



**Wine-Beer  
Only  
License**

Sparkling Wine
Aged Wine
Rancio Sec / Vi Ranci
Madeira
Other Aged Dessert Wine
Aromatized Wines
Vermouth
Americano
Quinquina/Chinato
Vini Amari

Alta Langa, Charmat (Metodo Italiano)  
 Roussillon, Espolla, Montsant  
 Henriques & Henriques  
 Solera Garnatxa d'Emporda  
 Dolin, Miro, Cocchi  
 Bianco, Rosa, Red Bitter  
 Bonal, Byrrh, Barolo Chinato  
 Cardamaro, Pasubio, Novasalus

**Full License**

Gins
Fruit Brandy
Fruit Liqueurs
Alpine Liqueurs
Amari / Herbal Liqueurs
Rum Liqueurs
Rum

Hayman's English Gins, Averell Damson  
 Purkhart Eau-de-Vie  
 Rothman & Winter  
 Genepy, Zirbenz Stone Pine, Nux Alpina Walnut  
 Salers Gentiane, Sfumato Rabarbaro  
 Velvet Falernum, St Elizabeth Allspice, Kronan Swedish Punsch  
 The Scarlet Ibis, Smith & Cross, Batavia-Arrack, The Black Tot

**Sparkling Wine**

We are very fortunate that a handful of our producers also have a history producing sparkling wines of high character, or in some cases have introduced us to other producers with unique offerings.



**Giulio Cocchi Alta Langa Rosa DOCG**

Cocchi Alta Langa Rosa, born only from Pinot Nero, is of a lightly spicy style, with intense fruit notes and full of charm.



**Giulio Cocchi Bianc 'd Bianc Alta Langa DOCG**

This cuvee is composed of Chardonnay grapes of a single vineyard in order to enhance the "cru" characteristics and the expression of the grape in purity. Complex aroma with white fruits and a long body in the mouth with fine flavors.



**Giulio Cocchi Piemonte Brut DOC**

A 70/30 blend of Pinot Nero and Chardonnay from the family's own fields, Cocchi Brut is characterized by a charming bouquet and light flavor with the sensation of a very fine and persistent bead. It is made through a slow and natural cold fermentation carried out in large steel tanks. 8g/l RS.



**Giulio Cocchi Asti DOCG**

ASTI is produced by Cocchi through a slow fermentation in steel vats of the Moscato Bianco picked from the family's Colline Astigiane vinyard in the Asti hills. Creamy and delicate to taste, with a very scented aroma. The label's colors match the flags that parade at the start of the 'Palio d'Asti' festival.



**Giulio Cocchi Brachetto d'Acqui DOCG**

Brachetto d'Acqui is among the unique aromatic grapes of Piemonte, famed for imparting notes of white rose and strawberry. Ruby red in color with violet reflections, slightly tannic to balance the characteristic sweetness (albeit less sweet than the larger commercial producers) and a firm mousse. Grapes are grown on the family vineyards in Asti and Alessandria. This is a young wine to be served chilled as either aperitif or with dessert.



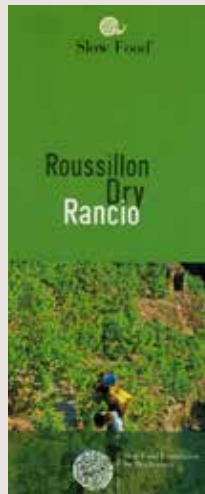
Year	Product	Cepage	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
2012	Cocchi Alta Langa Rosa	100% Pinot Nero	Piemonte	IT	12.5%	12 x 750ml	8007 117 010306		cork	10,50 kg
2009	Cocchi Alta Langa Bianc d' Bianc	100% Chardonnay	Piemonte	IT	12.5%	12 x 750ml	8007 117 010223		cork	10,50 kg
NV	Cocchi Piemonte DOC Brut	70% Pinot 30% Chardonnay	Piemonte	IT	12.5%	12 x 750ml	8007 117 010023	8007117011020	cork	21.60 kg
NV	Cocchi DOCG Asti	100% Moscato d'Asti	Piemonte	IT	6.0%	12 x 750ml	8007 117 010047	8007117016049	cork	21.60 kg
NV	Cocchi DOCG Brachetto d'Acqui	100% Brachetto d'Acqui	Piemonte	IT	7.0%	12 x 750ml	8007 117 010184	8007117016100	cork	21.60 kg



# Rancio Sec / Vi Ranci

*When oxidation becomes nobility...*

Catalunya is home to one of the oldest forms of winemaking, a tradition for aged dry wines that pre-dates modern viticulture. Known throughout Roussillon as Rancio Sec (or alternately Vi Ranci), these are dry, unfortified wines that are often kept in the sun in glass demijohns, then transferred to partially filled old oak barrels for no less than 5 years. It is this oxidation process, further evolving over decades in soleras, that gives rise to the bouquet of unique tastes (fresh walnut, curry spices, cocoa, light bitterness) that characterizes Rancio Sec. Made in very small quantities, typically for the winemaker's family and guests, its historic if endangered status is recognized by Slow Food France.



Year	Producer	Cepage	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
NV	Mas Peyre 'Le Démon de Midi'	Rancio Sec 100% Maccabeo	Côtes Catalan	FR	17.0%	12 x 750ml	3760145230782	N/A	cork	15.60 kg
NV	Abbe Rous 'MATIFOC'	Rancio Sec 100% Grenache Noir	Côte Vermeill	FR	16.5%	6 x 750ml	3253828410002	03253828410101	cork	15.60 kg
NV	Terres des Templiers	Rancio Sec 100% Grenache Noir	Côte Vermeill	FR	16.5%	6 x 750ml	3253828420001	03253828420100	cork	15.60 kg
NV	Vial-Magnères	Tramontaine Rancio Sec Grenache Noir & Gris	Côte Vermeill	FR	15.5%	12 x 500ml	3760152870278	N/A	cork	12.60 kg
NV	'Tabacal'	Tramontaine Rancio IGP Grenache Blanc	Côtes Catalan	FR	17.0%	12 x 750ml	3486640006805	3486640006812	cork	17.24 kg
NV	Tabacal Dos'	Tramontaine Rancio IGP Grenache Blanc	Côtes Catalan	FR	17.0%	12 x 750ml	3486640006805	3486640006812	cork	17.24 kg
2008	Dom de Rombeau	Rancio Sec IGP Grenache	Côtes Catalan	FR	16.5%	6 x 750ml	N/A	N/A	cork	7.80 kg
2009	Dom de Rombeau	Rancio Sec IGP Grenache	Côtes Catalan	FR	16.5%	6 x 750ml	N/A	N/A	cork	7.80 kg
2010	Dom de Rombeau	Rancio Sec IGP Grenache	Côtes Catalan	FR	16.5%	6 x 750ml	N/A	N/A	cork	7.80 kg
2011	Dom de Rombeau	Rancio Sec IGP Grenache	Côtes Catalan	FR	16.5%	6 x 750ml	N/A	N/A	cork	7.80 kg
NV	Puig-Parahy 'PYROR'	Rancio Sec 34% Maccabeo, 67% Gren	Côtes Catalan	FR	14.0%	6 x 500ml	3760145230782	N/A	cork	8.63 kg
2003	Dom Jorel 'LA GARRIGUE'	Rancio Sec 100% Maccabeo	Côtes Catalan	FR	16.0%	12 x 750ml	3770005212025	N/A	cork	15.60 kg
NV	Domaine de Sau 'SaO'	Rancio Sec 100% Grenache Gris	Côtes Catalan	FR	18.5%	12 x 500ml	3770001227047	3770001227054	cork	10.80 kg
NV	Espodol	Vi Ranci Seco Grenache	Espolla	ES	14.0%	6 x 750ml	8437002364366	18437002364363	cork	7.80 kg
NV	L'Antull	Vi Rancio Seco 50% Gren. 50% Carignan	Monstant	ES	17.0%	9 x 500ml	8428034201705	8428034602700	T Cap	9.70 kg





## Henriques & Henriques Madeira

Henriques & Henriques is unique among Madeira wine producers in that the company has almost always owned or controlled its own vineyards. The firm was established in 1850 but the Henriques family were already large landowners in Câmara de Lobos and among the largest landowners on the island, having planted vineyards in the middle of the fifteenth century, not long after Madeira was first discovered and colonized. When João Joaquim Henriques founded the wine-producing company they were already in possession of some old wines (with some of these rare stocks available today). The firm acted initially only as a Partidista, selling wines to other shippers (brands), and continued as a lead supplier to others even as they bottled most wines under their own label. When João Joaquim's two sons took over in 1912, the company was renamed Henriques & Henriques.

H&H is one of the few companies to maintain sizable stocks of old wine in cask and in bottle, enabling uncompromising standards. All age statements reflect the youngest wine within (whereas others will average). All wines are 100% of the stated variety, whereas others may blend in up to 15% of different grapes. With its depth of old stocks, H&H has never had to buy in old wines from trading or defunct producers. H&H periodically releases 'Garrafeira' (vintage) wines that run back to the late 19th Century, as well as Solera wines that stem from the age of Phylloxera. There is also a rare selection without a vintage year, wines in the family that were considered to be old when H&H was founded in 1850. More recently, H&H became the first to offer a 50 year Tinta Negra.

The fact that Henriques & Henriques have long sourced a significant proportion of their grapes from their own lands and are therefore in control from the vineyard to the bottle may go some way to explain the consistently high quality of the company's wines. There was a brief hiatus when, after the 25 April Revolution of 1974, the company was forced to sell its vineyards to the tenants, other than 1.4 hectares at Ribeira de Caixa below Estreito de Câmara de Lobos. Nonetheless, H&H maintained its century deep relationship buying grapes from the best growers among its now former tenants. In 1993, H&H bought land at Quinta Grande, 600 to 800 metres above Câmara de Lobos, and planted 10 hectares of vines, now entirely of Verdelho. It remains by far the largest single vineyard on the island. The vineyards at Ribeira de Caixa today grow Malvasia and Terrantez.

H&H is rare for maintaining a continuous lineage of in-house apprenticed winemakers, from the last of the Henriques to Peter Cossart (who made 53 vintages with the company), Carlos Nunes Pereira and today Humberto Jardim. As they continue to produce Madeira of exceptional character, H&H offers an unrivaled degree of consistency and depth of offering by their own name and production.



Year	Producer	Cepage	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
NV	H&H Rainwater 3 YR Old Madeira NV	100% Tinta Negra	Madeira	PT	19.0%	12 x 750ml	5601196010764	25601196010768	T Cap	15.50 kg
NV	H&H Finest Dry 5 Year Old Madeira	100% Tinta Negra	Madeira	PT	19.0%	12 x 750ml	5601196010771	25601196010775	T Cap	15.50 kg
NV	H&H Generoso Doce 5 Year Old Madeira	100% Tinta Negra	Madeira	PT	19.0%	12 x 750ml	5601196010788	25601196010782	T Cap	15.50 kg
NV	H&H Sercial 10 Year Old Madeira NV	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196010795	35601196010796	T Cap	8.50 kg
NV	H&H Verdelho 10 Year Old Madeira NV	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	5601196010801	35601196010802	T Cap	8.50 kg
NV	H&H Boal 10 Year Old Madeira NV	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196010818	35601196010819	T Cap	8.50 kg
NV	H&H Malvasia 10 Year Old Madeira NV	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196010825	35601196010826	T Cap	8.50 kg
NV	H&H Sercial 15 Year Old NV	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196010832	35601196010833	T Cap	8.50 kg
NV	H&H Verdelho 15 Year Old Madeira NV	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	5601196010849	35601196010840	T Cap	8.50 kg
NV	H&H Boal 15 Year Old Madeira NV	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196010856	35601196010857	T Cap	8.50 kg
NV	H&H Malvasia 15 Year Old Madeira NV	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196010863	35601196010864	T Cap	8.50 kg
NV	H&H Verdelho 20 Year Old Madeira NV	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	850323003468	35601196010581	T Cap	8.50 kg
NV	H&H Terrantez 20 Yr Old Madeira	100% Terrantez	Madeira	PT	20.0%	6 x 750ml	850323003475	35601196010611	T Cap	8.50 kg
NV	H&H Malvasia 20 Year Old Madeira NV	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	850323003482	35601196010635	T Cap	8.50 kg
1995	H&H 1995 Fine Rich Single Harvest Madeira	100% Tinta Negra	Madeira	PT	19.0%	6 x 500ml	5601196010337	85601196010333	T Cap	5.50 kg
1997	H&H 1997 Fine Rich Single Harvest Madeira	100% Tinta Negra	Madeira	PT	20.0%	6 x 500ml	5601196010566	85601196010562	T Cap	5.50 kg
1998	H&H 1998 Medium Rich Single Harvest Madeira	100% Tinta Negra	Madeira	PT	20.0%	6 x 500ml	5601196010535	85601196010531	T Cap	5.50 kg
2000	H&H Boal 2000 Single Harvest Madeira	100% Boal	Madeira	PT	20.0%	6 x 750ml	850323003499	35601196010604	T Cap	8.50 kg
2001	H&H Sercial 2001 Single Harvest Madeira	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196010696	35601196010697	T Cap	8.50 kg
NV	H&H 50 YR Tinta Negra Full Rich Madeira	100% Tinta Negra	Madeira	PT	20.0%	6 x 500ml	5601196017367	85601196017363	T Cap	10.00 kg
1980	H&H Boal 1980	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196011136	45601196011134	T Cap	8.50 kg
1976	H&H Terrantez 1976	100% Terrantez	Madeira	PT	20.0%	6 x 750ml	5601196011129	45601196011127	T Cap	8.50 kg
1954	H&H Terrantez 1954	100% Terrantez	Madeira	PT	20.0%	6 x 750ml	5601196011181	45601196011189	T Cap	8.50 kg
1900	H&H Century Malmsey Solera 1900	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196011198	45601196011196	T Cap	8.50 kg
1898	H&H Verdelho Solera 1898	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	5601196011204	45601196011202	T Cap	8.50 kg
1894	H&H Founder's Malvasia Solera 1894	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196011211	45601196011219	T Cap	8.50 kg
PRE-1850	H&H PRE-1850 Sercial bottled in 1965	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196011068	45601196011066	T Cap	8.50 kg
PRE-1850	H&H PRE-1850 Grand Old Boal btl'd 1927	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196011082	45601196011080	T Cap	8.50 kg
PRE-1850	H&H PRE-1850 Malvasia bottled in 1964	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196011075	45601196011073	T Cap	8.50 kg
PRE-1850	H&H PRE-1850 W.S. Boal bottled in 1927	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196011099	45601196011097	T Cap	8.50 kg



### Espodol Solera Garnatxa D'Empordà

The Celler Espolla's Solera Garnatxa is considered amongst the finest of its tradition in Catalunya. This is a sweet wine made by halting fermentation and then long, oxidative aging in a variety of wooden barrels in a multi-step Solera of more than 50 years. The wine has an intense amber colour wine with green and antique gold reflections. The nose gives us aromas of being aged for decades, with honey and fruits, plus notes of sweet spices and hazelnuts. The mouthfeel is not an exaggerated pump of sugar, but instead a fine sweetness and balanced palate with a long and intense presence. Unfined and unfiltered, sediment is natural.



DESSERT WINE	
Spain	
15.5% Alc/Vol	
8-437002-364359	184370023-64356
750 ml	6 x 750

#### Notes

### Aperitif/Aromatized Wines

Versatile in application:

In a cocktail or other mixed drink



By the glass alone or paired with food



Light, low alcohol spritz, with soda or tonic



#### EU Legal Categories for Aromatized Wines

**Vermouth**  
wormwood focused

**Americano**  
gentian focused

**Quinquina / Chinato**  
quinine (cinchona) focused

**Vino Amaro**  
other bitter focused

**Other**  
Sangria, Gluhwein, etc...

Four categories in the world of aromatized wines stand out for their enduring impact on and historical importance to classic drinks. The primary three focus on one specific botanical; wormwood for vermouth, gentian for Americano, and cinchona for quinquina or chinato. Take note these are defined Aromatized Wine categories in the European Union (and preceding France and Italy laws), so any product labelled as 'Vermouth', 'Americano', and 'Quinquina' must be an Aromatized Wine.

VERMOUTH comes from the German word for wormwood - 'vermut' - recalling a Germanic tradition dating to the middle ages. Infusing wine with wormwood in any meaningful quantity imparts great herbaciousness and a bitter undertone.

AMERICANO is a play on the name 'amaricante', an Italian term for bittered, as well a nod to the 'American' way of adding bitters to vermouth. The main botanical, gentian, gives both floral and earthy notes.

French QUINQUINA and Italian CHINATO both have cinchona (quinine - think tonic) as the prime botanical but have different traditions for the wine base. Italian chinato usually uses red wines, while French quinquina has a tradition of using wines or mistelle (fortified grape juice).

VINO AMARO may use different botanical bases and is often considered the predecessor to the spirit-based products of today.

**Wormwood**  
weedy, eucalyptus, intensely herba-  
ceous, front & back palate bitter



**Gentian**  
floral, woody, radish,  
middle palate



**Quinine**  
sweet, dry spice,  
flat, back-palate



#### Keeping these wines:

These are indeed wines, and fortification does not keep them from oxidizing and losing their optimal taste. Because of their fresh wine bases, which by EU and US law must be a minimum of 75% wine, all aromatized wines are best kept chilled once opened and used within a 1 to 2 weeks of opening. If in doubt about an aperitif wine's condition, let your nose be your guide, just as you would with any still wine.



#### Notes



**Vermouth: Regions**  
provenance + varieties

**Vermouth di Torino**  
also Torino style + varieties

**Vermouth de Chambéry**  
four varieties

**Vermut de Reus**  
a few varieties

**Marseilles Style**  
a few varieties

**West Coast/Modern**  
many varieties

In the history of vermouth there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: Vermouth di Torino and Vermouth de Chambéry, with a third, Vermut de Reus, awaiting formal recognition.

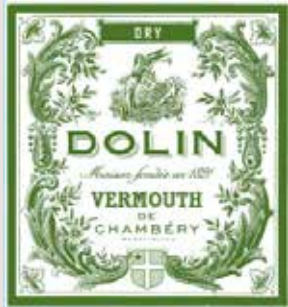
VERMOUTH DI TORINO the original "Italian Sweet Red," the Vermouth di Torino, Torino-like and a wide variety of styles, all generally rich and sweet.

VERMOUTH DE CHAMBÉRY is famous for a clean, light, and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry and Dolin are also famous for creating the first clear sweet vermouth, Dolin Blanc.

VERMUT DE REUS are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice w/olives.

Marseilles style (e.g., Noilly Original Dry) is historically a lightly aged, oxidative vermouth, made famous in the kitchen for deglazing and cream sauces.

The West Coast/Modern styles had an uneven start post-war but today there are quality products and sometimes unique taste profiles.

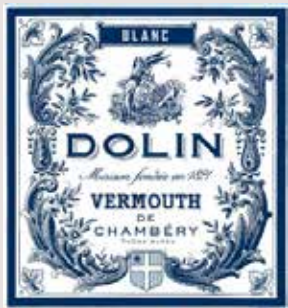


**Dolin Dry - Vermouth de Chambéry**

Dolin Dry is distinguished by its light, fresh and clean profile, which comes from a delicate wine base and more than thirty Alpine herbs. From its start in 1821, Dolin Vermouth de Chambéry has been the benchmark for fine French Vermouth. Its fresh and elegant nose, subtle and complex palate is the profile that made the 1:1 gin/dry vermouth Martini famous, and so often imitated by others. In the 1930's Chambéry earned France's only protected designation of origin for Vermouth. Beyond mixed drinks, it is an ideal aperitif or accompaniment to raw shellfish, goat cheese or pesto. In cooking, Dolin Dry adds depth and an herbal character that normal white wine cannot.



APERITIF	
WINE	
France	
17% Alc/Vol	
375 ml 3274 510 003807	13274510003804
750 ml 3274 510 003791	13274510003798
12 x 375	12 x 750

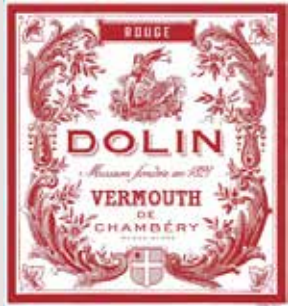


**Dolin Blanc - Vermouth de Chambéry**

The clear, sweet Blanc variety of vermouth was first created and made famous by Dolin in Chambéry long before Italian producers replicated the style as 'Bianco'. The Blanc is traditionally served with a sliced strawberry, a splash of soda and a twist. There may be no better choice for cocktails such as El Presidente or a Blond Negroni (see back cover). In other cocktails, Dolin Blanc pairs well with blanco tequila, unaged whiskey, or other flavorful clear spirits. It is ideal for infusions of melon or other fruit, and an appetizing accompaniment to a wide variety of cheeses.

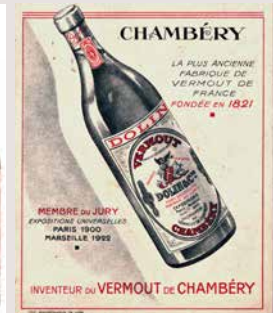


APERITIF	
WINE	
France	
16% Alc/Vol	
375 ml 3274 510 003913	13274510003910
750 ml 3274 510 003821	13274510003828
12 x 375	12 x 750



**Dolin Rouge - Vermouth de Chambéry**

Dolin Rouge imparts lovely spicy notes amid its light and fresh profile, with a clean finish to complement and not overwhelm a drink's other components. More than fifty herbs flavor Dolin Rouge; its profile is firm and balanced, without the excessive sweet or lingering aftertastes found in large commercial products. It makes for an exceptional Manhattan that does not bury the tastes of rye or bourbon, even at classic 1:1 proportions. In addition, Dolin Rouge and a twist pairs well with charcuterie or black olives and works perfectly in tomato or meat cookery.



APERITIF	
WINE	
France	
16% Alc/Vol	
375 ml 3274 510 003906	13274510003903
750 ml 5 021692 900756	5 021692 900756
12 x 375	5 021692 900756



**Miro Extra Seco Vermut de Reus**

This vermouth has a distinctly Catalan character, and embodies many of the savory flavors found in the famed olives of the region. Truly dry - with no added sugar - it is made with herbs sourced from the Pyrenees mountains and citrus of the Mediterranean. Its wine base of Airén (La Mancha) and Macabeo (Penedes) adds a nice minerality. Enjoy neat, with a splash of tonic, or in a 1:1 Martini.



APERITIF	
WINE	
Spain	
17% Alc/Vol	
187 ml 8413 884 101473	18413884 101470
24 x 187	18413884 101456
1 Liter 8413 884 101442	18413884 101446
12 x 1 L	18413884 101446



**Miro Rojo Vermut de Reus**

Founder Emilio Miro Salvat earned great admiration for this well rounded and wormwood-forward 'Rojo' sweet red vermouth. Its easy style is ideal for the Catalan tradition of the 'vermouth hour', enjoying a glass on the rocks with olives. Miro Rojo also marries beautifully with Rye or Bourbon, revealing notes of baking spices.



APERITIF	
WINE	
Spain	
15% Alc/Vol	
187 ml 8413 884 101459	18413884 101456
24 x 187	18413884 101456
1 Liter 8413 884 101428	18413884 101422
12 x 1 L	18413884 101422



Vermouth di Torino and the categories within “Italian Sweet Vermouth”

<p>Vermouth di Torino</p> <p>Produced in Torino Region (Asti) Moscato wine base</p>	<p>Torino style</p> <p>Profile typical of Torino, other wine base</p>	<p>Vermouth alla Vaniglia</p> <p>Strong focus on vanilla, citrus</p>	<p>Vermouth Amaro</p> <p>Typically with added gentian</p>	<p>Other</p> <p>e.g., Vermouth con China, Vermouth Marsala</p>
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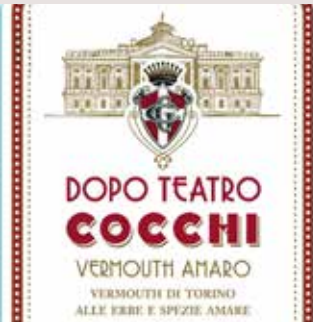


Cocchi Vermouth di Torino

For its 120th anniversary in 2011, the House of Cocchi resumed production of its ‘Storico’ original recipe Vermouth di Torino, first offered in 1891. In accordance with the requirements for Vermouth di Torino, Cocchi uses estate Moscato as the wine base, and vibrant, spicy botanicals such as cocoa, citrus, and rhubarb. Cocchi Vermouth adds depth to a Negroni, and makes for a rich and flavorful Manhattan. It is the perfect accompaniment to salumi and charcuterie. Vermouth di Torino stands apart as one of only two protected geographical indications of origin for vermouth.



APERITIF
WINE
Italy
16% Alc/Vol
375 ml 8007 117 011327
12 x 375 8007 117 011419
750 ml 8007 117 010108
12 x 750 8007 117 011105



Cocchi ‘Dopo Teatro’ Vermouth Amaro

The name ‘Dopo Teatro’ refers to the late-evening, “after theater” service at restaurants and cafes in Torino, a gathering time for a sip of something bittersweet and maybe a small bite to eat. This “vermouth amaro” (vermouth with added bitterness) uses Cocchi’s classic Vermouth di Torino as its base. From there, winemaker Giulio Bava adds a number of additional botanicals, including chiretta flowers and a double dose of cinchona bark. The result is a robust amaro that retains the refreshing acidity of the original Vermouth. Pair with spicy chocolate preparations, or mix with intense bourbons or ryes, mezcal, or gin.



APERITIF
WINE
Italy
16% Alc/Vol
500 ml 8007 117 010061
12 x 500 8007 117 010061

Notes

Americano: What’s in a Name?

Americano is the name of a category of aperitif wines, enshrined in Italian and EU law, that derives flavor first from gentian and may also be colored red or yellow. That the word ‘Americano’ is also used in reference to a mixed drink and a coffee drink is no mistake - the term originates from the Italian word ‘amaricante’, meaning bittered. In a play on this, it also references the observation of Americans adding bitters to vermouth. What this says for the 50’s Italian jazz hit is left for question.



Cocchi Americano Bianco

Made to the same recipe since 1891, this Moscato-based aperitif wine has long been a staple of Asti. While the Americano name implies a gentian focus, the wine also includes quinine and citrus for a flavorful, refreshing profile. In Piemonte it is served chilled with ice, a splash of soda and a peel of orange. Cocchi Americano Bianco’s combination of fruit, spice and bitter undertones can perfect a number of classic mixed drinks. This same profile makes it splendid pairing with all kinds of pickles, nuts, charcuterie and cheeses.



APERITIF
WINE
Italy
16.5% Alc/Vol
750 ml 8007 117 010061
12 x 750 8007 117 016063



Cocchi Americano Rosa

Throughout its history, Giulio Cocchi has used the aperitif wine Americano profile to highlight the fine aromatic grapes of Piemonte. Here the Brachetto d’Acqui wine base provides the white rose and rich berry notes typical of the famous sparkling wine of the same variety, while the traditional bitter base with ginger provide a rounder profile. The floral, spicy character of Cocchi Rosa is ideal with soda and a lemon or grapefruit peel or in cocktails incorporating a wide variety of fruits. It may also be the perfect match for Parmigiano-Reggiano.



APERITIF
WINE
Italy
16.5% Alc/Vol
750 ml 8007 117 010085
12 x 750 8007 117 016067

**Quina/Quinquina/Kina/China/Chinato**  
quinine in history

The beneficial properties of the cinchona tree were originally discovered by the Quechua, a people indigenous to Peru and Bolivia, who found it an effective muscle relaxant to calm shivering due to low temperatures. The Quechua would mix the ground bark of cinchona trees with sweetened water to offset the bark's bitter taste, thus producing tonic water. Jesuit missionaries in the early 1600's brought this back to Rome, where quinine in unextracted form came into use to treat malaria, which was endemic to the swamps and marshes surrounding the city of Rome and responsible for the deaths of several popes, many cardinals and countless common Roman citizens. Quinine was isolated and named in 1820 by French researchers, the name being derived from the original Quechua (Inca) word for the cinchona tree bark, quina or quina-quina, which means "bark of bark" or "holy bark". Large-scale use of quinine as a malaria preventative started around 1850, consumed in tonics or aperitif wines such as these. With other spices and wines selected to balance, many of these quinine aperitif wines became famous and sought out first as delicious and refreshing aperitif drinks.



**Bonal Gentiane-Quina**

Since 1865, this spicy, earthy aperitif has been known as "ouvre l'appétit" - the key to the appetite. Serious in its role as aperitif, and then popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a mistelle base. While tradition is to drink neat with a twist, Bonal also mixes well with fresh or hard cider, sparkling wine, and Scotch or American whiskeys. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.



APERITIF
WINE
France
16% Alc/Vol
3274 510 003920
13274510 003927
750 ml
12 x 750



**Byrrh Grand Quinquina**

Byrrh Grand Quinquina is made to the original late 19th century recipe that earned worldwide fame and inspired fifty years of evocative poster art. Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif by itself, with tonic and a twist, or paired with blue cheese. In cocktails, Byrrh mixes well with vodka, gin, cognac, tequila, Irish whiskey, and grapefruit. Byrrh is produced in Thuir, in the heart of French Catalan territory, near the coast and border with Spain.



APERITIF
WINE
France
18% Alc/Vol
6 30637 22434 2
03572831224346
375 ml
12 x 375
6 30637 22435 9
03572831224353
750 ml
12 x 750



**Cocchi Barolo Chinato**

Renowned in Piemonte since its introduction in 1891, Cocchi Barolo Chinato is a wine of D.O.C.G. Barolo infused with quinine bark, rhubarb, ginger, cardamom, cocoa, and a variety of other aromatic spices. Round and rich, yet with the deep back palate once expects of Barolo, this wine possesses the definition necessary to be an ideal digestif or pairing with dark chocolate. Serve as you would serve high-quality Port or Madeira, or use as a luxurious alternative to sweet red vermouth. You would not be alone in finding this to be the Rolls Royce (or Maserati) of Italian dessert wines.



DESSERT
WINE
Italy
16.5% Alc/Vol
8007 117 010078
8007 117 016070
8007 117 010115
8007 117 011112
500 ml
12 x 500
1 Liter
8007 117 011112
12 x 1L

Notes



## Origins of the Classic Red Bitter

notes when adding citrus into certain wines. During the First World War, soldiers of the Austrian Empire would order the Spritz to add depth to the local wine. Locals would counter that the Austrians could not handle the local bitter aperitivi without some dilution. As important as taste is the color, with Carmine (Cochineal) being a great source of pride (and wealth) for the region. This is because the all natural color from carmine is a stunning crimson red, long prized in garments, food, and drink.

While the base origin of all spritzes is the “Spritzer” (the soda siphon), the story of the “Spritz” we commonly see in Italy today shares a history with Cappelletti in the Triveneto. This drink is most typically a combination of a red bitter with wine, soda, and a slice of orange. Legend has it that the Emperor Franz Ferdinand enjoyed the bitter and sour

of orange. Legend has it that the Emperor Franz Ferdinand enjoyed the bitter and sour



### Aperitivo Cappelletti

The Aperitivo Cappelletti, endearingly known to locals as just “Specialino”, may be the oldest style of the classic red bitter still in production. Unlike its larger commercial rivals, Cappelletti is less sweet and has a wonderful drying finish. Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base. This yields a Negroni or Spritz that is dry and refreshing in the finish. It is made just outside of Trento in Alto Adige by the Cappelletti family, who also produce a number of other exceptional aperitivi and amari.



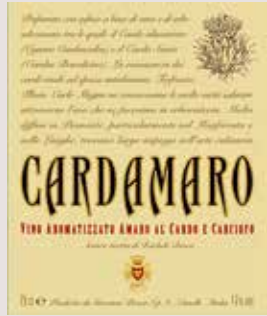
APERITIF	
WINE	
Italy	
17% Alc/Vol	
8 018571 001021	8 018571 011020
750 ml	8 018571 011020
12 x 750	

### Vini Amari

wine-based amari

based amaro, still exist, and use herbal flavors that are harmonious and familiar to traditional drinkers worldwide. Because of their wine base, these products have vinous texture and a depth of flavor that add a welcome breadth when used in mixed drinks.

Outside of the “big three” of wormwood, gentian, and quinine, herbalists worldwide have used many flavors as the backbones of aromatized wines. Many of these wines no longer exist, and many of those flavorings have moved into spirit-based amari and liqueurs. A few examples of “vino amaro,” or wine-based amari, still exist, and use herbal flavors that are harmonious and familiar to traditional drinkers worldwide. Because of their wine base, these products have vinous texture and a depth of flavor that add a welcome breadth when used in mixed drinks.



### Cardamaro Vino Amaro

Cardamaro is a longstanding product of what is today a 4th generation wine maker in Canelli d’Asti. The primary flavors of Cardamaro are cardoon and blessed thistle, with a short repose in oak for spice and texture. Drink as aperitif or digestif, outstanding with cider, or use in place of vermouth in many cocktails. Because of the subtle oak treatment, it is possible to use Cardamaro in place of bourbon or rye; combine with Dolin rouge for a lighter take on a Manhattan. Pair with saltier cheeses or charcuterie.



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
8 0003 360 800756	8 0003 360 806758
750 ml	8 0003 360 806758
12 x 750	



### Amaro Pasubio

One of the most beloved of Cappelletti amari is this ode to the mountain range just south of Rovereto. Flavors of pine, blueberry, smoke and alpine plants give a true expression of place. The deep flavors and lush texture are also the result of its preparation on a rich wine base.

*arriving winter 2016-2017*



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
750 ml	12 x 750



### Elisir Novasalus

Perhaps the most earnest of digestivi, Elisir Novasalus is revered in Alto Adige and regions beyond. Made by an Erboristeria (master of botanicals) and trader in wines, it combines in a six month process the plants from the surrounding high alps (Alto Adige) with a dry Marsala and a unique tree sap of Sicily. The resulting amaro is bold, bitter and exceptionally complex, with layers upon layers of flavor. Famously comforting after a large meal. While not traditionally mixed, it is nicely followed by a small glass of sparkling wine. Unrivaled in its palate effect, it makes for a perfect finish to a meal.

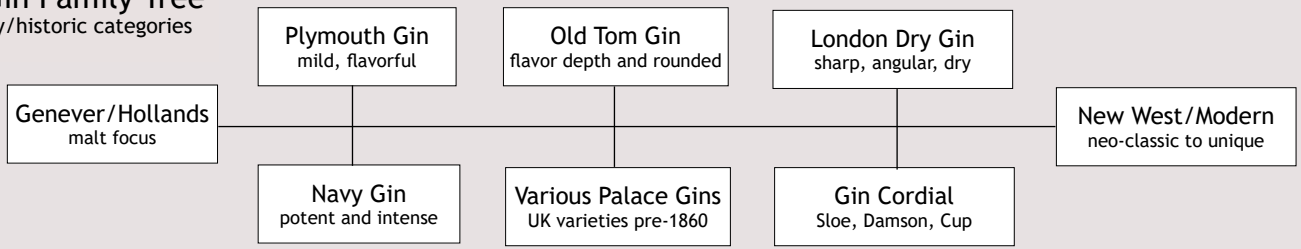


AROMATIZED	
WINE	
Italy	
16.5% Alc/Vol	
8 018 571 000017	8 018 571 010016
750 ml	8 018 571 010016
12 x 750	

Notes



**The Gin Family Tree**  
primary/historic categories



**Hayman's London Dry Gin**

The Hayman family is the oldest gin-producing family in London, dating to 1863. All three Hayman's gins use the same 10 botanicals, in different proportions. Hayman's is the only traditional London gin producer whose flagship, traditional London Dry Gin has its primary emphasis on citrus, while still maintaining the high proof and spicy midpalate of classic Dry Gin. This combination makes Hayman's London Dry Gin extremely versatile for mixing refreshing stirred or shaken cocktails. The aromatic intensity of this gin makes it the ideal Martini gin, even at the classic 1:1 proportion.



LONDON DRY GIN	
ENGLAND	
47% Alc/Vol	
5021 692 650316	5021 692 650323
750 ml	12 x 750



**Hayman's Old Tom Gin**

Hayman's Old Tom Gin is a rich and rounded style of gin that was the gin of choice in the 19th Century, made to the family's original recipe as then produced. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience, with a slight sweetness that pleasantly rounds out the botanical base. From the 10 Hayman's botanicals, the Old Tom Gin emphasizes juniper and two types of cinnamon. Old Tom gin is the key ingredient in classic cocktails such as the Martinez, Tom Collins and Ramos Gin Fizz. It's depth and rich profile make for an idea Aviation or French 75.



OLD TOM GIN	
ENGLAND	
40% Alc/Vol	
5021 692 117833	5021692 117840
750 ml	12 x 750



**Royal Dock Navy Strength Gin**

The Hayman family and its forebearers have supplied this very same bright and robust gin to both the British Admiralty and trade from 1863. The family delivered to the Royal Dock of Deptford, the largest of the three Admiralty Victualling Yards. Bottled at the "Navy Strength," 100 proof by weight equating to 114 by volume, Royal Dock delivers flavor with efficiency where other gins wither in dilution, such as at outdoor patios or poolside. Enjoy with tonic or in a Gimlet with lime, sugar, and ice. From the 10 Hayman's botanicals, Royal Dock emphasizes angelica and coriander for pepperness, and licorice root for a creamy texture.



NAVY STRENGTH GIN	
ENGLAND	
57% Alc/Vol	
5021 692 900756	5021692 900763
750 ml	12 x 750



**Hayman's Sloe Gin**

A traditional English liqueur made by infusing Gin with Sloe berries, a type of wild plum from the Blackthorn tree. Hayman's Sloe Gin is made from a family recipe dating back many generations. Wild English Sloe Berries are gently steeped for several months with Hayman's London Dry Gin before blending with just a little natural sugar to create this rich liqueur. Hayman's adds no additional colors, vanilla, or other flavors. To the taste it is a rich ruby with bittersweet berry flavors and hints of cinnamon, clove and ginger. Drink in classic cocktails, sparkling wine, or with soda in a traditional fizz.



SLOE GIN	
ENGLAND	
26% Alc/Vol	
5021692 650330	5021692 650347
750 ml	12 x 750



**Averell Damson Gin**

The Damson Plum made its way to North America with early settlers. Historically famous in jams, brandy and gin, these small, tart, crimson plums have become rare, losing ground to larger and sweeter cultivated varieties. The plums in our Damson Gin Liqueur are barrel pressed to extract the juice along with the rich color of the skins, then blended with a small batch American gin. The result is an exceptionally bold and bright liqueur, delicious in classic fizzes, with ginger beer, or with Dolin dry vermouth. Along with a limited stock of Damson jam, this is made with each harvest in upstate New York.



DAMSON GIN	
NEW YORK	
33% Alc/Vol	
0 94922 52501 7	10094922 525014
750 ml	12 x 750



# Rothman & Winter

traditional liqueurs

The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit's own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. The Creme de Violette is a pure Violette, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Drink any of these liqueurs with sparkling wine or soda, or use them in simple cocktails; the lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs in the market today.



### Rothman & Winter Orchard Apricot Liqueur

Rothman & Winter Orchard Apricot Liqueur combines juice from the seasonal harvest of Austria's famed Klosterneuberger apricots with an eau-de-vie produced from this same fruit. Destillerie Purkhart selects its apricots each season from family orchards in the Danube Valley and surrounding regions. Use wherever "apricot brandy" or "apricot-flavored brandy" appears in a recipe, drink with sparkling wine or wheat beer, or substitute for triple sec for a Margarita variation.



### Rothman & Winter Orchard Pear Liqueur

Rothman & Winter Orchard Pear Liqueur combines juice from the seasonal harvest of Williams Pears with an eau-de-vie produced from the same fruit. The resulting liqueur captures the great aromatic of fresh pears, yet without the excessive sweetness of other producers. Destillerie Purkhart selects its pears each season from orchards in both South Tirol (Alto Adige) and the Danube Valley. Mix with flavorful white spirits, or drizzle into sparkling wine, wheat beer, or soda.



### Rothman & Winter Orchard Peach Liqueur

The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstadter, Weinberg and Haven. The liqueur combines juices from the seasonal harvest of these peaches with an eau-de-vie produced from the same fruit. The result captures not just the fragrant aromas of fresh peaches but also the natural acidity and a touch of the peach bitter. Delicious with soda water, wheat beer, or sparkling wine, stunning in mixed drinks with bourbon, rye or rum.



### Rothman & Winter Orchard Cherry Liqueur

In the realm of cherries, the sour Weichsel varieties found in and around Austria stand out for their vivid flavors and fine balance of the sweet and tart. This liqueur combines juices from the seasonal harvest of Weichsel cherries of farms in Lower Austria with an eau-de-vie produced from the same fruit. By avoiding the use of spice or vanilla, Rothman & Winter Orchard Cherry provides a clear, bright cherry flavor to mixed drinks, sparkling wine, wheat beer, dark beer, espresso, or desserts.



### Rothman & Winter Crème de Violette

Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Rothman & Winter Crème de Violette captures their fragrance and taste on a robust brandy base. This is a true expression, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Enjoy this liqueur in classics such as the Aviation or Blue Moon, or with dry or sweet sparkling wines.



Producer	Producer	Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
PURKHART	Rothman & Winter Orchard Apricot	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040479	9024153040402	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Cherry	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040486	9024153040493	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Pear	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040172	9024153040102	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Peach	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040523	9024153045528	screwcap	16.30 kg
PURKHART	Rothman & Winter Crème de Violette	Oberösterreich	AT	20.0%	12 x 750ml	9024 153 040875	9024153040806	screwcap	16.30 kg



### Pear Williams Purkhart Pear Eau-de-Vie

The Purkhart Pear Williams Brandy uses only "Williams" pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. Made only from distilled pears and water. Enjoy on its own or substitute for Pisco in a variety of cocktails. Made only from distilled pears and water. 100% Reines Destillat Williamsbrand.



FRUIT	
BRANDY	
Austria	
40% Alc/Vol	
375 ml	9024 153 031637
12 x 375	9024 153 031602
750 ml	9024 153 031675
12 x 750	9024 153 031682



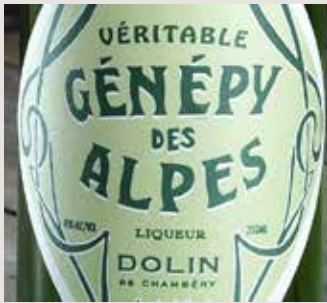
### Blume Marillen Apricot Eau-de-Vie

Blume Marillen -"blossom of the apricot"- captures the lovely bouquet and taste of the Klosterneuberger apricot found in the Wachau region of the Danube Valley. The Destillerie Purkhart "Blume Marillen" is famed for its delicate floral bouquet and a long, elegant finish. More than 9 pounds of apricots are distilled for each 750ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. Enjoy on its own, with sparkling wine, or use in place of unaged whiskey in aromatic cocktails. 100% reines Destillat aus Marillen.



FRUIT	
BRANDY	
Austria	
40% Alc/Vol	
375 ml	9024 153 030333
12 x 375	9024 153 030302
750 ml	9024 153 030364
12 x 750	9024 153 030371





**Dolin G n p  des Alpes**

G n p  (sometimes spelled G n pi) is a legendary alpine herbal liqueur that dates back many hundreds of years. While comprised of a multitude of alpine herbs, the most prominent is G n p , a petite variety of artemesia (often translated into English as "mountain sage") found principally in the high mountains of the Savoy. Its bright herbal and fresh flavors have long been associated with the mountain air and adventure. Today it is still the darling of French ski resorts and fine dining, served on the rocks or with tonic water, and very welcome after a fondue. Using its own alembic still, Dolin has made this G n p  from local farmers' herbs since 1821.



HERBAL LIQUEUR
France
45% Alc/Vol
3274 510 003616
750 ml
12 x 750 1 3274510003613



**Zirbenz Stone Pine Liqueur of the Alps**

Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. The young full cones are still fresh and sweet, giving a smooth layer of berry fruit over an intricate, pine-floral backbone, with a slight minty freshness. Enjoy on its own as digestive or apr s-ski, with tonic or soda, or in cocktails incorporating gin or hoppy beer. Handcrafted and bottled in Austria by Josef Hofer, a family distillery since 1797.



PINE LIQUEUR
Austria
35% Alc/Vol
9006 794 120000
9006 794 120017
9006 794 140008
9006 794 140015
375 ml
12 x 375
750 ml
12 x 750

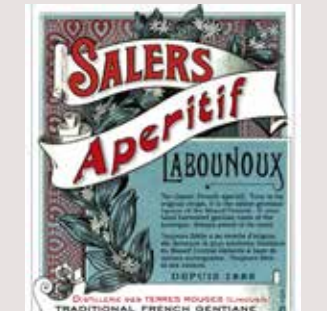


**Nux Alpina Walnut Liqueur**

For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish. Each summer the Purkhart family picks fresh green walnuts from wild stands of the delicate "Weinsberg" variety near the village of Sankt Peter in der Au. These walnuts steep for months in grape brandy and for the last month with a variety of spices and alpine botanicals. The result is a rich and flavorful walnut liqueur that is not overly sweet, perfect after dinner, in coffee, cream, or egg drinks.



NUT/HERBAL LIQUEUR
Austria
32% Alc/Vol
9024 153 090832
9024 153 090801
9024 153 090870
9024 153 090863
375 ml
12 x 375
750 ml
12 x 750



**Salers Gentian Aperitif**

One of the most classic French aperitifs is a pour of gentiane liqueur on the rocks with a squeeze of lemon. Salers is the oldest gentian liqueur of the Massif Central, birthplace to this style of product. It distinguishes itself with a pure, firm, rustic earthy profile. Unlike its larger rivals, Salers is less sweet and does not add artificial yellow color, revealing a beautiful natural straw color. Enjoy with ice and lemon, lemonade, in the "Blond Negroni" with gin and Dolin blanc, or as an earthy base note in a variety of cocktails. With the addition of a pinch of salt, Salers takes on herbal, tequila-like flavors.



APERITIF LIQUEUR
France
16% Alc/Vol
6 45225 43091 3
6 45225 43093 1
750 ml
12 x 750



**Amaro Sfumato**

The term Sfumato derives from the Italian word for smoke - 'fumo'. It is traditionally associated with a style of Renaissance painting characterized by subtle transitions between areas of dark and light. This speaks directly to this amaro's profile, which marries a dark smokiness with bitter woodiness from alpine herbs and notes of sweet alpine berries. The main ingredient is a special Rabarbaro (rhubarb) variety that grows in Trentino Alto Adige and Veneto. The production of a Rabarbaro liqueur by the amari and aperitivi producer Cappelletti dates back almost a century. Enjoy with tonic, grapefruit soda, or whiskey.



AMARO LIQUEUR
Italy
20% Alc/Vol
8018 571 001588
8018 571 021586
750 ml
12 x 750



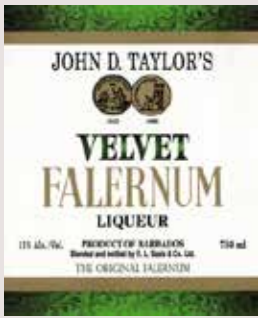
**The Black Tot Last Consignment British Royal Naval Rum**

A piece of liquid history, the Black Tot is the last consignment of the original British Royal Naval Rum, a daily tradition on the high seas that ended on July 31st of 1970 - a day known since as Black Tot Day. This is true London Dock rum, embodying styles of pot-still rum flavours unseen in almost half a century. The blending of ages of pot-still rum and its slow oxidation in neutral containers for the last 40 years creates a powerful, unctuous, layered rum. Very limited stocks available.



ANTIQUE RUM
West Indies
54.3% Alc/Vol
5060 88 980056
05060188 980124
750 ml
3 x 750





**John D. Taylor's Velvet Falernum**

Velvet Falernum is a longtime staple item of resorts and bars in Barbados. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine punches. Today, Falernum is staple for tropical drinks such as swizzles, Zombies, and other Tiki drinks. Try the island favorite with 2 parts aged rum, 3 dashes Angostura and a squeeze of lime. Add to wine and orange juice for a quick, delicious Sangria. John D Taylor's Velvet Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.



RUM	
LIQUEUR	
Barbados	
11% Alc/Vol	
9024 153 00105 6	9024 153 00188 3
750 ml	750 ml
12 x 750	12 x 750



**St. Elizabeth Allspice Dram**

Allspice is a critical element of tropical drinks and cuisine. The berry, called "pimento" in Jamaica, gets its modern name from its flavors of clove, cinnamon, nutmeg, and pepper. St. Elizabeth Allspice Dram is a traditional preparation made with smoky Jamaican pot-still rum. Famous with bourbon in the Lion's Tail. Use Allspice Dram in rum punches, as the base note of numerous tropical drinks, in mulled wine or the seasoning for sangria. Great with grapefruit or pineapple juice drinks and in coffee. In cooking, it makes for an easy jerk chicken with superb caramelization.



RUM	
LIQUEUR	
Austria	
22.5% Alc/Vol	
9024 153 090849	9024 153 090818
9024 153 090849	9024 153 090863
375 ml	750 ml
12 x 375	12 x 750



**Kronan Swedish Punsch**

Swedish Punsch is a liqueur of two histories—a national drink in Sweden, and a component of more than fifty classic cocktails. Made with rums from the West Indies (Demerara and Jamaica) and East Indies (Batavia Arrack) and numerous spice and bitter flavors, Kronan has exceptional depth and complexity, particularly with a bit of citrus added. Use in the Doctor Cocktail, Diki-Diki, and Mabel Berra cocktails. With ice and a squeeze of lime, Kronan is ideal and easy afternoon drink, after dinner, or with cigars.



RUM	
LIQUEUR	
Sweden	
26% Alc/Vol	
0793 573 950772	0793 573 950789
750 ml	750 ml
12 x 750	12 x 750

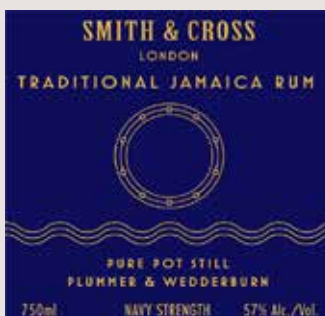


**The Scarlet Ibis Trinidad Rum**

Scarlet Ibis is a blend of three to five year aged Trinidad rums, with classic flavors of toffee, tobacco, and dark honey on a firm, dry backbone. This is old school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. Scarlet Ibis shines in a Corn n' Oil, Palmetto, and Mai Tai, as well in simple sour drinks and the Rum Manhattan. This project, named for the national bird of Trinidad, was originally commissioned and blend selected by Death & Co in NY.



TRINIDAD	
RUM	
Trinidad	
49% Alc/Vol	
9024 153 090856	9024 153 090849
750 ml	750 ml
12 x 750	12 x 750



**Smith & Cross Traditional Jamaica Rum**

Smith & Cross Jamaica Rum contains only Wedderburn and Plummer pot still distillates, famous for their notes of caramelized banana, exotic fruits and spice and earthy finish. This is old school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. The complexity and flavor depth of this Navy Strength (57%) rum makes it a cornerstone of classic rum drinks, and the best Jamaican rum for providing the richness that Punches and Tiki drinks require. The mark of Smith & Cross traces its lineage to 1788 as one of England's most prominent handlers of Jamaica Rum.



JAMAICA	
RUM	
Jamaica	
57% Alc/Vol	
5021 692 500949	5021 692 500956
750 ml	750 ml
12 x 750	12 x 750



**Batavia Arrack van Oosten**

From the late 17th to 19th century, in an age when "Punch" was a celebration of all things then exotic - citrus, sugar, and spice, no Punch was without a true Batavia Arrack. Made from fresh sugar cane juice and fermented red rice, and bottled at elevated proof without aging, Batavia Arrack van Oosten combines smoky fruitiness with a vegetal funk that soaks up tea, lemon, and sugar in the punch bowl. Beyond these uses, Batavia Arrack is also today found in boutique European chocolates and cocktails at Bali resorts and bars across the USA.



SUGARCANE	
SPIRIT	
Indonesia	
50% Alc/Vol	
9024 153 100432	9024 153 100402
750 ml	750 ml
12 x 750	12 x 750



DRINK RECIPES

Full License

\*\*Some drinks eligible for 21X-and-under licensees and/or Boston cordial licensees

Dolin Dry	<p><b>Royalist</b> 1.5 oz Dolin Dry 0.75 oz Low-proof bourbon 0.75 oz Bénédictine 1 dash Peach bitters Stir and strain. Café Royal Cocktail Book</p>	Dolin Blanc	<p><b>Prime Directive No. 2</b> 1 oz Dolin Dry 1 oz Salers Gentiane 1 oz Byrrh Stir, strain, lemon peel. **Eligible for 21X-and-under licensees **Eligible for Boston Cordial licensees</p>	Dolin Blanc	<p><b>Gaelic Gardener</b> 2 oz Irish whiskey 1 oz Dolin Blanc 0.5 oz Dolin Génépy 2 dash Celery bitters Build over ice, celery stalk. Alex Gregg, Moving Sidewalk, Houston</p>	Dolin Rouge	<p><b>Rhum Dandy Shim</b> 1 oz Dolin Rouge 0.5 oz White rhum agricole 0.5 oz Lime juice 1 tsp Cane syrup 2 dash Absinthe Build on crushed ice. Grate lime zest. Craig Lane, Bar Agricole, San Francisco</p>	Cocchi Torino	<p><b>Bobby Burns</b> 1.5 oz Scotch whiskey 1 oz Dolin Rouge 0.5 oz Bénédictine Stir, strain, orange peel.</p>	Dolin Blanc	<p><b>600,000 Pesos</b> 1.5 oz Joven mezcal 1.25 oz Dolin Blanc 0.25 oz Dolin Génépy Stir, strain, lemon peel.</p>	Cocchi Doro	<p><b>Romance Languages</b> 1.5 oz Blanco tequila 1.5 oz Dolin Blanc 1 barsp Purkhart Pear Williams 1 barsp Lemon juice Stir, strain, lemon peel. Tyler Hudgens, The Dabney, Washington DC</p>
Dolin Blanc	<p><b>Improved Vodka Tonic</b> 2 oz Vodka 0.5 oz Dolin Blanc 0.25 oz Lime juice 3 oz Tonic water Build over ice, lime wheel.</p>	Cocchi Torino	<p><b>Green &amp; Black Manhattan</b> 1.5 oz Miró Rojo 1.5 oz Low-proof rye 1 barsp Zirbenz Stir, strain on ice, grapefruit peel.</p>	Cocchi Torino	<p><b>Holy Roman Highball</b> 2.5 oz Cocchi Torino 0.5 oz Joven mezcal 0.25 oz Lime juice 4 oz Ginger beer Build over ice, lime wedge.</p>	Cocchi Doro	<p><b>Future Perfect</b> 1 oz Miró Extra Seco 1 oz Miró Rojo 1 oz Hayman's Old Tom Stir, strain, orange peel.</p>	Cocchi Doro	<p><b>BA to Barcelona</b> 2.5 oz Miró Extra Seco 0.75 oz Hayman's Sloe Gin 3 oz Tonic Water Build over ice in a goblet. Float lemon slice on top. **Eligible for Boston cordial license</p>				
Dolin Blanc	<p><b>El Boulevard</b> 1 oz Miró Rojo 1 oz Añejo tequila 1 oz Cappelletti Stir, strain, orange peel.</p>	Cocchi Doro	<p><b>Bird Bath</b> 2 oz Cocchi Americano 1 oz The Scarlet Ibis rum 0.5 oz 100-proof bourbon Stir and strain. Carrie Cole, Boston, MA</p>	Cocchi Doro	<p><b>Fleming's Wish</b> 1.5 oz Cocchi Americano 1.5 oz Hayman's London Dry Stir, strain, lemon peel.</p>	Cocchi Doro	<p><b>Remember the Maine</b> 2 oz 100-proof rye 0.75 oz Cocchi Torino 0.5 oz R&amp;W Orchard Cherry 1 barsp Absinthe Stir, strain, cherry.</p>	Cocchi Doro	<p><b>Gruñido</b> 1.5 oz Joven mezcal 1.5 oz Dopo Teatro 0.5 oz Lime juice Shake and strain.</p>				
Cocchi Doro	<p><b>Dessert Manhattan</b> 1.5 oz High-proof bourbon 1.5 oz Dopo Teatro Stir, strain, orange peel.</p>	Cocchi Doro	<p><b>Prairie Pooch</b> 1 oz Cocchi Rosa 1 oz Hayman's London Dry 1 oz Dolin Blanc 0.25 oz R&amp;W Violette Stir and strain, then top with: 1 oz Cocchi Brut</p>	Cocchi Doro	<p><b>Bonal &amp; Rye</b> 1.5 oz Bonal 1.5 oz 100-proof rye 2 dash Orange bitters 1 dash Angostura bitters Stir, strain, orange peel. Todd Smith, ABV, San Francisco</p>	Cocchi Doro	<p><b>Chutes and Ladders</b> 1.5 oz Blanco tequila 1 oz Cocchi Americano 1 oz Kronan Punsch 0.5 oz Lime juice Shake, strain, orange peel Frederic Yarm, Cambridge, MA</p>	Cocchi Doro	<p><b>Santa Rosa</b> 2 oz Cocchi Rosa 1 oz Blanco tequila 3 oz Grapefruit soda Build over ice, lemon peel.</p>				
Cocchi Rosa	<p><b>Seaside Frivolity</b> 2 oz Cocchi Rosa 1 oz Hayman's Old Tom 0.5 oz R&amp;W Orchard Peach 1 oz Orange juice 0.25 oz Grenadine Shake and strain on to fresh ice.</p>	Cocchi Doro	<p><b>Trudeau</b> 1 oz Byrrh 1 oz Canadian whiskey 1 oz Dolin Dry 2 dash simple, 1 dash orange or Anjo Stir, strain, lemon peel</p>	Cocchi Doro	<p><b>Darkside</b> 2 oz Dry Gin 1 oz Barolo Chinato 2 dash Peychaud's bitters Stir, strain, lime peel, star anise. Adam Bernbach, DC</p>	Cocchi Doro	<p><b>Reconstructionist</b> 1.5 oz Hayman's Old Tom 1 oz Bonal 0.5 oz Lime juice 0.5 oz Gum syrup 1 dash Abbott's. Shake, strain, lime wheel. David Burnette, Little Rock, AR</p>	Cocchi Doro	<p><b>Cortez the Killer</b> 2 oz Blanco tequila 0.75 oz Bonal 0.25 oz White crème de cacao Stir, strain, orange peel. Brent Butler, San Francisco</p>				
Byrrh	<p><b>Tautavel Sunrise</b> 2 oz Byrrh 0.5 oz Mezcal 0.5 oz Grapefruit juice Shake, strain on to fresh ice. Top with: 3 oz Club soda</p>	Cocchi Doro	<p><b>Digging in the Dirt</b> 1.5 oz Cardamaro 1.5 oz Salers Gentiane 4.5 oz Tonic water Build over ice. Lemon peel. **Eligible for 21X-and-under licensees **Eligible for Boston Cordial licensees</p>	Cocchi Doro	<p><b>Poker Face</b> 0.5 oz Elisir Novasalus 0.5 oz Salers Gentiane 0.5 oz Zirbenz 4 oz Fentiman's Cola Build on ice, grapefruit peel. **Eligible for Boston Cordial licensees</p>	Cocchi Doro	<p><b>Champagne Supernova</b> 0.25 oz Elisir Novasalus 0.5 oz R&amp;W Orchard Apricot 4 oz Cocchi Asti DOCG (or other sweet sparkling wine) Build in a flute, grapefruit peel. **Eligible for Boston Cordial licensees</p>	Cocchi Doro	<p><b>Mezzo-Mezzo</b> 1.5 oz Cappelletti 1.5 oz Sfumato Build on ice, lemon peel splash of soda. **Eligible for 21X-and-under licensees **Eligible for Boston Cordial licensees</p>				
Cocchi Rosa	<p><b>Sancti Spiritus</b> 1 oz The Scarlet Ibis rum 0.75 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp R&amp;W Orchard Pear Stir, strain, lemon peel. Kellie Thorn, Empire State South, Atlanta</p>	Cocchi Doro	<p><b>Quoit Club Punch</b> 1 btl H&amp;H Rainwater 1 btl Smith &amp; Cross rum 1 btl Cognac 12 lemons, 2 cups raw sugar Oleosaccharum, juice, build, ice in bowl. Adapted by David Wondrich, "Punch"</p>	Cocchi Doro	<p><b>Pheasant Pursuit</b> 2 oz H&amp;H Rainwater 1 oz Hayman's London Dry 2 dash Islay malt whisky Stir, strain, orange peel.</p>	Cocchi Doro	<p><b>Orchard Punch</b> 1 btl H&amp;H Rainwater 1 btl Dry Gin 1 btl French pear cider 5 lemons, 1 cup sugar Oleosaccharum, juice, build, ice in bowl. Kellie Thorn, Atlanta</p>	Cocchi Doro	<p><b>Bardsley</b> 2 oz Matifoc Rancio Sec 1 oz Miró Rojo 1 dash Dolin Génépy, 1 dash orange bitters Stir and strain. Based on the Ardsley. "Pioneers of Mixing at Elite Bars" **Eligible for Boston Cordial licensees</p>				
Byrrh	<p><b>Pearl of Perpignan</b> 1.5 oz Mas Peyre Rancio Sec 1.5 oz Blanco tequila 0.75 oz R&amp;W Orchard Pear Stir, strain, lemon peel. Adapted from: "La Perla," Jacques Bezuidenhout, SF.</p>	Cocchi Doro	<p><b>Resolute Cocktail</b> 1.5 oz Hayman's Old Tom 0.5 oz R&amp;W Orchard Apricot 0.5 oz Lemon juice 0.5 oz Simple syrup Shake, strain, lemon peel. Savoy Cocktail Book</p>	Cocchi Doro	<p><b>Cedar Fever</b> 2 oz Hayman's Old Tom 0.5 oz Zirbenz 0.5 oz Elderflower liqueur Stir, strain, lemon peel. Sprinkle: 3 dash Peychaud's bitters Bill Norris, Austin, TX</p>	Cocchi Doro	<p><b>Strasbourg</b> 1 oz Hayman's Old Tom 1 oz Aquavit 1 oz Dolin Dry 1 dash R&amp;W Violette Stir, strain, lemon peel. Sahil Mehta, Estragon, Boston</p>	Cocchi Doro	<p><b>Ford Cocktail</b> 1.5 oz Hayman's Old Tom 1.5 oz Miró Extra Seco 0.25 oz Bénédictine 2 dash Orange bitters Stir, strain, lemon peel. Kappeler, "Modern American Drinks"</p>				
Cardamaro	<p><b>Sancti Spiritus</b> 1 oz The Scarlet Ibis rum 0.75 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp R&amp;W Orchard Pear Stir, strain, lemon peel. Kellie Thorn, Empire State South, Atlanta</p>	Cocchi Doro	<p><b>Royal Hawaiian</b> 1.5 oz Royal Dock gin 0.75 oz Pineapple juice 0.75 oz Orgeat syrup 0.5 oz Lemon juice Shake, strain, pineapple wedge. Royal Hawaiian Hotel, 1920s</p>	Cocchi Doro	<p><b>Post Modern</b> 1.5 oz Scotch whiskey 1 oz Hayman's Sloe Gin 0.5 oz Lemon juice 0.25 oz Honey syrup (2:1) Shake, strain. Rinse glass with Absinthe Tom Richter, Dear Irving, NYC</p>	Cocchi Doro	<p><b>Moll Cocktail</b> 1 oz Hayman's Sloe Gin 1 oz Hayman's London Dry 1 oz Dolin Dry 1 dash Orange bitters Stir, strain, lemon peel. Savoy Cocktail Book</p>	Cocchi Doro	<p><b>Thorny Affinity</b> 1.5 oz Hayman's London Dry 0.75 oz Hayman's Sloe Gin 0.75 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel.</p>				
Rancio Sec	<p><b>Bone Dry Martini</b> 1.5 oz Hayman's London Dry 1.5 oz Miró Extra Seco Stir, strain, lemon peel.</p>	Cocchi Doro	<p><b>Double Dagger</b> 1 oz Royal Dock gin 0.75 oz Cardamaro 0.75 oz Cappelletti 0.5 oz Dolin Blanc 2 dash Orange bitters Stir, strain on to ice, orange peel. Jason Harris, Atlanta, GA</p>	Cocchi Doro	<p><b>Hayman's Sloe Gin</b></p>	Cocchi Doro	<p><b>Hayman's Sloe Gin</b></p>	Cocchi Doro	<p><b>Hayman's Sloe Gin</b></p>				



## DRINK RECIPES

## Full License

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Averell Damson	<b>Count of Mount Kisco</b> 1 oz Averell Damson Gin 1 oz Dolin Dry 1 oz Salers Gentiane  Stir, strain on ice, grapefruit peel  **Eligible for Boston Cordial licensees	<b>Cayuga Cup</b> 2 oz Averell Damson Gin 3 oz Ginger ale (or citrus soda) Build over ice. Garnish with fruit, cucumber slice, and lemon wedge.  **Eligible for Boston Cordial licensees	<b>Damson Dove</b> 3 oz Averell Damson Gin 0.5 oz Lemon juice 0.5 oz Simple syrup 1 Egg white Dry shake, shake, strain, orange peel. Dovetail, New York City **Eligible for Boston Cordial licensees	<b>Spruce Goose</b> 1.5 oz Averell Damson Gin 0.5 oz Dry Gin 0.5 oz Maraschino 0.5 oz Lemon juice Shake, strain, lemon peel. Alexander Mouzakitis, New York City	<b>Salers Gentiane</b> <b>Pale Horse</b> 1.5 oz Hayman's London Dry 0.5 oz Salers Gentiane 0.5 oz Maraschino 0.5 oz Dolin Dry 1 dash Orange bitters. Stir/strain/ice, orange peel. Brett Bassett, Little Rock, AR
Salers Gentiane	<b>Little Valiant</b> 2 oz Salers Gentiane 2 oz Cocchi Americano 1 barsp Lemon juice 3 dash Orange bitters, build, ice, pinch salt Will Thompson, Boston, MA **Eligible for 21%-and-under licensees **Eligible for Boston Cordial licensees	<b>Salers Cobbler</b> 3 oz Salers Gentiane 8 raspberries, 2 slices lemon, tsp sugar Muddle in tin, shake with ice. Strain on to crushed ice, top with fruit. Sal Agnello, New Orleans, LA **Eligible for 21%-and-under licensees **Eligible for Boston Cordial licensees	<b>R&amp;W Apricot</b> <b>Seersucker No. 2</b> 2 oz 80-proof bourbon 0.5 oz R&W Orchard Apricot 0.5 oz Cappelletti Rinse glass with Cocchi Americano Stir, strain, lemon peel.  Spencer Jansen, Little Rock, AR	<b>Improved Culross</b> 0.75 oz R&W Orchard Apricot 0.75 oz White rum agricole 0.5 oz Cocchi Americano 0.5 oz Lemon juice  Shake and strain.  **Eligible for Boston Cordial licensees	<b>R&amp;W Peach</b> <b>Peach Cobbler</b> 2 oz Templiers Rancio Sec 1 oz R&W Orchard Peach 3 slice Grapefruit peel Barsp Superfine sugar Shake, strain on crushed ice, berries and mint.  **Eligible for Boston Cordial licensees
R&W Peach	<b>Her Word</b> 0.75 oz R&W Orchard Peach 0.75 oz Blanco tequila 0.75 oz Cocchi Americano 0.75 oz Lemon juice Shake, strain, lemon peel.	<b>R&amp;W Pear</b> <b>Paring Down</b> 1.5 oz R&W Orchard Pear 1.5 oz Dolin Dry 2 dash Bittercube Orange bitters Stir and strain. **Eligible for Boston Cordial licensees	<b>Daisy Buchanan</b> 1 oz Calvados 0.5 oz R&W Orchard Pear Build in flute. Lemon peel. Top with: 4 oz Sparkling wine Andrew Hotis, New Haven, CT	<b>R&amp;W Cherry</b> <b>March on the Mackinac</b> 1 oz R&W Orchard Cherry 6 oz Stout beer  Build in a goblet. **Eligible for Boston Cordial licensees	<b>Ultimate Cherry Margarita</b> 1.75 oz Blanco tequila 1.25 oz R&W Orchard Cherry 0.75 oz Lime juice Shake, strain on ice, half-salt rim. 3 cherries sprinkled with chili salt.
R&W Violette	<b>The Artist</b> 2 oz Hayman's London Dry 0.5 oz R&W Violette 0.5 oz Dolin Blanc 1 dash Orange bitters Stir and strain. Sarah Harrington, Little Rock, AR	<b>Aviation</b> 2 oz Hayman's London Dry 0.5 oz Lemon juice 0.5 oz Maraschino 0.25 oz R&W Violette Shake and strain. "Recipes for Mixed Drinks," 1916	<b>Scotch Violets</b> 2 oz Scotch whisky 1 oz Lemon juice 0.75 oz R&W Violette 0.25 oz Honey syrup. Shake, strain, lemon wheel. Carey Jones and John D. McCarthy	<b>Water Lilly</b> 2 oz Dry Gin 0.5 oz R&W Violette 0.5 oz Orange curaçao 0.5 oz Lemon juice Shake and strain. Little Branch, New York City	<b>Dolin G�n�p�y</b> <b>Last Run</b> 0.75 oz Dolin G�n�p�y 0.75 oz Hayman's London Dry 0.75 oz Maraschino 0.75 oz Lime juice Shake and strain.
Dolin G�n�p�y	<b>Vert Chaud</b> 2 oz Dolin G�n�p�y 8 oz Hot cocoa  Combine in a warmed mug. Opt: Top with Nux Alpina whipped cream. **Eligible for Boston Cordial licensees	<b>Tipperary</b> 1 oz Dolin G�n�p�y 1 oz Cocchi Torino 1 oz Irish whiskey Stir, strain, lemon peel. Savoy Cocktail Book	<b>Apr�s Ski</b> 2 oz Dolin G�n�p�y 4 oz Tonic water  Build over ice, lemon peel.  **Eligible for Boston Cordial licensees	<b>Nux Alpina</b> <b>JoJo Cortado</b> 1 oz Nux Alpina Walnut 2 oz Espresso 0.25 oz Velvet Falernum 2 oz Steamed milk Build in a warmed mug or glass. **Eligible for Boston Cordial licensees	<b>El Poco Loco</b> 1.5 oz Hayman's Old Tom 1 oz Dolin Rouge 0.5 oz Nux Alpina Walnut Stir, strain, orange peel.
Zirbenz	<b>Hop To It</b> 0.75 oz Zirbenz Stone Pine 0.75 oz Plymouth Gin 0.5 oz Lemon juice Shake, strain on ice, top with: 3 oz India Pale Ale Jim Meehan, New York City	<b>Real Thing Toddy</b> 1 oz The Scarlet Ibis rum 0.5 oz Zirbenz Stone Pine 0.5 oz Lemon juice 1 tsp Honey 4 oz Hot water Build in mug, lemon peel, cinnamon.	<b>Purkhart Pear</b> <b>Bartlett Pear Martini</b> 1.5 oz Purkhart Pear 1.5 oz Dolin Dry (or Blanc) 2 dash Orange bitters Stir, strain, lemon peel. Bartlett Pear Inn, Easton, MD	<b>Schleswig Limbo</b> 1 oz Purkhart Pear 1 oz The Scarlet Ibis rum 0.75 oz R&W Orchard Cherry 0.25 oz Cappelletti Stir, strain on ice, rosemary sprig. Luiggi Uzcategui, Little Rock, AR	<b>Blume Marillen</b> <b>Alpen Rose</b> 2 oz Dolin Dry 1 oz Blume Marillen Apricot 0.25 oz Cocchi Rosa 0.25 oz Simple syrup Stir, strain grapefruit peel.
Blume Marillen	<b>Tempress</b> 1.5 oz Blume Marillen Apricot 1.5 oz Byrrh  Stir, strain, lemon peel.  Based on "Templer," from them Savoy Cocktail Book.	<b>Sfumato Rebarbaro</b> <b>Lush Interlude</b> 1 oz Sfumato 1 oz Aged rum 0.75 oz Lime juice 0.5 oz Cognac-orange liqueur 0.25 oz Demerara syrup (2:1) Shake, strain, orange peel. Braden LaGrone, Cure, New Orleans	<b>Campfire Sour</b> 1.5 oz Sfumato 1.5 oz 90-proof bourbon 0.5 oz Lemon juice Shake, strain on to ice, lemon wheel.	<b>Negroni con Fumo</b> 1 oz Sfumato 1 oz Royal Dock gin 1 oz Mir� Rojo Stir, strain on ice, orange peel.	<b>Draught of Smoke</b> 2 oz Sfumato 12 oz Grapefruit-flavored Radler (or Grapefruit IPA) (or stout) Build in a pint glass. **Eligible for 21%-and-under licensees **Eligible for Boston Cordial licensees
Velvet Falernum	<b>Tidbit</b> 1.5 oz White rum 0.5 oz Velvet Falernum 0.5 oz Dolin G�n�p�y 0.5 oz Lime juice, 1 dash Absinthe Shake and strain. Kenny Belanger, Cambridge, MA	<b>Sangria Starter</b> 1 oz Velvet Falernum 1 oz Orange juice 3 oz Wine Combine and modify to taste. **Eligible for 21%-and-under licensees **Eligible for Boston Cordial licensees	<b>Barbados Redux</b> 2 oz The Scarlet Ibis rum 1 oz Velvet Falernum 0.75 oz Lime juice 3 dash Angostura bitters Shake, crushed ice, lime wheel	<b>Allspice Dram</b> <b>Buck Nasty</b> 0.75 oz 100-proof bourbon 0.75 oz Velvet Falernum 0.5 oz St. Elizabeth Allspice 0.5 oz Lime juice Shake, strain, crushed ice, mint, bitters. Flask & Cannon, Jacksonville, FL	<b>Bamboozler</b> 1.5 oz Apple brandy 0.75 oz Lemon juice 0.5 oz Honey syrup (2:1) 0.25 oz St. Elizabeth Allspice Build in warmed mug. Top with boiling water. Mark Schettler, New Orleans, LA
Kronan	<b>Punsch Alexander</b> 1.5 oz Kronan Punsch 0.5 oz Smith & Cross rum 0.5 oz Velvet Falernum 0.5 oz Cream Shake, strain, grate nutmeg. Trevor Alberts, Broken Shaker, Chicago	<b>Undiscovered Country</b> 0.75 oz Kronan Punsch 0.75 oz Cocchi Americano 0.75 oz Pisco 0.75 oz Lime juice Shake, strain, lime wheel. Scott Diaz, Triple Door, Seattle	<b>Diki-Diki</b> 1.5 oz Calvados 0.75 oz Kronan Punsch 0.5 oz Grapefruit juice 2 dash Simple syrup Shake, strain, orange peel. Savoy Cocktail Book	<b>The Scarlet Ibis</b> <b>Mai Tai</b> 2 oz The Scarlet Ibis rum 0.5 oz Lime juice 0.5 oz Orange curaçao 0.5 oz Orgeat syrup Shake, strain, crushed ice. Mint, cherry, and orange slice.	<b>Queens Park Swizzle</b> 2 oz The Scarlet Ibis rum 0.75 oz Demerara syrup (2:1) 1 oz Lime juice Swizzle with crushed ice. Top with: 4 dash Angostura bitters Garnish with mint sprig.
Smith & Cross	<b>Palmetto No. 1</b> 1.5 oz Smith & Cross rum 1.5 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel. Savoy Cocktail Book	<b>English Ale Flip</b> 1 oz Smith & Cross rum 1.5 Tbsp Dark sugar 12 oz Dark ale Warm ale to 140F, dissolve sugar. Combine with rum in warmed mug. Adapted by Jacob Grier, Portland, OR	<b>El Presidente</b> 1.5 oz Smith & Cross rum 1.5 oz Dolin blanc 0.25 oz Dry curaçao Stir, strain, lemon peel. Adapted by Braden LaGrone, Cure, New Orleans, LA.	<b>Batavia-Arrack</b> <b>South Seas Swizzle</b> 2 oz Batavia-Arrack 0.5 oz Lime juice 0.5 oz Green tea syrup (2:1) 1 dash Orange bitters. Swizzle. Top with mint and nutmeg. Nick Bennett, Porchlight New York	<b>Bark and Bite</b> 1.5 oz Batavia-Arrack 0.25 oz Dolin G�n�p�y 4 oz Tonic water Build over ice, grapefruit peel.



DRINK RECIPES

Wine/Beer Only License

\*\*All drinks eligible for 21%-and-under licensees and Boston cordial licensees

Dolin Dry	<b>The Suppressor No. 1</b> 1 oz Dolin Dry 1 oz Cocchi Americano 1 oz Pedro Ximenez 8 drops Hopped grapefruit bitters 2 barsp Lemon juice Crushed ice, Orange peel and mint. Greg Best, Holeman & Finch, Atlanta	<b>Pay Per View</b> 0.75 oz Dolin Dry 0.75 oz Dolin Blanc 0.75 oz Dolin Rouge 0.75 oz Lime juice 0.25 oz Cane syrup Shake, strain, cherry. Theo Lieberman, Lantern's Keep, NYC	<b>Old Hickory</b> 1.5 oz Dolin Dry 1.5 oz Dolin Rouge 2 dash Orange bitters 2 dash Angostura bitters Stir, strain, orange peel. *Famous New Orleans Drinks and How to Mix 'Em"	Dolin Blanc	<b>Apéritif Pastèque</b> 1.5 oz Dolin Blanc 0.5 oz Watermelon syrup (1:1) 2 oz Club soda Build over ice, lemon peel. Adam Bernbach, 2 Birds 1 Stone, DC	<b>Chambéry Tonic</b> 1.5 oz Dolin Blanc 1.5 oz Bonal 3 oz Tonic water Build over ice, grapefruit peel. Bouigny Tavern, New Orleans
	<b>Mount Washington</b> 1.5 oz Dolin Blanc 1.5 oz Cappelletti 1.5 oz Non-alc apple cider Build over ice, lemon peel.	<b>Chambéry Spritz</b> 2 oz Dolin Blanc 1 oz Club soda 1 Sliced strawberry Build over ice, lemon peel.	<b>Shift Drink</b> 3 oz Dolin Rouge 4 oz Ginger beer (or ale) Build over ice, orange peel. Paul Imbesi, Philadelphia		<b>Daytime Daiquiri</b> 2.5 oz Dolin Rouge 0.75 oz Lime juice 0.75 oz Simple syrup Shake and strain. Jen Davis, The Eddy, Providence, RI	<b>Stadium of Light</b> 1.5 oz Dolin Rouge 1.5 oz H&H Rainwater 1 dash orange bitters 1 dash Angostura bitters Stir, strain, orange peel.
Dolin Blanc	<b>1PM and Tonic</b> 3 oz Miró Extra Seco 3 oz Tonic water Build over ice. Float an orange slice on top.	<b>Catalan Cooler</b> 2 oz Miró Extra Seco 1 oz Byrrh 3 oz Club soda Build over ice, lemon peel.	<b>Hora del Vermut</b> 4 oz Miró Rojo 2 Olives 1 Orange slice Build over ice. Serve with olives and potato chips.	Dolin Rouge	<b>Aphrodite No. 2</b> 1.5 oz Miró Rojo 1.5 oz Templiers Rancio Sec 2 dash Angostura bitters Stir, strain, orange peel. Based on "Adonis," 1884	<b>Sicilian Kiss</b> 1.5 oz Cocchi Torino 1.5 oz H&H Rainwater 8 drops orange citrate Build over ice, lemon peel. Adapted from Macchialina, Miami Beach
	<b>Soul Kiss Cocktail (No. 1)</b> 1 oz Cocchi Torino 1 oz Miró Extra Seco 0.5 oz Byrrh 0.5 oz Orange Juice Shake and strain. Savoy Cocktail Book.	<b>Americano Cocktail</b> 1.5 oz Cocchi Torino 1.5 oz Cappelletti 3 oz Club soda Build over ice, orange slice.	<b>Bark Buck</b> 3 oz Dopo Teatro 3 oz Ginger beer 0.5 oz Lime juice Build over ice, lime wheel.		<b>Capri Classic</b> 3 oz Cocchi Americano 3 oz Club soda Build over ice. Garnish with mint and cucumber. Macchialina, Miami Beach	<b>Oh, Marie</b> 2 oz Cocchi Americano 0.25 oz Elderflower syrup 0.25 oz Lemon juice Build over ice, top with bitter lemon soda. Kellie Thorn, Empire State South, Atlanta
Miró Extra Seco	<b>Cocconato Cooler</b> 1.5 oz Cocchi Americano 1.5 oz Cocchi Torino 0.25 oz Lemon juice 3 oz Club soda Build over ice, orange peel.	<b>Rosa Cobbler</b> 2.5 oz Cocchi Rosa 0.5 oz Simple syrup 1 lemon wheel 1 orange wheel Muddle, shake, crushed ice, berries on top.	<b>Refreshed Rosa</b> 1 oz Cocchi Rosa 1 oz Dolin Blanc 0.5 oz India Pale Ale Build over ice, lemon peel.	Cocchi Americano	<b>Summer in Saluggia</b> 3 oz Cocchi Rosa 3 oz club soda 4 chunks of peach Build over ice, grapefruit peel.	<b>Cocconato Jubilee</b> 3 oz Cocchi Rosa 1 barsp Cherry syrup 3 oz Club soda Build over ice, lemon peel and cherries.
Miró Rojo	<b>Tif &amp; Tivo</b> 2 oz Bonal 1 oz Cocchi Americano Build over ice, lemon peel. Rhiannon Enlil, New Orleans	<b>Stem to Petal</b> 2 oz Bonal 2 oz Cocchi Asti DCG (or other sweet sparkling wine) Build over ice, lemon peel.	<b>Alpes Apéritif</b> 2 oz Bonal 2 oz Non-alc apple cider (or dry hard cider) Build over ice, lemon peel.		<b>Bonal Cobbler</b> 3 oz Bonal 2 barsp sugar 3 orange slices 3 grapefruit peels Muddle, shake, crushed ice, berries. Kirk Estopinal, Cure, New Orleans	<b>Quina-Quina</b> 1.5 oz Byrrh 1.5 oz Bonal Build over ice, grapefruit peel. Optional: add club soda
Cocchi Torino	<b>Sounds the Same</b> 3 oz Byrrh 4 oz Gose-style sour beer Build in a tulip glass, orange peel.	<b>Berbyrrh</b> 3 oz Byrrh 3 oz herbal tea* *verbena or other green herbs work best here Build over ice, mint sprig, lemon peel.	<b>Noce Vecchio</b> 1.5 oz Barolo Chinato 0.75 oz Cocchi Americano 0.75 oz Dolin Dry Stir, strain on ice, cheese and salami. Joe Campanale & Brett Elms, NYC	Cocchi Torino	<b>Chin-Chin</b> 1.5 oz Cappelletti 0.75 oz Barolo Chinato 1.5 oz Tonic water Build over ice, orange peel.	<b>Lower Manhattan</b> 2 oz Cardamaro 1 oz Dolin Rouge 1 dash orange bitters 1 dash Angostura bitters Stir, strain, orange peel.
Cocchi Rosa	<b>Familia</b> 1.5 oz Cardamaro 3 oz Cocchi Asti DCG (or other sweet sparkling wine) Build in a flute, lemon peel.	<b>Picket Fence</b> 2 oz Cardamaro 2 oz Non-alc apple cider 2 oz Ginger beer Build over ice, long lemon peel.	<b>Careful Whisper</b> 1 oz Cardamaro 1 oz Dolin Dry 1 oz Cocchi Torino 1 d orange, 1 d Angostura Stir and strain. After "Whisper," Savoy Cocktail Book		<b>Novasalus</b>	<b>Manna &amp; Thistle</b> 1.5 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp Elisir Novasalus 2 oz Tonic water Build over ice, grapefruit peel. Based on the "Honey & Thistle," Matthew Schrage, Cambridge, MA
Bonal	<b>Petit Boulevardier</b> 1 oz Cappelletti 1 oz Dolin Rouge 1 oz Cardamaro Build over ice, orange peel.	<b>Spritz Originale</b> 1 oz Cappelletti 4 oz Cocchi Brut (or other dry sparkling wine) Build over ice in a goblet. Orange slice.	<b>Negroni Sbagliato</b> 1.5 oz Cappelletti 1.5 oz Cocchi Torino 2 oz Cocchi Brut (or other dry sparkling wine) Build over ice, orange peel.	Byrrh	<b>The Roadie</b> 2.5 oz Cappelletti 12 oz Grapefruit Radler Build over ice. Booth Hardy, Barrel Thief, Richmond	<b>Cappelletti Smash</b> 2 oz Cappelletti Half a lemon 2 tsp sugar Muddle, shake, strain on ice, mint. Sean Sullivan, Straight Law, Boston
Byrrh	<b>Pandas in Perpignan</b> 1.5 oz Mas Peyre Rancio Sec 1.5 oz Dolin Dry 1 dash orange bitters Stir, strain, lemon peel. Based on "Bamboo," 1890s. Grand Hotel Yokohama	<b>Aphrodite No. 1</b> 1.5 oz Mas Peyre Rancio Sec 1.5 oz Dolin Rouge 2 dash orange bitters Stir, strain, orange peel. Based on "Adonis," 1884. Waldorf Astoria Hotel, New York City	<b>Funchal, 4PM</b> 3 oz H&H Rainwater 3 oz Tonic water Build over ice, lemon peel.		<b>Cardamaro</b>	<b>Frothy Stars</b> 1.5 oz H&H Rainwater 0.75 oz Half-and-half 0.5 oz Maple syrup 1 whole egg Dry shake, shake, and strain. Grated nutmeg and orange zest. Scott Beskow, Grunauer, Kansas City
Cardamaro				Cardamaro		
Cappelletti						
Rancio Sec				H&H Madeira		