

# Dry Martini with Gin and Lillet

I decided to play with my Dry Martini. Using the St George Botanivore Gin, I substituted Lillet Blanc for the vermouth. The result is a very pleasant drink. Goes well with our Olive Poppers.



Olive Poppers

- 2 oz. St. George Botanivore Gin
- 1 oz. Lillet Blanc
- 1-2 drops *Doc Elliott's Actually Bitter Orange Bitters*
- Lemon Zest



Dry Martini  
with Lillet

1. Chill a martini glass with ice and water
2. Add all ingredients, except the Lemon Zest, to a mixing

- glass and stir with ice
3. Strain into chilled glass and garnish with the lemon zest

Cheers!

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## Smokin' Nail

I generally use a blended malt scotch for this cocktail. The smoked chai tea really plays along with the background Drambuie. This requires a Smoke Gun.



Smokin' Nail

- 2 ozs. Scotch
  - 1/2 ozs. Drambuie
  - 1 lemon zest
  - 1 dash Jerry Thomas Bitters – sub Angostura
  - 1 tsp. Chai tea
1. Smoke tea in gun with the tube placed in a lidded decanter. When decanter is full of smoke, remove smoke tube and seal.
  2. Chill a single old fashioned glass with ice and water.
  3. In a mixing glass, muddle lemon zest with the Drambuie

and bitters

4. Add Scotch and ice. Stir to chill. Strain into smoke filled bottle and reseal. Give the drink a few good shakes in the smokey bottle.
  5. Pour drink over fresh ice in the chilled old fashioned glass.
  6. You can use the smokey bottle for 2 or 3 drinks.
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## Single Malt Scotch

Justin suggested I put in Scotch drinks. So, this is my favorite.

- 12 year old Single Malt Scotch, such as Cragganmore
- Big Ice such as large cubes or a ball that nearly fills the glass
- Heavy rocks glass

1. Put ice followed by Scotch into the glass

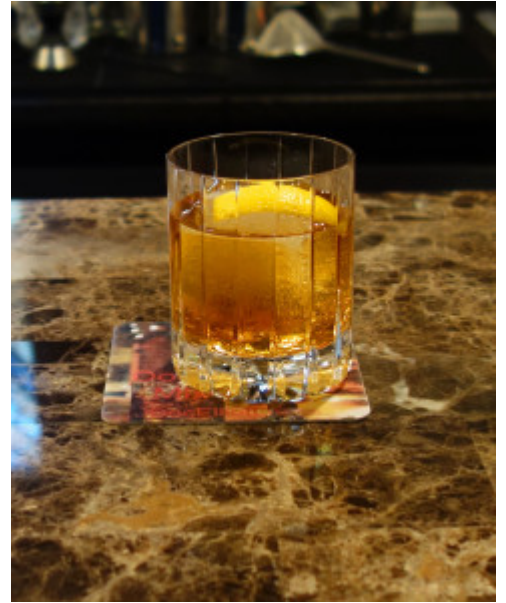
Suggested pairings: Beautiful woman, large leather chair, good cigar, pool table, dim lights....

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## Barbancourt Old Fashioned

This is one of my go to Old Fashioneds. The spice of the habanero shrub and the touch of sweetness of the agave complement the dark complex flavors of the aged rum. I make this as an essentially built drink. Just add the ingredients to your old fashioned glass, give it a stir and then add ice.

Initially, the cocktail will be strong but then mellows and chills as you sip and swirl the glass.



- 2 ozs. 15 Year Old Barbancourt Rum
- 1-2 dashes Bitter Truth Habanero Shrub
- 1/8 oz. Agave Nectar
- Lemon peel for garnish

1. Add all ingredients, minus the garnish, to an un-chilled old fashioned glass.
2. Stir to combine then gently add a large ice cube.
3. Express the lemon peel over the drink and drop it in.

Cheers!

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## **I'm Not Dead Yet**

The spice in the rye goes well with the herbal elements of the St. Germain and bitterness of the Aperol. You can cut the St. Germain down to 1/4 oz, but you will need to reduce the

bitters as well.

- 1 1/2 oz Rye Whiskey
  - 3/4 oz St. Germain Elderflower Liqueur
  - 3/4 oz Aperol
  - 1-2 dashes rhubarb bitters
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## Rye Old Fashioned

I think Peychaud's Bitters were made for rye whiskey. I tried using simple syrup, but I did not like the additional dilution. Also, don't skimp on the bitters.

- 2 oz Good rye such as Sazerac or Bulleit Small Batch
  - 1/2 – 1 tsp Sugar
  - 3-4 dashes Peychaud's Bitters
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## Raspberry Martini

This drink is tart with only a little sweetness.

- 2 oz.s Vodka
- 1/2 oz. Elderflower Liquor
- 1/2 oz. Chambord
- Fresh raspberry for garnish – optional

1. Chill a martini glass with ice and water
2. Stir all ingredients in a mixing glass with ice
3. Strain into chilled glass and garnish

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# Chocolate Martini

The hardest part about this drink is rimming the glass. Plus you can easily play with this by subbing vanilla or orange vodka, etc.

- 1 oz. Vodka
- 1 oz. Frangelico
- 1 oz. Creme de Cacao, preferably white
- Optional chocolate for rimming glass – see note

1. Chill a martini glass with ice and water
2. Stir all ingredients in a mixing glass with ice
3. Strain into chilled glass

Note: Here are a few ways to rim a glass for this drink:

1. Use dark or semi sweet chocolate and melt with a small amount of water. Allow to cool slightly, then dip the glass rim into the melted chocolate. After all excess chocolate has dripped off, set the glass upright in the freezer until ready to use.
2. Use melting chocolate. Melt the chocolate as per package instructions. Allow to cool slightly, then dip the glass rim into the melted chocolate. This will stay hard at room temperature and can also be used in a small squirt bottle to actually decorate the glass.
3. Use finely chopped dark or semi sweet chocolate. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.
4. Use black decorating sugar. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.

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# Winter Old Fashioned

This is based on the Cubed Old Fashioned. I changed the syrup and the bitters. This has a bigger cinnamon flavor than the original and is perfect for those cold winter's nights, (which in San Antonio means anything under 50 degrees). The syrup is made with brown sugar so it is not as sweet. If the drink is too bitter for your taste, try adding a little more syrup. Decreasing the bitters will decrease the spice.

- 1 oz. cognac
- 1 oz. aged rum
- 1 oz. aged bourbon
- 2 dashes Fee Brothers Aromatic Bitters
- 2 dashes Fee Brothers Aztec Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 oz. Winter 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

Garnish with a thick orange zest and a cherry