

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!

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!

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!
