

The Conference



From Death & Company via Epicuriuos. “This is a tiki drink disguised as an old-fashioned, so it’s no surprise that it comes from Brian Miller, Death & Co’s resident scalawag and expert on all things Polynesian. One night a waitress asked Brian to make something stirred and boozy, so he took one of tiki’s core principles—blending several base spirits to create a new flavor profile—and applied it to whiskey and brandy. It was another breakthrough moment for the bar, and these days it’s not unusual to find two or more base spirits in our drinks.”

Ingredients:

- 1/2 ounce Rye
- 1/2 ounce Bourbon
- 1/2 ounce Calvados
- 1/2 ounce Cognac
- 1 teaspoon demerara syrup
- 2 dashes Angostura bitters
- 1 dash Doc Elliott’s Mixology Coffee Pecan Bitters
- 1 lemon twist and 1 orange twist for garnish

Directions:

1. Chill a large Old Fashioned glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice. Stir to chill
3. Strain into chilled glass over a large ice cube
4. Garnish with citrus twists

Cheers!
