

# – Turner House Cocktails –

## Manhattan Power Outage

2 oz Rye whiskey  
½ oz Carpano Antica  
½ oz Amaro Ciociaro  
1 barspoon Luxardo Maraschino  
2 dashes each chocolate & orange bitters

Stir all ingredients with ice. Strain into a chilled coupe glass. Maraschino garnish.

## Buffalo Soldier

2 oz Pecan-infused Buffalo Trace  
¾ oz Carpano Antica  
¼ oz Maple syrup  
4 dashes Black walnut bitters

Stir with ice, and strain over a large ice cube in a rocks glass. Garnish with an orange peel.

## Paper Plane

¾ oz Bourbon (100 proof)  
¾ oz Aperol  
¾ oz Amaro Nonino  
¾ oz Lemon Juice

Shake all ingredients with ice. Strain into a chilled coupe glass.

## Oriental

1-½ oz Rye whiskey  
¾ oz Carpano Antica  
¾ oz Orange Liqueur  
½ oz Lime juice

Shake all ingredients with ice. Strain into a chilled coupe glass.

## La Louisiane

2 oz Rye whiskey  
¾ oz Cocchi di Torino  
½ oz Bénédictine  
2 dashes Peychaud's bitters  
Absinthe rinse (or atomizer)

Stir ingredients with ice. Strain into an absinthe-rinsed glass. Luxardo garnish.

## Lion's Tail

2 oz Bourbon  
½ oz Allspice dram  
½ oz Lime Juice  
¼ oz Demerara syrup  
2 dashes Angostura Bitters

Shake all ingredients with ice. Strain into a chilled coupe glass.

## Kiss my Ass New York Times

3 oz Prosecco  
2 oz Aperol  
1 oz Soda water

Add all ingredients to a wine glass with ice (Aperol first). Garnish with an orange slice.

## Long Winter Nap

2 oz Amaro Nonino  
1 oz Dark rum  
½ oz Creme de cassis  
1 egg white

Dry shake, then shake with ice. Serve over a big rock, garnish with grated nutmeg.

## Zombae (the "old" Lost Saint)

1 oz light Puerto Rican rum  
1 oz dark Jamaican rum  
1 oz 151 proof rum  
¾ oz Lime juice  
1 oz Pineapple juice  
1 oz "Tiki Juice" (Falernum + Allspice dram)  
½ oz Demerara syrup  
2 dashes each Angostura bitters & Absinthe

Stir all ingredients in a tiki glass with ice crushed in a Lewis bag. Garnish with mint.

## Daiquiri

2 oz White rum  
¾ oz Lime juice  
¼ oz Luxardo maraschino liqueur  
¼ oz Simple syrup

Shake all ingredients with ice. Strain into a chilled coupe glass.

## Harvest Margarita

2 oz Mezcal  
1 oz Lime juice  
½ oz Orange liqueur  
¼ oz Honey syrup  
1 dropper 20% m/v saline  
Sprig rosemary, divided

Shake all ingredients with ice. Strain into a chilled coupe glass. Garnish with rosemary.

## Rosemary Bee's Knees

2 oz Rosemary-infused gin  
1 oz lemon juice  
½ oz Honey syrup

Shake all ingredients with ice. Strain into a chilled coupe glass. Lemon twist garnish.

*Variation: "Goldrush" – sub bourbon for gin.*

*Variation: "Tree's Knees" – sub maple syrup for honey, +3 dashes black walnut bitters.*

## Chamonix

¾ oz Gin  
¾ oz Génépy des Alpes  
¾ oz Aperol  
¾ oz Lemon juice

Shake all ingredients with ice. Strain into a chilled coupe glass.

*Variation: sub Creme de Violette for Aperol*

## Bennett

2 oz Barr Hill Gin  
1 oz Lime cordial  
Angostura bitters  
*Optional: Muddled basil or mint*

Shake with ice, strain into a chilled glass.

## Rules of Seville (Alley Light homage)

2 oz Gin (Tanqueray Rangpur)  
¼ oz Passionfruit cordial (4:2:1)  
1 Tbsp Seville (bitter) orange marmalade  
¼ oz Lemon juice  
¼ oz Lime juice  
¼ oz Simple syrup  
Angostura & orange bitters

Shake all ingredients with ice. Pour through a fine strainer into a chilled coupe glass.

## Murky Waters (Coat Room)

1 oz Gin  
1 oz Cocchi Torino  
½ oz Green Chartreuse  
½ oz Pear brandy  
½ oz Lime juice  
½ oz Honey syrup

Shake all ingredients with ice. Strain into a chilled coupe glass.

## Pegu Club

2 oz Gin  
¾ oz Orange curaçao  
½ oz Lime cordial  
Angostura & orange bitters

Shake all ingredients with ice. Strain into a chilled coupe glass.

## The Last Word

¾ oz Gin  
¾ oz Green Chartreuse  
¾ oz Lime juice  
¾ oz Luxardo Maraschino

Shake all ingredients vigorously with ice. Strain into a chilled coupe glass.

*Variation: "Czech Mate" – sub Becherovka for green Chartreuse.*