

# – Turner House Cocktails –

## Manhattan

2 oz Rye whiskey  
1 oz Cocchi di Torino  
2 dashes each Angostura & orange bitters  
1 Luxardo cherry garnish

Stir all ingredients over ice. Strain into a chilled coupe glass. Maraschino garnish.

## La Louisiane

2 oz Rye whiskey  
3/4 oz Cocchi di Torino  
1/4 oz Bénédictine  
2 dashes Peychaud's bitters  
Absinthe rinse

Stir ingredients with ice. Strain into an absinthe-rinsed glass. Luxardo garnish.

## Vieux Carré

3/4 oz Rye whiskey  
3/4 oz Cognac  
3/4 oz Cocchi di Torino  
1/4 oz Bénédictine  
2 dashes each Angostura & Peychaud's

Stir all ingredients with ice. Strain over ice or serve up in a chilled rocks glass.

## The Improved Whiskey Cocktail

2 oz Rye or bourbon  
1/4 oz Luxardo maraschino liqueur  
1/4 oz Demerara syrup  
2 dashes each Angostura & Peychaud's  
1 dash Absinthe

Build in a rocks glass or stir with ice and serve up. Garnish with a lemon peel.

## Lion's Tail

2 oz Bourbon  
1/2 oz Allspice dram  
1/2 oz Lime Juice  
1/4 oz Demerara syrup (2:1)  
2 dashes Angostura Bitters

Shake all ingredients over ice. Serve up.

## The Hickory Sap

*(Red Pump Kitchen, Charlottesville)*

2 oz Bourbon (100 proof)  
1 oz Cocchi di Torino  
4 dashes Black walnut bitters  
1/2 oz Hickory Syrup

Build in a rocks glass with ice. Stir. Garnish with an orange peel.

## Sidecar

2 oz Cognac  
1 oz Cointreau  
3/4 oz Lemon juice

Shake all ingredients with ice. Strain into a sugar-rimmed coupe glass.

Variation: "A Sidecar Named Desire": substitute apricot jam for cointreau.

## Mezcal Margarita

2 oz Mezcal  
1 oz Lime juice  
3/4 oz Orange liqueur  
1/4 oz Simple syrup (2:1)

Shake with ice and strain into salt rimmed rocks glass with fresh ice, or serve up.

## The Hemingway Daiquiri

2 oz White rum  
3/4 oz Lime juice  
1/2 oz Grapefruit juice  
1/4 oz Luxardo maraschino liqueur  
1/4 oz Simple syrup (2:1)

Shake all ingredients vigorously with ice. Strain into a chilled coupe glass.

## The Zombie

1 oz light Puerto Rican rum  
1 oz dark Jamaican rum  
1 oz 151 proof rum  
3/4 oz Lime juice  
1 oz Pineapple juice  
3/4 oz Falernum  
3/4 oz Allspice dram  
1/2 oz Demerara syrup (2:1)  
4 dashes grapefruit bitters  
2 dashes each Angostura bitters & Absinthe

Stir all ingredients in a tiki glass with ice crushed in a Lewis bag. Garnish with mint.

## Airmail

2 oz Rum  
1 oz Lime juice  
1/2 oz Honey syrup (2:1)  
1 dash Angostura bitters  
1 oz Prosecco

Shake all except prosecco with ice. Strain into a chilled glass. Top with prosecco.

## 2310 Gimlet

2 oz gin  
2 oz Rose's lime juice  
Muddled basil or mint

Shake with ice, strain into a chilled glass.

## Champs-Elysees

1-1/2 oz Cognac  
1/2 oz Green Chartreuse  
1/2 oz Lemon juice  
1/4 oz Simple syrup (2:1)  
2 dashes Angostura bitters

Shake all ingredients vigorously with ice. Strain into a chilled coupe glass.

## French 75

2 oz Gin  
1 oz Lemon juice  
1/2 oz Simple syrup (2:1)  
2 oz Champagne

Shake gin, lemon juice, simple syrup with ice. Strain into a chilled champagne flute. Top with champagne. Lemon spiral garnish.

## The Bee's Knees

2 oz gin  
1 oz lemon juice  
1/2 oz Honey syrup (2:1)

Shake with ice and strain into a chilled coupe glass. Garnish with a lemon twist.

Variation: *Gold Rush* – sub bourbon for gin

## The Aviation

2 oz Gin  
1 oz Lemon juice  
1/2 oz Luxardo maraschino liqueur  
3/4 oz Creme de violette

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with a maraschino cherry.

## Hardy Handshake

*(Modified from Alley Light, Charlottesville)*

2 oz Gin  
1 oz Lime juice  
1 spoonful Apricot marmalade  
2 dashes each orange & grapefruit bitters

Shake all ingredients with ice. Pour through a fine strainer into a chilled coupe glass.

## The Last Word

3/4 oz Gin  
3/4 oz Green Chartreuse  
3/4 oz Lime juice  
3/4 oz Luxardo Maraschino liqueur

Shake all ingredients vigorously with ice. Strain into a chilled coupe glass.

Variation: substitute mezcal for gin.