

– 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.

Go Figure

2 oz Bourbon (or Cognac)
3/4 oz Lemon juice
1 spoonful Fig preserves
4 dashes Black walnut bitters

Shake all ingredients with ice. Pour through a fine strainer into a jam jar with fresh ice.

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

3/4 oz light Puerto Rican rum
3/4 oz dark Jamaican rum
3/4 oz 151 proof rum
1 oz Lime juice
1/2 oz Falernum
1/2 oz Allspice dram
1/4 oz Demerara syrup (2:1)
Barspoon Luxardo syrup
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 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 all ingredients vigorously over ice. Strain into a chilled coupe 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.