



THE CURIOUS MIXER



ROOKIE



DRINK SLINGER



STARTENDER



MIXOLOGIST

This issue's Featured Spirit is bitters, so we gathered six classic cocktail recipes that showcase bitters as a prominent ingredient. Sometimes, the addition of bitters is for an aromatic effect, simply resting atop the liquid and acting as a garnish as in the Pisco Sour. In the case of the Fourth Regiment Cocktail, three rather boldly flavored bitters mingle in a beautiful way, creating a ponderous drink that's perfect for sipping after a long day. Whether you're looking for something sweet like the Champagne Cocktail or a stiffer drink like the Sazerac, there's something for you in this issue's classic recipes. We want to thank the good people over at CocktailDudes.com for letting us use their gorgeous Third Ward studio and impressive glassware collection for this article. Cheers!



SAZERAC



CHAMPAGNE COCKTAIL



SEELBACH COCKTAIL



FOURTH REGIMENT COCKTAIL



PISCO SOUR



MANHATTAN



SAZERAC

- splash of absinthe, Herbsaint or Pernod
- 2 oz rye whiskey
- ¼ oz simple syrup
- 4 generous dashes Peychaud's bitters
- Garnish: lemon peel

Add absinthe, Herbsaint or Pernod to an old-fashioned glass and coat interior (rinse). Discard excess liquid. Combine rye, simple syrup, and bitters in a mixing glass filled with ice. Stir until chilled and strain into absinthe-rinsed glass. Rub lemon peel around the rim and place peel over top of glass or insert into drink.



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FOURTH REGIMENT COCKTAIL

- 1 oz rye whiskey
- 1 oz sweet vermouth
- 1 dash Bitter Truth Celery bitters
- 1 dash Bittercube Orange bitters
- 1 dash Angostura bitters
- Garnish: lemon twist or peel

Combine in a mixing glass filled with ice and stir until chilled. Strain into coupe or cocktail glass and garnish with lemon twist or peel.



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CHAMPAGNE COCKTAIL

- 1 sugar cube
- 4-6 dashes Angostura (or other aromatic) bitters
- chilled Champagne
- Garnish: lemon twist

Place sugar cube into bottom of flute or coupe glass and douse it with bitters. Fill with Champagne and garnish with lemon twist.



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PISCO SOUR

- 2 oz pisco brandy
- 1 oz fresh lemon juice
- fat ½ oz simple syrup
- 1 egg white
- Garnish: several drops Jack Rudy Aromatic Bitters

Combine all ingredients in cocktail shaker and dry shake (without ice) for at least 10 seconds to fully incorporate the egg white. Add ice and continue shaking until chilled. Strain into coupe or cocktail glass. Drip bitters in a circle and lightly drag a toothpick or skewer through the bitters to create a swirl.



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SEELBACH COCKTAIL

- 1 oz bourbon
- ½ oz Cointreau
- 7 dashes Forest Floor Aromatic Cocktail Bitters (or Angostura*)
- 7 dashes Peychaud's* bitters (or Bitter Truth Creole bitters)
- chilled Champagne or sparkling wine
- Garnish: orange twist

**These are the original bitters called for in this drink. We provided alternative suggestions based on our Featured Spirit recommendations.*

Combine bourbon, Cointreau, and bitters in a mixing glass filled with ice. Stir until chilled and strain into a glass of your choosing. Top with Champagne or sparkling wine and garnish with orange twist.



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MANHATTAN

- 2 oz rye or bourbon whiskey
- 1 oz sweet vermouth
- 1 dash Bittercube Trinity bitters
- 1 dash Bitter Truth Spiced Chocolate bitters
- Garnish: Luxardo Maraschino or Door County cherries

Combine whiskey, vermouth, and bitters in a mixing glass filled with ice. Stir until chilled and strain into coupe or cocktail glass. Garnish with cherries or a lemon twist.



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