

Kānīgīt

“Go away you English Kanigits or I’ll taunt you a second time”
(if you don’t know where that quote comes from – Don’t admit it!)

- 1 1/2 oz. vodka
- 1/2 oz. St. Germain Elderflower Liqueur
- 1 1/2 oz. lemon sour
 - or: 1 1/3 oz. lemon juice and 2/3 oz. simple syrup
(1/3 oz = 1 tsp.)
- dash grapefruit bitters

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with lemon peel

Classic Margarita #1

Practically everyone who mixes drinks on any level has their own margarita recipe. Without disparaging anyone’s favorite, here is our most requested version. It is a simple but classic margarita on the rocks. We make this as a sour, shaken and served straight up without a salted rim.

This is the only drink we make using Equal. A lot of people love the idea of low calorie drinks. Since the object here is to offset the tartness of the lime, the simple sweet flavor of the Equal will work as well as sugar. Mouth feel is not an issue with this cocktail. If you do use sugar it needs to be the superfine variety. Regular granulated sugar will not

dissolve well.

Beware: the sweetness hides the alcohol content.



- 2 oz. good tequila – plata, reposado, or añejo
- 2 oz. fresh lime juice
- splash of blue curacao
- 1-2 packets of Equal (1-2 tsp.) or sugar
- pinch of salt

1. Chill a margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

Classic Margarita #2



Not as tart as #1. Goes well with Grand Marnier Foam.

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 2 1/2 oz. fresh lime juice and 1 1/2 oz. simple syrup)
- 1/4 oz. Grand Marnier

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

Cadillac Margarita



Margarita #2 with Grand Marnier

Foam

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 3 oz. fresh lime juice and 1 oz. simple syrup)
- $\frac{1}{4}$ oz. Grand Marnier
- Grand Marnier Foam

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients except foam.
3. Shake with ice until shaker is frosted 10-15 sec
4. Add Cadillac Foam to chilled glass
5. Strain drink through foam into glass then repair the foam
6. Flame drink with an orange zest

Cheers!

Raspberry Margarita



- 2 oz. plata tequila
- 1 oz. Raspberry liqueur
- 1 oz. simple syrup
- 1 oz. lime juice
- $\frac{1}{4}$ c raspberries

1. Place the raspberries and simple syrup in a shaker to muddle.
2. Add the rest of the ingredients and shake with ice cubes.
3. Pour unstrained into cocktail or margarita glass.

Cheers!

Tequila Old Fashioned



- 2 oz. reposado tequila
- 1 tsp. agave syrup
- 2 dashes Mole Bitters

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with a lime twist

Tequila Traditional al Cubo

- 1 part Rémy Martin Cognac
- 1 part Zaya Aged Rum
- 1 part Añejo Tequila
- 2 dashes Angostura Bitters
- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Tequila Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain over fresh ice in chilled glass
 4. Garnish with a thick orange zest and a cherry
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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

Spam-aríta

- 1.5 oz. Milagro Plata Tequila
- $\frac{1}{2}$ oz. St. Germaine Elderflower Liqueur
- 2 oz. lemon sour
 - or: 1 $\frac{1}{3}$ oz. lemon juice and $\frac{2}{3}$ oz. simple syrup (1/3 oz = 2 tsp.)
- dash Regan's Orange bitters
- dash Angostura Orange Bitters

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with lemon peel

Gary's Dry Martini

The original martini contained a lot of vermouth, even equal to or more than the gin, and orange bitters. But over time, the vermouth became a drop or two or just a rinse, and the orange bitters were lost entirely. This is my version of that classic martini. I use St. George Botanivore Gin and Dolin Vermouth. The Botanivore has a nice herbal flavor without a lot of juniper. Also, use fresh good vermouth, it will cost \$12.95 instead of \$9.95. Vermouth goes bad overnight after opening unless you refrigerate it. Then it will last a week or so, (All right, dig that old bottle out of your cabinet you opened 5 years ago and throw it out!)

I like my *Doc Elliott's Actually Bitter Orange Bitters*, (I wonder why?), but Suze Orange Bitters work well. Also, the garnish is essential. The olive and the lemon zest impart a very different character to the drink. I suggest you try this drink both ways.

- 1 1/2 oz. St. George Botanivore Gin
- 3/4 oz. Dolin Dry Vermouth
- 1-2 Drops *Doc Elliott's Actually Bitter Orange Bitters*
- 1 jalapeno stuffed olive or a lemon zest for garnish

1. Chill a martini glass with ice and water
2. Add all ingredients, except the olive, to a mixing glass and stir with ice
3. Strain into chilled glass and garnish with the olive on a fancy pick or the lemon zest