

## High West Cocktail List

### American Prairie Bourbon

	Recipe	Story	Preparation
Old Fashioned	2 oz. American Prairie Bourbon (or Double Rye whiskey 2 dashes Angostura bitters 1/4 oz. 2:1 rich simple syrup (or one sugar cube if preferred) orange peel	The Old-fashioned is a classic whiskey cocktail that has been served since around 1880 at the Pendennis Club in Louisville, Kentucky and is (disputably) the first drink referred to as a <i>cocktail</i> . It is the perfect ideal of what a cocktail should contain: a spirit, a sweet, a bitter, a sour, and water. Typically, the Old-fashioned is made with bourbon, however you can experiment with other types of whiskey. Club soda is often used to top off this drink, but this is not a traditional method.	In an Old Fashioned glass, add the syrup, bitters and orange peel. Use a muddler to gently press the orange peel to release the citrus oils. Add the whiskey and stir. Add ice cubes and stir again.
Mint Julep	2.5oz American Prairie Bourbon 4-5 mint sprigs 2 sugar cubes or 0.5oz simple syrup Mint sprig for garnish	Anyone who is into horse racing will be familiar with this one as it is the traditional drink of the <a href="#">Kentucky Derby</a> during which some 80,000 juleps are served. Traditionally, <a href="#">Mint Juleps</a> are served in silver or pewter cups and held by the handle or rim in order for the cup to maintain optimum frost, but they work just as well in any tall glass. Beyond the bourbon, sugar, and mint, the only other requirement for this drink is crushed ice. Any other form of ice will not create the same effect, so take the time to create a nice mound of crushed ice before mixing this cocktail.	Place mint and sugar into a Collins glass and muddle. Add bourbon and fill glass with crushed ice. Garnish with mint sprig.
Bourbon Renewal	2oz American Prairie Bourbon 1oz lemon juice 0.5oz crème de cassis 0.5oz simple syrup 1 dash Angostura bitters	From Jeffrey Morgenthaler- This one was named after a band that my business partner, <a href="#">Tony Figoli</a> was in a long time ago. I thought the name was absolutely brilliant, so I decided to do up a drink to commemorate the band – and my favorite spirit at the time.	Shake ingredients with ice and strain over fresh ice into an old-fashioned glass. Garnish with a lemon wedge, or, if in season, fresh currants.
Boulevardier	1oz American Prairie Bourbon 1oz sweet vermouth	Sometimes mistakenly called a whiskey <a href="#">Negroni</a> , the Boulevardier cocktail actually	Combine all ingredients in a mixing glass filled with ice. Stir well, strain into a chilled

	1oz Campari	predates the Negroni. A subtle combination of bourbon, sweet vermouth and Campari, this is both an easy cocktail to prepare and a sophisticated drink	cocktail glass and garnish with an orange twist.
Derby Cocktail	1.5oz American Prairie Bourbon 1oz Benedictine 2 dashes of Angostura bitters		Combine all ingredients in a mixing glass filled with ice. Shake until chilled well and strain into a chilled cocktail glass or coupe glass.
Whiskey Smash	2oz American Prairie Bourbon 2tsp water 1tsp fine white sugar 3-4 sprigs of mint	Jerry Thomas <sup>1</sup> created the Whiskey Smash in 1862. His original recipe was basically a lazy Mint Julep	Put the mint in the glass, then the sugar and water. Mash the mint to extract the flavor, add the Whiskey, and fill up the glass with shaved ice. Stir up well, and ornament with two or three fresh sprigs of mint.

### Double Rye (or Rendezvous Rye)

	Recipe	Story	Preparation
Manhattan	2oz Double Rye ( or AP Bourbon whiskey 1oz sweet vermouth Dash (or two) of Angosura bitters	The Manhattan cocktail may be the best know whiskey cocktail. Of course, the aren't forgetting the Old Fashioned, OK maybe it is a tie. Although it's origins are in dispute (like most cocktails), the Manhattan cocktail originated in Manhattan (Surprise!) sometime during the 1870's.  Served up or on the rocks, a basic Manhattan cocktail consists of Rye or Bourbon, purists insist on Rye, sweet vermouth and Angostura bitters. Unless asked for it a proper Manhattan is served up in a coupe or cocktail glass and garnished with a maraschino cherry.	Combine all ingredients in cocktail shaker filled with ice. Stir well and strain into a chilled cocktail glass.  <u>Variations:</u> -Dry Manhattan: substitute dry vermouth and an olive garnish  -Perfect Manhattan: use half dry vermouth and half sweet vermouth and garnish with a lemon twist
Sazerac	2oz Double Rye whiskey Absinthe rinse 1 sugar cube (Demerara or white) 3 dashes Peychaud's bitters 2 dashes Angostura bitters Slice of lemon peel	One of America's earliest cocktails, the Sazerac is a homegrown New Orleans specialty. Peychaud's Bitters are a key element and were created by Antoine Peychaud, a French Quarter pharmacist, who invented the cocktail in the 1830s. The Sazerac was originally made with cognac, but an insect epidemic destroyed many French	Rinse a chilled rocks glass with absinthe, discarding any excess, and set aside. In a mixing glass, muddle the sugar cube and both bitters. Add the rye, fill with ice and stir. Strain into the prepared glass. Twist a slice of lemon peel over the surface to extract the oils and then discard.

		vineyards and resulted in the lasting switch to rye whiskey.	
Redhook	2oz Double Rye whiskey 0.5oz Punt e Mes 0.25oz maraschino liquor Dash Angostura bitters Dash of orange bitters	This variation on the classic Manhattan is a fairly recent creation, credited to Enzo Errico, bartender at Sasha Petraske's Milk & Honey in New York. Named for the neighborhood in South Brooklyn—a former industrial zone with cobblestone streets and Civil War-era brick buildings, now yet another revitalized urban area—the Red Hook is a little more rugged than your typical Manhattan	Combine ingredients in an ice-filled mixing glass and stir until cold. Strain into a chilled cocktail glass.
Brooklyn	2oz Double Rye whiskey 0.25oz Averna 0.25oz Luxardo 0.50oz Dolin Dry Vermouth	The <b>Brooklyn</b> is one of five cocktails named for the <a href="#">boroughs</a> of New York City, along with the <a href="#">Bronx</a> , the <a href="#">Manhattan</a> , the <a href="#">Queens</a> and the <a href="#">Staten Island Ferry</a> . It resembles a Manhattan, but with the addition of Maraschino liqueur and bitters. It largely fell into obscurity after the end of Prohibition, but experienced a resurgence in the 1990s.	Combine ingredients in a mixing glass filled with ice. Stirred and strain into a chilled glass, garnished, and served straight up.
Vieux Carre	0.75oz Double Rye whiskey 0.75oz Cognac 0.75oz sweet vermouth Dash Peychauds bitters Dash Angostura bitters	The Vieux Carre (pronounced <i>voh care-eh</i> ) is a <a href="#">classic cocktail</a> straight from New Orleans. It was Walter Bergeron who created this cocktail at the Hotel Monteleone in the 1930's, naming it after the French meaning for "old square" which referred to the French Quarter.	Combine ingredients in a mixing glass filled w ice. Stir well, strain into an old-fashioned glass filled with ice. Garnish w a cherry.
Old Pal	1.5oz Double Rye whiskey 0.75oz dry vermouth 0.75oz Campari	The Old Pal first appeared in the 1922 edition of "Harry's ABC's of Cocktails," a drinks compendium compiled by the head barkeep of Harry's New York Bar in Paris. It's stout and delicious – the perfect combination to brace yourself against a cold day. Or just your run-of-the-mill weekday.	Combine all ingredients in a mixing glass filled with ice. Stir well, strain into a chilled cocktail glass and garnish with a lemon peel.

### Campfire

	Recipe	Story	Preparation
Bobby Burns	2oz scotch (Campfire) 0.75oz sweet vermouth Dash of orange bitters	Most people would associate the drink with <a href="#">Robert Burns</a> , the famed Scottish poet of the	Pour ingredients into a cocktail shaker filled with ice. Stir well and strain into a

	Dash of absinthe	1700's, but according to Crockett in <a href="#">The Old Waldorf-Astoria Bar Book</a> it may have been named after a cigar salesman who was a regular at the bar.	chilled cocktail glass.
Rob Roy	1.5oz scotch (Campfire) 0.25oz sweet vermouth Angostura bitters to taste Maraschino cherry for garnish	The Rob Roy is the Scotch whisky version of the Manhattan and is sometimes referred to as a Scotch Manhattan. It was named after <a href="#">Robert Roy MacGregor</a> , the Scottish Robin Hood of the 18th century. Like the <a href="#">Martini</a> and <a href="#">Manhattan</a> , the Rob Roy can also be made <i>dry</i> or <i>perfect</i> . Dry would use <a href="#">dry vermouth</a> , while perfect would use equal parts sweet and dry vermouth.	Pour ingredients into a cocktail shaker filled with ice. Stir well and strain into a chilled cocktail glass
Rusty Nail	1.5oz scotch (Campfire) 0.75oz Drambuie Lemon twist	The Rusty Nail is the ultimate in Scotch cocktails and if you are interested in that style of whiskey, this is a drink you should be familiar with.	Pour ingredients into an old-fashioned glass with filled with ice. Stir well and garnish with a lemon twist.
Penicillin	2oz blended scotch (Campfire) 0.75oz fresh lemon juice 0.75oz honey-ginger syrup 1.5oz Islay single malt scotch  Make the honey-ginger syrup: Combine honey, ginger, and 1 cup water in a 2-qt. saucepan over high; boil. Reduce heat to medium and simmer 5 minutes; chill overnight, then strain, discarding solids.	Created by New York bartender Sam Ross in 2005, this heady concoction of scotch, honey-ginger syrup, and fresh lemon juice is something of a cure-all—hence the name. Like a deliciously smoky, chilled version of a toddy, the drink first delivers an assertive whiff of peat and brine—thanks to a floater of Islay scotch—that gradually gives way to something altogether more subtle and sweet	Combine blended scotch, lemon juice, and syrup in a cocktail shaker filled with ice; shake vigorously and strain into a rocks glass with one large ice cube. Top off with Islay single malt whiskey and candied ginger.
Mamie Taylor	2oz blended scotch (Campfire) Juice of half a lime Ginger ale or ginger beer	Mamie Taylor was a famous opera singer around the turn of the 20th century and one story goes that a Rochester, New York bartender created this drink at her request sometime around 1899. The tall cooler was given her name and enjoyed great popularity for a few years, then it fizzled out for years until it reappeared due to the new interest in <a href="#">classic cocktails</a> .	Pour the whiskey and lime juice into a highball glass filled with ice. Top off with Ginger Ale or Ginger Beer. Garnish with a lime wedge.