

JUDGMENT DAY

Macchu Pisco, St. Germain, Citrus, Egg White,
Absinthe and Allspice Liqueur

Superstar mixologists Charles Vexenat and Dre Masso were incarcerated in New Orleans during Tales of the Cocktail for dropping a bottle in the Old Absinthe House. After doing one day of hard time, Macchu Pisco owner Melanie Asher bailed them out of jail. This cocktail is Charles's tribute to her and the tax revenue generated from their arrest.

PADDINGTON

Flor de Cana Silver Dry Rum, Lillet Blanc,
Lemon and Grapefruit Juice, Bonne Maman
Orange Marmalade, St. George Absinthe

After working a few nights at the point under the bear, David Slope created this cocktail and named it after Paddington bear. To suit his taste, he combined orange marmalade (Paddington's favorite), with Absinthe and Lillet Blanc to balance the citrus.

THE GREEN DEACON

Plymouth Gin and Sloe Gin, Grapefruit Juice,
St. George Absinthe

This drink is based on the Rosy Deacon recipe in Stan Jones Complete Bar Guide. One night, I served it to our good friend, J.C.Iglesias, and he suggested that something was missing. The Green Fairy did the rest.

THE DEATH BED

Pampero Aniversario Rum, Barbancourt Blanc
Rhum, Cherry Heering, Lime and Pineapple
Juice

Jetting from city to city for your day job sounds glamorous, but it runs you ragged: just ask John Deragon. While bedridden from exposure, he developed this recipe for us. Hopefully he'll be back to serve it to you.