

Whiskey Sour

A very simple version of the classic.

- 2 oz. good bourbon
 - 2 oz. Lemon Sour
 - or: 1 1/3 oz. lemon juice and 2/3 oz. simple syrup (1/3 oz = 1 tsp.)
1. Chill cocktail glass with water and ice
 2. Add all ingredients to shaker
 3. Shake well with ice 10 – 15 sec.
 4. Strain into chilled glass

Gary's Redo Classic Manhattan

While I was playing with Lillet, I thought I'd try it in a Manhattan. Well, here it is:



- 2 ozs. Good aged bourbon such as Basil Hayden
- 1 oz. Lillet Rouge
- 1 dash Regans Orange Bitters
- 1 Dash Fees Brothers' Aromatic Bitters

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

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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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