



We wish you holidays filled with good cheer(s).

These classics have been hand-selected for your enjoyment during the holidays, and throughout the year.

The Closer

2 1/2 oz. rye whiskey
1 oz. fresh lemon juice
1/2 oz. simple syrup

Stirred and served on the rocks with a cherry.

The Communist

1 oz. gin
1 oz. orange juice
1/2 oz. cherry brandy
3/4 oz. lemon juice
Shake with ice, strain into cocktail glass.

Algonquin

2 oz. rye whiskey
3/4 oz. dry vermouth
3/4 oz. pineapple juice

Stir with ice and strain into chilled up glass.

Tuxedo

Absinthe (for rinse)
2 oz. gin
1 1/2 oz. dry vermouth
1/4 oz. maraschino liqueur
2 dashes orange bitters

Rinse chilled rocks glass with absinthe. Stir remaining ingredients with ice and strain into up glass. Garnish with lemon twist and a cherry.

Aviation

2 1/2 oz. gin
3/4 oz. fresh lemon juice
2–3 dashes maraschino liqueur

Shake in an iced cocktail shaker, strain into a cocktail glass. Garnish with a lemon twist.

Diamondback

1 1/2 oz. rye whiskey
3/4 oz. applejack
3/4 oz. chartreuse (yellow or green)

Add all ingredients to mixing glass filled with ice. Stir well, strain into chilled cocktail glass and serve.

Satan's Whiskers

1/2 oz. gin
1/2 oz. dry vermouth
1/2 oz. sweet vermouth
1/2 oz. fresh orange juice
1/2 oz. Grand Marnier
1 dash orange bitters

Stir with ice, strain into cocktail glass. Garnish with orange twist.

El Capitan

2 oz. Pisco
2 oz. sweet vermouth
1 dash orange bitters
1 dash Angostura bitters

Stir with ice, strain into rocks glass with ice.

Pig on the Porch

2 oz. Bacon Bourbon (recipe follows)
4 oz. ginger ale

Combine bourbon and ginger ale in ice-filled Collins glass, stir to combine. Garnish with candied bacon and pork rind.

Bacon Bourbon

Pour bourbon into non-reactive container, set aside. Fry eight strips of bacon, reserve 1/2 cup of rendered fat, allow to cool but not congeal. Eat bacon.

Pour cooled bacon fat into the bourbon. Cover and store at room temperature in a cool, dark place for one day, then refrigerate for two more.

Skim congealed bacon fat from top of bourbon and discard. Strain the infused bacon through a cheesecloth-lined strainer. Using a funnel, pour bacon-infused bourbon into the original bourbon bottle and store in a cool, dark place.



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