

– 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 over ice. Strain into a chilled coupe glass. Maraschino garnish.

Paper Plane

¾ oz Bourbon
¾ oz Aperol
¾ oz Amaro Nonino Quintessentia
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
2 dashes Absinthe

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

Vieux Carré

¾ oz Rye whiskey
¾ oz Cognac
¾ oz Carpano Antica
¼ oz Bénédictine
2 dashes each Angostura & Peychaud's

Stir all ingredients with ice. Strain over ice or serve up in a chilled rocks glass.

Lion's Tail

2 oz Bourbon
½ oz Allspice dram
½ oz Lime Juice
¼ oz Demerara syrup (2:1)
2 dashes Angostura Bitters

Shake all ingredients over ice. Serve up in 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.

Daiquiri

2 oz White rum
¾ oz Lime juice
¼ oz Luxardo maraschino liqueur
¼ oz Simple syrup (2:1)

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

Zombae

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

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

Mezcal Margarita

2 oz Mezcal
1 oz Lime juice
½ oz Orange liqueur
¼ oz Honey
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 (2:1)

Shake with ice and strain into a chilled coupe glass. Garnish with a lemon twist.

Variation: Gold Rush – sub bourbon for gin
Variation: Tree's Knees – sub maple syrup for honey, +3 dashes black walnut bitters

2310 Gimlet

2 oz Gin
1 oz Lime juice
½ oz Simple Syrup
Optional: Muddled basil or mint

Shake with ice, strain into a chilled glass.

French Alps

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

Shake all ingredients vigorously with ice. Strain 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.

Hardy Handshake (Alley Light)

2 oz Gin
1 oz Lime juice
1 spoonful Apricot marmalade
2 dashes each orange & grapefruit bitters

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

Aviation

2 oz Gin
¾ oz Lemon juice
½ oz Luxardo maraschino liqueur
¾ oz Creme de violette

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

Pegu Club

2 oz Gin
¾ oz Orange curaçao
½ oz Fresh lime juice
1 barspoon simple syrup
1 dash Orange bitters
1 dash Angostura 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: substitute mezcal for gin.