

# Martini pour le Fromage



I truly enjoy pairing cocktails with food. The classic charcuterie and cheese board is always difficult. When you eat a fat such as cheese or cured meats, your tongue is coated with the fat. This prevents you from tasting any subtleties in your beverage. The secret is to take a bite of something such as olives, pickled foods or nuts after the bite of cheese but before you take a sip. This removes the fat and the flavor of the cheese from your tongue prior to the sip of cocktail. So how can you tell if the cocktail compliments the cheese? Simple. Have a drink of cocktail then taste the cheese.



This Martini-esque creation combines Oxley Gin, Cocchi Americano and Kina al Avion d'Or. The botanical notes of the Gin meld perfectly with the bittersweet Kina. It really does pair well with cheese!

## **Ingredients:**

- 1.5 oz. Oxley Gin
- 3/4 oz. Cocchi Americano
- 1/4 oz. Kina l Avion d Or
- 3 drops Doc Elliott's Mixology Actually Bitter Orange Bitters

## **Directions:**

1. Chill a cocktail glass with ice and water
2. Add all ingredients to a mixing glass with ice and stir to chill
3. Double strain into chilled cocktail glass

Cheers!

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# **The Conference**



From Death & Company via Epicuriuos. “This is a tiki drink disguised as an old-fashioned, so it’s no surprise that it comes from Brian Miller, Death & Co’s resident scalawag and expert on all things Polynesian. One night a waitress asked Brian to make something stirred and boozy, so he took one of tiki’s core principles—blending several base spirits to create a new flavor profile—and applied it to whiskey and brandy. It was another breakthrough moment for the bar, and these days it’s not unusual to find two or more base spirits in our drinks.”

## Ingredients:

- 1/2 ounce Rye
- 1/2 ounce Bourbon
- 1/2 ounce Calvados
- 1/2 ounce Cognac
- 1 teaspoon demerara syrup
- 2 dashes Angostura bitters
- 1 dash Doc Elliott’s Mixology Coffee Pecan Bitters
- 1 lemon twist and 1 orange twist for garnish

## Directions:

1. Chill a large Old Fashioned glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice. Stir to chill
3. Strain into chilled glass over a large ice cube

4. Garnish with citrus twists

Cheers!

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## Irish Manhattan



I have created several riffs on the Classic Manhattan using Irish Whiskey. While rye and bourbon are the classics in the Manhattan, I don't see any reason not to try an Irish Whiskey. Specifically the Tullamore Dew 10 year old Single Malt. As I've noted before, the Tullamore Dew has the earthy, grassy flavors of Irish whiskey with the flavors of fruit, (apricot,



pineapple, raisin) and wood. Just the depth of flavors that blend with vermouth. This time I used Carpano Antica Vermouth. The flavors of this vermouth work perfectly with the Tullamore Dew. For the bitters, I substituted our *Doc Elliott's Mixology™ Walnut Bitters* which highlight the flavors of the Whiskey and Vermouth as well as bringing a soft finish.

## Ingredients

- 2 oz Irish Whiskey
- 1 oz Carpano Antica
- $\frac{1}{4}$  oz Grand Marnier
- 2 dashes *Doc Elliott's Mixology™ Walnut Bitters*
- Brandied Cherry for garnish
- Orange peel for garnish

## Instructions

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

Cheers!

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# Walnut Manhattan



This Manhattan combines the spice of good Bourbon, the rich, earthy Carpano Antica's tastes of herbs, spice, and slight bitterness, with the added touch of sweetness from the Grand Marnier... all enhanced with the warming notes of *Doc Elliott's Mixology™ Walnut Bitters*. If this is a bit too sweet on the finish for your taste, add 1 – 2 drops *Doc Elliott's Mixology™ Actually Bitter Orange Bitters*.

## Ingredients

- 2 oz Bourbon
- 1 oz Carpano Antica

- $\frac{1}{4}$  oz Grand Marnier
- 2 dashes *Doc Elliott's Mixology™ Walnut Bitters*
- 1 – 2 Drops *Doc Elliott's Mixology™ Actually Bitter Orange Bitters* (Optional to taste)
- Brandied Cherry for garnish
- Orange peel for garnish

## Instructions

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

Cheers!

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# Walnut Old Fashioned





Whether it's a cold, snowy Winter's evening, or a warm Spring afternoon, a well-crafted Old Fashioned is an excellent libation. Our Walnut Old Fashioned features the spice of a good Rye Whiskey and the warming notes of Doc Elliott's Mixology™ Walnut Bitters. We use agave syrup since its early sweetness matches the bitter profile of our Walnut Bitters. The flavors are slight sweetness followed by spicy Rye and walnut. The finish is soft and smooth. Here's the recipe:

#### Walnut Old Fashioned

- 2 oz Rye Whiskey

- 1 barspoon of Agave Syrup – to taste
- 4-5 dropper fulls of Doc Elliott's Mixology™ Walnut Bitters
- Lemon peel for garnish

## Instructions

1. Chill a single old fashioned glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice and stir to chill
3. Strain into the chilled old fashioned glass over fresh ice.
4. Express the lemon peel over the drink and float the peel.

Cheers!

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# Doc Elliott's Mixology™ Bitters

Doc Elliott's Mixology™ Bitters is the result of my years of creating cocktail flavorings such as syrups, infusions and, yes, bitters. All are complex and unique. Each is produced by hand from natural ingredients creating the perfect addition to your craft cocktails.

## Coffee Pecan Bitters



*Doc Elliott's Coffee Pecan Bitters* are the perfect enhancement to your favorite bourbon, rye, rum, whiskey, tequila, or Irish Whiskey cocktail. It is particularly good with Old Fashioned and Manhattan style drinks. Continue Reading...



# Olive Bitters



Do you love Martinis? Whether you prefer Gin or Vodka, you're going to love *Doc Elliott's Olive Bitters*. Continue Reading...

# Actually Bitter Orange Bitters



*Doc Elliott's Mixology™ Actually Bitter Orange Bitters* are the ideal balancing act! The intense flavors of citrus and orange, and a wonderfully long bitter finish provide the flawless addition to your cocktails. Just a few drops elevate your most amazing cocktails to consummate symmetry with that superb hint of citrus. Continue Reading...

Ask for Doc Elliott's Mixology™ Bitters at your favorite Liquor store. In San Antonio ask at Alamo Liqueurs. In Dallas head over to Pogo's Wine and Spirits. Or Shop now.

Cheers!

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# The Reverse Manhattan



A low alcohol treat...the fruity richness of Carpano with spicy rye and a touch of coffee, pecans & chocolate. Perfect on a crisp Autumn evening!

- 2 oz. Italian Vermouth such as Carpano Antica
- 1 oz. Rye Whiskey
- 1 Bar spoon Coffee Liqueur
- 1 Dash *Doc Elliott's Coffee Pecan Bitters*
- Maraschino cherry for garnish

1. Chill a cocktail glass with ice and water
2. Combine first 3 ingredients in a mixing glass with ice & stir to chill
3. Strain into chilled glass



4. Garnish with the maraschino cherry

Cheers!

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## Doc's Dirty Martini



Whether you like your Martini with Gin or Vodka, and dirty or down right filthy, *Doc Elliott's Olive Bitters* is the secret to making this Dirty Martini deliciously savory.

- 2 oz. London Dry Gin or Vodka
- 1/2 oz. Dry Vermouth
- 1/4 – 1/2 oz. Olive Juice or Brine to taste
- 1 – 2 Dashes *Doc Elliott's Olive Bitters*
- Garnish with olives

1. Chill a cocktail glass with ice and water
2. Combine ingredients, except garnish, in a mixing glass with ice then stir to chill
3. Strain into chilled cocktail glass
4. Garnish with olives

Cheers!

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## Coffee Pecan Old Fashioned



This Old Fashioned is best described as a bite of pecan pie, a taste of coffee, a nibble of dark chocolate, and a sip of fine bourbon. Always a hit at the events and pop-ups we've done, it is one of my personal favorites. Simple to make, you can easily adjust the sweet/bitter balance. I prefer a high rye bourbon with this cocktail, but you should use your favorite.

The flavor profile of *Doc Elliott's Mixology™ Coffee Pecan Bitters* is bitterness and spiced coffee on the front, soon followed by pecan with notes of dark chocolate as the bitterness rapidly fades. The finish is coffee, pecan, and chocolate. For this reason, we use agave, which is fructose, bringing sweet to the beginning then quickly fading, making it the perfect complement to our *Coffee Pecan Bitters* in our Coffee Pecan Old Fashioned,



## Ingredients:



- 2 oz. Bourbon
- 5-6 Dashes *Doc Elliott's Coffee Pecan Bitters*
- 1/2 – 1 barspoon Agave Nectar – to Taste
- Orange peel for garnish

## Directions:

1. Chill a single Old Fashioned glass with ice and water
2. Combine all of the ingredients, except the garnish, in a mixing glass with ice and stir to chill
3. Strain into chilled glass with fresh ice
4. Express the orange peel over the drink and float the peel

Cheers!

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# Veridian – an Elegant Gin Martini



This beautiful Martini combines the herbal qualities of Gin and Chartreuse. We used Gin Mare, which has a balanced juniper note and is distilled from olives, among other botanicals, all of which play perfectly with *Doc Elliott's Olive Bitters*.

The nose presents juniper with touches of woodiness, herbs and citrus. The taste is soft juniper with citrus, herbs and a hint of anise. The finish is savory from the *Olive Bitters* with a bit of spice.

## Ingredients:

- 1 1/2 oz Gin Mare
- 1/2 oz Quality Dry Vermouth (or 1/4 oz Dry and 1/4 oz Bianco Vermouth)

- 1 bar spoon Chartreuse
- 1 Dash Doc Elliott's Olive Bitters
- Olives for garnish

**Directions:**

1. Chill a cocktail glass with ice and water
  2. Combine all ingredients, except the garnish, in a mixing glass with ice
  3. Stir to combine and chill
  4. Double strain into chilled cocktail glass
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