





E CURIOUS MIXER



ROOKIE









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: 11/2 oz spirit, 3/4 oz sweetener (usually simple syrup), and 3/4 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

Recipe Provided By Jeff Jahnke | CocktailDudes.com

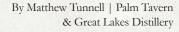
- · 2 oz Tequila
- 1½ oz fresh lime juice
- 3/4 oz Cointreau
- ½ oz agave nectar or simple syrup



ROOKIE

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.

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



- 3/4 oz North Shore aquavit
- 3/4 oz Ancho Reyes
- ³/₄ oz lime juice
- ½ oz simple syrup
- 1/4 oz Maraschino liqueur
- 5 drops Bittercube Corazón bitters



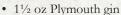
DRINK SLINGER

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

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

THE SATIATED NAVIGATOR

By Aria Accetta | MOVIDA



- ³/₄ oz honey syrup
- ½ oz fresh lemon juice
- ½ oz fresh grapefruit juice
- 1/2 oz Aperol
- •1 dash Bittercube Jamaican #2 bitters



Shake, strain Glass: Coupe Garnish: Grapefruit peel

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

THE DEVIL'S DRAM



By Jeff Jahnke | CocktailDudes.com

- ³/₄ oz Talisker whisky
- 3/4 oz Domaine Dupont calvados
- heavy ³/₄ oz Watershed Distillery nocino (walnut) liqueur
- ³/₄ oz fresh apple juice
- ½ oz fresh lemon juice
- 1 eyedropper Bittercube Cherry Bark Vanilla bitters



STARTENDER

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.

DOWN IN MEXICO

By Ryan DeRosa | the cheel



- 1½ oz Tres Agaves Blanco
- 3/4 oz Grilled Hickory Smoked Lemon Juice*
- 1/2 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.



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.

*Grilled Hickory Smoked Lemon Juice: Cut desired number of lemons

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

SÈVITÈ



By Mike McDonald | USBG President

- 1½ oz Rhum Barbancourt 3-Star
- ½ oz fresh pineapple juice
- 1/4 oz fresh grapefruit juice
- 1/4 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

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

