

**Supplies:**

- barware: coupe, collins, double-old fashioned, lewis bag, mallet
- spirits (williams): cognac, rittenhouse bonded, old overholt, grenadine, oregeat, gomme and simple syrup
- spirits (home): kirschwasser, poire eau de vie, calvados, maccu pisco, benedictine,
- citrus: lemons, limes
- sundries: ice chest, ice, two water pitchers, paring knife, cutting board, medicine dropper, mint

## 1 Agave

A genus with over 300 species, agave is a member of the lily family

**Silver, Blanco, Joven** freshly distilled and clear color

**Reposado** Spanish for *rested*, the distillate is aged in oak from 2–11 months

**Anejo** Spanish for *aged* the distillate is aged at least one year in oak

### Mezcal

The following facts come from [? ]:

- Unlike tequila, Mezcal must be made from 100% agave.
- Mezcal can be distilled from 28 varieties of agave, including blue agave, as long as the agave comes from the proper region.
- Mezcal can be produced in 7 different Mexican states (the main one is Oaxaca)
- Mezcal must be bottled in Mexico.
- Mezcal is produced by roasting the agave in an earth oven (an underground stone pit)

### Tequila

The following facts come from [1]:

- The etymology of tequila is tied to its origin: Tequila, Jalisco.
- Tequila can only be produced from the Blue Weber species.
- Tequila can be produced in 6-7 states in Mexico (the main one being Jalisco)

## 2 Recipes

### Beer and a Smoke (Meehan)

- 1 oz mezcal
- 3/4 oz Lime Juice
- 1 dash Bitter Truth Celery Bitters
- 4 dashes Cholula

Stir with ice into a chilled collins glass rimmed with kosher salt, celery salt and ground black pepper. Top with 6 oz pilsner and garnish with orange and lime zest

### **El Puente (Meehan)**

- 1.5 oz Tequila Blanco
- 3/4 oz Grapefruit Juice
- 1/2 oz Martini Bianco Vermouth (sub Dolin Bianco)
- 1/2 oz St. Germain

Stir with ice into a chilled collins glass rimmed with kosher salt, celery salt and ground black pepper. Top with 6 oz pilsner and garnish with orange and lime zest

### **Siesta (Stipe)**

- 2 oz Tequila Blanco
- 1/2 oz Campari
- 1/2 oz Lime Juice
- 1/2 oz Grapefruit Juice
- 1/2 oz Simple Syrup

Shake with ice and strain into a chilled coupe.

## **Some Classic Cocktails**

### **Negroni**

- 1 oz Campari
- 1 oz Sweet Vermouth
- 1 oz Gin

Stir with ice and strain into a rocks-filled, chilled double-old fashioned glass. Garnish with a twist of lemon or a twist of orange.

### **Corpse Reviver no. 2**

- 1 oz Gin
- 1 oz Cointreau
- 1 oz Lillet Blanc
- 1 oz lemon juice

Shake with ice and strain into an absinthe-rinsed chilled coupe. Note: Lillet Blanc is no longer Kina Lillet, so I prefer to substitute Cocchi Americano (a fortified wine cinchona) which is much more bitter.

### **The Last Word**

- 3/4 oz Gin
- 3/4 oz Green Chartreuse
- 3/4 oz Maraschino Liquor
- 3/4 oz lime juice

Shake with ice and strain into a chilled coupe. Note: Re-discovered by Murray Stenson of Zig-Zag Cafe.

## Singapore Sling

- 1 oz gin
- 3 oz pineapple juice
- 1/2 oz cherry brandy
- 1/4 oz Benedictine
- 1/4 oz Cointreau
- 1/2 oz Grenadine

Shake with ice and strain into a collins glass filled with crushed ice. Top with soda. Garnish with a cherry. Note: As of 2011, Wondrich reports that the Singapore Sling was probably not invented at Raffles and that the cherry brandy was probably kirschwasser. I trust Wondrich and nobody else.

## References

- [1] J. B. Faria, E. Loyola, M. G. Lopez, and J. P. Dufour. Cachaca, pisco, and tequila. In A. G. H. Lea and J. R. Piggott, editors, *Fermented Beverage Production*. Kluwer, 2 edition, 2003.