



THE CURIOUS MIXER



ROOKIE



DRINK SLINGER

DAISY COCKTAILS

Photographed by Brian West at the CocktailDudes Studio



STARTENDER



BAR CHEF

Some of the most well-known cocktails in the world fall into the “sour” parent category—daiquiri, sidecar, and whiskey sour. The formula is the same (or roughly so) for all of them: 1½ oz spirit, ¾ oz sweetener (usually simple syrup), and ¾ oz sour (usually lime or lemon juice). To add variation, at some point a liqueur was added in relatively small quantity to that basic sour recipe. To keep the resultant cocktail from being too sweet (as liqueurs are generally quite sweet), the sweetener quantity was reduced or, in some cases, removed. The result was a new category of cocktail called the Daisy. Here are six recipes provided by the Wisconsin Chapter of the United States Bartender’s Guild and Jeff Jahnke from CocktailDudes.com, starting with the most famous example: the Margarita.



MARGARITA



THE DEVIL'S DRAM



I AM CUMIN AND I NEED TO BE LOVED...



DOWN IN MEXICO



THE SATIATED NAVIGATOR



SÈVITÈ



MARGARITA

Recipe Provided By Jeff Jahnke | CocktailDudes.com

- 2 oz Tequila
- 1½ oz fresh lime juice
- ¾ oz Cointreau
- ½ oz agave nectar or simple syrup

Add all ingredients, with ice, to a cocktail shaker. Shake vigorously and strain into a Margarita glass over fresh ice. Garnish with a lime wheel.



COMMITMENT
ROOKIE



THE DEVIL'S DRAM

By Jeff Jahnke | CocktailDudes.com

- ¾ oz Talisker whisky
- ¾ oz Domaine Dupont calvados
- heavy ¾ oz Watershed Distillery nocino (walnut) liqueur
- ¾ oz fresh apple juice
- ½ oz fresh lemon juice
- 1 eyedropper Bittercube Cherry Bark Vanilla bitters

Add all ingredients with ice to a cocktail shaker. Shake very, very briefly. Double-strain into a coupe or old fashioned glass and garnish with a cocktail cherry or some candied walnuts.



COMMITMENT
STARTENDER



I AM CUMIN AND I NEED TO BE LOVED...

By Matthew Tunnell | Palm Tavern & Great Lakes Distillery

- ¾ oz North Shore aquavit
- ¾ oz Ancho Reyes
- ¾ oz lime juice
- ½ oz simple syrup
- ¼ oz Maraschino liqueur
- 5 drops Bittercube Corazón bitters

Add all ingredients with ice to a cocktail shaker. Shake and strain into glass of choice.



COMMITMENT
DRINK SLINGER

This drink is currently on the menu at Palm Tavern in Milwaukee.



DOWN IN MEXICO

By Ryan DeRosa | the cheel

- 1½ oz Tres Agaves Blanco
- ¾ oz Grilled Hickory Smoked Lemon Juice*
- ½ oz Rothman & Winter apricot liqueur
- ½ oz simple syrup (1:1)

Combine all ingredients in a tin, fill with ice, and shake vigorously. Strain into a chilled coupe. Garnish with a ruby red grapefruit peel.

**Grilled Hickory Smoked Lemon Juice:* Cut desired number of lemons in half. Grill lemons over medium-high heat, until the pith is half charred and there is a noticeable caramelization on the exposed side of the lemon. Cut the lemons in half again and place them in a container to cool. Fill container with hickory smoke from a smoke gun until the container is visibly full of smoke. Cover container and let lemons sit with hickory smoke for 1 hour. Juice lemons and store in a container in the fridge until use.



COMMITMENT
BAR CHEF

This drink is currently on the menu at the cheel in Thiensville.



THE SATIATED NAVIGATOR

By Aria Accetta | MOVIDA

- 1½ oz Plymouth gin
- ¾ oz honey syrup
- ½ oz fresh lemon juice
- ¼ oz fresh grapefruit juice
- ½ oz Aperol
- 1 dash Bittercube Jamaican #2 bitters

Shake, strain
Glass: Coupe
Garnish: Grapefruit peel



COMMITMENT
DRINK SLINGER

This drink is currently on the menu at MOVIDA in Milwaukee.



SÈVITÈ

By Mike McDonald | USBG President

- 1½ oz Rhum Barbancourt 3-Star
- ½ oz fresh pineapple juice
- ¼ oz fresh grapefruit juice
- ¼ oz Campari
- ½ oz simple syrup
- 2 eyedroppers Mahalo Bitters (2 part Bittercube Jamaican #2, 1 part #2, 1 part Angostura)

Shake, strain
Glass: Collins w/ crushed ice
Garnish: Grapefruit peel rosette (roll a long, thin peel and secure with a toothpick), pineapple, mint



COMMITMENT
STARTENDER

This drink will be on the menu at Field Table in Madison when it opens.