

BUTTER^{PR}

East Thirty-Six | Holiday Cocktail Recipes by Julien Salomone

Northstar

Mixologist Notes: This updated take on the vodka-cran adds warmth from Grand Marnier, depth from Pama Pomegranate Liqueur, and a bit of bite from Dillon's Wormwood Bitters.

Ingredients

1 ½ oz. Dillon's Vodka
½ oz. Pama Pomegranate Liqueur
¼ oz. Grand Marnier
¼ oz. Lime Juice
2 dashes Dillon's Wormwood Bitters

Directions

Fill a cocktail shaker with ice. Pour ingredients into shaker. Shake, and double strain into a chilled martini glass. Garnish with dried cranberries and a lime twist or wedge.

Havanhattan

Mixologist Notes: This rum-based update of the Manhattan gets its herbal flair from Dubonnet Rouge and some fine Old Fashion bitters.

Ingredients

2 oz. Havana Club Anejo Reserva
1 oz. Dubonnet Rouge
2 dashes Fee Brothers Old Fashion Aromatic Bitters

Directions

Fill a rocks glass with ice. Pour ingredients ovetop and give a light stir with a cocktail spoon. Garnish with an amarena (or maraschino) cherry.

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Glamour

Mixologist Notes: This herbaceous blend of rose-infused gin and cava against the complexity of the Lillet Blanc will brighten spirits – and palates.

Ingredients

3 oz. Cava Hill, chilled

¾ oz. Dillon's Rose Gin

¾ oz. Lillet Blanc

Optional: food-grade lavender flowers

Directions

In a chilled coupe glass, pour Dillon's Rose Gin and Lillet Blanc. Top with Cava Hill. To make this an interactive cocktail, fill a disposable tea bag with dried lavender flowers (food-grade), and direct the sipper to steep it in the cocktail for some aromatic glamour!

Autumn Jacket

Mixologist Notes: This cocktail is the perfect accessory for a breezy day – it will warm you up from the inside out!

Ingredients

1 ½ oz. Four Roses Bourbon

½ oz. Drambuie

2 dashes Fee Brothers Black Walnut Bitters

McClelland's Islay Scotch, in atomizer or spritz bottle

Directions

"Rinse" a chilled martini glass by spritzing scotch around the inside of the glass. Add bourbon, Drambuie, and bitters, and stir lightly. Garnish with an orange peel. Optionally, flame the peel before serving to release extra essential oils into your cocktail.