Café Alpenz

THE FALL TABLE

Take a seat. Fall is on the menu. Cocktails for crisp afternoons, cozy evenings,and everything in between.

SWEATER WEATHER

SIERRA MADRE OCCIDENTAL

2 oz añejo tequila | 1 oz Zirbenz Stone Pine Liqueur | 0.5 oz honey syrup (2:1)
0.25 oz lemon juice | 6 oz hot water
Build in a warm mug. Garnish with a lemon wheel.

ALPINE HUG

1 oz Meunier Cacao Noir Liqueur | 1 oz Meunier Genepy | 1 oz heavy cream
Shake with ice. Strain into a cocktail glass. Garnish with shaved dark chocolate.

LA NOUVELLE BOUCLE

0.75 oz rye whiskey | 0.75 oz cognac | 0.75 oz Cocchi Vermouth di Torino
0.5 oz Alpeggio Hay Liqueur | 2 dashes Peychauds bitters | 1 dash Angostura bitters
Stir with ice. Strain into a cocktail glass. Garnish with a lemon swath and discard.

HARVEST SEASON

FRENCH HAY RIDE

1 oz Calvados | 1 oz Alpeggio Hay Liqueur | 0.5 oz lemon juice | 0.25 oz Nux Alpina Walnut liqueur
Shake with ice. Double strain into chilled coupe.

QUINCE OF FASHION

1.5 oz Etter Quince Eau-de-Vie | 0.5 oz rye whiskey |0.5 oz Bonal Gentiane-Quina
0.125 oz honey syrup | 0.125 oz cinnamon syrup | 2 dashes orange bitters
Stir with ice. Strain over large cube in glass. Garnish with orange peel.

PEN PALS

1 oz Etter Pear Williams Eau-de-Vie | 1 oz Dolin Blanc Vermouth de Chambéry | 1 oz Manzanilla sherry
Stir with ice. Strain into cocktail glass.
Amanda Chisholm, TX

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FIRESIDE

PHEASANT PURSUIT

2 oz Henriques & Henriques Rainwater Madeira

1 oz Hayman's London Dry Gin | 1 dash Islay malt whisky

Stir with ice. Garnish with a lemon peel.



BEACH CAMPFIRE

1.5 oz aged rum | 0.75 oz Meunier Cacao Noir Liqueur | 0.5 oz Amaro Sfumato Rabarbaro

Stir with ice. Strain into double rocks glass over large ice cube. Garnish with an orange peel.



BOBBY BYRRHNS

1.5 oz Scotch whiskey | 1 oz Byrrh Grand Quinquina | 0.5 oz Bénédictine

1 dash orange bitters | 1 dash Angostura Bitters

Stir with ice. Strain into a cocktail glass. Garnish with a grapefruit peel.

SPICE CABINET

SINNERMAN

2 oz Cocchi Vermouth di Torino 'Storico' | 0.5 oz Salers Gentian Apéritif

0.5 oz St. Elizabeth Allspice Dram

Stir with ice. Strain into a rocks glass filled with ice. Garnish with an orange peel.

variation of a drink by Mike Fleming, Westbridge, Cambridge, MA



JAKARTIAN PEARDITION

1 oz Batavia Arrack van Oosten | 0.75 oz oloroso sherry | 0.5 oz Etter Pear Williams Eau-de-Vie

0.75 oz lime juice | 0.5 oz grapefruit juice | 0.5 oz orgeat | 0.25 oz cinnamon syrup

Shake with ice. Fine strain into cocktail coupe.

adapted from Guillermo Bravo, NYC



ATHOLL BROSE 2025

1 oz blended scotch | 0.5 oz Sevez Honey Lavender | 0.75 oz oat milk | 0.5 oz cream

Shake with ice. Strain into chilled cocktail coupe. Garnish with fresh grated nutmeg.

Charles Baker





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