



THE CURIOUS MIXER



ROOKIE



DRINK SLINGER

cocktaildudes®
refreshing your spirits®

Photographed by Brian West at the CocktailDudes Studio



STARTENDER



MIXOLOGIST

Phil and Jeff from CocktailDudes are back, this time with recipes that include this issue's Featured Spirit category—vermouth. Take care to store your vermouth properly (see page 17 for tips). It is a fortified wine and should be treated as an open bottle of wine. Find more recipes from Phil and Jeff at cocktaildudes.com. If you're more of a visual learner, check them out on YouTube for video tutorials on a couple of these recipes and many more.



MARTINEZ



BRONX



BLOOD AND SAND



FRAU BLÜCHER



WHITE NEGRONI



VIEUX CARRÉ



MARTINEZ

- 2 oz Haymen's Old Tom gin
- 1½ oz Carpano Antica sweet vermouth
- ¼ oz Luxardo Maraschino Liqueur
- 2 dashes Boker's* bitters



DIFFICULTY
DRINK SLINGER

Add all ingredients to an ice-filled mixing glass. Stir to chill and strain into a coupe glass. Garnish with a lemon twist.

**Find Boker's online or substitute with Bittercube Blackstrap bitters.*



FRAU BLÜCHER

- 2 oz Death's Door gin
- 2 oz Carpano Antica sweet vermouth
- ½ oz Cynar Artichoke Liqueur
- 6 drops Bittercube Cherry Bark Vanilla bitters



DIFFICULTY
ROOKIE

Add all ingredients to a mixing glass. Add ice and stir to chill. Strain into a chilled coupe glass and garnish with an orange wheel.



BRONX

- 1½ oz Junipero gin
- ½ oz Punt e Mes sweet vermouth
- ½ oz Noilly Prat dry vermouth
- 1 oz fresh orange juice



DIFFICULTY
DRINK SLINGER

Add all ingredients to a cocktail shaker. Add ice and shake vigorously. Strain into a rocks glass and garnish with an orange twist.



WHITE NEGRONI

- 1½ oz Plymouth gin
- 1 oz Cocchi Americano
- 1 oz Salers Aperitif



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Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a coupe glass. Garnish with a long orange swath.



BLOOD AND SAND

- 1½ oz Talisker 10-year single malt Scotch
- 1 oz Cocchi di Torino sweet vermouth
- 1 oz cherry heering
- 1 oz fresh orange juice



DIFFICULTY
DRINK SLINGER

Add all ingredients to a cocktail shaker. Add ice and shake vigorously. Strain into a coupe or footed highball glass, express the oils of one orange swath and discard, and garnish with an orange twist.



VIEUX CARRÉ

- ¾ oz 90-proof bourbon or rye whiskey
- ¾ oz Cognac
- ¾ oz Carpano Antica sweet vermouth
- ⅛ oz Yellow Chartreuse
- 2 dashes Angostura bitters
- 2 dashes Peychaud's bitters



DIFFICULTY
STARTENDER

Stir all ingredients, with ice, in a mixing glass until chilled. Strain into a rocks glass over a large ice cube. Garnish with a lemon twist.