

Saturn

Rockets and jet aircraft were all the rage in the Tiki era and every bartender had appropriately named drinks. This was Popo Galsini's and won 1st Place in the World Cocktail Championship in 1967.



- 1 $\frac{1}{4}$ oz. gin
- $\frac{1}{2}$ oz. passion fruit syrup
- $\frac{1}{4}$ oz. Falernum
- $\frac{1}{4}$ oz. orgeat
- $\frac{1}{2}$ oz. lemon juice
- 8 oz. crushed ice

1. Blend until smooth
2. Pour unstrained into pilsner glass

Rye Old Fashioned

- 2 oz Good rye such as Sazerac or Bulleit Small Batch



- 1/2 – 1 tsp Sugar
- 3-4 dashes Peychaud's Bitters
- Lemon Zest for garnish

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir
3. Strain into chilled glass over fresh ice.
4. Express lemon zest over drink and discard (the zest!)

I'm Not Dead Yet

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

1. Chill an old fashioned glass with ice and water
2. Add all ingredients to a mixing glass with ice and stir
3. Strain into chilled glass over fresh ice.

Vieux Carré

- $\frac{3}{4}$ oz. rye whiskey
- $\frac{3}{4}$ oz. brandy
- $\frac{3}{4}$ oz. sweet vermouth
- $\frac{1}{4}$ oz. Benedictine
- dash Peychaud's Bitters
- dash Angostura 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 thick lemon twist

The Manhattan

Sazerac is my rye whiskey of choice. Made at the Buffalo Trace Distillery, it is spicy and sweet with flavors of orange peels, pepper and allspice. It blends very well with the Italian Vermouth. Note that this is the same recipe as the Irish Manhattan, just substituting the Irish Whiskey for the rye.

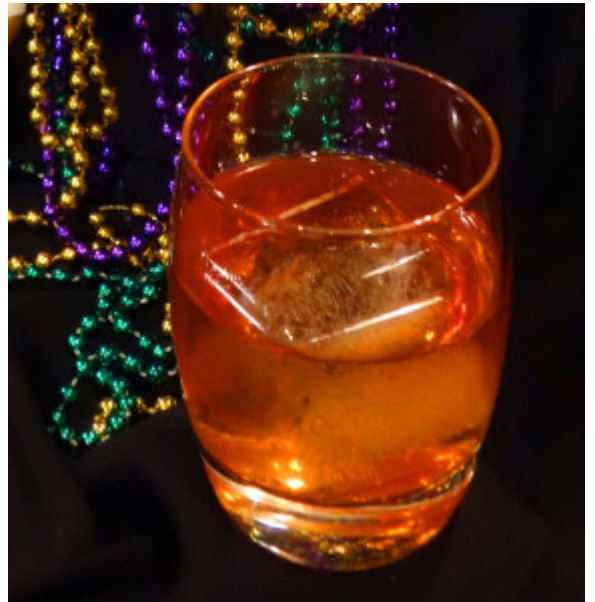


- 1 ½ oz. rye whiskey
- ½ oz. sweet vermouth
- 2 dashes Angostura Bitters

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 cherry

Sazerac

My go to libation while in NOLA!



- 2 oz. rye whiskey
- 4 dashes Peychaud's Bitters
- 1 dash Angostura Bitters
- 1 tsp. 2:1 simple syrup
- absinthe
- lemon peel

1. Chill old fashioned glass with ice and water.
2. Combine all ingredients, except absinthe, to a mixing glass and stir with ice.
3. Drain ice and water from chilled old fashioned glass and rinse with dash of absinthe.
4. Strain drink into chilled, absinthe rinsed old fashioned over fresh ice.

Twist lemon peel over drink and discard peel.

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.

Pomegranate Martini

- 2 oz. PAMA Pomegranate Liqueur
- 1 oz. vodka

- $\frac{1}{4}$ oz. Grand Marnier
- St Germain Elderflower Foam

1. Chill cocktail glass with ice and water
 2. Stir all ingredients, except foam, with ice
 3. Add St. Germain Elderflower Foam to chilled glass
 4. Strain drink through foam into glass
 5. Repair foam and flame drink with Misto of Chartreuse
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Dark Chocolate Martini

This works best if you chill or freeze the vodka. Makes a fun Halloween concoction.

- Raw sugar
- Finely chopped dark chocolate
- 2 oz. chilled vodka
- 2 oz. chocolate liqueur such as Godiva or Starbucks
- 1 dash orange juice

1. Chill a martini glass with ice and water
 2. Combine sugar and chocolate.
 3. Empty and dry the glass then moisten rim with orange juice or water and coat with mixture.
 4. Combine vodka, chocolate liqueur and orange juice in a mixing glass with ice
 5. Stir to thoroughly chill, but do not over dilute.
 6. Strain into rimmed glass
 7. Garnish with an orange wedge
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Vodka Martini

- 2 oz. vodka
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- $\frac{1}{2}$ oz. sweet vermouth
- dash rhubarb bitters

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