

– 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 rocks 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.

Romero Paloma (Rosemary Dove)

(The Bebedero, Charlottesville)

2 oz Rosemary infused Mezcal
2 oz Grapefruit juice
1/2 oz Lime juice
1/2 oz Agave nectar

Shake all ingredients with ice. Strain into rocks glass over ice. Black salt garnish.

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 Palmetto

1-1/2 oz Aged rum
1-1/2 oz Cocchi di Torino
2 dashes orange bitters

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

Navy Grog

1 oz Demerara rum
1 oz Dark Jamaican rum
3/4 oz Lime juice
3/4 oz Grapefruit juice
3/4 oz Allspice dram
1/4 oz Demerara syrup (2:1)

Stir all ingredients in a tiki or rocks glass with crushed ice. Garnish with lime & mint.

The Rum Also Rises

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

Shake vigorously with a large ice cube. Strain into a well-chilled coupe glass.

Airmail

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

Shake rum, lime juice, bitters, and syrup with ice. Strain into a chilled glass. Top with prosecco. Garnish with mint.

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.

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

Negroni

1 oz Gin
1 oz Sweet vermouth
1 oz Campari

Build over rocks or stir with ice and serve up. Garnish with an orange peel.

Variation: Boulevardier – sub bourbon ~ 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.

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 American Embassy

2 oz Bourbon (100 proof)
3/4 oz St. Germain
1/2 oz Lemon Juice
1/4 oz Simple syrup
2 oz Champagne

Shake bourbon, St. Germain, lemon, and syrup with ice. Strain into a rocks glass over an ice cube, and top with champagne.