

Bishops & Barons

Aperitif Cocktails

The Odd Job

[Glass: Martini - Cocktail]

Ingredients

2 ¼ ounces Bulleit Rye Whiskey (**Atlantic**)

¾ ounces Liqueur Galliano (**Empire**)

3 dashes of Fernet Branca (**Southern Wine & Spirits**)

1 lemon twist, for garnish

Directions

Pour all ingredients into a mixing glass. Add large, cold ice. Stir until very cold, strain and serve up in a Martini glass. Garnish with an lemon twist.

El Presidente

[Glass: Martini - Cocktail]

Ingredients

1½ ounces Flor de Caña 7 Year old Rum (**Southern Wine & Spirits**)

1¼ ounces Dolin Dry Vermouth (**MHW**)

¾ ounce Pierre Ferrand Dry Orange Curaçao (**Southern Wine & Spirits**)

½ ounce EO Grenadine (**Gotham Artisanal**)

1 orange twist, for garnish

Directions

Pour all ingredients into a mixing glass. Add large, cold ice. Stir until very cold, strain and serve up in a cocktail glass. Garnish with an orange twist.

High Fashion

[Glass: rocks – old fashioned]

Tasting Notes

Dominant Flavors: Oaked agave with lemon on the nose

Body or Mouth feel: full body, high alcohol content

Dryness: dry

Complexity: low

Accentuating or contrasting flavors: bitters working with burnt sugar

Finish: short finish of oak and citrus oils

Ingredients

2½ ounces El Tesoro Anejo Tequila (**Southern Wine & Spirits**)

1 brown sugar cube

¼ ounce cold water

5 dashes of Angostura bitters (**DairyLand Chef's Warehouse or Gotham Art**)

1 dash of Peychaud bitters (**Gotham Artisanal**)

1 dash of Regan's No. 6 Orange bitters (**Gotham Artisanal**)

1 lemon twist, for garnish

1 Orange twist, for garnish

Directions

Muddle sugar bitters and water in the bottom of a mixing glass. Add tequila and large cold ice. Stir for about 20 revolutions and strain into a rocks or old-fashioned glass over 3 cubes of ice. Twist the lemon and orange peels over the drink and drop them in.

Yellow Jacket

[Glass: Martini - Cocktail]

Tasting Notes

Dominant Flavors: lemon oil on the nose followed by roasted agave

Body or Mouth feel: full bodied, honeyed mouth feel

Dryness: medium to off dry

Complexity: high

Accentuating or contrasting flavors: floral, earthy and herbal notes surround agave

Finish: long honeyed finish with slight bitter orange

Ingredients

2 ounces Siete Leguas Reposado tequila (**Opici Wine Co**)

1 ounce St. Germain elderflower liqueur (**Empire Merchants**)

¾ ounce Yellow Chartreuse (**Southern Wine & Spirits**)

1 dash Reagan's No. 6 orange bitters (**Gotham Artisanal**)

1 lemon twist, for garnish

Directions

Pour all ingredients into a mixing glass. Add large cold ice and stir for 40 revolutions.

Strain into chilled cocktail glass. Garnish with lemon twist.

White Negroni

[Glass: Rocks]

Tasting Notes

Dominant Flavors: juniper and bitters

Body or Mouth feel: silky texture, medium body

Dryness: medium to dry

Complexity: high

Accentuating or contrasting flavors: Lavender, gentian and herbs verses spices

Finish: long bitter finish

Ingredients

1¾ ounces Plymouth Gin (**Southern Wine & Spirits**)

¾ ounce Gran Classico (**Opici Wine Co**)

1 ounce Lavender infused Dolin Blanc vermouth (recipe below in the home made ingredients section) (**MHW**)

1 lemon twist, for garnish

Directions

Pour all ingredients into a mixing glass. Add large cold ice and stir for 40 revolutions.

Strain into a chilled cocktail glass. Garnish with orange twist.

Bella Rossa

[Glass: Rocks]

Ingredients:

1¼ ounces Dolin Blanc Vermouth (**MHW**)

1 ounce Campari (**Southern Wine & Spirits**)

½ ounce Freshly squeezed Lemon Juice

½ ounce Simple Syrup

One half ripe strawberry

Ginger beer to top (Ginger beer – please check for either Fever Tree or Goslings)

Gosling Ginger Beer (**Southern Wine & Spirits**)

Fever Tree Sodas (**Kit, kit@fever-tree.com, 857 499 4449**)

Directions

Shake all except ginger beer with ice, pour with fruit and ice into a rocks glass. Top with ginger beer.

Martinez Cocktail

[Glass: Martini - Cocktail]

Tasting Notes

Dominant Flavors: Juniper, Anise, Maraschino

Body or Mouth feel: Velvety texture created by the combination of Vermouth Blanc and Maraschino

Dryness: Medium Dry

Complexity: High

Accentuating or contrasting flavors: Absinthe Bitters

Finish: Green Tea, sweet Anise

Ingredients

2 1/2 ounces Beefeater 24 gin (**Southern Wine & Spirits**)

1/2 ounce Luxardo maraschino liqueur (**Winebow**)

3/4 ounce Dolin Blanc vermouth (**MHW**)

1/4 ounce EO Homemade Absinthe bitters (recipe below in the home made ingredients section)

1 lemon twist, for garnish

Directions

Pour all ingredients into a mixing glass. Add large cold ice and stir for 40 revolutions. Strain into a chilled cocktail glass. Garnish with lemon twist.

Cocktails

Alexandria

[Glass: Martini - Cocktail]

Tasting Notes

Dominant Flavors: figs, chamomile and Pisco in a delicious blend

Body or Mouth feel: full rich mouth feel of fig meat

Dryness: medium to off dry

Complexity: medium

Accentuating or contrasting flavors: citrus and vanilla

Finish: slightly bitter sweet from fig seeds

Ingredients

1 ounce BarSol Pisco Italia (**Domaine Select Merchants**)

1 ounce Milla Chamomile Liqueur (**Martin Scott Wines**)

$\frac{3}{4}$ ounce Boiron fig purée (**Solex Fine Foods**)

$\frac{1}{2}$ ounce freshly squeezed lemon juice

1 sprig of fresh Rosemary, for garnish

Directions

Put all ingredients into a mixing glass. Add large cold ice and shake vigorously. Strain into a chilled cocktail glass and garnish with a sprig of fresh rosemary.

Irish Rose

[Glass: Martini - Cocktail]

Tasting Notes

Dominant Flavors: Irish Whiskey and lemon

Body or Mouth feel: crisp light body

Dryness: medium dry

Complexity: low

Accentuating or contrasting flavors: candied pomegranates

Finish: medium well rounded finish

Ingredients

1½ ounces Jameson Irish Whiskey (**Southern Wine & Spirits**)

½ ounce freshly squeezed lemon juice

¼ ounce simple syrup

¼ ounce EO Grenadine

3 dashes of Peychaud bitters

3 dried rose buds, for garnish

Directions

Pour all ingredients into a mixing glass. Add large cold ice and shake vigorously.

Strain into a rocks glass over ice.

Gold Rush

[Glass: Rocks]

Tasting Notes

Dominant Flavors: Whiskey, citrus and honey

Body or Mouth feel: mouth wateringly crisp

Dryness: medium

Complexity: medium

Accentuating or contrasting flavors: Vanilla and nutmeg

Finish: long oaky and bitter orange finish

Ingredients

2 ounces Knob Creek Bourbon (**Southern Wine & Spirits**)

$\frac{3}{4}$ ounce Honey Syrup (recipe below in the home made ingredients section)

$\frac{3}{4}$ ounce freshly squeezed lemon juice

1 lemon “flag”, for garnish

freshly grated nutmeg, on top

Directions

Put all ingredients into a mixing glass. Add large cold ice and shake vigorously. Strain into a rocks glass over fresh ice and garnish with a lemon “flag”. Grate nutmeg on top.

Paloma Brava

[Glass: Collins]

Tasting Notes

Dominant Flavors: Spicy grapefruit followed by roasted agave

Body or Mouth feel: light, effervescent

Dryness: medium

Complexity: medium-high

Accentuating or contrasting flavors: anis, black pepper and chipotle

Finish: medium finish with bitter grapefruit and light heat

Ingredients

2 ounces Corralejo Reposado Tequila (**Southern Wine & Spirits**)
1¼ ounces Grapefruit Cordial (recipe below in the home-made ingredients section)
½ ounce Fresh squeezed Lime Juice
3 dashes of Bitter Truth Celery Bitters (**Domaine Select Merchants**)
Club Soda
Chipotle salt for rim
1 ruby red grapefruit half or quarter wheel, for garnish

Directions

Take a Collins glass and apply chipotle salt on the rim. Fill with large ice cubes and place the grapefruit half or quarter wheel inside. Pour all ingredients except Club Soda into a mixing glass. Add large cold ice and shake vigorously for 4-5 seconds. Strain into the prepared Collins glass over ice. Top off with Club Soda.

The Billionaire Cocktail

[Glass: Martini - Cocktail]

Tasting Notes

Dominant Flavors: whiskey forward with pomegranate molasses

Body or Mouth feel: crisp, medium to full body due to high proof whiskey

Dryness: medium dry

Complexity: high complexity, rich flavors

Accentuating or contrasting flavors: absinthe bitters contrast pomegranate and whiskey

Finish: long finish with lingering tannins pomegranate

Glass

Cocktail

Ingredients

2 ounces Baker's 107° bourbon (**Southern Wine & Spirits**)
1 ounce freshly squeezed lemon juice
¼ ounce simple syrup
½ ounce EO Grenadine
¼ ounce EO Absinthe Bitters (recipe below in the home made ingredients section)
1 lemon wheel, for garnish

Directions

Put all ingredients into a mixing glass. Add ice and shake vigorously for 8-10 seconds.
Strain into a chilled cocktail glass and garnish with a lemon wheel.

Hemingway Daiquiri

[Glass: Martini - Cocktail]

Tasting Notes

Dominant Flavors: lime, rum with cherries on the nose

Body or Mouth feel: light body, refreshing

Dryness: dry

Complexity: medium

Accentuating or contrasting flavors: grapefruit and pungent grass from Batavia Arak

Finish: medium finish of stone fruits and citrus

Ingredients

1¾ ounces Banks 5 Island Rum (**Winebow**)
¾ ounce Luxardo maraschino liqueur
1 ounce freshly squeezed lime juice
¾ ounce freshly squeezed grapefruit juice
¼ ounce simple syrup
1 lime wheel, for garnish
1 brandied cherry, for garnish

Directions

Pour all ingredients into a mixing glass. Add large cold ice and shake vigorously. Strain into a chilled cocktail glass. Garnish with the lime-cherry “flag”.

Pimm’s Cup

[Glass: Collins]

Tasting Notes

Dominant Flavors: herbs and fall fruits

Body or Mouth feel: refreshing slightly sparkling

Dryness: medium

Complexity: medium with lots of subtle notes

Accentuating or contrasting flavors: cucumber, mint and bright flavors pop out

Finish: dry citrus finish with lingering note of brandy

Ingredients

2 ounces Pimm’s No 1 (**Atlantic**)

$\frac{3}{4}$ ounce Cointreau (**Empire**)

$\frac{3}{4}$ ounce freshly squeezed lime juice

3 thin cucumber wheels

6-7 fresh mint leaves

1 ounce ginger ale

Directions

Pour Pimm’s, Cointreau and lime juice into a Collins glass. Add cucumbers and mint. Fill with large cold ice and cover glass with a small shaker top. Shake briefly and top off with ginger ale.

Short Shade

[Glass: Cocktail]

Ingredients

1½ ounces Zu Vodka (**Empire**)

½ ounce Aperol (**Southern Wine & Spirits**)

½ ounce Agave nectar

¾ ounce Lemon Juice

1 ounce Boiron mandarine puree

1 Bison Grass garnish, for garnish (provided by brand)

Directions

Pour all ingredients into a mixing glass. Add large cold ice and shake vigorously.

Strain into a chilled cocktail glass. Garnish with 1 Bison grass.

Lazy Lover

[Glass: Cocktail]

Ingredients

1½ ounces Leblon Cachaça (**Empire**)

½ ounce Benedictine (**Empire**)

½ ounce agave nectar

1 oz fresh lime juice

½ oz jalapeno infused green chartreuse (recipe below in the home made ingredients section) (**Southern Wine & Spirits**)

Directions

Pour all ingredients into a mixing glass. Add large cold ice and shake vigorously for 8-10 seconds. Strain into a cocktail coupe or martini glass and garnish with a fresh sprig of thyme.

East Side Fizz

[Glass: Cocktail]

Tasting Notes

Dominant Flavors: citrus blast

Body or Mouth feel: crisp, slightly effervescent

Dryness: medium to dry

Complexity: low to medium

Accentuating or contrasting flavors: mint and green tea

Finish: clean crisp finish with green tea tannins lingering

Ingredients

2 ounces Charbay Green Tea vodka (**Southern Wine & Spirits**)

1 ounce freshly squeezed lemon juice

½ ounce simple syrup

3 finger pinch fresh mint

1 splash club soda

Directions

Pour all ingredients except club soda into a mixing glass. Add large cold ice and shake vigorously. Open the shaker and add a splash of club soda. Use a julep strainer to strain into a chilled cocktail glass.

Fraise Sauvage

[Glass: Cocktail]

Tasting Notes

Dominant Flavors: straight forward strawberries

Body or Mouth feel: light bodied, crisp, full mouth of fruit

Dryness: medium dry

Complexity: low complexity

Accentuating or contrasting flavors: hints of vanilla and juniper rounding to strawberry flavor

Finish: medium finish with vanilla overtones

Ingredients

1¼ ounce Tanqueray Gin (**Atlantic**)

½ ounce freshly squeezed lemon juice

¼ ounce simple syrup

½ ounce Wild Strawberry Puree (recipe below in the home made ingredients section)

2 ounces Prosecco

1 half strawberry, for garnish

Directions

Pour all ingredients except Prosecco into a mixing glass. Add large, cold ice, cover and shake vigorously for 7-8 seconds. Pour Prosecco into a chilled cocktail-martini glass and pour the cocktail over it. Garnish with half a strawberry.

Home-Made Ingredients

Lavender infused Dolin Blanc vermouth

Yields 1 liter

Ingredients

2 tablespoons dry Lavender

1 liter Dolin Blanc Vermouth

Directions

Place Lavender in a small sauce pan on medium heat for 2 minutes. Add 2 cups of vermouth. Bring to a boil and immediately remove from heat. Let stand till cool. Add remaining vermouth and strain through a cheese cloth. Bottle and store at room temperature.

EO Grapefruit Cordial

Makes half a quart

12 oz superfine sugar

8 oz fresh ruby red grapefruit juice

3 oz fresh lime juice

30 crushed white peppercorns

10 grinds of star anise **

45 dashes of Bitter Truth Grapefruit Bitters (**Domaine Select Merchants**)

zest of one grapefruit, 1 star anise pod

** a "grind" is one pass with the spice over the microplane grater.

Directions

Combine all ingredients COLD and stir until all sugar has dissolved. Rest refrigerated for 2 days before serving to infuse the grapefruit zest and star anise.

EO Absinthe Bitters

Yields 1 liter

15 ounces Pernod 68 absinthe (**Southern Wine & Spirits**)

7 ounces Green Chartreuse

8 ounces Kuebler absinthe (**Empire**)

8 dashes Peychaud bitters

8 dashes Angostura bitters

60 dashes Fee Brother's mint bitters

Directions

Combine all ingredients in a liter bottle using a funnel. Cover or cork the bottle and gently turn the bottle upside down to blend properly. Store at room temperature.

EO Honey Syrup

Yields 1 quart

Ingredients

3 cups of water

1 1/2 cups of Acacia honey

Peel of 1 orange

1 whole vanilla bean, scored

Directions

Combine all the ingredients, bring to a boil and let simmer for 5 minutes. Allow to cool and strain into a food safe quart container to store. Fill a labeled squeeze bottle for easiest use.

Jalapeño infused green chartreuse

Yields 750ml

Ingredients

1 fresh jalapeño, cut in wheels

750ml bottle of Green Chartreuse

Directions

Place cut jalapeño in a small sauce pan. Add 2 cups of Green Chartreuse and bring to a boil. Immediately remove from heat, take out the jalapeño and allow to cool. Add remaining Green Chartreuse. Store at room temperature away from sunlight.

EO Wild Strawberry Cordial

Yields 1 liter

Ingredients

2 kilograms (4.4 pounds) frozen Wild strawberries or small fresh strawberries

1 cup sugar

1 cup water

½ lemon, zested

1 Tahitian vanilla bean, scored

Directions

Place all ingredients into a sauce pan. Bring to a boil while stirring until all the strawberries break down. Remove from heat and allow cooling. Remove lemon zest and vanilla bean and pour into a store and pour container. Keep refrigerated until use. Fill a labeled squeeze bottle for easiest use.

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