

HAUS ALPENZ

Cocktail Recipes from Customers and Classic Cocktail Books

Hayman's Old Tom Gin

Martinez

1 oz Sweet French Vermouth
1 oz Hayman's Old Tom Gin
2 dashes Maraschino
1 dash Orange Bitters
stir over ice and strain

Tom Collins

1/2 oz Hayman's Old Tom Gin
1 oz Fresh Lemon Juice
1 tsp Sugar
Soda Water
stir, fill with soda and ice, highball glass

Ramos Gin Fizz

2 oz Hayman's Old Tom Gin
1 oz Fresh Lemon Juice
1 oz Fresh Lime Juice
1 oz Heavy Cream
1 whole medium egg

Demeanor

1 oz Hayman's Old Tom Gin
1 oz Sweet French Vermouth
1/2 oz Crème de Violette
1 dash Orange Bitters
stir over ice and strain

Old Tom Cocktail

2 oz Hayman's Old Tom Gin
1/4 oz Absinthe
1/2 tsp Sugar
1 dash Orange Bitters
shake over ice and strain

Crème de Violette

Aviation

1 1/2 oz London Dry Gin
1/2 oz Fresh Lemon Juice
1/4 oz Crème de Violette
1 tsp Maraschino
Stir with ice & strain

Water Lilly

2 oz Dry Gin
1/2 oz Crème de Violette
1/2 oz Fresh Lemon Juice
1/2 oz Cointreau
The Little Branch, New York

Jupiter

2 oz Dry Gin
1 oz Dry French Vermouth
1/2 oz Crème de Violette
1/3 oz White Cranberry Juice
1/3 oz Champagne, float
Clif Travers for Gaslight, Boston

Attention

2 oz Dry Gin
1/4 oz Crème de Violette
1/4 oz Pastis or Absinthe
1/4 oz Dry Vermouth
2 dashes orange bitters
Jamie Boudreaux, Vessel, Seattle

Flag Cocktail

1/4 oz Crème de Violette
pour into bottom of glass
1 1/2 oz Orchard Apricot Liqueur
1/4 oz Orange Curacao
1 oz Claret
Shake, strain, float the claret

Toulouse

1 1/2 oz Vodka
3/4 oz Crème de Violette
1/4 oz Vanilla Liqueur
1 tsp absinthe or pastis

Violette Royale

4 oz Champagne (blanc, brut)
1/2 oz Crème de Violette

Yale Cocktail

2 oz Dry Gin
1/2 oz Crème de Violette
1/3 oz Dry Vermouth
1 dashes aromatic bitters
Ref. from Eric Felten, Wall Street Journal

Blue Moon

2 oz Dry Gin
1/2 oz Fresh Lemon Juice
1/2 oz Crème de Violette
Shake with ice and strain into chilled glass
The Fine Art of Mixing Drinks David Embury

Flower Power

2 oz Plymouth gin
1/2 oz Dry vermouth
1/2 oz St. Germain Elderflower
1/4 oz Crème de Violette
Simon Difford

Orchard Apricot

Claridge Cocktail

1 oz Dry Gin
1 oz Dry French Vermouth
1/2 oz Orchard Apricot Liqueur
1/3 oz Cointreau
1 dash Orange Bitters
adapted from Savoy Cocktail Book

Park Slope

1 1/2 oz Pikesville Rye
1/2 oz Punt e Mes
3/4 oz Orchard Apricot Liqueur
1 dash Aromatic Bitters
adapted from "Slope" at Flatiron Lounge

Nacional Cocktail

1 oz La Favorite Rhum Agricole
3/4 oz Orchard Apricot Liqueur
3/4 oz Fresh Lime Juice
Shake & strain

Northern Spy

2 oz Applejack / Apple Brandy
1 oz Fresh Apple Cider
1/2 oz Fresh Lemon Juice
1/2 oz Apricot Liqueur
champ float, rim glass w/cinnamon sugar
Josey Packard, Alembic, SF

Golden Dawn

2/3 oz Dry Gin
2/3 oz Orchard Apricot Liqueur
2/3 oz Calvados
2/3 oz Cointreau
1 dash Grenadine

Boston Cocktail

3/4 oz Dry Gin
3/4 oz Orchard Apricot Liqueur
3/4 oz Fresh Lemon Juice
1/4 oz grenadine
Shake & strain, 4.5 oz glass
Savoy Cocktail Book

Donizetti

2 oz Tanqueray Gin
1/4 oz Amaro CioCiaro
1/4 oz Rothman Apricot
1 oz Moet Champagne
Stir/strain/Top, lemon twist
PDT, New York

The Stanhope

1/2 oz Dry Gin
3/4 oz Orchard Apricot Liqueur
1/2 oz passion fruit juice
1/2 oz orange juice
1 dash peach bitters
1 dash grenadine
Shake w/ice and strain

Millionaire #4

1 1/2 oz Dark Rum
3/4 oz Plymouth Sloe Gin
3/4 oz Orchard Apricot Liqueur
1 oz Fresh Lime Juice
1/4 oz Fresh Grenadine
Yana Volfson, Freemans, NY
adapted from Savoy Cocktail Book

Brandy Mist

2 ounces Cognac.
1/2 ounce apricot brandy.
1 dash Angostura bitters.
1 dash orange bitters.
2 mint sprigs.
Superfine sugar.
Charles Baker, Gentleman's Companion
from: American Club Bar in Buenos Aires

Orchard Pear

Prickly Pear

2 oz Reposado Tequila
1 oz Orchard Pear Liqueur
1/2 oz Fresh Lime Juice
Shake over ice and strain into a chilled cocktail glass.

Williams Royale

1/2 oz Orchard Pear Liqueur
4 oz Champagne

Mary Jane

2 oz Vanilla-infused Vodka
1 oz Orchard Pear Liqueur
1/2 oz Fresh Lime Juice
2 dashes Peychaud's Bitters
Shake and strain, garnish with a lime twist
adapted from a recipe by Chuck Taggart

Pear Martini

2 oz Orchard Pear Liqueur
1 oz Vodka
1 oz Fresh Lime Juice
adapted from a recipe by Gary Regan

Batavia Arrack

Raffles Cocktail

3 oz Ginger Ale
3/4 oz Batavia Arrack
3/4 oz Fresh Lime Juice
stir and serve in a highball

Havana

1/2 oz Apricot Liqueur
3/4 oz Batavia Arrack
3/4 oz Dry Gin
1/2 oz Simple Syrup
1 dash lemon juice
Shake & strain, 4.5 oz glass

Daquiri with Benefits

2 oz Rhum Agricole
3/4 oz Fresh Lime Juice
1/2 oz Cane Syrup
1/4 oz Batavia Arrack
shake over ice and strain
Phil Ward, Death & Co, NY

Catch 22

3/4 oz Batavia Arrack
3/4 oz Creole Shrub
3/4 oz Manzanilla Sherry
1/4 oz Housemade Chocolate Liqueur
Jackie Patterson, Orson, SF

Swedish Punsch (375ml)

180ml Batavia Arrack
100ml Brewed Tea (strong)
135g Sugar (Bakers)
3/4 tsp Natural Vanilla Extract
Lemon peel, fresh ground cardamom
* can sub 50% rum (Lemon Hart, Coruba)

Summer of Sureau

1/2 oz Elderflower Liqueur
1/2 oz Batavia Arrack
1/2 oz Fresh Lemmon Juice
1/4 oz Pineapple Syrup
3 dashes Bittermens Boston Summer Btrs
Misty Kalkofen, Green Street, Boston

Arrack Punch (Jardinaire)

1/2 oz Batavia Arrack
1 oz Aged Rum
3/4 oz Martinique syrup
1 oz Fresh Lemon Juice
1 oz Green Tea
Champagne float
nutmeg
Thad Volger, Jardiniere, SF

Imperial Arrack Punch

1 quart Batavia Arrack
6 Lemons, cut in thin slices
1 lb Sugar
1 quart Water (boiling)
Allow lemons to soak in Arrack 6 hrs.
Dissolve sugar in boiling water, mix w/Arrack
Jerry P. Thomas

United Service Punch

1/2 pint Batavia Arrack
1 pint Jamaica Rum
1/2 lb Sugar
3 pints Hot tea
6 Lemons, cut in thin slices
Jerry P. Thomas

Arrack Punch

1/2 oz Batavia Arrack
1 oz Rum
1/2 oz Fresh Lemon Juice
1/2 oz Simple Syrup*
3 oz Water (or Tea)
ground cardamom or nutmeg
* 2:1 sugar and water
adapted from recipe by David Wondrich

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Velvet Falernum

Corn n' Oil (aka Bajan Legend)
1 oz Barbados Rum
1 oz Velvet Falernum
1 dash Angostura Bitters
stir over ice and strain

Bermuda Rum Swizzle
2 oz Dark Rum
1 oz Fresh Lime Juice
1 oz Pineapple Juice
1 oz Orange Juice
1/4 oz Velvet Falernum

Royal Bermuda Yacht Club
2 oz Barbados Rum
3/4 oz Fresh Lime Juice
1/4 oz Velvet Falernum
2 dashes Orange Bitters

Chartreuse Swizzle
1 1/4 oz Green Chartreuse
1/2 oz Velvet Falernum
1 oz Pineapple Juice
1/2 oz Fresh Lime Juice
1 lime wheel or 1 pineapple spear
Marcos Dionysos, Harry Denton's, SF

Pomme Pomme
Apple Eau-de-Vie
Madeira
Velvet Falernum
Cinnamon Oil

St Elizabeth Allspice Dram

Lion's Tail
2 oz Bourbon
1/2 oz Allspice Dram
1/2 oz Fresh Lime Juice
4 dashes simple syrup
dash Angostura Bitters
cocktaildb.com

The Réveillon Cocktail
2 oz Calvados (or apple brandy)
1/2 oz Pear Eau-de-Vie
1/2 oz Allspice Dram
1/4 oz Sweet Vermouth
dash Aromatic Bitters
Chuck Taggart, www.gumbopages.com

The Jubilee Train
1 1/4 oz Pisco
1/2 oz Allspice Dram
1/4 oz Maraschino Liqueur
1/2 oz Fresh Pressed Cherry Juice
1/2 oz Fresh Lemon Juice
2 dashes Regan's Orange Bitters
dash simple syrup
Shake, strain.
Served up w/brandied cherry
Steven Liles, Boulevard, SF

Navy Grog
3/4 oz Fresh Lime Juice
3/4 oz Fresh Grapefruit Juice
3/4 oz Honey
1 oz light Puerto Rican rum
1 oz dark Jamaican rum
1 oz Demerara rum
1 oz Club soda, chill
1/4 oz Allspice Dram
Beachbum Berry's Grog Log

Isle Treader
2 oz Aged Jamaica Rum
3/4 oz Allspice Dram
1 oz Fresh Lime Juice
1 oz Pineapple Juice
Ehren Ashkenazy, The Modern, NY

Bitches Brew
1 oz Rhum Agricole Blanc
1 oz Venezuela Rum
1 oz Fresh Lime Juice
1/2 oz Allspice Dram
1/2 oz Demerara syrup
1 whole medium egg
shake vigorously, then again over ice
Daniel Eun, PDT, NY

The Sweetie Pie
2 oz Rhum Agricole, Aged
1/2 oz Allspice Dram
1 1/2 oz Fresh Apple Juice
1 1/2 oz Fresh Lemon Juice
2 dashes Angostura Bitters
Pinch of Sea Salt
Lydia Reissmueller, Elettarria, NY

La Cola Nostra
1 1/2 oz Ron Zacapa 23
1 oz Avena
3/4 oz Fresh Lime Juice
1/2 oz simple syrup
1/4 oz Allspice Dram
shake, strain, top with champagne
Don Lee, PDT, NY

Ancient Mariner
1 oz El Dorado 12 Demerara Rum
1 oz Goslings Rum
3/4 oz Fresh Lime Juice
1/2 oz simple syrup
1/4 oz Allspice Dram
Lynnette Marrero, Elettarria, NY

Jamaica Farewell
2 oz Appleton Estate Rum
3/4 oz Apricot Liqueur
3/4 oz Fresh Lime Juice
1 tsp Allspice Dram
2 dashes Angostura Bitters
Daniel Reichert, vintagecocktails.com

Blume Marillen Apricot EdV

Imperial Plaza Cocktail
1 oz Apricot Eau de Vie
1/2 oz Clover Honey Syrup
1/2 oz Freshly lemon juice
3 oz Brut Champagne
Shake/Flute/Dried Apricot on pick
Chad Solomon for The Plaza Hotel, NY
*(21 Honey/Water)

Grand Bretagne
1.5 oz Dry Gin
1/2 oz Apricot Eau de Vie
1/2 oz Fresh lime juice
1 tsp Fresh egg white
dash Orange Bitters
Charles Baker, Gentleman's Companion

Frankenjack
3/4 oz Gin
3/4 oz Apricot Eau de Vie
3/4 oz French Dry Vermouth
3/4 oz Cointreau
adapted from Savoy Cocktail Book
by Erik Ellestad

Pear Rickey
1 1/2 oz Pear Williams EdV Brandy
1/2 oz Fresh Lime Juice
1 tsp simple syrup
Ice, Soda water
Fill 9oz highball w/ice, above, fill w/soda

Coin Toss
2 oz Scarlet Ibis Rum
3/4 oz Carpano Antica Vermouth
1/4 oz Yellow Chartreuse
1/4 oz Benedictine
2 dashes Peychaud's bitters
Phil Ward, Death & Co, NY

Pear Williams Purkhart EdV

Scarlet Ibis Trinidad Rum

Zirbenz Stone Pine Liqueur

Martini Salzburg
1.5 oz Gin
3/4 oz Zirbenz Stone Pine Liqueur
1/2 oz Lemon juice
1 teaspoon sugar
Salzburg, Austria

The Austrian Martini
1.5 oz Gin
1/2 oz Zirbenz Stone Pine Liqueur
Lemon twist
Eddie Ahmed, Pines Lodge
Beaver Creek, Colorado

Pinewood Derby
1.5 oz Power's Irish Whisky
1/2 oz Grapefruit juice
1/4 oz Zirbenz Stone Pine Liqueur
1/4 oz almond syrup
Robert Krueger, Employees Only

Arabella
3/4 oz Zirbenz Stone Pine Liqueur
3/4 oz Amaretto
3/4 oz Cherry Brandy
Angie Heeney, Citizen Cake

Tannenbaum
2.0 oz Plymouth Gin
1/2 oz Zirbenz Stone Pine Liqueur
1/4 oz Benedictine
Twist of lemon
Jonny Raglin, Absinthe
San Francisco

The Ritz "Mr. Clean"
3/4 oz Whiskey
1/2 oz Zirbenz Stone Pine Liqueur
1/2 oz Amaretto
1/2 oz Lemon juice, fresh
fill with Champagne
Will Goldfarb, Room 4 Dessert
(adapted from Dale DeGroff's Ritz)

Zirbirner
3/4 oz Zirbenz Stone Pine Liqueur
3/4 oz Williams Pear Brandy
4.0 oz 7-UP
Jorg's Beisl
Irdning, Steiermark (AT)

Alpine Sidecar
1.0 oz Zirbenz Stone Pine Liqueur
1.0 oz Cointreau
1.0 oz Lemon juice
Stephan Trummer, 202 Nicole Fahri
New York

Le Grog Alsacien
1.0 oz Rum Agricole
1/2 oz Zirbenz Stone Pine Liqueur
1/2 oz Lemon Juice
1 teaspoon sugar
1 clove, 1 stick cinnamon
mix, fill cup w/ 4 oz. hot water
Traditional, France

Austrian Martini "Kommissar"
1.5 oz Tanqueray gin
1/2 oz Noilly Prat dry vermouth
1/4 oz Zirbenz Stone Pine Liqueur
Gary Regan, ArdentSpirits.com
San Francisco Chronicle

Nux Alpina Walnut

India Lime Fizz
1.5 oz Gin
1.5 oz Fresh Lime Juice
1/2 oz Zirbenz Stone Pine Liqueur
1/2 oz Cane juice (or simple syrup)
4.0 oz soda water
salt and pepper to taste
India, adapted traditional refresher
aka "Janu Nimbupanni"

Georgie Shaw
3/4 oz Scotch
1/2 oz Zirbenz Stone Pine Liqueur
1/2 oz Pimm's #1
2 dashes Regan's orange bitters
stir w/ice, add w/orange twist
Jonny Raglin, Absinthe
San Francisco

Evergreen
Pikesville Rye
Zirbenz Stone Pine Liqueur
Fresh Mint
Daniel Hyatt, Alembic San Francisco

WH Murray
2.0oz Lauria Alpine Liqueur
1 oz. Scotch Whiskey
1 tsp Maple Syrup

The Drunken Affogato
1.5oz Lauria Alpine Liqueur
1 oz Calvados
1 scoop of vanilla ice cream
Whipped cream
Chris Murray, 11 Madison Park

Lauria Alpine Cream

Brenner Pass
3/4 oz Walnut Liqueur
3/4 oz espresso
(traditional)

Drake Cocktail
1/2 oz Walnut Liqueur
1/2 oz vodka
1/2 oz amaretto
1/2 oz espresso or coffee liqueur

Pisco Noir
2.5 oz Pisco Ocucaje
1.5 oz Walnut Liqueur
1 oz Cane Syrup
3/4oz Egg White
2 oz Fresh Lime Juice
adapted from a recipe by Stefan Trummer

Raincoat
Walnut Liqueur
Bourbon
Almond syrup
Stir on ice w/cinnamon
(Absinthe, SF)

Chocolate Cocktail
1 oz vodka
1 oz espresso
1/2 oz Walnut Liqueur
1/2 oz chocolate liqueur
1/2 tbsps bittersweet chocolate