

BOOZE MUZE MENU

miguel lancha's pisco sour(2017 version)

1 1/2 ounces acholado pisco 1 1/2 ounces lime mix (see Editor's Note) 1 1/2 ounces egg white (substitute with aquafaba for a vegan version)

Combine all ingredients in a mixing tin and shake with 4 large Kold-Draft ice cubes. Strain into a chilled coupe. Garnish with bitters, and swirl with a cocktail pick.

Garnish: Angostura bitters, Chuncho bitters

thou shall not be named

1 1/2 ounces reposado tequila, preferably El Tesoro 1/2 ounce mezcal, preferably Del Maguey Vida 1/2 ounce Amaro Sfumato Rabarbaro 1/2 ounce sweet vermouth, preferably Cocchi Vermouth di Torino

Combine all ingredients in a mixing glass with ice and stir until chilled. Strain into a rocks glass over a large ice cube. Garnish with a lemon twist.

Garnish: lemon twist

french martini

2 ounces vodka, preferably Blue Shark 3/4 ounce raspberry liqueur, preferably Chambord 1 1/2 ounces pineapple juice

Combine all ingredients in a cocktail shaker with ice and shake until chilled. Strain into a chilled coupe or cocktail glass.

felices los4

1 ounce bourbon, preferably Elijah Craig 1 ounce rum, preferably Santa Teresa 1796 1/2 ounce Pedro Ximénez sherry, preferably Lustau 1 scant bar spoon Scotch whisky, preferably Laphroaig 10 Year 4 drops Bittermens 'Elemakule Tiki bitters

Garnish: banana leaf, orange twist

Insert a banana leaf into the glass and trim so that it is flush with the rim. Combine all ingredients in a mixing glass and stir until chilled. Strain over a large cube into a rocks glass. Express the orange peel over the drink, then insert into the glass.

french lemonade

1 1/2 ounces St-Germain 1 ounce dry vermouth, preferably Dolin Vermouth de Chambéry Dry 1/2 ounce lemon juice 1/2 ounce Rhum JM Blanc Agricole 1 barspoon absinthe, preferably Jade 1901 1 1/2 ounces Fever-Tree Lemon Tonic

Combine all ingredients, except the soda water, in a mixing tin and shake with ice. Strain into a 10-ounce wine glass over ice. Top with lemon tonic. Garnish with fresh tarragon and edible flowers.

Garnish: Fresh tarragon and edible flowers

pink palace

1 1/2 ounces Ten To One Caribbean White Rum 1 ounce fresh grapefruit juice 1/2 ounce fresh lime juice 1/2 ounce coconut simple syrup (see Editor's Note) 2 dashes cardamom bitters

Combine all ingredients in a mixing tin, and shake with ice. Strain into a chilled coupe. Garnish with a lime wheel.

Garnish: lime wheel

dirty old man

3/4 ounce tequila, preferably Milagro 3/4 ounce mezcal, preferably Illegal 3/4 ounce red chile-infused Aperol (see Editor's Note) 3/4 ounce lime juice 3/4 ounce pineapple juice 1/2 ounce agave nectar 2 dashes Peychaud's bitters

Combine all ingredients in a cocktail shaker and shake with ice. Strain into a rocks glass. Garnish with a dehydrated lime wheel.

Garnish: dehydrated lime wheel

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