

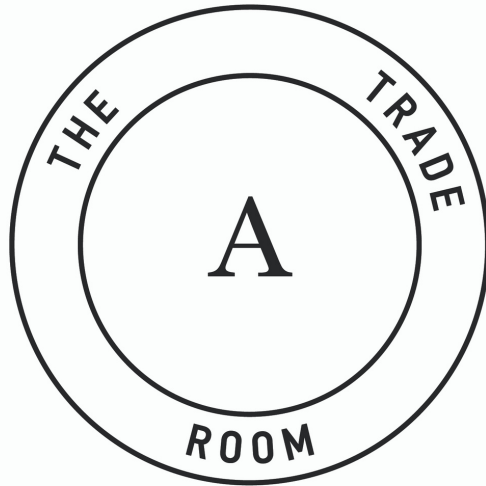
CLASSIC COCKTAIL RECIPES

CLASSIC SAZERAC

- Rinse out a rocks glass with absinthe (or any anise liqueur).
 - In a separate stirring glass, pour
 - + 2 oz *Rye Whiskey*
 - + 1/4 oz *Simple Syrup (or one sugar cube)*
 - + 3 Dashes of *Peychaud's Bitters*
 - Stir and strain into the rocks glass.
 - Garnish with a lemon twist.

CLASSIC OLD FASHIONED

- + 2 oz *Whiskey*
 - + 1/4 oz *Demerara Syrup*
 - + 3 Dashes *Angostura Bitters*
 - + 2 Dashes *Orange Bitters*
- Stir and strain into a rocks glass over a large ice cube.
- Garnish with an expressed orange peel.



SIGNATURE RECIPES

CLASSIC MANHATTAN

+ 2 oz *Rye Whiskey*
+ 1 oz *Sweet Vermouth*
+ 1 Dash *Angostura Bitters*

- Stir and strain into a coupe glass.
- Garnish with a cherry on a pick.

CLASSIC BOULEVARDIER

+ 1.25 oz *Rye*
+ 1 oz *Campari*
+ 1 oz *Sweet Vermouth*

- Stir and strain into a rocks glass over a large ice cube.
- Garnish with an expressed orange peel.



SIGNATURE RECIPES

CLASSIC PAPER PLANE

- + *3/4 oz Bourbon*
- + *3/4 oz Aperol*
- + *3/4 oz Amaro Nonino*
- + *3/4 oz Lemon Juice*

- Shake and strain into a coupe glass.

- No garnish.

CLASSIC PENICILLIN

- + *2 oz Blended Scotch*
- + *3/4 oz Lemon Juice*
- + *3/4 oz Honey Ginger Syrup*

- Shake and strain into a rocks glass over ice and float with...

+ *1/4oz Smoky Islay Scotch*

- Garnish with a slice of candied ginger.