

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!

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!

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!

Tequila Manhattan

Definitely not a chocolate martini, this is a southwestern makeover of the Manhattan.



- 2 oz. Milagro Añejo Tequila
- 1 oz. Lillet Rouge
- bar spoon (1/8 oz.) of agave nectar
- dash *Doc Elliott's Coffee Pecan Bitters*
- Orange zest

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain into chilled glass
4. Garnish with a wide orange zest