

# HAUS ALPENZ

## Cocktail Recipes from Customers and Classic Cocktail Books

Hayman's Old Tom Gin

**Martinez**  
1 oz Sweet French Vermouth  
1 oz Hayman's Old Tom Gin  
2 dashes Maraschino  
1 dash Orange Bitters  
stir over ice and strain

**Tom Collins**  
1/2 oz Hayman's Old Tom Gin  
1 oz Fresh Lemon Juice  
1 tsp Sugar  
Soda Water  
stir, fill with soda and ice, highball glass

**Ramos Gin Fizz**  
2 oz Hayman's Old Tom Gin  
1 oz Fresh Lemon Juice  
1 oz Fresh Lime Juice  
1 oz Heavy Cream  
1 whole medium egg

**Demeanor**  
1 oz Hayman's Old Tom Gin  
1 oz Sweet French Vermouth  
1/2 oz Crème de Violette  
1 dash Orange Bitters  
stir over ice and strain

**Old Tom Cocktail**  
2 oz Hayman's Old Tom Gin  
1/4 oz Absinthe  
1/2 tsp Sugar  
1 dash Orange Bitters  
shake over ice and strain

Crème de Violette

**Aviation**  
1 1/2 oz London Dry Gin  
1/2 oz Fresh Lemon Juice  
1/4 oz Crème de Violette  
1 tsp Maraschino  
Stir with ice & strain

**Water Lilly**  
2 oz Dry Gin  
1/2 oz Crème de Violette  
1/2 oz Fresh Lemon Juice  
1/2 oz Cointreau  
The Little Branch, New York

**Jupiter**  
2 oz Dry Gin  
1 oz Dry French Vermouth  
1/2 oz Crème de Violette  
1/3 oz White Cranberry Juice  
1/3 oz Champagne, float  
Clif Travers for Gaslight, Boston

**Attention**  
2 oz Dry Gin  
1/4 oz Crème de Violette  
1/4 oz Pastis or Absinthe  
1/4 oz Dry Vermouth  
2 dashes orange bitters  
Jamie Boudreaux, Vessel, Seattle

**Flag Cocktail**  
1/4 oz Crème de Violette  
pour into bottom of glass  
1 1/2 oz Orchard Apricot Liqueur  
1/4 oz Orange Curacao  
1 oz Claret  
Shake, strain, float the claret

**Toulouse**  
1 1/2 oz Vodka  
3/4 oz Crème de Violette  
1/4 oz Vanilla Liqueur  
1 tsp absinthe or pastis

**Violette Royale**  
4 oz Champagne (blanc, brut)  
1/2 oz Crème de Violette

**Yale Cocktail**  
2 oz Dry Gin  
1/2 oz Crème de Violette  
1/3 oz Dry Vermouth  
1 dashes aromatic bitters  
Ref. from Eric Felten, Wall Street Journal

**Blue Moon**  
2 oz Dry Gin  
1/2 oz Fresh Lemon Juice  
1/2 oz Crème de Violette  
Shake with ice and strain into chilled glass  
The Fine Art of Mixing Drinks David Embury

**Flower Power**  
2 oz Plymouth gin  
1/2 oz Dry vermouth  
1/2 oz St. Germain Elderflower  
1/4 oz Crème de Violette  
Simon Difford

Orchard Apricot

**Claridge Cocktail**  
1 oz Dry Gin  
1 oz Dry French Vermouth  
1/2 oz Orchard Apricot Liqueur  
1/3 oz Cointreau  
1 dash Orange Bitters  
adapted from Savoy Cocktail Book

**Park Slope**  
1 1/2 oz Pikesville Rye  
1/2 oz Punt e Mes  
3/4 oz Orchard Apricot Liqueur  
1 dash Aromatic Bitters  
adapted from "Slope" at Flatiron Lounge

**Nacional Cocktail**  
1 oz La Favorite Rhum Agricole  
3/4 oz Orchard Apricot Liqueur  
3/4 oz Fresh Lime Juice  
Shake & strain

**Northern Spy**  
2 oz Applejack / Apple Brandy  
1 oz Fresh Apple Cider  
1/2 oz Fresh Lemon Juice  
1/2 oz Apricot Liqueur  
champ float, rim glass w/cinnamon sugar  
Josey Packard, Alembic, SF

**Golden Dawn**  
2/3 oz Dry Gin  
2/3 oz Orchard Apricot Liqueur  
2/3 oz Calvados  
2/3 oz Cointreau  
1 dash Grenadine

**Boston Cocktail**  
3/4 oz Dry Gin  
3/4 oz Orchard Apricot Liqueur  
3/4 oz Fresh Lemon Juice  
1/4 oz grenadine  
Shake & strain, 4.5 oz glass  
Savoy Cocktail Book

**Donizetti**  
2 oz Tanqueray Gin  
1/4 oz Amaro CioCiaro  
1/4 oz Rothman Apricot  
1 oz Moet Champagne  
Stir/strain/Top, lemon twist  
PDT, New York

**The Stanhope**  
1 1/2 oz Dry Gin  
3/4 oz Orchard Apricot Liqueur  
1/2 oz passion fruit juice  
1/2 oz orange juice  
1 dash peach bitters  
1 dash grenadine  
Shake w/ice and strain

**Millionaire #4**  
1 1/2 oz Dark Rum  
3/4 oz Plymouth Sloe Gin  
3/4 oz Orchard Apricot Liqueur  
1 oz Fresh Lime Juice  
1/4 oz Fresh Grenadine  
Yana Volfson, Freemans, NY  
adapted from Savoy Cocktail Book

**Brandy Mist**  
2 ounces Cognac.  
1/2 ounce apricot brandy.  
1 dash Angostura bitters.  
1 dash orange bitters.  
2 mint sprigs.  
Superfine sugar.  
Charles Baker, Gentleman's Companion  
from: American Club Bar in Buenos Aires

Orchard Pear

**Prickly Pear**  
2 oz Reposado Tequila  
1 oz Orchard Pear Liqueur  
1/2 oz Fresh Lime Juice  
Shake over ice and strain into a chilled cocktail glass.

**Williams Royale**  
1/2 oz Orchard Pear Liqueur  
4 oz Champagne

**Mary Jane**  
2 oz Vanilla-infused Vodka  
1 oz Orchard Pear Liqueur  
1/2 oz Fresh Lime Juice  
2 dashes Peychaud's Bitters  
Shake and strain, garnish with a lime twist  
adapted from a recipe by Chuck Taggart

**Pear Martini**  
2 oz Orchard Pear Liqueur  
1 oz Vodka  
1 oz Fresh Lime Juice  
adapted from a recipe by Gary Regan

Batavia Arrack

**Raffles Cocktail**  
3 oz Ginger Ale  
3/4 oz Batavia Arrack  
3/4 oz Fresh Lime Juice  
stir and serve in a highball

**Havana**  
1/2 oz Apricot Liqueur  
3/4 oz Batavia Arrack  
3/4 oz Dry Gin  
1/2 oz Simple Syrup  
1 dash lemon juice  
Shake & strain, 4.5 oz glass

**Daquiri with Benefits**  
2 oz Rhum Agricole  
3/4 oz Fresh Lime Juice  
1/2 oz Cane Syrup  
1/4 oz Batavia Arrack  
shake over ice and strain  
Phil Ward, Death & Co, NY

**Catch 22**  
3/4 oz Batavia Arrack  
3/4 oz Creole Shrub  
3/4 oz Manzanilla Sherry  
1/4 oz Housemade Chocolate Liqueur  
Jackie Patterson, Orson, SF

**Swedish Punsch (375ml)**  
180ml Batavia Arrack  
100ml Brewed Tea (strong)  
135g Sugar (Bakers)  
3/4 tsp Natural Vanilla Extract  
Lemon peel, fresh ground cardamom  
\* can sub 50% rum (Lemon Hart, Coruba)

**Summer of Sureau**  
1/2 oz Elderflower Liqueur  
1/2 oz Batavia Arrack  
1/2 oz Fresh Lemmon Juice  
1/4 oz Pineapple Syrup  
3 dashes Bittermens Boston Summer Btrs  
Misty Kalkofen, Green Street, Boston

**Arrack Punch (Jardinaire)**  
1/2 oz Batavia Arrack  
1 oz Aged Rum  
3/4 oz Martinique syrup  
1 oz Fresh Lemon Juice  
1 oz Green Tea  
Champagne float  
nutmeg  
Thad Volger, Jardiniere, SF

**Imperial Arrack Punch**  
1 quart Batavia Arrack  
6 Lemons, cut in thin slices  
1 lb Sugar  
1 quart Water (boiling)  
Allow lemons to soak in Arrack 6 hrs.  
Dissolve sugar in boiling water, mix w/Arrack  
Jerry P. Thomas

**United Service Punch**  
1/2 pint Batavia Arrack  
1 pint Jamaica Rum  
1/2 lb Sugar  
3 pints Hot tea  
6 Lemons, cut in thin slices  
Jerry P. Thomas

**Arrack Punch**  
1/2 oz Batavia Arrack  
1 oz Rum  
1/2 oz Fresh Lemon Juice  
1/2 oz Simple Syrup\*  
3 oz Water (or Tea)  
ground cardamom or nutmeg  
\* 2:1 sugar and water  
adapted from recipe by David Wondrich

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Velvet Falernum

**Corn n' Oil (aka Bajan Legend)**  
1 oz Barbados Rum  
1 oz Velvet Falernum  
1 dash Angostura Bitters  
stir over ice and strain

**Bermuda Rum Swizzle**  
2 oz Dark Rum  
1 oz Fresh Lime Juice  
1 oz Pineapple Juice  
1 oz Orange Juice  
1/4 oz Velvet Falernum

**Royal Bermuda Yacht Club**  
2 oz Barbados Rum  
3/4 oz Fresh Lime Juice  
1/4 oz Velvet Falernum  
2 dashes Orange Bitters

**Chartreuse Swizzle**  
1 1/4 oz Green Chartreuse  
1/2 oz Velvet Falernum  
1 oz Pineapple Juice  
1/2 oz Fresh Lime Juice  
1 lime wheel or 1 pineapple spear  
Marcos Dionysos, Harry Denton's, SF

**Pomme Pomme**  
Apple Eau-de-Vie  
Madeira  
Velvet Falernum  
Cinnamon Oil

St Elizabeth Allspice Dram

**Lion's Tail**  
2 oz Bourbon  
1/2 oz Allspice Dram  
1/2 oz Fresh Lime Juice  
4 dashes simple syrup  
dash Angostura Bitters  
cocktaildb.com

**The Réveillon Cocktail**  
2 oz Calvados (or apple brandy)  
1/2 oz Pear Eau-de-Vie  
1/2 oz Allspice Dram  
1/4 oz Sweet Vermouth  
dash Aromatic Bitters  
Chuck Taggart, www.gumbopages.com

**The Jubilee Train**  
1 1/4 oz Pisco  
1/2 oz Allspice Dram  
1/4 oz Maraschino Liqueur  
1/2 oz Fresh Pressed Cherry Juice  
1/2 oz Fresh Lemon Juice  
2 dashes Regan's Orange Bitters  
dash simple syrup  
Shake, strain.  
Served up w/brandied cherry  
Steven Liles, Boulevard, SF

**Navy Grog**  
3/4 oz Fresh Lime Juice  
3/4 oz Fresh Grapefruit Juice  
3/4 oz Honey  
1 oz light Puerto Rican rum  
1 oz dark Jamaican rum  
1 oz Demerara rum  
1 oz Club soda, chill  
1/4 oz Allspice Dram  
Beachbum Berry's Grog Log

**Isle Treader**  
2 oz Aged Jamaica Rum  
3/4 oz Allspice Dram  
1 oz Fresh Lime Juice  
1 oz Pineapple Juice  
Ehren Ashkenazy, The Modern, NY

**Bitches Brew**  
1 oz Rhum Agricole Blanc  
1 oz Venezuela Rum  
1 oz Fresh Lime Juice  
1/2 oz Allspice Dram  
1/2 oz Demerara syrup  
1 whole medium egg  
shake vigorously, then again over ice  
Daniel Eun, PDT, NY

**The Sweetie Pie**  
2 oz Rhum Agricole, Aged  
1/2 oz Allspice Dram  
1 1/2 oz Fresh Apple Juice  
1 1/2 oz Fresh Lemon Juice  
2 dashes Angostura Bitters  
Pinch of Sea Salt  
Lydia Reissmueller, Elettarria, NY

**La Cola Nostra**  
1 1/2 oz Ron Zacapa 23  
1 oz Avena  
3/4 oz Fresh Lime Juice  
1/2 oz simple syrup  
1/4 oz Allspice Dram  
shake, strain, top with champagne  
Don Lee, PDT, NY

**Ancient Mariner**  
1 oz El Dorado 12 Demerara Rum  
1 oz Goslings Rum  
3/4 oz Fresh Lime Juice  
1/2 oz simple syrup  
1/4 oz Allspice Dram  
Lynette Marrero, Elettarria, NY

**Jamaica Farewell**  
2 oz Appleton Estate Rum  
3/4 oz Apricot Liqueur  
3/4 oz Fresh Lime Juice  
1 tsp Allspice Dram  
2 dashes Angostura Bitters  
Daniel Reichert, vintagecocktails.com

Blume Marillen Apricot EdV

**Imperial Plaza Cocktail**  
1 oz Apricot Eau de Vie  
1/2 oz Clover Honey Syrup  
1/2 oz Freshly lemon juice  
3 oz Brut Champagne  
Shake/Flute/Dried Apricot on pick  
Chad Solomon for The Plaza Hotel, NY  
\*(21 Honey/Water)

**Grand Bretagne**  
1.5 oz Dry Gin  
1/2 oz Apricot Eau de Vie  
1/2 oz Fresh lime juice  
1 tsp Fresh egg white  
dash Orange Bitters  
Charles Baker, Gentleman's Companion

**Frankenjack**  
3/4 oz Gin  
3/4 oz Apricot Eau de Vie  
3/4 oz French Dry Vermouth  
3/4 oz Cointreau  
adapted from Savoy Cocktail Book  
by Erik Ellestad

**Pear Rickey**  
1 1/2 oz Pear Williams EdV Brandy  
1/2 oz Fresh Lime Juice  
1 tsp simple syrup  
Ice, Soda water  
Fill 9oz highball w/ice, above, fill w/soda

**Coin Toss**  
2 oz Scarlet Ibis Rum  
3/4 oz Carpano Antica Vermouth  
1/4 oz Yellow Chartreuse  
1/4 oz Benedictine  
2 dashes Peychaud's bitters  
Phil Ward, Death & Co, NY

Pear Williams Purkhart EdV

Scarlet Ibis Trinidad Rum

Zirbenz Stone Pine Liqueur

**Martini Salzburg**  
1.5 oz Gin  
3/4 oz Zirbenz Stone Pine Liqueur  
1/2 oz Lemon juice  
1 teaspoon sugar  
Salzburg, Austria

**The Austrian Martini**  
1.5 oz Gin  
1/2 oz Zirbenz Stone Pine Liqueur  
Lemon twist  
Eddie Ahmed, Pines Lodge  
Beaver Creek, Colorado

**Pinewood Derby**  
1.5 oz Power's Irish Whisky  
1/2 oz Grapefruit juice  
1/4 oz Zirbenz Stone Pine Liqueur  
1/4 oz almond syrup  
Robert Krueger, Employees Only

**Arabella**  
3/4 oz Zirbenz Stone Pine Liqueur  
3/4 oz Amaretto  
3/4 oz Cherry Brandy  
Angie Heeney, Citizen Cake

**Tannenbaum**  
2.0 oz Plymouth Gin  
1/2 oz Zirbenz Stone Pine Liqueur  
1/4 oz Benedictine  
Twist of lemon  
Jonny Raglin, Absinthe  
San Francisco

**The Ritz "Mr. Clean"**  
3/4 oz Whiskey  
1/2 oz Zirbenz Stone Pine Liqueur  
1/2 oz Amaretto  
1/2 oz Lemon juice, fresh  
fill with Champagne  
Will Goldfarb, Room 4 Dessert  
(adapted from Dale DeGroff's Ritz)

**Zirbirner**  
3/4 oz Zirbenz Stone Pine Liqueur  
3/4 oz Williams Pear Brandy  
4.0 oz 7-UP  
Jorg's Beisl  
Irdning, Steiermark (AT)

**Alpine Sidecar**  
1.0 oz Zirbenz Stone Pine Liqueur  
1.0 oz Cointreau  
1.0 oz Lemon juice  
Stephan Trummer, 202 Nicole Fahri  
New York

**Le Grog Alsacien**  
1.0 oz Rum Agricole  
1/2 oz Zirbenz Stone Pine Liqueur  
1/2 oz Lemon Juice  
1 teaspoon sugar  
1 clove, 1 stick cinnamon  
mix, fill cup w/ 4 oz. hot water  
Traditional, France

**Austrian Martini "Kommissar"**  
1.5 oz Tanqueray gin  
1/2 oz Noilly Prat dry vermouth  
1/4 oz Zirbenz Stone Pine Liqueur  
Gary Regan, ArdentSpirits.com  
San Francisco Chronicle

Nux Alpina Walnut

**India Lime Fizz**  
1.5 oz Gin  
1.5 oz Fresh Lime Juice  
1/2 oz Zirbenz Stone Pine Liqueur  
1/2 oz Cane juice (or simple syrup)  
4.0 oz soda water  
salt and pepper to taste  
India, adapted traditional refresher  
aka "Janu Nimbupanni"

**Georgie Shaw**  
3/4 oz Scotch  
1/2 oz Zirbenz Stone Pine Liqueur  
1/2 oz Pimm's #1  
2 dashes Regan's orange bitters  
stir w/ice, add w/orange twist  
Jonny Raglin, Absinthe  
San Francisco

**Evergreen**  
Pikesville Rye  
Zirbenz Stone Pine Liqueur  
Fresh Mint  
Daniel Hyatt, Alembic San Francisco

**WH Murray**  
2.0oz Lauria Alpine Liqueur  
1 oz. Scotch Whiskey  
1 tsp Maple Syrup

**The Drunken Affogato**  
1.5oz Lauria Alpine Liqueur  
1 oz Calvados  
1 scoop of vanilla ice cream  
Whipped cream  
Chris Murray, 11 Madison Park

Lauria Alpine Cream

**Brenner Pass**  
3/4 oz Walnut Liqueur  
3/4 oz espresso  
(traditional)

**Drake Cocktail**  
1/2 oz Walnut Liqueur  
1/2 oz vodka  
1/2 oz amaretto  
1/2 oz espresso or coffee liqueur

**Pisco Noir**  
2.5 oz Pisco Ocucaje  
1.5 oz Walnut Liqueur  
1 oz Cane Syrup  
3/4oz Egg White  
2 oz Fresh Lime Juice  
adapted from a recipe by Stefan Trummer

**Raincoat**  
Walnut Liqueur  
Bourbon  
Almond syrup  
Stir on ice w/cinnamon  
(Absinthe, SF)

**Chocolate Cocktail**  
1 oz vodka  
1 oz espresso  
1/2 oz Walnut Liqueur  
1/2 oz chocolate liqueur  
1/2 tbsps bittersweet chocolate