

# TASTE OF THE MONTH

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# CLASSIC RYE MANHATTAN

I was first introduced to the Manhattan just a few years ago and was immediately sold in it being one of the greatest drinks around. To me they taste like Kool-Aid, however my wife begs to differ. My guess is that it's somewhere right in the middle of those two extremes. The Manhattan is for someone who likes a bit of kick and some sweetness to boot.

I make mine at home using Redemption Rye (High West's Rendezvous Rye is also a good choice), sweet vermouth, and a few spritzes of bitters. Pour all your ingredients over ice and stir gently to chill. Strain the mixture into a martini glass (if you have one... if not, a Marvel Superhero glass will do), drop in a pair of cherries (I use Dark Woodford Reserve Bourbon Cherries, not some Maraschino junk), relax, and sip it slow.

## INGREDIENTS:

- // 2 oz. Redemption Rye
- // 1 oz. Noilly Prat Sweet Vermouth
- // Angostura Bitters

## GARNISH:

- // Dark Woodford Reserve Bourbon Cherries

## VESSEL:





# GENTLEMAN JACK MARTINI

It's not really a Martini, and not really a Manhattan; but oh, is it good...

Begin by filling a cocktail shaker with cubed ice. Add your Vermouth and shake vigorously for 15-30 seconds. Discard any remaining liquid from the shaker and then pour in the Gentleman Jack. Shake again until chilled through and pour the contents into a tall martini glass. Take a slice of lemon peel and twist it between your fingers above the glass - allowing the lemon oils to land atop the surface of the drink. Garnish with your now-twisted lemon peel and enjoy!

## INGREDIENTS:

// 3 oz. Gentleman Jack

// 1 oz. Dry Vermouth

## GARNISH:

// Lemon Peel

## VESSEL:





# JALAPEÑO VODKA

Using infused vodka is a delicious way to add extra flavors to a cocktail. One of my favorites is jalapeño-infused vodka. It is an easy and effective way to bring a whole new taste to your bar.

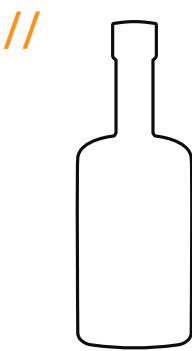
Slice a whole, medium-sized, fresh green jalapeño lengthwise into four long quarters. Open a 1.75-liter bottle of Reyka Vodka and drop each of the pepper slices into the bottle. Cap and let sit for 8-12 hours. Give the bottle an occasional shake. If the vodka starts to show a slight green tint, move to the filtering step immediately. Ideally, you should filter before that hint of green shows. Do not over-infuse. To filter, pour the vodka, through a bar strainer, into a funnel lined with a coffee filter. Double filtering will yield the best results, so repeat the coffee filter pour a second time. Always pouring into a clean bottle.

The resulting vodka will be very spicy and must be refrigerated to retain that delicious, extra flavor. Try using this in various cocktails or jump right into my favorite, created by the Lucky Strike in Portland: “[One Night in Phuket](#)”.

## INGREDIENTS:

- // 1.75 L Reyka Vodka
- // 1 Fresh Jalapeño

## VESSEL:





# BRANDY SLUSH

One of my summer time staples is the Brandy Slush. This refreshing cocktail can be made ahead of time in a large batches and left in the freezer, making it the perfect go-to drink for an impromptu afternoon boat cruise on the lake.

In a large pot, bring your water and sugar to a boil. Once boiling, remove it from the heat and add your tea bags, let them steep for 3 to 4 minutes before removing them. Allow this mixture to cool and then transfer it to a small bucket. Add your thawed orange juice concentrate, thawed lemonade concentrate, and Brandy. Stir the bucket to ensure the mix is thoroughly combined. Cover it with the lid, and place in the freezer overnight.

When you are ready to serve, fill a glass halfway with your slush mixture and top it off with 7UP. Garnish with the fruit of your choice and enjoy!

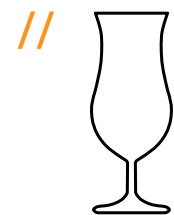
## INGREDIENTS:

- // 8 Cups of Water
- // 2 Cups of Sugar
- // 5 Black Tea Bags
- // 12 oz. Orange Juice Concentrate
- // 12 oz. Lemonade Concentrate
- // 4 Cups Korbel VSOP Brandy
- // 7UP Soda

## GARNISH:

- // Fresh Fruit

## VESSEL:





# RUM OLD FASHIONED

While most Americans are familiar with the rich diversity of whiskeys, I expect that many of us do not have the same appreciation for the many variations of rum.

For this recipe, I like to use El Dorado 15, which is a blended rum aged in white oak barrels for a minimum of 15 years. Following it's stint in the barrel the rum is then blended using specialty stills to provide a familiar, yet unique flavor profile - similar to premium aged whiskeys.

The beauty of a simple recipe like an Old Fashioned is the flexibility to try it with many types of whiskeys, but I recommend that you substitute an aged rum and enjoy a more sophisticated rum experience than traditional, fruit based rum drinks.

Combine your ingredients, sans the orange peel, in a cocktail shaker with ice. Gently stir to combine and pour the mixture into a lowball glass. Twist a slice of orange peel above the cocktail and drop it in as your garnish. Sip slow and enjoy!

## INGREDIENTS:

- // 2 oz. El Dorado 15
- // 1/4 oz. Simple Syrup
- // 2 Dashes Angostura Bitters

## GARNISH:

- // Orange Peel

## VESSEL:

- // 





# OUZOTINI

This unique martini is sure to impress your family and friends. Relying heavily on the flavor of Ouzo 12, this cocktail combines the tastes of black licorice and orange juice to create a surprisingly delicious cocktail. Ouzo 12, produced since 1880, is made by distilling grape alcohol with anise, cinnamon, coriander, cardamom, and nutmeg. The result is a licorice flavored liquor perfect for the weekend mixologist.

Fill your favorite martini glass with ice and let it chill. In a cocktail shaker, combine ice, orange juice, Ouzo, Vodka, and a squeeze of fresh lime juice. Shake vigorously until thoroughly mixed. Clear excess ice from the martini glass and strain in your Ouzotini mixture. To finish, garnish the glass with a lime wedge and a few pieces of black licorice.

## INGREDIENTS:

- // 2 oz. Orange Juice
- // 2 oz. Ouzo 12
- // 3 oz. Tito's Vodka
- // Fresh Lime Juice

## GARNISH:

- // Lime Wedge
- // Wiley Wallaby Black Licorice

## VESSEL:





# CLIENTEK RESERVE #2

Brown-Forman, founded in 1870, brings the iconic Jack Daniels brand to the world. As the steward of the most popular brand of whiskey on earth, they also feature Woodford Reserve bourbon. Woodford Reserve Double Oaked is a favorite at Clientek. So much so that we've twice purchased our own barrel through the Brown-Forman barrel-purchase program. Barrel-purchase blends are unique and rare. Each barrel produces about 220 bottles of the good stuff. Our second barrel, Clientek Reserve #2, has recently been bottled.

In the spirit of simplicity, here is the best way to enjoy this delicious, smooth, bourbon with a soft, sweet oak character:

In a lowball glass pour 3 ounces of Clientek Reserve #2. Add one dash of Woodford Reserve Spiced Cherry Bitters. Drop in a single ice cube. Swirl gently. Breathe it in, sip and enjoy.

## INGREDIENTS:

- // 3 oz. Clientek Reserve #2  
(only available through Clientek)
- // 1 Dash Woodford Reserve Spiced Cherry Bitters
- // 1 Large Ice Cube

## VESSEL:





# BURNT CARAMEL MANHATTAN

There is no better way to combat the autumn breeze than with a Burnt Caramel Manhattan. A perfect cocktail to keep you warm as you embrace the cool weather ahead.

Fill a cocktail shaker with ice and add your bourbon, vermouth, schnapps, chambord, and bitters. Shake vigorously for about 30 seconds and then strain into a chilled lowball glass. Garnish with a few cherries and enjoy!

## INGREDIENTS:

- // 2 oz. Bourbon
- // 1/2 oz. Sweet Vermouth
- // 1/4 oz. Butterscotch Schnapps
- // 1/2 oz. Raspberry Chambord
- // 3 Dashes Angostura Bitters

## GARNISH:

- // Luxardo Cherries

## VESSEL:





# TORONTO

One of my favorite fall tastes is Fernet-Branca, an Italian style of Amaro. It's unique flavor lends itself wonderfully as a post-dinner sipping drink but also pairs well with other flavors to create delicious cocktails.

Perhaps the most famous of the Fernet-Branca drinks is the Toronto, a fancy spin on the traditional Old Fashioned. This drink is believed to have originated during the roaring 20's but that fact is disputed by some historians. Instead, many believe it was first crafted in 1915 by Italian immigrants who first brought the Amaro with them to the new country. Either way, this complex set of flavors will leave you wondering how they all tie together so well.

Mix all ingredients in a cocktail mixing glass, fill with ice, and stir (not shake) for 30 seconds. Strain into a lowball glass and garnish with a slice of orange peel.

## INGREDIENTS:

- // 2 oz. Rye Whiskey
- // 1/2 oz. Fernet-Branca
- // 1/2 Tbsp. Simple Syrup  
(try pure maple syrup for a twist)
- // 2 Dashes Angostura Bitters

## GARNISH:

- // Orange Peel

## VESSEL:





# TOP-SHELF MANHATTAN

Manhattan's have been served since the 1870's and are considered one of the easiest *fancy* drinks to make. While the recipe may be fairly simple, it is the quality of the ingredients that make a great Manhattan. Follow the recipe below and you'll be well on your way to a top-shelf cocktail.

Fill a mixing glass with a few inches of ice. Add your bourbon, vermouth and bitters, and stir (not shake) for about 30 seconds. Strain the mixture into a lowball, coupe, or martini glass, on ice or not, garnish with your cherries and enjoy!

## INGREDIENTS:

- // 2 oz. Bulleit Bourbon
- // 1 oz. Dolin Rouge Vermouth
- // 2 Dashes Angostura Bitters  
(no more; too much can ruin it...)

## GARNISH:

- // Luxardo Cherries

## VESSEL:





# DRY PALMETTO

I'd like to recommend an extremely simple cocktail that you won't see on too many blogs or menus, but which has really piqued my interest and provided me with the occasional ticket out of the world of rich bourbon cocktails (fine as they may be!).

A Palmetto can be made two ways - sweet, and dry. The sweet palmetto is terrific and Manhattan-like; the dry palmetto is odd, funky, and refreshing and will renew your appreciation for white rum.

Choose only an Agricole rum for your recipe if you want to get the most out of this concoction. 11 Wells Distillery makes a fantastic Agricole rum here in the twin cities, but Clement and Barbancourt are both good options as well. The finer and drier the vermouth, the better - Dolin is a good start.

Combine your rum and vermouth with ice and stir them to your preference. Strain into a chilled glass and top with a slice of orange peel.

## INGREDIENTS:

// 2 oz. Agricole White Rum  
(French style also spelled rum)

// 2 oz. Dry White Vermouth

## GARNISH:

// Orange Peel

## VESSEL:





# CLIENTEK TEQUILA

If your experience with tequila has been limited to margaritas and salt-lime shots, you are in for a treat with Herradura Double Barrel Reposado. Using a unique, two-step aging process, this tequila develops a rich, dark amber color with a very smooth, complex flavor profile. In step one, the tequila is rested in charred American White Oak barrels for 11 months. Step two moves the tequila into new charred barrels for an additional 30 days of aging. This is a sipping tequila.

The best way to enjoy this rare treat is to pour three or four ounces in your glass, gently squeeze a lime wedge into the glass, drop the wedge in, and enjoy. Adding one or two ice cubes will notch back the intensity a bit for a change of pace.

This fine liquor is only sold by the barrel. The good news is that Clientek took delivery of its barrel this fall. To get a taste, give us a call.

## INGREDIENTS:

// 3-4 oz. Herradura Double Barrel Reposado

(only available through Clientek)

// Fresh Lime Juice

## GARNISH:

// Lime Wedge

## VESSEL:

