegu club

2oz Plymouth
¾ oz Lime
½ oz Cointreau
¼ oz Simple
2 jup Dash of Ango
2 jup Dash of Orange
shake/coupe/no garnish
- Harry MacElhone's *Barflies and Cocktails, 1927*. Named for the actual club and bar in Rangoon, Burma, now known as Yangon, Myanmar.

Pink Lady

Egg white
¼ oz Grenadine
¾ oz honey syrup
½ oz lemon juice
½ oz lime juice
1 ½ oz Plymouth
1 ½ oz Lairds Apple Brandy
shake/dbl rocks-party/cherry
- Harry McElhone's *ABC of Mixing Cocktails*

Poet's Dream

4 jup dash orange bitters
¼ oz Benedictine
¾ oz dry vermouth
2 oz Plymouth Gin
stir/coupe/lemon twist

- Drink of **The Waldorf** in NYC during the 30's.

Ramos Gin Fizz

2oz Gin
3/4oz simple syrup
1/2oz lemon
1/2oz lime
3/4oz heavy cream
1 egg white
3 drops Orange Blossom Water
Club soda
shake with 3 cubes until completely dissolved. Let set in the freezer/fridge. Top with soda. Highball.

Singapore Sling

1 1/2 oz beefeater gin
1/2 oz lime
3/4 oz pineapple juice
1/4 oz Krschwasser cherry
1/4 oz cognac
1/4 oz cointreau
1/4 oz benedictine
1 tsp grenadine
1 dash angostura bitters
Base with club soda
shake/Collins/cherry and orange flag

- again debated. Raffles Hotel in Singapore claims its **Long Bar** created the sling in 1915 by Ngiam Tong Boon. The first mention of a sling in Singapore was in the newspaper in 1897.

Tailspin

2 jup dash orange bitters
1 oz Green Chartreuse
1 oz Sweet Vermouth
1 1/2 oz Beefeater
stir/coupe/campari rinse/lemon twist
- See Bijou

Tom Collins

2oz beefeater gin
3/4 oz lemon
3/4 oz simple
top with club soda
shake/Collins/orange slice and cherry

Turf Cocktail (Harry McElhone's 1922 ABC of Mixing Cocktails)

2 jup dash orange bitters
2 jup dash absinthe

1/4 oz maraschino liqueur
3/4 oz dry vermouth
2 oz Gin
stir/coupe/lemon twist

Turf Cocktail (George J. Kappeler's Modern Drinks (1895))

2 jup dash Angostura
6 jup dash orange bitters
2 oz Old Tom Gin
stir/coupe/lemon twist

Turf Cocktail (Old Waldorf-Astoria Hotel bar book)

2 jup dash Angostura bitters
1 oz sweet vermouth
2 oz Genevere (Holland Gin)

stir/coupe/lemon twist

- This cocktail, as you see, has 3 versions. The name comes from the term for a type of club where rich men used to bet on horse races and hang out doing the usual rich guy stuff. There were clubs like this all over the country, so each local area had its own "Turf Club"

Tuxedo No. 2

Absinthe Rinse
4 jup dash orange bitters
1/4 oz Maraschino
1 oz Dry Vermouth (Noilly)
2 oz Beefeater
stir/coupe/lemon twist
- Tuxedo Club, 1886. New Jersey

Vesper

2 1/2 oz Gin
3/4 oz Vodka
1/2 oz Cocchi Americano
shaken or stirred/coupe/lemon twist
- Bond. Casino Royale

Winchester

1 Dash Angostura Bitters
1/4oz Spicy Ginger
1/2oz Grenadine
3/4oz Lime juice
3/4oz Grapefruit

3/4oz St. Germain
1oz Old Tom Gin
2oz Gin
whip/Belgian crushed ice/cherry
- Brian Miller

Tequila

El Diablo

½ oz ginger lime syrup
¾ oz spicy ginger syrup
¾ oz lime juice
2 oz blanco tequila
base with soda water
float ½ oz Cassis

shake/highball/lime wheel

- *Trader Vic's Bartender's Guide 1972*

Margarita

¼ oz agave syrup
¾ oz combier
¾ oz lime
2 oz Blanco Tequila
shake/dbl rocks/lime wheel
- Spanish word for daisy. Picador Cocktail listed in W. J. Tarling's *Café Royal Cocktail Book 1937*

Mexican Firing Squad

¾ oz Grenadine
¾ oz lime juice
2 oz Blanco Tequila
whip/highball-cracked ice/lime and cherry flag
- La Cucaracha Bar, Mexico City, 1937.

Naked and Famous

1oz Mezcal
1oz Lemon juice
1oz Aperol
1oz Yellow Chartreuse
shake/coupe/no garnish
- Joaquin

Paloma

½ oz agave syrup
½ oz lime juice
¾ oz grapefruit juice
2oz Blanco Tequila
base with soda
shake/highball/lime wheel

RUM

Airmail

1 oz Pampero
½ oz Lemon Juice
½ oz Honey Syrup
top w/ Champagne
(add a muddled blackberry= **Blackmail**)

shake/flute/bubbles or Champagne

- first seen in the 1949 book called *Handbook for Hosts* by **Esquire**

Caipirinha

4 jup dashes orange bitters
4 lime wedges muddled
¾ oz simple
2 oz Cachaca
whip/dirty dump, crushed ice, dbl rocks/no G
- means "little countryside drink" in Portuguese. Brazil's National Drink

Chet Baker

4 jup dash Angostura
½ oz honey syrup
½ oz Sweet Vermouth
2 oz Aged Rum
stir/dbl rocks/flamed orange peel
- Sam Ross, **Milk and Honey**

Dark and Stormy

2 oz Goslings Rum (Bourbon= **Bourbon Buck**)
¾ oz Spicy Ginger Syrup
½ oz Ginger Lime Syrup
¾ oz Lime Juice
Soda
shake/ Collins/cold Draft/lime wheel and 3-4 jup dashes Ango
- Originally created by Gosling's rum in Bermuda. They have a copyright

Daquari

¾ oz Simple
¾ oz Lime
2 oz White Rum
(add ¾ oz pineapple juice & Ango G = **Pineapple Daquari**)

sake/coupe/no garnish
- Created in Cuba in the late 1800s by an American engineer named Jennings Cox. Originally served on crushed ice in a flute.

Drunken Dodo

2oz Scarlet Ibis Rum
3/4oz Sweet Vermouth
1/4oz allspice dram
2 dashes Ango

stir/coupe/orange twist
- Brian Miller

East India Trading Company

2oz Appelton Reserve
3/4oz East India Solera Sherry
1/2oz Ramazzotti
2 dashes Mole bitters
stir/coupe/no garnish

Hemingway Daquari

2oz Flor de cana 4yr
¾ lime
½ Grapefruit
¼ maraschino
tsp simple
shake/coupe/lime wedge

- This is how Hemingway used to drink his daiquiris because he was a diabetic. Created in Cuba sometime around the 30's at El Floridita. Originally called a Papa Doble.

Honeysuckle

2oz Gold Rum (White rum and lemon juice = **Honey Bee**)

¾ oz lime
½ oz honey syrup
shake/lg rocks/lime wheel

- David Augustus Embrey, *The Fine Art of Mixing Drinks*, 1948. A lawyer in his sixties when he wrote the book, was not a bartender.

Jungle Bird

½ oz simple syrup
½ oz lime juice
¾ Campari
1 oz pineapple juice
1 oz Goslings Rum
1 oz El Dorado 15yr
shake/dbl rocks/pineapple fronds
- 1970s, Aviary Bar in Kuala Lumpur

Mai Tai

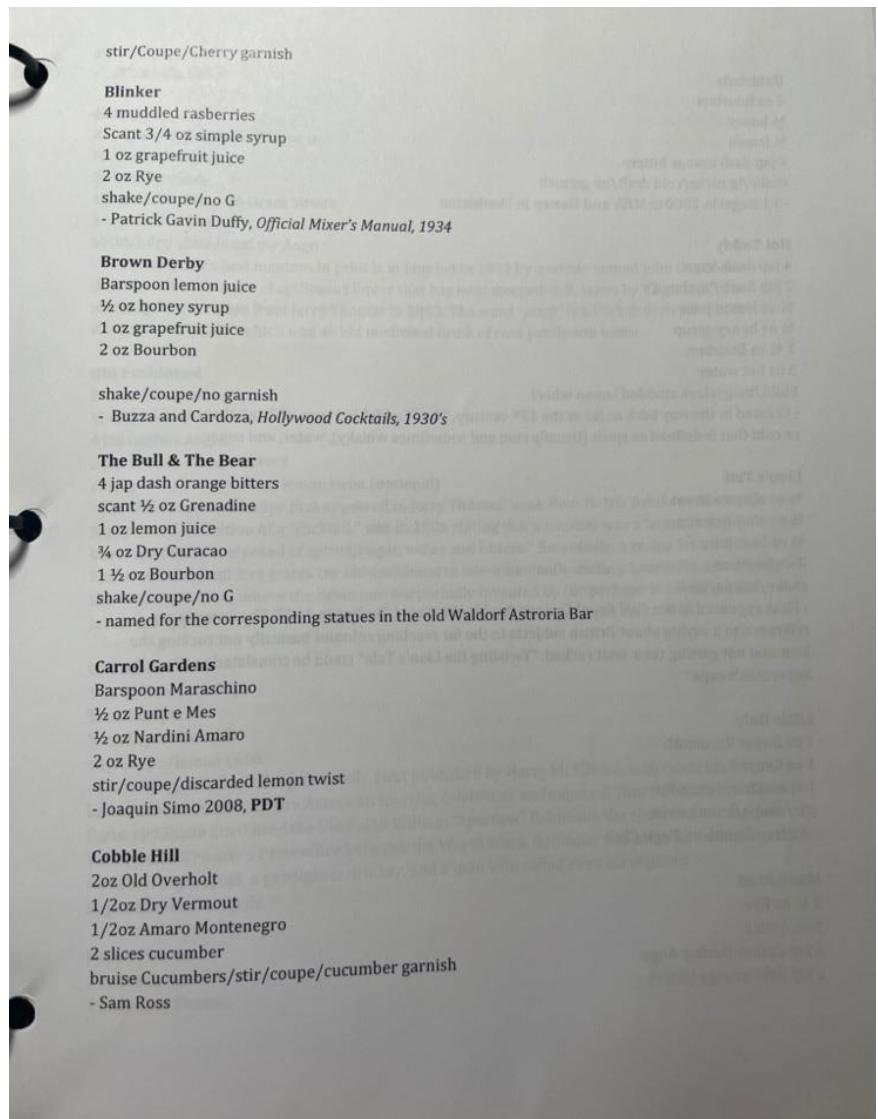
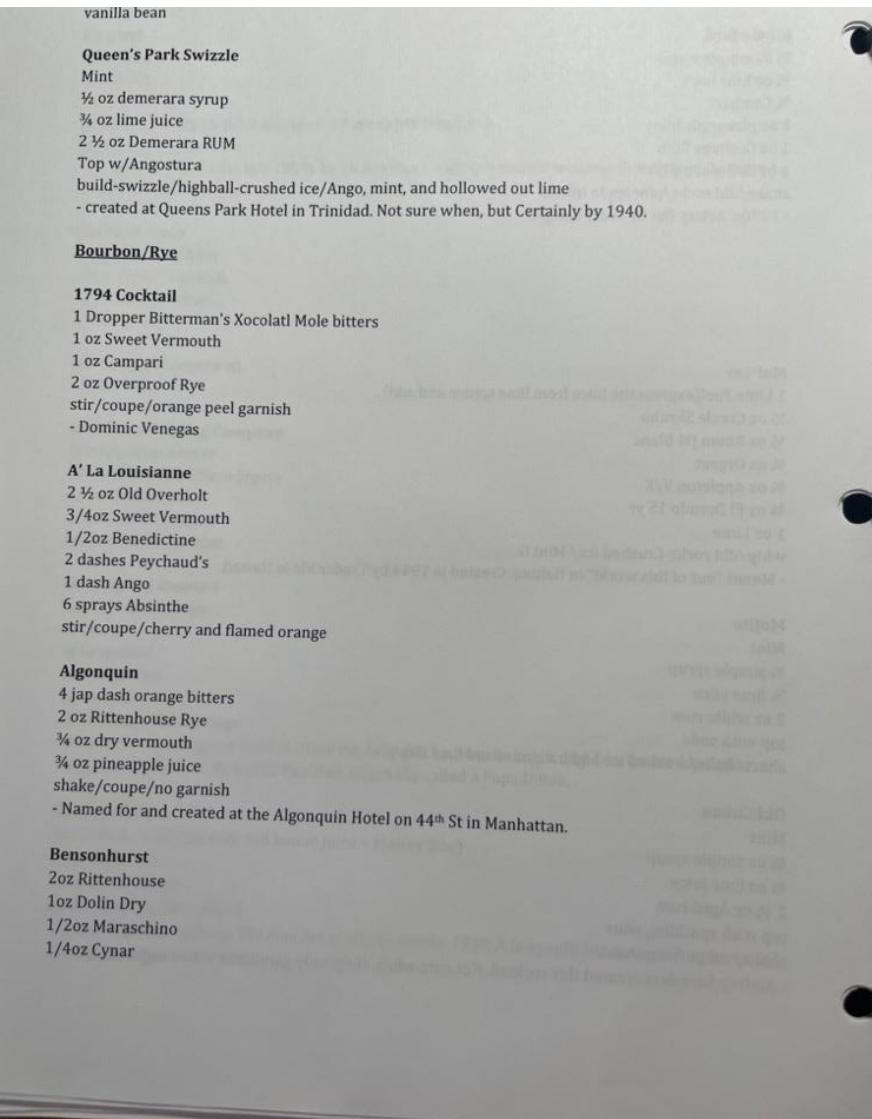
1 Lime Peel(express the juice from lime wedge and add)
½ oz Creole Shrubb
½ oz Rhum JM Blanc
¾ oz Orgeat
¾ oz Appleton V/X
¾ oz El Dorado 15 yr
1 oz Lime
whip/dbl rocks-Crushed ice/ Mint G
- Means "out of this world" in Haitian. Created in 1944 by Trader Vic in Hawaii.

Mojito

Mint
¾ simple syrup
¾ lime juice
2 oz white rum
top with soda
short shake/crushed ice highball/mint and lime flag

Old Cuban

Mint
½ oz simple syrup
¾ oz lime juice
1 ½ oz Aged rum
top with sparkling wine
shake/coupe/no garnish
- Audrey Saunders created this cocktail. Not sure when. Originally garnished with a sugar coated



Goldrush

2 oz Bourbon
½ honey
¼ lemon
2 jup dash orange bitters
shake/lg rocks/cold draft/no garnish
- T.J Siegal in 2000 at **Milk and Honey** in Manhattan

Hot Toddy

4 jup dash Ango
2 jup Dash Peychaud's
¼ oz lemon juice
½ oz honey syrup
1 ½ oz Bourbon
3 oz hot water
build/mug/clove studded lemon wheel
- Created in the way back as far as the 17th century. The "Toddy" is a type of drink that could be hot or cold that is defined as spirit (Usually rum and sometimes whisky), water, and sugar.

Lion's Tail

¼ oz allspice dram
½ oz simple syrup
½ oz lime juice
2 oz bourbon
shake/cope/no G
- First appeared in the *Café Royal Cocktail Book* by William J. Tarling in 1937. The name is a reference to a saying about British subjects in the far reaching colonies basically not rocking the boat and not getting their boat rocked. "Twisting the Lion's Tale" could be translated as "Tugging on Superman's cape"

Little Italy

1 oz Sweet Vermouth
1 oz Cynar
1 ½ oz Rittenhouse Rye
stir/cope/lemon twist
- Audrey Saunders. **Pegu Club**

Manhattan

2 ½ oz Rye
1 oz Antica
6 jup dashes Dashes Ango
2 jup dash orange bitters

sur/cope/chnerry
- ...It's a long story.

Mint Julep

Rub glass with mint and leave in
¾ oz simple syrup
2 ½ oz Bourbon
4 jup dashes Pimento Dram bitters
2 jup dashes Ango
build/julep glass/mint w/ Ango

- The mint julep's first mention in print is in London in 1803 by a writer named John Davis. He described it as "a dram of spirituous liquor that has mint steeped in it, taken by Virginians of a morning." First recipe from Jerry Thomas in 1862. The word "julep" is a French derivative of the Arabic word "julab," which was an old medicinal drink of rose petals and water

Old Fashioned

2 ½ oz Bourbon or Rye
½ oz Demerara
4 jup dashes Ango
2 jup dashes orange bitters
stir/lg rock/orange twist/lemon twist (optional)

- The Old Fashioned recipe first appeared in Jerry Thomas' book *How To Mix Drinks* in 1862. The first printed definition of a "cocktail," was in 1806 stating that a cocktail was a "stimulating beverage that is composed of spirits, sugar, water and bitters." Essentially, a recipe for an Old-Fashioned. Cocktail lore traces the old-fashioned to late-nineteenth-century Louisville, specifically the Pendennis Club, where the drink was purportedly invented by (or perhaps in honor of) Col. James E. Pepper.

Old Pal

1 ½ oz Overproof Rye
¾ oz Campari
¾ oz Dry Vermouth
stir/cope/lemon twist
- 1922 *Harry's ABC of Mixing Cocktails*. First published by Harry McElhone, who made his fortune as bartender to Prohibition-era American tourists, celebrities and expats at Harry's New York Bar in Paris. McElhone attributed the Old Pal to William "Sparrow" Robinson, the sports writer for New York Herald-Tribune's Paris office between the World Wars. Robinson was a denizen of the Parisian cafes and night spots, a prodigious drinker, and a man who called even his slightest acquaintances "old pals."

Paper Plane

1 oz lemon juice
1 oz Amaro Nonino

1 oz Aperol
1 oz Bourbon
shake/cocktail/no garnish
- Sam Ross, **Milk and Honey**

Red Hook
2 jiggers dashes orange bitters
4 jiggers dashes angostura
 $\frac{1}{4}$ oz maraschino
 $\frac{1}{2}$ oz Punt e Mes
2 oz Rye
stir/cocktail/cherry
- Enzo Errico, **Milk and Honey**

Remember The Maine
Barspoon Absinthe
 $\frac{1}{4}$ oz Cherry Heering
 $\frac{1}{4}$ oz Sweet Vermouth
2 oz Rye
stir/cocktail/lemon twist
- Charles H Baker Jr., *The Gentleman's Guide* 1939

Sazerac
2 $\frac{1}{2}$ oz Rye (or Cognac)
scant oz Demarara
8 jiggers dashes Peychaud's
2 jiggers dashes Ango
Absinthe or Green Chartreuse Rinse
stir/cold small rocks glass/lemon twist discard/no ice
- *The World's Drinks and How to Mix Them*, 1908, by William T. "Cocktail Bill" Boothby. Aaron Bird owned the **Sazerac House** in New Orleans during the 1850s and there the cocktail was made with Sewell T Taylor's Sazerac Cognac (Taylor used to own the same bar under the name **Merchants Exchange Coffee House**, but the "exchange" was code for "bar") before he became a liquor importer. Also at that time, a prominent French local druggist named Antoine Amedie Peychaud was making bitters that would eventually become one of the holy trinity of bitters. The original recipe had cognac but Phylloxera Vastatrix was killing two-thirds of the grapes used in Cognac, France during the 1870's and 1880's, which necessitated the change to Rye whiskey.

Scofflaw
1 $\frac{1}{2}$ oz Dickie Rye
 $\frac{1}{2}$ oz Grenadine

1 oz Dolin Dry
 $\frac{3}{4}$ oz Lemon
4 jiggers dashes orange bitters
shake/cocktail/no glass
- Harry's New York Bar in Paris 1924. The word came about from a contest to describe those who continued to drink despite Prohibition. The contest was put on by then millionaire, and scofflaw himself, Delcevere King.

Trinidad Sour
1 oz Orgeat
 $\frac{3}{4}$ oz lime juice
1 oz Angostura bitters
 $\frac{1}{2}$ oz Overproof rye (Aged Pisco= **Tinidida Especial**, by Valentino Bolognese in 2008)
Egg white

shake/cocktail/no garnish
- Giuseppe Gonzalez

Whiskey Smash
lemon wedges & mint leaves
2 oz spirit
 $\frac{3}{4}$ simple
 $\frac{3}{4}$ lemon
shake/crushed ice/lavish Mint
- First seen in Jerry Thomas' book in 1862. The history and definition of the smash are wide and varied. Basically spirit, seasonal fruit, herb (usually mint), and ice. Most however these days also include citrus and are the descendants of Dale Degroff's take on the classics at The Rainbow Room in Manhattan.

Whiskey Sour
2 oz Bourbon (Amaretto= **Amaretto Sour**)
 $\frac{3}{4}$ oz Simple
 $\frac{3}{4}$ oz Lemon
1 egg white (optional)
2 jiggers dashes orange bitters
dry shake/cocktail/lemon twist/lemon flag/Angostura bitters
- First seen in Jerry Thomas' 1862 cocktail book. Though it's much, much older.

Vieux Carré (Means "Old Square", the French term for the French Quarter District in New Orleans)
1 oz Rittenhouse Rye
1 oz Conac
 $\frac{3}{4}$ oz Antica
 $\frac{1}{4}$ oz Benedictine

3 Dashes Pechaudes
2 Dashes Ango
stir/lg rock/lemon twist
- Walter Bergeron in the 1930's at the Monteleone Hotel in New Orleans.

Scotch/Irish

Blackthorn (Irish Version)

4 jup dash Ango
¼ oz Demerara
¾ oz Dry Vermouth
2 oz Bushmills
stir/dbl rocks/lemon twist discarded
- Harry Johnson Bartende's Manual 1900. There are other versions of this drink, especially an English version calling for Sloe Gin, sweet vermouth, and orange bitters.

Bobby Burns

2oz Scotch (Boubon = Preakness)
¾ oz Antica
½ oz Benedictine
4 jup Dashes Ango Bitters
stir/coupe/lemon twist
- A bit of dissention for this one. Some say J. R. Sheridan's *How to Mix Fancy Drinks* at the turn of the 20th Century, and some say Harry Croddock from *The Savoy* because of the distinction on Benedictine (Sheridan's used Drambuie instead).

Cameron's Kick

½ oz Orgeat
¾ oz lemon
1 oz Jameson
1 oz Blended Scotch
shake/coupe/Ango
- Again different accounts. Harry McElhone's *ABC of Mixing Cocktails* 1922, or *The Savoy* by Harry Croddock.

Cooper Union

2oz Red Breast
1/2oz St. Germain
1 dash OJ bitters
Rinse Laphroaig
stir/Sazerac serve & garnish
- Joaquin Simo

Phinal Word

1 oz Lemon juice
1 oz Maraschino Liqueur
1 oz Yellow Chartreuse
1 oz (Peaty) Scotch
shake/coupe/no garnish
- Phil Ward, *Death and Co.*

Irish Coffee

2 oz Irish Whiskey
¼ oz Demerara syrup
4 oz coffee
build/mug/heavy cream- add a teaspoon of sugar and 2-3 oz of heavy cream to a shaker tin. Shake without ice for roughly 10 seconds. This will help thicken the cream. Slowly pour the cream over the back of a spoon to float.

Penicillan

¼ oz spicy ginger
½ oz honey syrup
¾ oz lemon juice
1 ½ oz Blended scotch
½ oz Islay Scotch
shake/rocks/no garnish
- Sam Ross

Rob Roy

2 ½ oz Scotch
1 oz Antica
3 dashes Ango
stir/coupe/lemon twist

Brandy

American Trilogy
4 jup dashes orange bitters
½ oz Maple-Simple syrup (Simple syrup= Michael McIlroy, **Little Branch**, 2007)
1 oz Apple Brandy
1 oz Rye Whiskey
stir/dbl rocks/lemon and orange twist
- John Peterson, **Little Bird** in Portland, Oregon

Brandy Crusta

3/4 oz lemon juice
½ oz Maraschino
½ oz Curacao
2 oz Cognac
whip/flute w/crushed/sugar rim and full lemon twist flowered
- Jerry Thomas 1862. Created by Joseph Santini in the 1840's at the New Orleans' City Exchange.

East India Cocktail

4 jup dash orange bitters
¾ oz Pampero
½ oz Orange Curacao
½ oz Pineapple juice (raspberry syrup I have seen in quite a few recipes, though it's pineapple syrup in Johnson's book)
1 ¾ oz Cognac

shake/coupe/Anglo garnish

- Harry Johnson *Bartender Manual 1900*. India, Burma, Malaya, Singapore are the British Colonies this cocktail is named after.

Jack Rose

1 oz Laird's Bonded Apple Brandy
1 oz Calvados
½ oz lime juice
½ oz lemon juice
¾ oz grenadine
shake/coupe/no garnish

- Jack Rose was a bald liar. In the early-morning hours of July 13, 1912, a mid-level gambler by the name of Herman Rosenthal was called away from the 2 a.m. ginger ale he was sipping in the bar of Times Square's Hotel Metropole and shot four times in the head. Bald Jack Rose was the guy who handled the contract. Here's the liar part: When Herbert Bayard Swope of the *New York World* and D.A. Charlie Whitman got together -- for reasons too complex to go into in a drink essay -- to pin the hit on a certain Lieutenant Charles Becker of the NYPD's antigambling squad, Rose was their star witness. Perfumed himself with enthusiasm and imagination (and, of course, saved his neck). It was the trial of the century; little did they know. Becker went to the chair, Whitman to the governor's office, Swope to the executive editorship of the *World*, and Rose -- well, he went into the catering business. ----- 1905, Frank J. May, better known as Jack Rose invented the cocktail at **Gene Sullivan's Café** on Pavonia Ave. in Jersey City according to the *Police Gazette* from that time.

Champ Elysees

2 jup dashes Anglo
¾ oz simple syrup
¾ oz lemon juice
½ oz green chartreuse (I have seen some Yellow Chartreuse, but the original is Green)

2 oz Cognac
shake/coupe/lemon twist

- Harry Craddock, *Savoy Cocktail Book, 1930*. Resurrected by the barteam at **Zig Zag Café** in Seattle.

Pisco Sour

Egg white
4 jup dash orange bitters
¾ oz simple syrup
¾ oz lime juice
2 oz Pisco

shake/coupe/Peruvian bitters

Peruvian National Drink. For generations, an American from Salt Lake City, Victor Morris, had credit for creating this drink in at the **Morris Bar** in the 1920's. Recently, a Peruvian Creole cookbook was discovered with virtually the same exact recipe. The book is called *Nuevo Manual de Cocina a la Criolla* and it was written in Lima, Peru in 1903.

"An egg white, a glass of Pisco, a teaspoon of fine sugar, and a few drops of lime as desired, this will open your appetite." Up to three glasses can be made with one egg white and a heaping teaspoon of fine sugar, adding the rest of the ingredients as needed for each glass. All this is beaten in a cocktail shaker until you've made a small punch."

Side Car

4 jup dash orange bitters
¾ oz simple syrup
¾ oz Lemon juice
¾ oz Combier
¾ oz Calvados
1 ¾ oz Cognac
shake/strain/flamed orange twist

- According to Dale Degroff, the Side Car was created in New Orleans in the 19th Century. The original recipe has only 3 ingredients: Cognac, Lemon, Combier.

Sherry/Aperitif /Potable bitters

Adonis
1 ½ oz Fino Sherry
1 ½ oz Sweet Vermouth
4 jup dash orange bitters
SHORT stir/coupe/flamed orange peel
- created during the 1880's for the first Broadway musical to run 500 shows.

Americano

1 ½ oz Sweet Vermouth
1 ½ oz Campari

Soda Water

build/highball/lemon peel

- late 1800's in Italy by Gaspare Campari, the creator of Campari. Originally called the Milano Turino because Campari is made in Milan and Gaspare is from Turin. During Prohibition, a lot of American tourists love the drink so they named it after them.

Aperol Spritz

2 oz soda water

2 oz sparkling wine

2 oz Aperol

build/highball/orange and lemon wheel

Bamboo

¾ oz Amantillado Sherry

1 oz Pedro Ximenez

¾ oz Dolin Dry

¾ oz Dolin Blanc

4 jup dash orange bitters

2 jup dash anglo

stir/coupe/lemon twist

- 1890's at the Grand Hotel's Sea Guardian II bar in Yokohama, Japan by a German bartender called Louis Eppinger.

Pimm's Cup

Mint and cucumber

¼ oz demerara syrup

½ oz ginger lime syrup

¾ oz lime juice

2 oz Pimm's No. 1

base w/ginger ale

shake /highball/mint and cucumber flag

Sherry Cobbler

1 lemon and orange wheel

Barspoon pineapple

½ oz simple syrup

3 oz fino sherry

float ½ oz Pedro Ximenez sherry

whip/crushed ice highball/orange and lemon wheel

- In 1882, Harry Johnston wrote that the sherry cobbler was the most popular drink in America, but there are writing back to at least 1855. Straws are absolutely necessary to this drink because around the 1870s the straw was invented.

Other Classics

Blood and Sand

1oz J&B

¾ oz Cherry Heering

¾ oz Sweet Vermouth

¾ oz Orange Juice

tsp lemon juice

shake/coupe/no garnish

- *The Savoy*, 1930. Harry Craddock

Bronx

½ oz sweet vermouth

½ oz dolin dry

¾ oz orange juice

2 oz Beefeater

shake/coupe/no garnish

- Its origins are as undisputed as anything involving alcohol can get: Johnnie Solon, Spanish-American War vet and master bartender at the Waldorf-Astoria (back when that was *the bar in the city in the country*), slung it together when a lunchtime customer challenged him to come up with something new. Instant hit. Early 1900's.

Brooklyn

¼ oz Amer Picon (CioCiaro)

¼ oz Maraschino

¾ oz Dolin Dry

2 oz Rittenhouse

stir/Coupe/orange peel

- 1908 title by Jacob Abraham Grohusko, *Jack's Manual*.

Fancy Free

2 oz Bourbon

½ oz Maraschino Liqueur

2 Dashes of Ango Orange

1 Dash of Angostura Bitters

stir/lg rocks/flamed orange twist

- A basic Old-Fashioned Variation. Not Sure of origins.

Grasshopper

1 ½ oz White Crème de Cacao

1 ½ oz White Crème de Menthe

1 ½ oz Heavy Cream

10 Mint Leaves

shake/double strain/cope/no garnish

Ward 8

2 oz rittenhouse rye
½ oz lemon
½ oz o.j.
½ oz grenadine
shake/cope/no garnish

Aperitivo Julep

2oz Dolin Dry
3/4oz Amaro Cio Claro
tsp crème de peche
mint
Julep build/mint and Ango garnish

Americano

1½ oz Sweet Vermouth
1½ oz Campari
club soda
build/highball/lemon twist

Trident

1oz Aquavit
1oz Fino
1oz Cynar
2 dashes peach bitters
stir/cope/discard lemon peel
- Robert Hess (Seattle 2000)

Navy Strength Old Fashioned

1oz Navy Strength Gin
1oz Navy Strength Rum
.25oz Demerara
2 dashes Ango
1 dash OJ bitters
1 dash Saline
stir/lg rocks/orange twist

ROBEY HOTEL BUILD LIST?

MANHATTAN

2 oz. Bourbon
¾ oz. Carpano Classico
2 dash Angostura

Stir with ice. Strain into a coupe or an old fashioned glass with big ice.
Garnish with a cherry
(For a ROB ROY sub blended scotch for bourbon)

OLD FASHIONED

2 oz. Bourbon
1/8 oz. Rich Demerara syrup
2 dash Regan's Orange Bitters
2 dash Angostura Bitters

Stir with ice. Strain into an old fashioned glass with big ice.
Garnish with orange peel.

SAZERAC

1 oz. Rittenhouse Rye
1 oz. Pierre Ferrand 1840 Cognac
1/8 oz. rich Demerara syrup
3 dash Peychaud's bitters
1 dash Angostura bitters

Stir with ice. Strain into a chilled tulip glass with an absinthe wash.
Garnish with a lemon twist.

RAMOS GIN FIZZ

2 oz. Plymouth gin
1 oz. cream
1 oz. simple syrup
½ oz. lemon juice
½ oz lime juice
1 egg white
6 drops orange blossom water

Dry shake all ingredients. Shake again with ice. Strain into a Collins glass without ice. Top with club soda.
No garnish.

VIEUX CARRE

1 oz. Cognac
1 oz. Rittenhouse Rye
1 oz. Carpano Antica
¼ oz. Benedictine

3 dash Peychaud's bitters
1 dash Angostura bitters

Stir with ice. Strain into an old fashioned glass with big ice.
Garnish with a lemon twist.

MILK PUNCH

1 ½ oz. Cognac
¾ oz. Rum
2 oz heavy cream
Grated nutmeg

Shake with ice. Double strain into a large rocks glass with big ice.
Garnish with nutmeg shavings.

MARTINI

2 ½ oz. Gin (or Vodka)
½ oz. Dry vermouth
1 dash orange bitters

Stir with ice. Strain into a coupe or a large rocks glass with ice.
Garnish with a lemon twist or olives.

WHISKEY SOUR

2 oz. Bourbon
¾ oz. lemon juice
¾ oz. simple syrup
1 egg white (optional)

If using egg white, dry shake all ingredients and then shake again with ice. Strain into a footed glass, garnish with Angostura. If omitting egg white, shake with ice and strain into an old fashioned glass with big ice. Garnish with angostura swirl.

MARGARITA

2 oz. Tequila
1 oz. lime juice
½ oz. Dry Curacao
½ oz. agave nectar

Shake with ice. Double strain into a coupe or a large rocks glass with bar ice.
Garnish with a lime wedge. Salted rim upon request.

BOULEVARDIER

1 ½ oz. Bourbon
¾ oz. Campari
¾ oz. Sweet vermouth

Stir with ice. Strain into an old fashioned glass with big ice.
Garnish with an orange peel.

GIMLET

2 oz. Gin (or Vodka)
¾ oz. lime juice
½ oz. simple syrup

Shake with ice. Double strain into a coupe or an old fashioned glass with big ice.
Garnish with a lime wedge.

AVIATION

2 oz. Plymouth gin
¾ oz. lemon juice
½ oz. Maraschino liqueur
1 dash crème de violette

Shake with ice. Double strain into a coupe.
Cherry garnish.

DAQUIRI

2 oz. white rum
¾ oz. lime juice
½ oz. simple syrup

Shake with ice. Double strain into a coupe.
Garnish with a lime wedge.

MARTINEZ

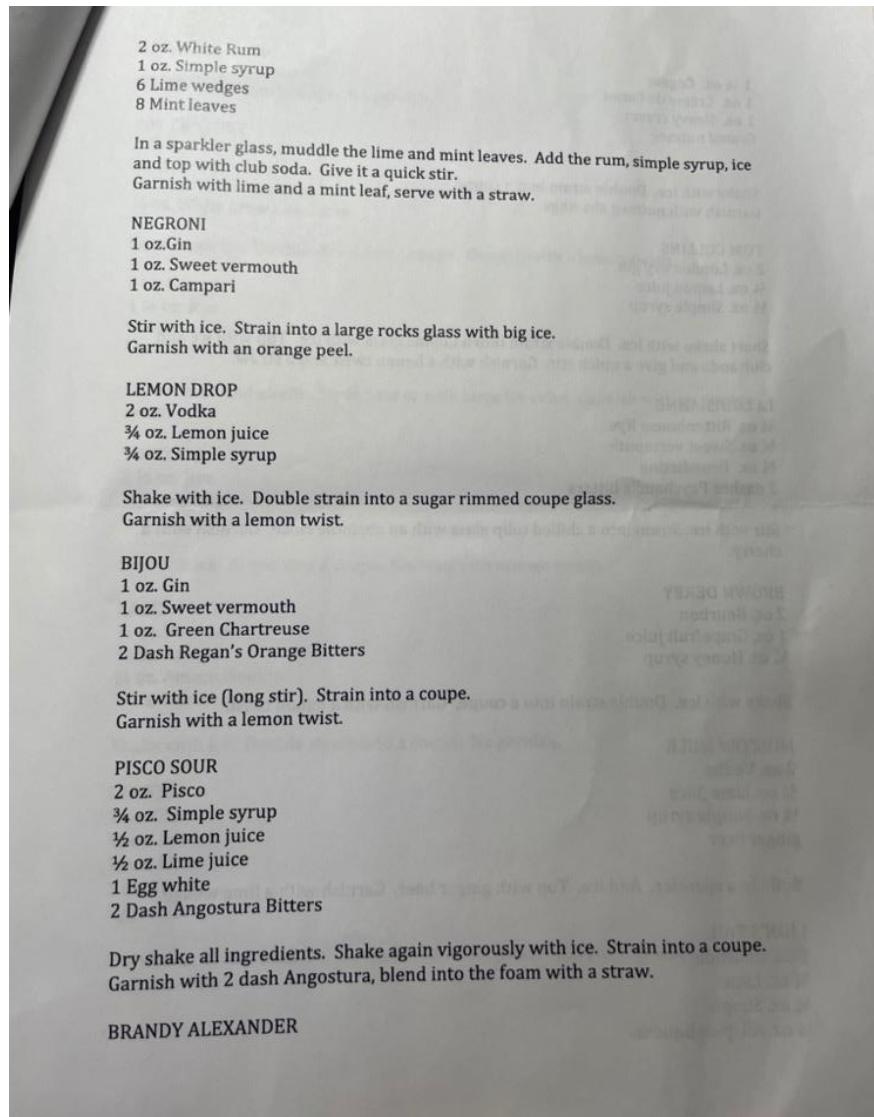
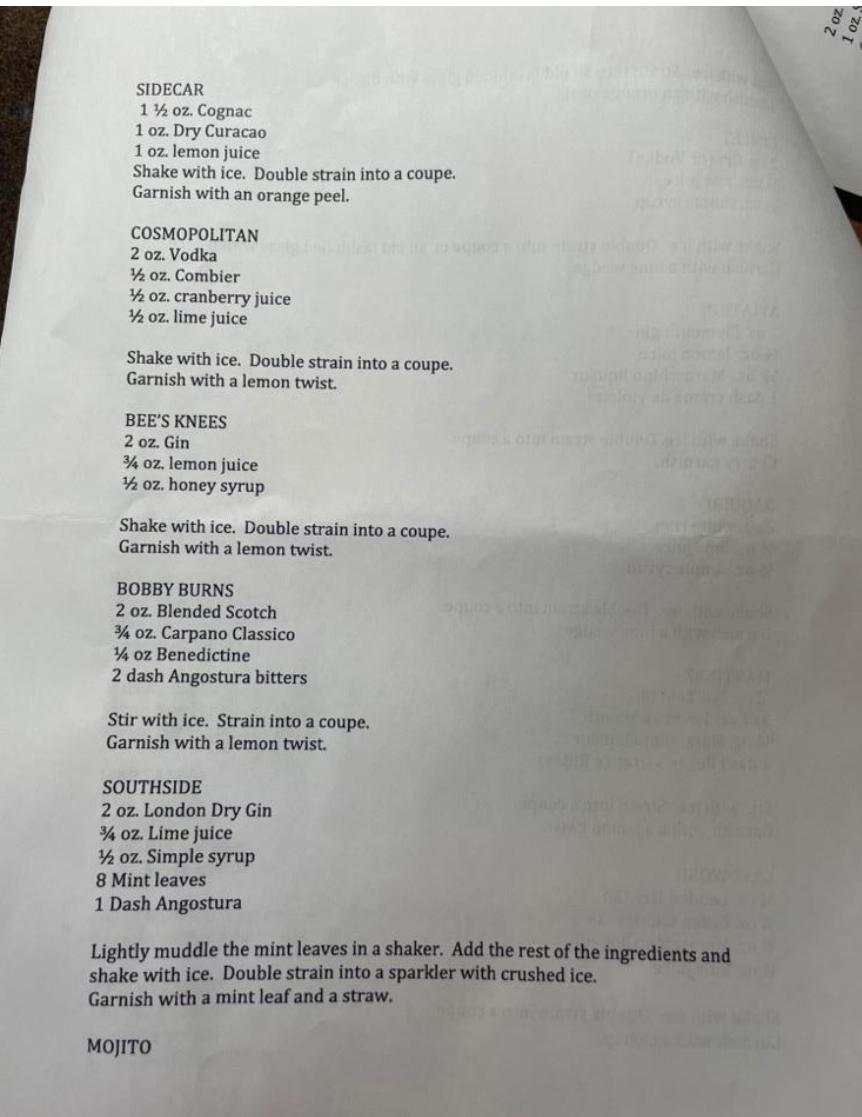
2 oz. Old Tom Gin
3/4 oz. Sweet vermouth
¼ oz. Maraschino liqueur
2 dash Regan's Orange Bitters

Stir with ice. Strain into a coupe.
Garnish with a lemon twist.

LAST WORD

¾ oz. London Dry Gin
¾ oz. Green Chartreuse
¾ oz. Maraschino liqueur
¾ oz. lime juice

Shake with ice. Double strain into a coupe.
Garnish with a cherry.



1 ½ oz. Cognac
1 oz. Crème de Cacao
1 oz. Heavy cream
Grated nutmeg

Shake with ice. Double strain into a coupe.
Garnish with nutmeg shavings.

TOM COLLINS
2 oz. London dry gin
¾ oz. Lemon juice
½ oz. Simple syrup

Short shake with ice. Double strain into a Collins glass with ice. Top with ice and club soda and give a quick stir. Garnish with a lemon twist and a straw.

La LOUISIANNE
¾ oz. Rittenhouse Rye
¾ oz. Sweet vermouth
¾ oz. Benedictine
3 dashes Peychaud's bitters

Stir with ice. Strain into a chilled tulip glass with an absinthe rinse. Garnish with a cherry.

BROWN DERBY
2 oz. Bourbon
1 oz. Grapefruit juice
½ oz. Honey syrup

Shake with ice. Double strain into a coupe. Garnish with a lemon twist.

MOSCOW MULE
2 oz. Vodka
¾ oz. Lime juice
¼ oz. Simple syrup
ginger beer

Build in a sparkler. Add ice. Top with ginger beer. Garnish with a lime wedge.

LION'S TAIL
2 oz. Bourbon
¾ oz. Lime
¾ oz. Simple
¼ oz. Allspice liqueur

2 dash Angostura

Double strain into a coupe. No garnish.

20th CENTURY
1 ½ oz. Gin
¾ oz. Lemon juice
¾ oz. Cocchi Americano
½ oz. White Crème de Cacao

Shake with ice. Double strain into a coupe. Garnish with a lemon swath.

OLD PAL
1 ½ oz. Rye
¾ oz. Campari
¾ oz. dry vermouth

Stir with ice and strain. Serve neat or with large ice cube. Garnish with an orange swath.

TORONTO
2 ½ oz. Rye
¼ oz. Fernet
1/8 oz. Demerara

Stir with ice. Strain into a coupe. Garnish with orange swath.

PAPER PLANE
¾ oz. Bourbon
¾ oz. Aperol
¾ oz. Amaro Nonino
¾ oz. Lemon juice

Shake with ice. Double strain into a coupe. No garnish.

GIN FIZZ
2 oz. Gin
½ oz. Lemon
½ oz. Lime
1 oz. Simple
Egg white

Dry shake. Shake with ice. Strain into a water glass. Add ice, top with soda. Garnish with lime swath.

GOLD RUSH

2 oz. Bourbon
¾ oz. Lemon
¾ oz. Honey syrup

Shake with ice. Double strain into a coupe. Garnish with a lemon swath.

FRENCH 75
1 ½ oz. Gin
½ oz. Lemon
½ oz. Simple

Short shake ingredients. Double strain into a coupe, top with Cava. Garnish with lemon swath.

HANKY PANKY
2 oz. Gin
¾ oz. Sweet Vermouth
¼ oz. (Fat) Fernet
1 dash Angostura

Stir with ice. Strain into a coupe. Garnish with orange swath.

Cherry:

BROWN DERBY
2 oz. Bourbon
1 oz. Orange juice
¾ oz. Honey syrup

Shake with ice. Double strain into a coupe. Garnish with orange swath.

PISTACHIO MINT
2 ½ oz. Vodka
¾ oz. Lemon juice
¾ oz. Simple syrup
Sugar free
gelatin dessert

Lemonade: