

ANCESTORALS

PEAR TODDY

INGREDIENTS:	qty	METHOD:
PEAR EAU DE VIE	75ml	DISOLVE ALL INGREDIENTS IN GLASS & STEAM
HONEY	10ml	TILL HOT, IGNITE CINNAMON STICK & FLAMBE
LEMON JUICE	10ml	LEAVING CHARRED STICK IN GLASS
CINNAMON	1 stick	GLASS: LARGE BRANDY
		GARNISH: CINNAMON STICK
<i>HOT & POTENT, CHARRED CINNAMON SHOULD HAVE APPEARANCE OF 'STUBBED OUT' CIGAR BUTT</i>		

MENTZENDORFF SAZERAC

INGREDIENTS:	qty	METHOD:
COGNAC	75ml	MUDDLE SUGAR, BITTERS & DASH OF WATER,
KUMMEL	10ml	ADD KUMMEL WITH ICE & STIR TO COAT,
BITTERS	4 dash	POUR OFF EXCESS, ADD COGNAC & STIR
WHITE SUGAR	1 cube	GLASS: OLD FASHIONED
		GARNISH: ORANGE TWIST
<i>VARIATION ON OLDEST KNOWN AMERICAN COCKTAIL, SUBSTITUTING ABSINTHE FOR KUMMEL</i>		

NEGRONI BIANCO

INGREDIENTS:	qty	METHOD:
MONKEY 47 GIN	50ml	STIR ALL INGREDIENTS WITH ICE
SUZE	25ml	
LILLET	25ml	GLASS: OLD FASHIONED
		GARNISH: LEMON/GRAPEFRUIT TWIST
<i>VARIANT OF CLASSIC NEGRONI</i>		

NOT SO OLD FASHIONED

INGREDIENTS:	qty	METHOD:
ARTIST BLEND WHISKY	50ml	DISOLVE 50/50 HONEY & BOILING WATER,
HONEY WATER	15ml	ADD WET INGREDIENTS & STIR ON ROCKS
BITTERS	3 dashes	
CHERRY BRANDY	10ml	GLASS: OLD FASHIONED
GRAND MARNIER	10ml	GARNISH: CHERRY
<i>MAKE SURE HONEY IS DISOLVED FULLY BEFORE PROCEEDING.</i>		

CHERRY LIBATION

INGREDIENTS:	qty	METHOD:
CHERRY BRANDY	50ml	BUILD & STIR
CARPANO ANTICA FORMULA	25ml	
PEYCHAUD BITTERS	10 DASHES	GLASS: OLD FASHIONED
		GARNISH: ORANGE TWIST