

## ← benjamin's cocktail specs

### original inventions

<b>Moscow Mule</b> 2oz Rock Town vodka 1oz ginger syrup .75 lime Top with soda Lime wheel Collins.	<ul style="list-style-type: none"> <li>• Prep Collins glass with ice</li> <li>• Build drink in tin (cut garnish while doing this saves time)</li> <li>• Shake with well ice</li> <li>• Strain into Collins glass</li> <li>• Top with soda (distribute effervescence throughout entire cocktail)</li> <li>• Garnish with lime wheel/ straw</li> </ul>
<b>Gin Rickey</b> 2oz Beefeater gin 1oz lime o.75simple Lime wheel Collins	<ul style="list-style-type: none"> <li>• Prep Collins glass with ice</li> <li>• Build drink in tin (cut garnish while doing this saves time)</li> <li>• Shake with well ice</li> <li>• Strain into Collins glass</li> <li>• Top with soda (distribute effervescence throughout entire cocktail)</li> <li>• Garnish with lime wheel/ straw</li> </ul>
<b>Daiquiri</b> 2oz Caña Brava rum 1oz lime .75 simple Lime wheel Coupe	<ul style="list-style-type: none"> <li>• Pull large to medium size cube out to temper in large tin</li> <li>• Build drink (cut garnish while doing this saves time)</li> <li>• Seal,shake &amp; grab chilled coupe glass (we're not trying to annihilate the cube. By the end of the shake it should be a small rounded cube)</li> <li>• Strain/ garnish with lime wheel</li> </ul>
<b>Old fashioned</b> 8 dashes Angostura bitters 2 dashes orange bitters .25 simple 2oz Old Overholt rye Orange twist and cherry Rocks big rock	<ul style="list-style-type: none"> <li>• Pull large cube out to temper</li> <li>• Build drink in rocks glass (in same order as specs)</li> <li>• Prep orange twist</li> <li>• Add cube/ stir</li> <li>• G</li> <li>• arnish with orange twist &amp; cherry</li> </ul>
<b>Negroni</b> 1oz Beefeater gin 1oz sweet vermouth 1oz Campari Orange twist Rocks big rock	<ul style="list-style-type: none"> <li>• Pull large cube out to temper</li> <li>• Build drink in rocks glass</li> <li>• Prep orange twist</li> <li>• Add cube/ stir</li> <li>• Garnish with orange twist</li> </ul>
<b>Manhattan</b> 2 dashes Angostura 1oz sweet vermouth 2oz Old Overholt rye Cherry garnish Coupe	<ul style="list-style-type: none"> <li>• Pull flat cubes out &amp; into well</li> <li>• Pull chilled mixing glass</li> <li>• Build drink</li> <li>• lh</li> <li>• Crack ice with large spoon into small to medium pieces in mixing glass</li> <li>• Stir</li> <li>• Pull chilled coupe glass, garnish with cherry</li> <li>• Finish stirring and pour</li> </ul>
<b>Junto</b> 6 dash Peychaud's bitters 2 dashes orange bitters Egg white 1oz Catoctin Creek Watershed gin .5 pineapple allspice shrub	<ul style="list-style-type: none"> <li>• Pull medium size cube out to temper</li> <li>• Crack egg white into tin (remember to wash hands after)</li> <li>• Build the rest of the drink (stacked jigger is best for this drink)</li> <li>• Seal and dry shake to emulsify the egg white</li> </ul>

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<b>Deputy Postmaster</b> 1.5 El Dorado 8yr rum 1oz alchemist coffee .25 honey Dash of saline solution Rocks big rock	<ul style="list-style-type: none"> <li>• Pull large cube out to temper</li> <li>• Build drink in rocks glass (stacked jigger is best for this drink)</li> <li>• Add cube &amp; stir</li> </ul>
<b>Lightning Rod</b> 4 dashes of hellfire bitters 2oz Civic vodka 1oz ginger syrup .75 lime Top with soda Jalapeño garnish Collins	<ul style="list-style-type: none"> <li>• Prep Collins glass with ice</li> <li>• Build drink in tin (cut garnish while doing this saves time)</li> <li>• Shake with well ice</li> <li>• Strain into Collins glass</li> <li>• Top with soda (distribute effervescence throughout entire cocktail)</li> <li>• Garnish with pepper</li> </ul>
<b>Silence Dogood</b> 2oz 1-8 District Made Straight bourbon .75 Lillet Blanc .25 Cointreau Orange expression Coupe	<ul style="list-style-type: none"> <li>• Pull flat cubes out &amp; into well</li> <li>• Pull chilled mixing glass</li> <li>• Build drink</li> <li>• Crack ice with large spoon into small to medium pieces in mixing glass</li> <li>• Stir</li> <li>• Pull chilled coupe glass, finish stirring</li> <li>• Pour &amp; garnish</li> </ul>
<b>The Polymath</b> 1.5oz Cynar 1oz Catoctin Creek rye Short .25 Fernet Branca Lemon twist Rocks big rock	<ul style="list-style-type: none"> <li>• pull large cube out to temper</li> <li>• Build drink in rocks glass</li> <li>• Prep lemon twist</li> <li>• Add cube/ stir</li> <li>• Garnish with lemon twist</li> </ul>
<b>Three Flies</b> Muddled strawberry .5oz lemon .5oz simple 1oz Madeira Strawberry garnish Rocks crushed ice	<ul style="list-style-type: none"> <li>• build drink in rocks glass</li> <li>• Muddle 1 strawberry</li> <li>• Crush ice with mallet and Lewis bag</li> <li>• Cut two straws in half</li> <li>• Strawberry garnish</li> </ul>

### “brunch”

<b>Bloody Mary</b> 3dashes Worcestershire sauce 2dashes hellfire bitters .25oz lemon 1.5oz rocktown vodka Topped w tomato juice Collins	<ul style="list-style-type: none"> <li>• build drink in Collins glass</li> <li>• Worcestershire, lemon and bitters first</li> <li>• Vodka topped with tomato's juice</li> <li>• Jalapeño garnish</li> </ul>
<b>Tom Collins</b> 2oz beefeater gin .75 oz lemon .75oz simple Topped with soda Collins	<ul style="list-style-type: none"> <li>• everything shaken in tin except soda</li> <li>• Pour over ice</li> <li>• Top with soda</li> <li>• Lemon wedge garnish</li> </ul>
<b>Americano</b> 1.5oz Dolin Rouge	<ul style="list-style-type: none"> <li>• built in glass</li> <li>• Topped w soda</li> </ul>

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<b>French 75</b> 1oz beefeater .5oz lemon .5oz simple Topped with j roget Champagne flute	<ul style="list-style-type: none"> <li>• everything shaken in tin except j Roget</li> <li>• Topped with j Roget</li> <li>• Lemon twist</li> </ul>
<b>Airmail</b> 1oz el dorado 8yr .5oz lime .5oz honey syrup Topped with j Roget Champagne flute	<ul style="list-style-type: none"> <li>• everything shaken in tin except j Roget</li> <li>• Topped with j Roget</li> <li>• Lime twist</li> </ul>
<b>Seelbach</b> 1oz Buffalo Trace .5oz Cointreau 7dashes angostura 7dashes Peychauds Topped with j Roget	<ul style="list-style-type: none"> <li>• everything shaken in tin except j Roget</li> <li>• Topped with j Roget</li> <li>• No garnish</li> </ul>
<b>Zeitung</b> .25oz lemon 1.5oz Campari Topped with Hellbender Kolsh Lemon or orange twist Collins	<ul style="list-style-type: none"> <li>• built in glass</li> <li>• Lemon first, Campari then top with Kolsh</li> </ul>
<b>21 Bottles</b> .5oz ginger syrup Topped with champagne Champagne flute	<ul style="list-style-type: none"> <li>• build in glass</li> </ul>

fall/winter 2018-19 inventions

i

<b>Absent Nor'easter</b> 2oz Civic vodka 1oz hibiscus syrup .75 lemon Top with soda Garnish with blown out tiki umbrella stabbing cranberries. serve in Collins on house cut ice.	<ul style="list-style-type: none"> <li>• Prep garnish - stab two cranberries with inside out tiki umbrella</li> <li>• Prep collins with ice</li> <li>• Build drink in tin</li> <li>• Shake with well ice</li> <li>• Strain into Collins glass</li> <li>• Top with soda (distribute effervescence throughout entire cocktail)</li> <li>• Garnish</li> </ul>
<b>Ben's Noggin</b> 1.5 Smith and Cross rum 1.5 pineapple juice whole egg 0.5 oz heavy cream 0.5 simple syrup 0.25 lemon juice	<ul style="list-style-type: none"> <li>• pull medium ice cube out to temper</li> <li>• crack whole egg into shaking tin, wash hands afterwards</li> <li>• Put all other wet ingredients except ice and rum in tins, and shake vigorously</li> <li>• Add ice cube and rum, and Shake again</li> <li>• Strain into Collins glass</li> </ul>

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<b>American Society</b> 1.5 oz District Made Bourbon 0.5 oz Velvet Falernum 6 dashes Peychauds 2 dashes Angostura Orange twist Rocks big rock	<ul style="list-style-type: none"> <li>• Pull large cube out to temper</li> <li>• Prep orange twist</li> <li>• Add bitters and falernum to rocks glass</li> <li>• Pour bourbon into jigger</li> <li>• Add ice to glass, pour bourbon over it, and stir</li> <li>• Express orange twist over the drink, wipe oils onto rim of glass, set it as garnish, and serve</li> </ul>
<b>Boston's Tarts</b> 1.5 oz Catoctin Creek Watershed Gin 0.75 oz cranberry juice 0.5 oz Dolin Rouge 0.25oz Montenegro Amaro 2 dashes Angostura 2 dashes Regan orange bitters Cranberry garnish Coupe	<ul style="list-style-type: none"> <li>• Pull large to medium size cube out to temper in large tin</li> <li>• Build drink in shaking tin</li> <li>• Seal, shake &amp; grab chilled coupe glass (we're not trying to annihilate the cube. By the end of the shake it should be a small rounded cube)</li> <li>• Strain/ pour, garnish with cranberry, serve</li> </ul>
<b>Negroni</b> 1oz Beefeater gin 1oz sweet vermouth 1oz Campari Orange twist Rocks big rock	<ul style="list-style-type: none"> <li>• Pull large cube out to temper</li> <li>• Build drink in rocks glass</li> <li>• Prep orange twist</li> <li>• Add cube/ stir</li> <li>• Garnish with orange twist</li> </ul>
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<b>Junto</b> 6 dash Peychaud's bitters 2 dashes orange bitters Egg white 1oz Catoctin Creek Watershed gin .5 pineapple allspice shrub .5 Aperol .5 simple Peychaud bitters art Coupe	<ul style="list-style-type: none"> <li>• Pull medium size cube out to temper</li> <li>• Crack egg white into tin (remember to wash hands after)</li> <li>• Build the rest of the drink (stacked jigger is best for this drink)</li> <li>• Seal and dry shake to emulsify the egg white</li> <li>• Add cube, shake &amp; grab chilled coupe glass</li> <li>• Garnish with Peychaud's art</li> </ul>
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Champagne garnish Collins	
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