

– 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: "Chech Mate" – sub Becherovka for green Chartreuse.