

Manhattan Au Poivre



A steak dinner often suggests a robust red wine. Instead, what about a cocktail that makes you want to have a bite of steak? The goal when pairing cocktails with food is to craft a drink that makes one want a bite of the food with each sip of the drink. This is exactly what we have with our Manhattan au Poivre! It's basic Manhattan using bourbon. We split the vermouth

with the addition of Cocchi Vermouth di Torino and the bittersweet Punt e Mes which we infused with coffee. For the “au Poivre,” we use freshly cracked black peppercorns and finish the cocktail with black garlic salt. The black garlic salt



brings a touch of salinity and savory background. The result is a rich and complex cocktail that cries out to be savored with a steak. The nose is bourbon, orange, fruit and Holiday spice. The taste is savory with candied fruit, orange, cherry, cranberry and hints of coffee and black pepper. The finish is smooth and savory.

The Manhattan au Poivre

Please note the directions regarding the black peppercorns and black garlic salt.

Ingredients:



- 1.5 oz. Your Favorite Bourbon
- 3/8 oz. Cocchi Vermouth di Torino
- 3/8 oz. Coffee infused Punt e Mes (see below)
- 1 barspoon Grand Marnier
- 3-4 cracked black peppercorns
- 1 pinch Black Garlic Salt (see note below)



- Brandied Cherry for garnish
- Orange peel for garnish

Directions:

1. Chill a cocktail glass with ice and water
2. Coarsely crack the black peppercorns and drop them into the bottom of your mixing glass. Be careful not to grind the peppercorns so that they don't pass through your strainer into the drink.
3. Add the bourbon to the mixing glass and let sit 10-15 minutes. You can do this step ahead of time to easily make several cocktails.
4. Add the vermouth, Punt e Mes and Grand Marnier to the mixing glass.
5. Add ice to the mixing glass then the pinch of black garlic salt. Immediately stir until chilled and double strain into your chilled cocktail glass.
6. Drop in the brandied cherry and express the orange peel over the drink. Float the orange peel.

Cheers!

Coffee Infused Punt e Mes

This will vary based on your choice of coffee. I suggest you try it first with 250ml.

- 250 ml Punt e Mes
- 30 gm cracked whole coffee beans

1. Combine Punt e Mes and coffee in a lidded jar. Let it

sit at room temperature for 30 minutes, shaking a few times.

2. Double strain and enjoy.

Flavored Salts

Prior to using any flavored salt in cocktails I suggest you empty the container of salt into a fine mesh strainer over a sink. Bang the strainer with you other hand to sift out any small bits that could pass through your strainer into your cocktail.

Rum Manhattan



Most of the Rum Manhattan recipes that I read make a cloyingly sweet drink. This Rum Manhattan I crafted I hope you will find is amazingly complex. We used Don Q Vermouth Cask Aged Rum, but any Rum that you enjoy neat will do as well, (maybe better to your taste buds!) This is 2:1 Spirit:Vermouth. We split the Vermouth between the rich and complex Cocchi Vermouth di Torino with coffee infused Punt e Mes. I got the idea of infusing Punt e Mes with coffee from our friends at Dorćol Distilling and Brewing. They use it to create a Manhattan riff with their apricot rakia. Based upon the coffee you choose, the maceration time, how you crack the coffee beans, and probably the phase of the moon, the bitterness of the final infusion will vary. This is why we added the demerara syrup.

The nose of this cocktail is a touch sweet with fruit, spice and smokiness. The flavors are soft rum with fruit, coffee, dark chocolate, vanilla, subtle bitterness, and warm Holiday spice. The finish is chocolate, fruit, and spicy, bitter sweetness.

Ingredients:

- 2 oz. Good Sipping Rum
- 1/2 oz. Cocchi Vermouth di Torino
- 1/2 oz. Coffee Infused Punt e Mes (see below)
- 1 Bar Spoon Grand Marnier
- 1 – 2 dashes 1:1 Demerara Syrup 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

Coffee Infused Punt e Mes

This will vary based on your choice of coffee. I suggest you try it first with 250ml.

- 250 ml Punt e Mes
 - 30 gm cracked whole coffee beans
1. Combine Punt e Mes and coffee in a lidded jar. Let it sit at room temperature for 30 minutes, shaking a few times.
 2. Double strain and enjoy.

Cheers!

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!

Doc Elliott's Mixology™ Bitters

Doc Elliott's Mixology™ Bitters is the result of my years of creating cocktail flavorings such as syrups, infusions and, yes, bitters. All are complex and unique. Each is produced by hand from natural ingredients creating the perfect addition to your craft cocktails.

Coffee Pecan Bitters



Doc Elliott's Coffee Pecan Bitters are the perfect enhancement to your favorite bourbon, rye, rum, whiskey, tequila, or Irish Whiskey cocktail. It is particularly good with Old Fashioned and Manhattan style drinks. Continue Reading...

Olive Bitters



Do you love Martinis? Whether you prefer Gin or Vodka, you're going to love *Doc Elliott's Olive Bitters*. Continue Reading...

Actually Bitter Orange Bitters



Doc Elliott's Mixology™ Actually Bitter Orange Bitters are the ideal balancing act! The intense flavors of citrus and orange, and a wonderfully long bitter finish provide the flawless addition to your cocktails. Just a few drops elevate your most amazing cocktails to consummate symmetry with that superb hint of citrus. Continue Reading...

Ask for Doc Elliott's Mixology™ Bitters at your favorite Liquor store. In San Antonio ask at Alamo Liqueurs. In Dallas head over to Pogo's Wine and Spirits. Or Shop now.

Cheers!

The Reverse Manhattan



A low alcohol treat...the fruity richness of Carpano with spicy rye and a touch of coffee, pecans & chocolate. Perfect on a crisp Autumn evening!

- 2 oz. Italian Vermouth such as Carpano Antica
- 1 oz. Rye Whiskey
- 1 Bar spoon Coffee Liqueur
- 1 Dash *Doc Elliott's Coffee Pecan Bitters*
- Maraschino cherry for garnish

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

4. Garnish with the maraschino cherry

Cheers!

Doc's Dirty Martini



Whether you like your Martini with Gin or Vodka, and dirty or down right filthy, *Doc Elliott's Olive Bitters* is the secret to making this Dirty Martini deliciously savory.

- 2 oz. London Dry Gin or Vodka
- 1/2 oz. Dry Vermouth
- 1/4 – 1/2 oz. Olive Juice or Brine to taste
- 1 – 2 Dashes *Doc Elliott's Olive Bitters*
- Garnish with olives

1. Chill a cocktail glass with ice and water
2. Combine ingredients, except garnish, in a mixing glass with ice then stir to chill
3. Strain into chilled cocktail glass
4. Garnish with olives

Cheers!

Coffee Pecan Old Fashioned



This Old Fashioned is best described as a bite of pecan pie, a taste of coffee, a nibble of dark chocolate, and a sip of fine bourbon. Always a hit at the events and pop-ups we've done, it is one of my personal favorites. Simple to make, you can easily adjust the sweet/bitter balance. I prefer a high rye bourbon with this cocktail, but you should use your favorite.

The flavor profile of *Doc Elliott's Mixology™ Coffee Pecan Bitters* is bitterness and spiced coffee on the front, soon followed by pecan with notes of dark chocolate as the bitterness rapidly fades. The finish is coffee, pecan, and chocolate. For this reason, we use agave, which is fructose, bringing sweet to the beginning then quickly fading, making it the perfect complement to our *Coffee Pecan Bitters* in our Coffee Pecan Old Fashioned,

Ingredients:



- 2 oz. Bourbon
- 5-6 Dashes *Doc Elliott's Coffee Pecan Bitters*
- 1/2 – 1 barspoon Agave Nectar – to Taste
- Orange peel for garnish

Directions:

1. Chill a single Old Fashioned glass with ice and water
2. Combine all of the ingredients, except the garnish, in a mixing glass with ice and stir to chill
3. Strain into chilled glass with fresh ice
4. Express the orange peel over the drink and float the peel

Cheers!

Dad's Day Cocktails

Looking for a special cocktail for Dad's special day? How about a Mule? Mules are easy to make and easy to customize. So, read on for a few ideas.

The Secret to Great Mules



Whether you are making a classic Moscow Mule or some variety, the one thing that will take your cocktail over the top is *fresh ginger*. This will mean that you cannot build the Mule in a glass or mug, but the added zing makes the effort worthwhile. The easiest way to use fresh ginger is to purchase frozen crushed ginger at your supermarket. This generally comes in 1 tsp squares. I cut the frozen square into 4 pieces and use 1 per cocktail. Alternatively, slice a coin of fresh ginger from a ginger root and crush it with your muddler in your shaking tin. You don't even need to peel it first.

Cucumber Jalapeño Mule – 3 Ways (or

maybe 6 ways!)



Mules, those descendants of the Moscow Mule in all their forms, are becoming more and more popular. Why? Because they are a) easy to prepare and b) taste great. What better cocktail to serve your guests than this popular libation? Now, you Moscow Mule aficionados out there can rightly complain...

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Rocky MuLe



I have created several cocktails with Dorçol's Kinsman Rakia Apricot Brandy*. It makes for an interesting twist on anything made with gin or vodka, (or

tequila or bourbon for that mater). For this Mule, I tried 3 different apricot brandies whose brands will go unmentioned. They were either too sweet,...

Continue reading

Cheers!
