

Drinks for Wine-Beer License



AMERICANO

1.5 oz **Cocchi Vermouth di Torino 'Storico'**
1.5 oz **Aperitivo Cappelletti**
3 oz club soda

Build in a tall glass filled with ice.
Garnish with an orange slice.

BUCKING TORINO

3 oz **Cocchi Dopo Teatro**
3 oz ginger beer
0.5 oz lime juice

Build in a rocks glass filled with ice.
Garnish with a lime wheel.

BICICLETTA

Build in wine glass with ice:

2 oz **Aperitivo Mazzura**
3 oz dry white wine
1 oz soda or seltzer

Garnish with orange slice.

CAPPELLETTI SMASH

Muddle in a mixing glass:

Half a lemon | 2 tsp sugar

Add:

2 oz **Aperitivo Cappelletti** or
Aperitivo Mazzura

Fill with ice. Shake. Strain into a rocks glass filled with ice. Garnish with a mint sprig.

Sean Sullivan, Straight Law, Boston

COCCONATO JUBILEE

Build in a goblet filled with cracked ice:

3 oz **Cocchi Americano Rosa**
1 bar spoon cherry syrup
3 oz club soda

Garnish with a lemon peel and 3 cherries.

FULL BORE SPRITZ

Build in a wine glass filled with ice:

1.5 oz **Aperitivo Mazzura**
.5 oz **Cocchi Americano Bianco**
4 oz club soda

Stir to combine. Garnish with an orange peel.

GRANDE INQUIRI

Shake with ice:

2.5 oz **Cocchi Vermouth di Torino 'Storico'**
0.75 oz simple syrup
0.75 oz lime juice

Double-strain into a coupe. Garnish with a lime wheel.

PASUBIO TODDY

Build in a warm mug:

2 oz **Pasubio Vino Amaro**
0.75 oz simple syrup
0.5 oz lemon juice
5 oz hot water

Stir continually with a cinnamon stick garnish.

THE ROADIE

Build in a pint glass:

2-3 ice cubes
2.5 oz **Aperitivo Cappelletti**
12 oz Stiegl Grapefruit Radler

Garnish with an orange slice.

Booth Hardy, Barrel Thief Wine Shop & Café, Richmond, VA. In honor of the 2015 World Road Cycling Championships

SAVOIE SPRITZ

Build in a double rocks glass filled with ice:

2 oz **Comoz Blanc Vermouth de Chambéry**
1 oz club soda
1 sliced strawberry

Garnish with a lemon peel and a mint sprig.

SALT & PEPPER

Stir with ice:

1.5 oz **Dolin Dry Vermouth de Chambéry**
1.5 oz **Cocchi Vermouth di Torino**
2 dash Angostura Bitters
2 dash orange bitters

Strain into a coupe. Garnish with an orange peel.

Adapted from "Famous New Orleans Drinks and How to Mix 'Em"

SAINT-CYPRIEN

Serves 8

Build in large pitcher over ice:

25 oz **Byrrh Grand Quinquina** (750 ml bottle)
12 oz passion fruit juice
2.5 oz lemon juice
12 oz club soda

Garnish with lemon peels, sliced strawberry, and fresh mint.

BONAL & CIDER

Build in a goblet filled with ice:

2 oz **Bonal Gentiane-Quina**
2 oz non-alcoholic apple cider or dry hard apple cider.

Garnish with a lemon peel.

WALK THE LIDO

Build in large pitcher over ice:

25 oz **Byrrh** (750 ml bottle)
2.5 oz simple syrup
2.5 oz lemon juice
2.5 oz grapefruit juice
15 oz club soda

Garnish with lemon peels, strawberries and mint.

Cheers!