



THE RECIPES

Created by
Anthony Caporale

A SPIRITED HISTORY OF DRINKING

Shandy

-In a pint glass, add:

8 oz. Coney Island Overpass IPA

4 oz. Ginger Ale

Creamsicle Old Fashioned

-In a rocks glass filled with ice, add:

2 oz. Bourbon Whiskey

¼ oz. Monin Vanilla Syrup

2 dashes Regan's Orange Bitters

-Stir well to chill and dilute.

Blue Bottle Gin and Tonic

-In a tall glass filled with ice, add:

1 oz. Blue Bottle Gin

4 oz. Seagram's Tonic Water

Squeeze fresh Lime Juice

-Stir gently, garnish with a lime wedge.



DAY DRINKING

Imbible Bloody Mary

-In a pint glass filled with ice, add:

1½ oz. Citrus Vodka

1 squeeze fresh Lemon Wedge

1 dash Salt

1 dash Pepper

1 dash Worcestershire Sauce

1 dash Tabasco Sauce

1 dash Old Bay Seasoning

1 pinch grated Horseradish

4 oz. V8 Juice Blend

-Garnish with a cheddar block, pepperoni slice, and pickled vegetables.

Irish Coffee

-In an Irish Coffee glass, add:

1½ oz. Tullamore DEW Irish Whisky

½ oz. Simple Syrup

4 oz. Coffee

-Stir, top with:

1 oz. thickened Heavy Cream

Plum Bellini

-In a Champagne flute, add:

2½ oz. Prosecco

2½ oz. Plum Nectar



CHRISTMAS CAROL COCKTAILS

Lager Syllabub

-In a shaker tin half-filled with ice, add:

1 oz. Apple Brandy

2 tbsp. Sugar

3 oz. Milk

2 oz. Half and Half

1 oz. fresh Orange Juice

¼ tsp. Vanilla Extract

3 scrapings Lemon Zest

1 sprig fresh Rosemary

-Shake until the cream is thickened, add:

4 oz. Coney Island Lager

-Swirl gently to incorporate.

-Strain into a wide glass.

-Garnish with two shavings fresh nutmeg.

Drambuie Drinking Chocolate

-In a heated urn, add:

1 gal. hot water or milk

32 oz. Cocoa Powder

16 oz. Chocolate Syrup

-Stir well.

-In a mug, pour:

1 oz. Drambuie

-Fill with drinking chocolate from the urn.

-Garnish with 3 mini-marshmallows.

Friesling and Fred Wine Ice Cream

-In a bowl, add:

1 pint Coconut Milk

1 pint Riesling or Cabernet Sauvignon Wine

4 oz. Vanilla Simple Syrup

-Mix well.

-Pour into KitchenAid blender bowl.

-Turn blender on low.

-Slowly pour in liquid nitrogen.

-Mix until frozen and vapor no longer emerges from bowl.

ALWAYS USE PROPER SAFETY EQUIPMENT!

RUM AND PIRATES

Classic Bacardi Daiquiri

-In a mixing tin half-filled with ice, add:

½ oz. Simple Syrup (equal parts granulated sugar and water)

2 oz. Bacardi Superior Rum

Juice of 1 fresh Lime

-Shake until the tin is frosted.

-Strain into a rocks glass over fresh ice.

The Imbible Zombie

-In a mixing tin half-filled with ice, add:

1 oz. Bacardi 8-Year Aged Rum

1 oz. Myers's Dark Rum

½ oz. Falernum

¼ oz. Pernod

2 oz. Mango Nectar

Juice of ½ fresh Lime

½ oz. Torani Brown Sugar Cinnamon Syrup

¼ oz. Grenadine

2 dashes Angostura Bitters

-Shake until the tin is frosted.

-Strain into a hurricane glass over fresh ice.

Brown Sugar Cinnamon Bumbo

-In a mixing glass half-filled with ice, add:

1 oz. Bacardi Superior Rum

4 oz. Water

½ oz. Torani Brown Sugar Cinnamon Syrup

-Stir well to chill.

-Strain into a rocks glass over fresh ice.