

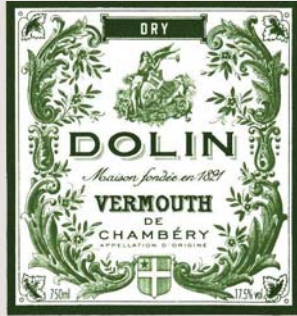


**HAUS ALPENZ**  
 Wine & Spirits Portfolio • 2011 v1

The Categories of Vermouth  
provenance + varieties

Vermouth di Torino also Torino style + varieties	Vermouth de Chambéry four varieties	Marseilles Style a few varieties	West Coast/Modern many varieties
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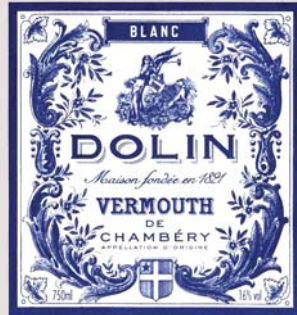
In the history of vermouth there are four principal production regions, each with their own distinctive style and varieties. Two of these regions are protected designations of origin, Vermouth di Torino and Vermouth de Chambéry. Torino is famous for the "Italian Sweet Red," the Vermouth di Torino, Torino-like and a wide variety of styles (see below). The Marseilles style is noted for a lightly wooded vermouth with a slight madeira-like finish, made famous in the kitchen for deglazing and cream sauces for fish. The West Coast/Modern styles had an uneven start post-war but today there is product of the fine quality and unique character we enjoy in US west coast wines. Chambéry is famous for a style that (across the board) is known for being light, fresh and clean. It is these qualities that made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry and Dolin are also famous for creating the first clear sweet vermouth, as below the Dolin Blanc.



Dolin Dry - Vermouth de Chambéry

Dolin Dry is distinguished by its light, fresh and clean profile. Made to the same set of recipes since 1821, Dolin Vermouth de Chambéry has long been the benchmark for fine French Vermouth. Fine wines of the region together with botanicals found in the Alpine meadows above Chambéry impart a fresh and elegant nose, with a subtle and complex palate. In the late 19th century, Dolin Vermouth de Chambéry won medals in Paris, London, St. Louis and Philadelphia and in 1932 earned Chambéry France's only Appellation d' Origine for Vermouth.

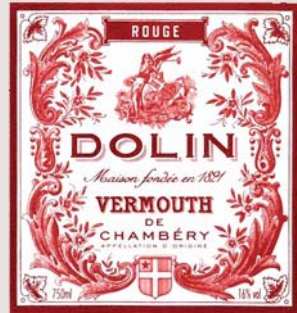
Product of France. 17.5% Alc./Vol. 375ml and 750ml sizes.



Dolin Blanc - Vermouth de Chambéry

In 1821 Dolin invented Vermouth de Chambéry, of which the clear sweet Blanc and dry varieties soon attracted great admiration. The Blanc is famously served with a sliced strawberry, a splash of soda and a twist. Fine wines of the region combined with botanicals found in the Alpine meadows above Chambéry impart a fresh and elegant nose, with a subtle and complex palate. In the late 19th century, Dolin Vermouth de Chambéry won medals in Paris, London, St. Louis and Philadelphia and in 1932 earned Chambéry France's only Appellation d' Origine for Vermouth.

Product of France. 16% Alc./Vol. 375ml and 750ml sizes.



Dolin Rouge - Vermouth de Chambéry

Dolin Rouge imparts a lovely spicy palate amid its light and fresh profile, with a clean finish to complement a drink's other components. In cocktails such as the Manhattan or Negroni, the light profile makes possible more traditional and balanced proportions. Made to the same set of recipes since 1821, Dolin Vermouth de Chambéry has long been the benchmark for fine French Vermouth.

Product of France. 16% Alc./Vol. 375ml and 750ml sizes.



Vermouth di Torino  
and the categories within "Italian Red"

Vermouth di Torino	Torino style	Vermouth alla Vaniglia	Vermouth Amaro	Other
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Produced in Torino Region (Asti)  
Moscato wine base

Profile typical of Torino  
other wine base

Strong focus on vanilla, citrus  
a style in vogue again today

Typically with added Gentian

Historic styles included  
Vermouth con China,  
Vermouth Marsala



Cocchi Vermouth di Torino

For its 120th anniversary, the House of Cocchi has resumed production of its original recipe Vermouth di Torino, first offered in 1891. The flavor profile is unmistakably of Cocchi, with rich and vibrant notes of cocoa, citrus, rhubarb and a balanced bitter undertone. Delicious on its own, and ideal for use in numerous classic mixed drinks. A true Vermouth di Torino, it uses Moscato of its own estate as the wine base and is produced in the historic Asti region outside of Torino. Vermouth di Torino stands apart as one of only two protected geographical indications of origin for vermouth.

Product of Italy. 16% Alc./Vol. 375ml and 750ml sizes.



**Aperitif/Aromatized Wines**  
traditional categories

**Vermouth**  
wormwood focused

**Americano**  
gentian focused

**Quinquina / Chinato**  
quinine (cinchona) focused

Three categories in the world of aromatized wines stand out for their enduring impact on and historical importance to classic drinks. Each category is focused on a specific botanical, whether wormwood (vermouth), gentian (americano) or cinchona (quinquina/chinato), even if the end product contains all three. The term vermouth comes from the German word for wormwood - 'vermut' - recalling a Germanic tradition dating to the middle ages of infusing wine with wormwood. The gentian focused Americano takes its name from 'americante', an Italian term for bitter. The French Quinquina (or Kina) and Italian Chinato both have cinchona as the prime botanical but have very different traditions for the wine base. Where Italian chinato would use red wines as the base, the French quinquina had a tradition of using mistelle, a brandy fortified grape juice (think Pineau des Charentes), that imparts a rich and juicy taste on the palate.



**Cocchi Americano**

Made to the same recipe since 1891, this extraordinary aperitif wine has long been a staple of Asti. A base of Moscato di Asti is infused with a blend of herbs, fruit and spices, most notably gentian, cinchona and citrus, and laid down for a year before being released. In Piemonte it is served chilled with ice, a twist of orange and a splash of soda to bring out all its natural aroma and fragrances. Outside of Italy it is held as one of last great aperitif wines, essential to a wide range of classic mixed drinks.

Product of Italy. 16.5% Alc./Vol. 750ml



**Bonal Gentiane-Quina**

Since 1865, this delicious aperitif wine has stood apart for its exceptional complexity, delightful flavors and stimulating palate. Serious in its role as aperitif, it was known as "ouvre l'appétit" - the key to the appetite. Popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a mistelle base. Traditionally enjoyed neat or with a twist; also may enhance classic drinks in place of sweet red vermouth.

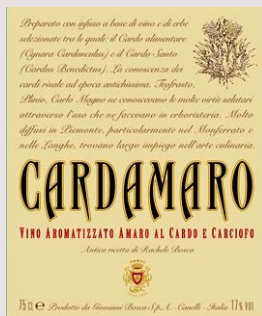
Product of France. 16% Alc./Vol. 750ml



**Cocchi Barolo Chinato**

Famous in Piemonte, Barolo Chinato Cocchi is a wine of D.O.C.G. Barolo infused with quinine bark, rhubarb, ginger, and a variety of other aromatic spices. In this wine you'll find a richness and complexity of flavors unparalleled in wines of its category. Giulio Cocchi's original recipe remains unchanged from its introduction in 1891 and has since inspired many imitations. Traditionally enjoyed after dinner, it pairs exceptionally well with dark chocolate. In Piemonte it's also the core element to the vin brulé popular in winter.

Product of Italy. 16.5% Alc./Vol., 500ml and 1L



**Cardamaro Vino Amaro**

This distinguished expression of traditional Piemonte flavors is a wine-based Amaro, a predecessor to the now more common styles of Amari. It is prepared by an infusion of cardoon, blessed thistle, and other botanicals in the estate wine of Bosca, then rested on new oak for at least six months. The recipe originated with the founder of this now 7th generation winemaking family. Appreciation of cardoon and blessed thistle dates back to antiquity and today they remain popular in Piemontese regional cuisine.

Product of Italy. 17% Alc./Vol., 750ml



**Rabarbaro Zucca Amaro**

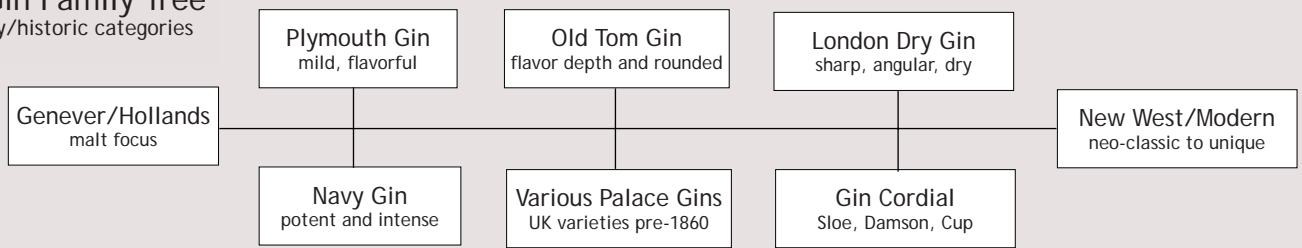
Ettore Zucca created this Rabarbaro (rhubarb) Amaro in 1845 and soon it became much admired in Milan for its deep, rich, and smoky flavors. Appreciated by Vittorio Emanuele and the House of Savoy, Zucca was named a "Supplier to the Royal House." Zucca is also famous for the oldest and best known of amari and coffee bars in Milan: the Zucca in Galleria. It opened in 1867 across from the Duomo, and continues today serving Zucca in equal parts with soda water on crushed ice - so delicious!

Product of Italy. 16% Alc./Vol., 1 Liter



### The Gin Family Tree

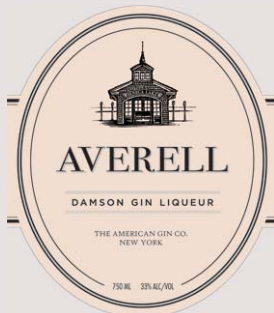
primary/historic categories



#### Hayman's Old Tom Gin

Old Tom Gin is a rich and rounded style of gin that was the gin of choice in the 19th Century. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience. With its distinctive profile the Old Tom style of gin is the key ingredient in classic cocktails such as the Martinez, Tom Collins and Ramos Gin Fizz. Hayman Distillers is the longest serving family owned gin distillery in England. Hayman's Old Tom Gin is made to the family's original recipe as produced in the late 19th century.

Product of England. 40% Alc./Vol. 750ml



#### Averell Damson Gin

The Damson Plum made its way to North America with early settlers. The Damson is the tarest and spiciest of all plums. Historically famous in jams, brandy and gin, these small, crimson plums have become rare, losing popularity to larger and sweeter cultivated varieties. The plums in our Damson Gin Liqueur are barrel pressed to extract the juice along with the rich color of the skins, then blended with a small batch American gin. The result is an exceptionally bold and bright liqueur, delicious in classic fizzes.

Product of USA. 33% Alc./Vol. 750ml



### Clear Fruit Brandy

of styles and substance

In much of Europe there is a long tradition of creating and enjoying unaged fruit brandies, where it is referred to as Eau-de-Vie (France), Acquavita (Italy) and Brand (Austria). The best of these capture the wonderful fragrances and flavors of the fruit and, if of finest quality, can be enjoyed at room temperature. While production styles and standards differ throughout Europe and abroad, Austrian law and tradition is perhaps the most strict: to qualify as a 'Brand' (German for Brandy), the product must be 100% distillate from fruit with only water added. By contrast, the Austrian category of 'Schnaps' (with no relation to this term's generic use with liqueurs in the US) is a blend of brandy and neutral spirits, sometimes with added flavorings. The Brandies of Purkhart reflect three generations of skill, precision, and adherence to regional tradition. Where so many producers have moved to the Alsatian-style of a mid-palate focus and sometimes firey finish, the Purkhart brandies highlight the aromatics of the fruit skins on the nose and, without the heat, deliver a more robust profile of fruit flavor in the finish. This is an alpine tradition not to be missed.



#### Pear Williams Purkhart Pear Eau-de-Vie

The Purkhart Pear Williams Brandy uses only "Williams" pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. For over 40 years the Purkhart family has produced this delicate and beautifully balanced eau-de-vie to an exacting standard. Made only from distilled pears and water. 100% reines Destillat Williamsbrand.

Product of Austria. 40% Alc./Vol. 375ml and 750ml sizes.



#### Blume Marillen Purkhart Apricot Eau-de-Vie

Blume Marillen - "blossom of the apricot" - captures the lovely bouquet and taste of the Klosterneuburger apricot found in the Wachau region of the Danube Valley. The Destillerie Purkhart "Blume Marillen" is famed for its delicate floral bouquet and a long, elegant finish. Over 4½ lbs of apricots are distilled for each 375ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. 100% reines Destillat aus Marillen.

Product of Austria. 40% Alc./Vol. 375ml and 750ml sizes.



# Rothman & Winter

traditional liqueurs

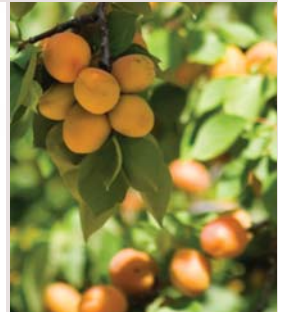
The Rothman & Winter collection reflects over three generations of producing liqueurs of exceptional character and authenticity. The fruit liqueurs are produced with eau-de-vie brandy as the spirit base and juice from the same fruits used in the brandy. You'll find these liqueurs to be substantially less sweet than other premium fruit liqueurs, with a far more natural expression of the fruits. The Crème de Violette is true to form, without any added vanilla or citrus, working as the magical bridging ingredient in so many classic cocktails. By sourcing from farms in their region and using lightweight efficient design glass bottles, the Rothman & Winter line may have perhaps the lowest carbon footprint of liqueurs.



## Rothman & Winter Orchard Apricot Liqueur

Rothman & Winter Orchard Apricot Liqueur combines juice from the seasonal harvest of Austria's famed Klosterneuburger apricots with an eau-de-vie produced from this same fruit. Destillerie Purkhart selects its apricots each season from family orchards in the Danube Valley and surrounding regions. Ideal for perfecting so many classic cocktails.

Product of Austria. 24% Alc./Vol. 750ml.



## Rothman & Winter Orchard Peach Liqueur

The Oststeiermark region near our distillery boasts a variety of peaches, including the Roter Ellerstädter, Weinberg and Haven. This liqueur combines juices from the seasonal harvest with an eau-de-vie produced from the same fruit. Delicious with just soda water, and stunning in mixed drinks with whiskey or rum.

Product of Austria. 24% Alc./Vol. 750ml.



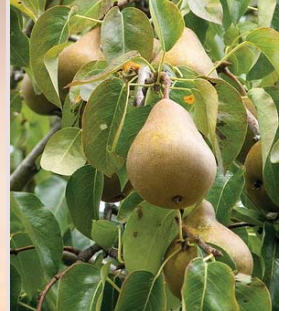
Coming Soon  
Summer 2011



## Rothman & Winter Orchard Pear Liqueur

Rothman & Winter Orchard Pear Liqueur combines juice from the seasonal harvest of Williams Pears with an eau-de-vie produced from the same fruit. Destillerie Purkhart carefully selects its pears each season from family orchards in both South Tirol (the Alto Adige) and the Danube Valley.

Product of Austria. 24% Alc./Vol. 750ml.



## Rothman & Winter Orchard Cherry Liqueur

In the realm of cherries, the sour Weichsel varieties found in and around Austria stand out for their vivid flavors and fine balance of the sweet and tart. This liqueur combines juices from the seasonal harvest of Weichsel cherries of farms in Lower Austria with an eau-de-vie produced from the same fruit.

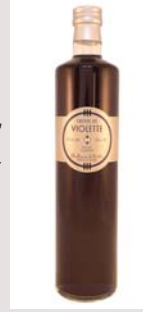
Product of Austria. 24% Alc./Vol. 750ml.

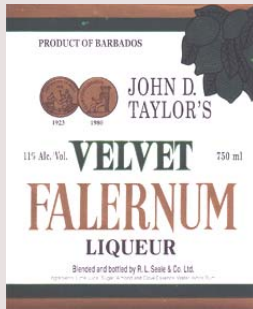


## Rothman & Winter Crème de Violette

Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Elegant in its simplicity, this authentic Crème de Violette captures their fragrance, vibrant colors, and taste. Enjoy this liqueur in classic cocktails such as the Blue Moon or Aviation, or as an ingredient in continental cuisine.

Product of Austria. 20% Alc./Vol. 750ml.

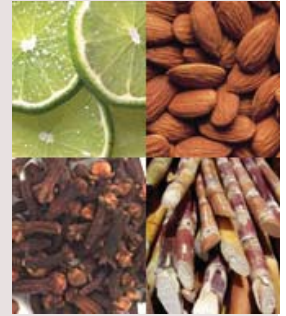




**Velvet Falernum**

Velvet Falernum is a longtime staple item of resorts and bars in Barbados. Today it's found in Tropical, Tiki and Caribbean drinks such as the Rum Swizzle, Mai Tai, Zombie, Royal Bermuda Yacht Club and the Corn n' Oil. It is made from an infusion of spices and lime juice into sugar cane syrup and Barbados Rum. John D Taylor's Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.

Product of Barbados. 11% Alc./Vol. 750ml.



**Kronan Swedish Punsch**

Perhaps the most famous liqueur of Scandinavia and called for in numerous classic cocktails. Made with sugar cane spirits from both the East and West Indies, the liqueur imparts a rich and full bodied palate of exceptional depth and complexity, having notes of rich toffee, smoke, molasses, and leather. With origins as the sailor's drink of the Swedish East India Company, it's still today a tradition with Årtsoppa, the Swedish pea soup. Outside of Sweden this liqueur has a legacy in drinks including the Doctor Cocktail, the Havana, and the Waldorf. Delicious on the rocks.

Product of Sweden. 26% Alc./Vol. 750ml.

Coming Soon  
Summer 2011



**St. Elizabeth Allspice Dram**

From its origins in the tropical hills and valleys of Jamaica, the allspice berry has for generations been prized for its exceptional tastes of clove, cinnamon, and nutmeg and a pepper note that dazzles the palate. The allspice liqueur, known in classic cocktails as "Pimento Dram," brings together the fine pot-still rum and classic allspice berries of Jamaica. Enjoy St. Elizabeth Allspice Dram in classic cocktails, Wassail and other punches, mulled wine, continental and island cuisine.

22.5% Alc./Vol. 375ml and 750ml.



**The Scarlet Ibis Trinidad Rum**

This bespoke blend of three to five year aged Trinidad rums highlights the distinctive notes of the island's small cask rum production. The rich flavors drawn from the sugarcane are considered reflective of Trinidad's diverse terrain, ranging from lush mountains to rainforests and rolling plains. This project was originally commissioned and blend selected by Death & Co in NY.

*Limited production.*

Product of Trinidad. 49% Alc./Vol. 750ml size.



**Smith & Cross Traditional Jamaica Rum**

Smith & Cross Jamaica Rum contains only Wedderburn and Plummer pot still distillates, famous for their notes of exotic fruits and spice. The incomparable complexity of this rum delivers a tour de force of flavour that historically made it a cornerstone of many classic rum drinks. The mark of Smith & Cross traces its lineage to 1788 as one of England's oldest producers of sugar and spirits. Over time, the firm and its partners became prominent handlers of Jamaica Rum, with extensive underground cellars along the river Thames.

Product of Jamaica. Navy Strength: 57% Alc./Vol., 750ml



**The Black Tot Last Consignment British Royal Naval Rum**

A piece of liquid history, the Black Tot is the last consignment of the original British Royal Naval Rum, a daily tradition on the high seas that ended on July 31st of 1970 - a day known since as Black Tot Day. This is true London Dock rum, embodying styles of pot-still rum flavours unseen in almost half a century. Its character and expression after almost forty years is unlike any other - rich, unctuous, layered, smokey and earthy. Very limited stocks available.

Product of The West Indies. 54.3% Alc./Vol., 750ml





**Zirbenz Stone Pine Liqueur of the Alps**

Zirbenz draws its flavor and natural red color from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. With an instantly familiar taste and nose, Zirbenz is very smooth, slightly sweet, and has a crisp pine floral finish. Generations of mountaineers practiced in the art of harvest work with Josef Hofer to create this artisanal liqueur. Enjoy après ski, as an after-dinner beverage, or as the highlight to a mixer. Handcrafted and bottled in Austria by Josef Hofer, a family distillery since 1797.

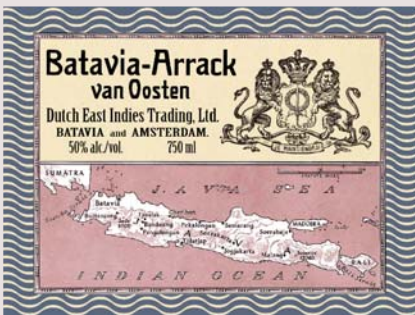
Product of Austria. 35% Alc./Vol. 375ml and 750ml sizes.



**Nux Alpina Walnut Liqueur**

A longstanding tradition throughout the Alps is the annual production of a rich and aromatic walnut liqueur. Each summer the Purkhart family picks fresh green walnuts from wild stands of the delicate "Weinsberg" variety near the village of Sankt Peter in der Au. These walnuts steep for months in Weinbrand (a grape brandy) and for the last month with a variety of spices and alpine botanicals. For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish.

Product of Austria. 32% Alc./Vol. 375ml size.



**Batavia Arrack van Oosten**

It is a taste that has traveled the world from the Dutch East Indies, unique for its ability to both add depth and lift the aromas of citrus and chocolate. From the late 17th to 19th century, in an age when "Punch" was a celebration of all things then exotic - citrus, sugar, and spice, no Punch was without a true Batavia Arrack. In pre-Prohibition America, Batavia Arrack and most notably the Swedish Punsch were essential to many now-classic cocktails. Beyond these uses, Batavia Arrack is also today found in boutique European chocolates and cocktails at Bali resorts.

Product of Indonesia and Netherlands. 50% Alc./Vol.



**Punkt Genau Sparkling Grüner Veltliner**

"PUNKT GENAU" (On the Dot) is produced exclusively from Grüner Veltliner grapes grown in the heart of Austria's Weinviertel. This sparkling wine unites the refined and refreshing character of Veltliner with a delicate effervescence. With the scent of freshly peeled apples and a long finish that includes the taste of exotic fruits, "Punkt Genau" suits occasions from casual to celebratory. Weingut Ewald Gruber, Weinviertel, Austria.

Brut/Dry Frizzante. 11% Alc./Vol. 750ml.



**Punkt Genau Sparkling Rose of Zweigelt**

Punkt Genau Rosé is produced exclusively from Blauer Zweigelt grapes grown on Gruber estate in the Weinviertel. This rosé Frizzante captures many of the lovely attributes of Zweigelt: a delicate violet shimmer with fine cherry flavors, finishing with more berry flavors on a soft mineral and balanced foundation. Weingut Ewald Gruber, Weinviertel, Austria.

Brut/Dry Frizzante. 11% Alc./Vol. 750ml.



## HAUS ALPENZ

## Cocktail Recipes from Customers and Classic Cocktail Books

Dolin Dry Vermouth

## The Martini

1½ oz London Dry Gin  
1½ oz Dolin Dry Vermouth  
2 dashes orange bitters  
shake over ice and strain  
Andre Simon, A Wine Primer

Dolin Rouge Vermouth

## The Manhattan No. 1

1½ oz Bourbon  
1½ oz Dolin Rouge  
2 dashes Angostura Bitters  
stir over ice and strain

## Winter Negroni

1½ oz Rye Whiskey  
1½ oz Dolin Rouge  
¾ oz Campari  
¾ oz Zucca or Cynar  
2 dashes Angostura Orange  
stir over ice and strain

Cocchi Vermouth Torino

## The Manhattan No. 2

1½ oz Rye Whiskey  
1½ oz Cocchi Vermouth  
2 dashes Angostura Bitters  
stir over ice and strain

## Jaun Martinez

1½ oz Cocchi Vermouth  
1½ oz Reposado Tequila  
2 dashes Maraschino  
1 dash Orange Bitters  
stir over ice and strain

Dolin Blanc Vermouth

## Chambraise

2 oz Dolin Blanc  
1 oz soda water  
1 strawberry, sliced  
1 wide lemon twist  
serve on ice

## Chambéry Tonic

1½ oz Dolin Blanc  
1½ oz Bonal Gentiane-Quina  
3 oz Tonic  
1 wide grapefruit peel  
Boulingy Tavern, New Orleans

Bonol Gentiane-Quina

## Spinnaker

1 oz Bourbon  
1 oz Bonal Gentiane-Quina  
1½ oz Orange Curacao  
2 dashes aromatic bitters  
stir over ice and strain

## Quin Quina Crusta

2 oz Bonal Gentiane-Quina  
1½ oz Fresh Lemon Juice  
1½ oz Peychaud's Bitters  
¼ oz Maraschino Liqueur  
dry shake, sugar rim flute, crushed ice  
Leo Robitschek, Eleven Madison Park

Cardamaro

## Harvest

1½ oz Cardamaro  
1½ oz Apple Brandy  
2 dashes Angostura Bitters

Cocchi Americano

## Classico

1½ oz Cocchi Americano  
¾ oz Soda Water  
1 wide orange twist  
serve on ice

## Bird Bath

2 oz Cocchi Americano  
1 oz Scarlet Ibis Rum  
½ oz Fighting Cock Bourbon  
stir over ice and strain, coupe  
Carrie Cole, Craigie on Main, Boston

Rabarbaro Zucca

## Galleria (Zucca Soda)

3 oz Zucca  
1½ oz soda water  
serve on ice  
garnish with lemon twist

## Mezzo-Mezzo

1½ oz Zucca  
1½ oz Cocchi Vermouth Torino  
1½ oz Soda  
Lemon twist

Pear Williams Purkhart

## Pear Rickey

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

Hayman's Old Tom Gin

## Martinez

1 oz Hayman's Old Tom Gin  
1 oz Dolin Rouge Vermouth  
2 dashes Maraschino  
1 dash Orange Bitters  
stir over ice and strain

## Tom Collins

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

Averell Damson Gin

## Damson Gin Fix

1 oz Averell Damson Gin  
1 oz Hayman's Old Tom Gin  
¾ oz Fresh Lemon Juice  
½ oz Simple Syrup  
Ryan MacReynolds, Vinegar Hill House

## Damson Dove

3 oz Averell Damson Gin  
1½ oz Fresh Lemon Juice  
1½ oz Simple Syrup  
1 tsp dehydrated egg white powder  
shake over ice, strain, orange zest  
Dovetail, New York

Blume Marillen Apricot EdV

## Imperial Plaza Cocktail

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

Orchard Apricot

## Improved Culross

¾ oz Orchard Apricot Liqueur  
1½ oz Cocchi Americano  
¾ oz White Rum (best w/Agricole)  
1½ oz Fresh Lemon Juice  
Shake & strain

## Claridge Cocktail

1 oz Dry Gin  
1 oz Dry French Vermouth  
1½ oz Orchard Apricot Liqueur  
1/3 oz Orange Curacao  
1 dash Orange Bitters  
adapted from Savoy Cocktail Book

Crème de Violette

## Aviation

1½ oz London Dry Gin  
1½ oz Fresh Lemon Juice  
1¼ oz Crème de Violette  
1¼ oz Maraschino  
Stir with ice & strain

## Water Lilly

2 oz Dry Gin  
1½ oz Crème de Violette  
1½ oz Orange Curacao  
1½ oz Fresh Lemon Juice  
The Little Branch, New York

Orchard Peach

## Auvergne Summer

1½ oz Orchard Peach Liqueur  
1½ oz Salers Gentiane Liqueur  
1½ oz soda water  
1 Lemon Wedge  
stir, fill with soda and ice, highball glass

Smith &amp; Cross Jamaica Rum

## Jamaica Daquiri

1½ oz Smith & Cross Jamaica Rum  
¾ oz Fresh Lemon Juice  
¾ oz simple syrup  
2 dashes Angostura Bitters  
shake over ice and strain, lime wedge

## Navy Cross

1½ oz Smith & Cross  
¾ oz Cruzan Blackstrap  
1½ oz Pineapple Juice  
1½ oz Fresh Lime Juice  
1½ oz Velvet Falernum  
¼ oz Allspice Dram  
shake over ice and strain, lime wedge, Alex  
(w/Joel), The Passenger, DC

St. Elizabeth Allspice

## Lion's Tail

2 oz Bourbon  
1½ oz Allspice Dram  
1½ oz Fresh Lime Juice  
4 dashes simple syrup  
dash Angostura Bitters  
cocktaildb.com

## The Réveillon Cocktail

2 oz Calvados or Apple Brandy  
1½ oz Pear Eau-de-Vie  
1½ oz Allspice Dram  
1¼ oz Quinquina Rouge  
dash Angostura Bitters  
Chuck Taggart, LA

Scarlet Ibis Rum

## Coin Toss

2 oz Scarlet Ibis Rum  
¾ oz Italian Red Vermouth  
1¼ oz Yellow Chartreuse  
1¼ oz Benedictine  
2 dashes Peychaud's bitters  
Phil Ward, Death & Co, NY

Batavia Arrack

## Raffles Cocktail

3 oz Ginger Ale  
1½ oz Batavia Arrack  
¾ oz Fresh Lime Juice  
stir and serve in a highball

## The Privateer

1½ oz Batavia Arrack  
1 oz Velvet Falernum  
¾ oz Smith & Cross Rum  
1½ oz Quinquina Rouge  
¾ oz Fresh Lemon Juice  
3 dashes Angostura, Elements Princeton

## United Service Punch

1½ pint Batavia Arrack  
1 pint Jamaica Rum  
1½ lb Sugar  
3 pints Hot tea  
6 Lemons, cut in thin slices  
Jerry P. Thomas

Velvet Falernum

## Chartreuse Swizzle

1¼ oz Green Chartreuse  
1½ oz Velvet Falernum  
1 oz Pineapple Juice  
1½ oz Fresh Lime Juice  
1 lime wheel or 1 pineapple spear  
Marcos Dionysos, SF

## Bajan Legend (aka Corn n' Oil)

2 oz Barbados Rum  
1 oz Velvet Falernum  
2 dashes Angostura Bitters  
stir and serve over ice