



BITTERMENS

VERY SMALL BATCH

Alicante (Scott Holliday)

for Drink, Boston

Winning Cocktail - Bar Room Brawl

Tales of the Cocktail 2010

1.5 oz Grand Marnier
1 oz Van Oosten Batavia Arrack
1 oz Noilly Prat Dry Vermouth
2 dashes Angostura Orange Bitters
2 dashes Bittermens Xocolatl Mole Bitters

Combine in a double old fashioned glass over a large chunk of ice. Stir.

Twist an orange peel over the top then discard.

Sprinkle salt on the ice cube

The Conference (Brian Miller)

for Death & Co., New York City

1/4 oz Demerara Sugar Syrup
1/2 oz Rittenhouse Bonded Rye (100 Proof)
1/2 oz Buffalo Trace Bourbon
1/2 oz Cognac
1/2 oz Calvados
2 Dashes Angostura Bitters
1 Dash Bittermens Xocolatl Mole Bitters

Garnish

Orange Twist (wide)

Lemon Twist (wide)

Stir all the ingredients aside from the twists in an ice filled shaker glass.

Strain into a double old fashioned glass over ice.

Add orange and lemon twists.

Dolce & Cabana (Ago Perrone)

while at Montgomery Place, London

Tales of the Cocktail - 2010

International Bartender of the Year

1.5 oz Cabana Cachaça
2/3 oz Lillet Rouge
2 dashes Bittermens Grapefruit Bitters
2 dashes Bittermens Xocolatl Mole Bitters
1/2 barspoon Simple Syrup

Lemon Twist (discard after twisting)

Stir in a large beaker and strain into a cocktail coupe. Twist and discard lemon and garnish with a fresh cherry.

Red Ant (Thomas Waugh)

while at Alembic, San Francisco

Featured in Sept/Oct issue of

Imbibe Magazine

1.5 oz Rye Whiskey (Rittenhouse 100)
1/2 oz Kirschwasser
1/2 oz Cherry Heering
1 barspoon Mezcal (Del Maguey Chichicapa)
2 dashes Bittermens Xocolatl Mole Bitters

Stir and strain into a coupe. Garnish with three cherries on a toothpick.

Latin Quarter (Joaquín Simó)

for Death & Co., New York City

2 oz Ron Zacapa Solera 23 Rum
1/2 barspoon Sugar Cane Syrup
1 dash Angostura Bitters
1 dash Bittermens Xocolatl Mole Bitters
3 dashes Peychaud's Bitters
Lemon Twist

Absinthe Rinse (or Herbsaint or Ricard)

Fill a double old fashioned glass with ice and a small amount of Absinthe.

Stir the Rum, Sugar Cane Syrup and bitters in an ice filled shaker glass. Dump the ice from the old fashioned glass and rotate the glass to ensure that the rinse coats the entire inside of the glass. Strain into the glass.

Twist lemon peel over the glass and discard (do not put the twist in the glass).

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for Hungry Mother, Cambridge (MA)

2.5 oz Greylock Gin
1/4 oz Dry Vermouth
1/4 oz Honey Syrup
1 dash Bittermens Boston Bittahs

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

Opaka Raka (Brian Miller)

while at Elettaria, New York City

From Beachbum Berry Remixed

1.5 oz Junipero Gin (or Tanqueray)
1.5 oz Donn's Spices #2 *
3/4 oz Lime Juice
1/4 oz Simple Syrup
1 dash Bittermens 'Elemakule Tiki Bitters

Shake with ice and serve in a highball glass filled with fresh ice. Garnish with a lime wheel.

* equal parts vanilla syrup and allspice dram

Diablo Azul (Robert McCoy, Jr.)

for Eastern Standard, Boston

3/4 oz Blanco Tequila (Siembra Azul)
3/4 oz Yellow Chartreuse
3/4 oz Cointreau
3/4 oz Lime Juice
1 dash Bittermens Grapefruit Bitters

Shake, strain, no garnish.