

– 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.

Sazerac

2 oz Rye whiskey
3 dashes Peychaud's bitters
1 dash Angostura Bitters
1/4 oz Demerara syrup (2:1)
Absinthe rinse

Stir rye, simple, bitters, and ice in a mixing glass. Strain into a chilled absinthe-rinsed rocks glass. Garnish with lemon peel.

Old Fashioned

2 oz Bourbon
2 dashes each Angostura & orange bitters
1/4 oz Demerara syrup (2:1)
1 Luxardo cherry, with syrup

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

The Hickory Sap

(Red Pump Kitchen, Charlottesville)

2 oz Bourbon
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.

The Showboat

(The Fitzroy, Charlottesville)

2 oz Bourbon
1 oz Lemon juice
Ginger beer
Ruby port

Stir bourbon & lemon in a highball glass with ice. Top w/ ginger beer. Ruby port float.

Margarita

2 oz Tequila
2 oz Rose's lime juice
1 oz Triple sec

Shake vigorously with a large ice cube. Pour into salt rimmed rocks glass. Add ice.

Navy Grog

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

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

Hemingway Daiquiri

2 oz Rum
1 oz Rose's lime juice
1/2 oz Grapefruit juice
1/2 oz Luxardo maraschino liqueur

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 pineapple-infused gin
2 oz Rose's lime juice
Muddled basil

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*

Gin gin mule

2 oz Gin
3/4 oz Lime juice
1/2 oz simple syrup
Mint
6 oz Ginger beer

Muddle mint with lime juice in a copper mug. Add gin, ice, ginger beer.

Variation: *Moscow Mule - sub vodka for gin*

The Aviation

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

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

French 75

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

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

The Champagne Cocktail

1 Sugar cube
2 dashes Angostura bitters
1 oz Brandy
6 oz Champagne

Drop a sugar cube into a champagne glass and soak with Angostura bitters. Add a splash of Brandy, and top with Champagne. Garnish with a lemon twist.