

ANCESTORALS

MENTZENDORFF SAZERAC

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

COBNUT ANDALUCIAN

INGREDIENTS:	qty	METHOD:
PEDRO XIMENEZ SHERRY	35ml	BUILD & STIR OVER ICE
FRANGELICO	15ml	GLASS: OLD FASHIONED
BRANDY	35ml	GARNISH: CHERRY/ORANGE ZEST/NUTMEG

MANHATTAN CAFÉ

INGREDIENTS:	qty	METHOD:
RYE WHISKY	50ml	SHAKE ALL & STRAIN
SWEET VERMOUTH	15ml	
LILLET	15ml	
SNAKE VENOM BITTERS	10 drops	GLASS: MARTINI
		GARNISH: ORANGE TWIST

PENICILIN

INGREDIENTS:	qty	METHOD:
PORT CHARLOTTE 10yr	15ml	DISOLVE 50/50 HONEY & BOILING WATER IN
MONKEY SHOULDER BLENDED	50ml	BOSTON SHAKER, ADD GINGER & WET
LEMON JUICE	15ml	INGREDIENTS, SHAKE & FINE STRAIN OVER
HONEY WATER	15ml	ROCKS
GINGER SWITCHEL	15ml	GLASS: OLD FASHIONED
		GARNISH: CANDIED GINGER / LEMON TWIST
<i>MAKE SURE HONEY IS DISOLVED FULLY BEFORE PROCEEDING.</i>		

CYNAR DIGESTIVO

INGREDIENTS:	qty	METHOD:
CYNAR AMARO	25ml	BUILD & STIR OVER ICE
HENNESSY VS	25ml	
CARPANO ANTICA	25ml	
		GLASS: ROCKS
		GARNISH: ORANGE TWIST

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THACKERAY'S BLOODY MARY

INGREDIENTS:	qty	METHOD:
VODKA	50ml	shake all ingredients (minus worcester) and pour over crushed ice, drizzle with worcester
TAWNY PORT	10ml	
LEMON JUICE	10ml	
SPICES (star anise/black pepper/cardamom pink peppercorns)		
POISON BITTERS	10ml	
TABASCO	5 drops	GLASS: celery salt rimmed hi-ball
WORCESTER SAUCE	20ml	GARNISH: cocktail onion skewer

ASK CUSTOMER IF THEY WOULD LIKE IT SPICY OR INSANE?!

APPLE TODDY

INGREDIENTS:	qty	METHOD:
CIDER SPIRIT	75ml	DISOLVE ALL INGREDIENTS IN GLASS & STEAM TILL HOT, IGNITE CINNAMON STICK & FLAMBE LEAVING CHARRED STICK IN GLASS
HONEY	10ml	
LEMON JUICE	10ml	
CINNAMON	1 stick	GLASS: LARGE BRANDY
		GARNISH: CINNAMON STICK

HOT & POTENT, CHARRED CINNAMON SHOULD HAVE APPEARANCE OF 'STUBBED OUT' CIGAR BUTT

AVIATION

INGREDIENTS:	qty	METHOD:
BROCKMANS GIN	75ml	SHAKE & STRAIN
CRÈME DE VIOLETTE LIQUEUR	15ml	
MARASCHINO LIQUEUR	15ml	GLASS: COUPE
LEMON JUICE	10ml	GARNISH: MARASCHINO CHERRY
GOMME	10ml	

HUGO ENSSLIN, HEAD BARTENDER HOTEL WALLICK, NEW YORK ~ EARLY 20th CENTURY

NEGRONI BIANCO

INGREDIENTS:	qty	METHOD:
CHAPEL DOWN GIN	50ml	STIR ALL INGREDIENTS WITH ICE
SUZE	25ml	
LILLET	25ml	GLASS: OLD FASHIONED
		GARNISH: LEMON/GRAPEFRUIT TWIST

VARIANT OF CLASSIC NEGRONI