

# 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!)

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# 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

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## 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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## 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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## 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