

### **BIRCH SMOKED OLD FASHIONED**

Cube, rocks glass -- stirred

2 oz Roknar rye whiskey  
3 drops Angostura bitters  
Bartender's spoon (or two) simple syrup

Stir over ice 40 rotations. Strain into glass. Express orange peel over drink, rim glass, drop alongside ice cube; rest black cherry on top of cube.

### **BLOOD ORANGE MAI TAI**

Rocks - shaken

1.5 oz Alander white rum  
.75 oz Alander aged rum  
.5 oz blood orange juice  
.5 oz lime juice  
.25 oz orgeat syrup  
.25 oz orange liqueur

### **BOURBON LIFT**

Ice chard, low ball – shaken, straw

1.5 oz Bodalen bourbon  
.5 oz heavy cream  
.5 oz Café Frieda  
.5 oz orgeat syrup

Shake hard and double strain; pour club soda from about 6 inches above the glass to lift foam.

### **CABLE CAR**

Coupe - shaken

1.5 oz Alander Nordic spiced rum  
.75 oz lemon juice  
1 oz honey simple  
.5 oz orange liqueur  
orange peel garnish

## **COBBLE HILL**

Ice chard, low ball -- shaken

1.75 oz Ålander Nordic spiced rum  
.5 oz Roknar rye whiskey  
.75 cinnamon-cayenne pepper infused maple syrup  
3 oz apple cider  
egg white

Shake all ingredients except egg white with ice; strain. Add egg white and shake vigorously. Strain over ice chard. Sprinkle with cinnamon and cayenne.

## **FIZZY BEE**

Bin ice, Collins - built

2 oz Solveig gin  
.5 oz honey simple  
3 oz Limonata

## **GREYHOUND**

Build over ice - highball

1.5 oz. Syvä vodka  
4 oz fresh grapefruit juice  
splash of soda

## **ITALITAN GENTLEMAN**

Coupe - shaken

1.5 oz Bodalen bourbon  
.75 oz Lawless Bitter Orange  
.75 oz lemon juice  
.5 oz simple syrup  
2 drops orange bitters  
lemon wheel garnish

## **ITALITAN GREYHOUND #2**

Collins – shaken, strained over ice

1.5 oz Gustaf Navy strength gin

3 oz fresh grapefruit juice

.5 oz Lawless Bitter Orange

.25 oz lemon juice

3 drops salt solution

**Add splash of soda before serving**

## **KITTSON RITZ**

Shaken – Coupe

1.5 oz Ålander Nordic spiced rum

.75 oz grapefruit juice

.5 oz simple syrup

.25 oz Lawless bitter orange

3 drops habanero bitters

egg white (dry shake)

3 black cherries garnish on pick

## **LONDON CALLING**

Coupe -- shaken

2 oz Roknar rye whiskey

1 oz Earl grey tea (chilled)

.5 oz pomegranate juice

.5 oz honey simple

## **MOSCOW MULE – HAWAIIAN MULE**

Collins – build over ice

2 oz. Syvä vodka

.5 oz fresh lime

3 oz ginger beer

**HAWAIIAN MULE – NO LIME, 3 OZ PINEAPPLE JUICE AND TOP WITH GINGER BEER**

## **NEGRONI**

Ice chard, low ball - stirred

- 1.5 oz Solveig
- .75 oz Lawless Bitter Orange
- .75 oz sweet vermouth
- Garnish with lemon peel

Stir over ice 40 rotations. Strain into glass. Express lemon peel over drink, rim glass, drop alongside ice cube.

## **SAZERAC**

Ice chard, rocks glass -- stirred

- 2 oz Roknar rye whiskey
- 2 bartender's spoon demerara simple syrup
- 3 dashes Peychaud's bitters
- lemon peel garnish
- Absinthe mist

Spritz rocks glass with Absinthe (3 quick mists). In separate mixing glass, stir ingredients with bin ice 40 rotations. Strain into glass. Express lemon peel and garnish.

## **TWO IF BY SEA**

Ice chard, low ball – shaken

- 2 oz Ålander aged rum
- 1 oz Apple cider
- .5 oz Honey simple
- 10 drops j thomas decanter bitters
- Orange peel garnish

## **WHITE RUSSIAN**

Ice chard, low ball – build over ice

- 1 oz Syvä vodka
- .5 oz Du Nord Café Freida coffee liqueur
- .5 oz Ålander Nordic spiced rum
- 1 oz cream