

THE FULL PREMIUM

TOP SHELF, END TO END · RECIPE CARD

The bar you pour from when it matters. Premium agave, a single malt, a cognac, a sipping rum and the modifiers to match.

Negroni

Rocks

1 oz gin
1 oz Campari
1 oz sweet vermouth

Stir with ice and strain over a large cube.

Garnish: Orange peel.

Boulevardier

Rocks

1 1/2 oz bourbon or rye
1 oz Campari
1 oz sweet vermouth

Stir with ice and strain over a large cube.

Garnish: Orange peel.

Manhattan

Coupe

2 oz rye or bourbon
1 oz sweet vermouth
2 dashes Angostura bitters

Stir with ice and strain into a chilled coupe.

Garnish: Brandied cherry.

Black Manhattan

Coupe

2 oz bourbon
1 oz Amaro Montenegro
2 dashes Angostura bitters

Stir with ice and strain into a chilled coupe.

Garnish: Brandied cherry.

Old Fashioned

Rocks

2 oz bourbon or rye
1 sugar cube or 1/4 oz simple syrup
2 dashes Angostura bitters

Stir the sugar and bitters with a splash of water, add the spirit and ice, stir, then strain over a large cube.

Garnish: Orange peel.

Rum Old Fashioned

Rocks

2 oz aged rum
1/4 oz simple syrup or demerara syrup
2 dashes Angostura bitters

Stir with ice and strain over a large cube.

Garnish: Orange peel.

Margarita

Rocks or coupe, salted rim

2 oz blanco tequila
1 oz orange liqueur
3/4 oz fresh lime juice

Shake with ice and strain over fresh ice into a salt-rimmed glass.

Garnish: Lime wheel.

Mezcal Margarita

Rocks, salted rim

2 oz mezcal
1 oz orange liqueur
3/4 oz fresh lime juice

Shake with ice and strain over fresh ice into a salt-rimmed glass.

Garnish: Lime wheel.

Oaxaca Old Fashioned

Rocks

1 1/2 oz reposado tequila
1/2 oz mezcal
1/4 oz agave nectar or simple syrup
2 dashes Angostura bitters

Stir with ice and strain over a large cube.

Garnish: Orange peel, expressed and dropped in.

Sidecar

Coupe, sugar rim

2 oz cognac
3/4 oz orange liqueur
3/4 oz fresh lemon juice

Shake with ice and strain into a sugar-rimmed coupe.

Garnish: Orange peel.

Champagne Cocktail

Flute

1 sugar cube
2 dashes Angostura bitters
1/2 oz cognac
Champagne to top

Soak the sugar cube with bitters and drop it into the flute, add cognac, then top slowly with Champagne.

Garnish: Lemon twist.

French 75

Flute

1 oz gin
1/2 oz fresh lemon juice
1/2 oz simple syrup or St-Germain
Champagne to top

Shake the gin, lemon and syrup with ice, strain into a flute, then top with Champagne.

Garnish: Lemon twist.

Elderflower Spritz

Wine glass

2 oz St-Germain
3 oz prosecco
1 oz soda water

Build over ice and stir gently.

Garnish: Lemon slice or a few berries.

Rob Roy

Coupe

2 oz scotch
1 oz sweet vermouth
2 dashes Angostura bitters

Stir with ice and strain into a chilled coupe.

Garnish: Lemon twist or a cherry.

Dry Martini

Martini

2 1/2 oz gin
1/2 oz dry vermouth

Stir with ice and strain into a chilled glass.

Garnish: Lemon twist or olives.

Daiquiri

Coupe

2 oz white rum
3/4 oz fresh lime juice
3/4 oz simple syrup

Shake hard with ice and strain into a chilled coupe.

Garnish: Lime wheel.