



BITTERMENS

Cocktail List - 2012

Maurice

St. John Frizell - Fort Defiance (Brooklyn)

1 ½ oz Rittenhouse Bonded Rye
¾ oz Cocchi Americano
½ oz Bittermens Amère Sauvage Gentiane
¼ oz Carpano Antica Sweet Vermouth

Stir, strain and serve in a coupe.

Bittermens Gin and Tonic

Avery Glasser - Our House Gin and Tonic

1 ½ oz London Dry Gin
¾ oz Bittermens Commonwealth Tonic Cordial
12 drops Bittermens Hopped Grapefruit Bitters
Barspoon Maraschino liqueur
4 oz Club Soda

Build in a highball glass with lots of ice. Serve with a grapefruit twist.

Citron Collins

Avery Glasser - For Amor y Amargo, NYC

1 ½ oz Gin (Plymouth preferred)
¾ oz Bittermens Citron Sauvage
¼ oz Simple Syrup
Soda Water

Build in a highball glass - It's OK to add more simple syrup to taste.

Mexicano

Phil Ward's interpretation of an Americano Mayahuel, NYC

1 oz Reposado Tequila
1 oz Carpano Antica Sweet Vermouth
1 oz Bittermens Amère Nouvelle
1 oz Soda Water

In a large wine goblet filled with ice, combine everything aside from the soda water and quickly stir. Add soda water and finish with an orange twist.

Eva Green

Mayur Subbarao's riff on a Vesper

2 ¼ oz Plymouth Gin
¾ oz Cocchi Americano
½ oz Bittermens Commonwealth Tonic Cordial

Stir and serve up in a coupe glass with a lemon twist.

Française Four-Play

Avery Glasser as served at Amor y Amargo, NYC

½ oz Bonal Gentiane-Quina
½ oz Louis Royer Force 53 VSOP Cognac
½ oz Yellow Chartreuse
½ oz Lillet Blanc
6 drops Bittermens Hellfire Habanero Shrub
Dash simple syrup
Splash of Club Soda

Build in a single rocks glass with 2 rocks. Top with the club soda.

Scandi Gibson

Avery Glasser as served at Amor y Amargo, NYC

2 oz Aquavit
1 oz Cocchi Americano
10 drops Bittermens Hellfire Habanero Shrub
20 drops Bittermens Orchard St. Celery Shrub

Stir and serve up in a rocks or coupe glass with a cocktail onion.

A l'Ancienne

Avery Glasser as served at Amor y Amargo, NYC

2 oz Pierre Ferrand 1840 Cognac
10 drops Bittermens Xocolatl Mole Bitters
10 drops Bittermens New England Spiced Cranberry
1 sugar cube
Barspoon soda water

Place a sugar cube in the bottom of an Old Fashioned glass and coat with Xocolatl Mole Bitters, New England Spiced Cranberry and soda water. Muddle to crush sugar cube. Add Cognac and stir to incorporate. Add 2-3 Kold Draft ice cubes (or one big ice cube). Serve with wide lemon twist.

Peru Blanco

Brother Cleve, Legendary Boston Bartender

1 oz Macchu Pisco
1 oz Bittermens Amère Nouvelle
1 oz Dolin Blanc Vermouth
12 drops Bittermens 'Elemakule Tiki Bitters

Stir with ice and strain into a coupe. Garnish with a wide orange twist.

A Cultured Cooler

Avery Glasser - Inspired by the Ministry of Culture

¾ oz Laird's Bonded Applejack
¾ oz VSOP Cognac
¾ oz Bittermens Amère Nouvelle
½ oz Cane Syrup
Club Soda

Build in a highball glass filled with ice and serve with an orange twist.

The Conference

Brian Miller for Death & Co. New York City

¼ oz Demerara Sugar Syrup
½ oz Rittenhouse Bonded Rye
½ oz Buffalo Trace Bourbon
½ oz Cognac
½ oz Calvados
2 dashes Angostura Bitters
1 dash Bittermens Xocolatl Mole Bitters

Stir and serve on the rocks with wide orange and lemon twists.

Autumn in Manhattan

Avery Glasser - For Amor y Amargo, NYC

1 oz VSOP Cognac
1 oz Sweet Vermouth
1 oz Rye Whisky
¼ oz Bittermens Hiver Amer
2 dashes of Angostura
6 drops Bittermens Xocolatl Mole Bitters
6 drops Bittermens Orange Cream Citrate

Stir and serve up in a coupe. Orange twist optional.

Sauvetage

Nate Dumas - The Shanty @ New York Distilling (Brooklyn, NY)

1 oz Dorothy Parker Gin
1 oz Carpano Antica Sweet Vermouth
½ oz Grapefruit Juice
½ oz Bittermens Amère Sauvage

Shake and serve up with an orange twist.





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The Auteur Cocktail

Mayur Subbarao - Dram (Brooklyn, NY)

1 ½ oz Beefeater Gin
¾ oz Kronan Swedish Punsch
¾ oz Bittermens Amère Nouvelle
¾ oz Amaro Ramazotti
¼ oz Yellow Vermouth

Stir, strain and serve in a coupe. No garnish necessary.

Bitter Monk

Tom Schlesinger-Guidelli - Island Creek Oyster Bar (Boston, MA)

1 ½ oz Old Monk Rum
¾ oz Lemon Juice
¾ oz Aperol
6 drops Bittermens 'Elemakule Tiki Bitters

Shake and strain into a coupe glass. No garnish.

Woodberry Schooner

Matt Ficke - The Columbia Room (Washington DC)

1 oz Silver Tequila
1 oz Dolin Blanc Vermouth
½ oz Simple Syrup (or less to taste)
½ oz Lemon Juice
15-20 drops Bittermens Orchard Street Celery Shrub

Stir, strain into a coupe and garnish with a lemon twist.

The Dude Abides

Avery Glasser

2.5 oz Heavy Cream or Half & Half
2 oz El Dorado 3 year old rum
¾ oz Bittermens New Orleans Coffee Liqueur

Dry shake (or whip shake with a single cracked rock) to incorporate the ingredients. Pour into a rocks filled glass. Garnish with a little fresh ground coffee if you have it.

Charbonneau Way

Abigail Gullo - SoBou (New Orleans, LA)

2 oz Rittenhouse Rye Whiskey
½ oz Bittermens Amère Sauvage
½ oz Maple Syrup
½ oz Lemon Juice
Absinthe Rinse
Fresh Thyme Sprig for garnish

Rinse a coupe with Absinthe. Combine all other ingredients in a mixing glass (aside from the thyme) and stir with ice. Strain into the Absinthe rinsed coupe and garnish with the sprig of thyme.

White Port Cobbler

Nick Detrich - Cure (New Orleans)

3 oz White Port
¼ oz Orgeat
12 drops Bittermens 'Elemakule Tiki Bitters

Shake over ice. Then strain into a pebble ice filled julep or cobbler tin. Garnish with mint sprigs and candied almonds.

The Amaris

Aaron Polsky - Amor y Amargo (NYC)

½ oz Fernet Branca
½ oz Strega
½ oz Gran Classico
½ oz Dolin Dry Vermouth
5 drops Bittermens Burlesque Bitters

Stir, strain into a rocks glass. No rocks, no garnish.

#42

The first menu cocktail to ever use our Boston Bittahs... way back in 2010. Hungry Mother (Cambridge MA)

2 ½ oz Greylock Gin
¼ oz Dry Vermouth
¼ oz Honey Syrup
12 drops Bittermens Boston Bittahs

Stir and strain into a chilled coupe. Lemon twist.

Sleeping With Strangers

Maks Pazuniak - The Counting Room (Brooklyn, NY)

1 oz Rhum Neisson Blanc
1 oz Kronan Swedish Punsch
1 oz Campari
7 drops Bittermens Orange Cream Citrate

Stir and strain into a rocks glass over a large ice cube. Orange twist.

Goodnight, Farewell and Amen...

Avery Glasser - as inspired by the Goodnight, Irene

1 oz Buffalo Trace Bourbon
1 oz Branca Mentha
½ oz Bittermens Amère Sauvage
½ oz El Tesoro Reposado Tequila

Combine in a rocks glass and serve at room temperature. No ice. No dilution. No garnish.

The Mid-City

Avery Glasser's riff on a Vieux Carré

1 oz Rye
1 oz Cognac
1 oz Sweet Vermouth
½ oz Bittermens New Orleans Coffee Liqueur
2 dashes Peychaud's Bitters
6 drops Bittermens Xocolatl Mole Bitters

Stir, strain into a rocks glass with a lemon twist

Parfume Amère

Dan Chadwick (kindredcocktails.com) as seen in Mutineer Magazine

1 oz Gin
1 oz Bittermens Amère Nouvelle
1 oz Punt e Mes
½ oz Lemon Juice
2 dashes Regans' Orange Bitters

Stir and then strain into an ice filled rocks glass.

