

## SCIENCE OF COCKTAILS

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*martini glass*

1¾ ounces (rī)<sup>1</sup> rye whiskey

½ ounce lemon juice

2 barspoons fruit jelly

2 barspoons egg yolk

Shake all ingredients with ice, strain into martini glass.



# CATCHER IN THE (rī)<sup>1</sup>

Tim Gushue : Butterfly

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*martini glass*

1½ ounces (rī)<sup>1</sup> rye whiskey

1 ounce Sutton Cellars Brown Label vermouth

½ ounce lemon juice

½ ounce reconstituted egg white simple syrup (see recipe below)

Regan's Orange Bitters and Angostura Bitters to garnish

Shake all ingredients with ice and strain into martini glass.

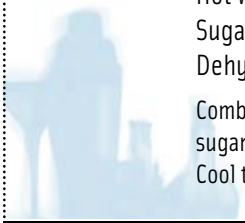
### **Reconstituted Egg White Simple Syrup**

Hot water

Sugar

Dehydrated egg white

Combine 3 parts hot water with 3 parts sugar in saucepan over low heat. Stir until sugar is fully dissolved. Add one part dehydrated egg white and whisk until smooth. Cool to room temperature before use.



# THE (rī)VAL

Heather Davis : Annabelle's Bar & Bistro

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collins glass

- 1½ ounces No. 209 gin
- 1 ounce St. Germain Elderflower liqueur
- ½ ounce Meyer lemon juice
- ½ ounce dry vermouth
- ¼ ounce pear eau de vie

Combine all ingredients in mixing glass. Shake and strain into an ice-filled collins glass. Garnish with pear foam (see recipe below) and a light dusting of cinnamon.

### **Pear Foam**

- 7 ounces Looza pear nectar
- 3 ounces St. Germain Elderflower liqueur
- 4 ounces egg white

Combine all ingredients into a whipped cream dispenser. Charge with nitrous oxide (N<sub>2</sub>O). Let rest for 30 minutes. Charge again before use.

# PEAR SONATA

Joel Baker : Bourbon and Branch

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rocks glass

- 1½ ounces No. 209 gin
- ¼ ounce Aperol apéritif
- ¼ ounce toasted peppercorn & Darjeeling simple syrup (see recipe below)
- ½ ounce lemon juice
- Slice of jalapeño (with seeds removed)

Muddle jalapeño in lemon juice. Add ice. Add Aperol, toasted peppercorn & Darjeeling simple syrup, and No. 209 gin and shake. Strain into an ice-filled rocks glass.

### **Toasted Peppercorn & Darjeeling Simple Syrup**

- 1 cup water
- 1 cup organic cane sugar
- 4 tablespoons toasted peppercorns
- 2 tablespoons Darjeeling tea

Combine all ingredients in a saucepan. Stir over low heat until sugar is dissolved.

# LIVE WIRE

Sky Jet Wegman : 83 Proof

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*old-fashioned  
glass*

- 1½ ounces VeeV açai spirit
- 1½ ounces yellow chartreuse
- 1 ounce Right gin
- 1 lemon peel
- 1 orange peel

Stir all ingredients with ice. Strain into an ice-filled old-fashioned glass.  
Garnish with a lemon twist.



## MELLOW YELLOW

Dominic Venegas : 83 Proof

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*collins glass*

- 1½ ounce VeeV açai spirit
- ½ cup fresh blueberries and pomegranate seeds
- 2 lime wedges
- 3 cubes brown sugar (3 teaspoons)
- Soda water

Muddle one lime wedge, pomegranate seeds and blueberries, and brown sugar in shaker. Add half squeeze lime wedge, VeeV, and ice. Shake and strain into ice-filled collins glass. Top with soda water.



## ANTIOXIDANT PRESS

Michael Linsner : Restaurant LuLu

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2 ounces Blue Angel vodka  
1 ounce sweet orange marmalade ginger syrup (see recipe below)  
½ ounce ruby red grapefruit juice  
½ ounce lemon juice  
½ ounce simple syrup  
1 to 1½ ounces soda water  
Orange wheel



*collins glass*

Shake all ingredients with ice. Using fine mesh strainer, strain into an ice-filled collins glass, top with soda water. Garnish with orange wheel.

### **Sweet Orange Marmalade Ginger Syrup**

2 ounces sweet orange marmalade  
¼ ounce ginger paste (Gourmet Garden brand works well)  
1 ounce water  
½ ounce sugar  
Orange flower water

Combine ingredients in a saucepan. Simmer and stir often until there is a constant white film on top. Remove from heat and fine strain. Add 4 to 6 drops of orange flower water and stir. Yield: 2 ounces.

# THE BLUE DANUBE

Shawn Refoua : San Francisco School of Bartending

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1½ ounces Blue Angel vodka  
3 ounces white grape juice  
A dash of port



*champagne  
coupe*

Combine ingredients, shake, strain into champagne coupe.  
Garnish with 2 frozen white grapes on cocktail pick.

# DIRTY HALO

Devan Van Eyck : Orson

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wine glass

1½ ounces Partida Reposado tequila  
1½ ounces Guinness Draught  
½ ounce Fonseca Bin 27 port  
¼ ounce agave nectar (cut 50/50 with water)  
Dash of Angostura bitters

Shake all ingredients with ice and strain into a chilled wine glass or small pint glass without ice. Garnish with some grated or ground cinnamon.

**Note:** Stir the Guinness for about 30 seconds before combining with other ingredients. This removes some of the carbon dioxide (CO<sub>2</sub>).

## BLACK OPAL

Jacques Bezuidenhout : Partida Tequila

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martini glass

2 ounces Partida Reposado tequila  
1/2 ounce St. Germaine Elderflower liqueur  
3/4 ounce fresh lemon juice  
A dash Partida agave nectar  
A dash of grapefruit bitters  
1 egg white

Shake with ice and strain into a martini glass.

## THE MEEBO

Antonio Bock : Tropisueño

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*collins glass*

1 ounce Sagatiba Pura Cachaça  
Fresh mint  
½ ounce lime juice  
½ ounce simple syrup  
Sparkling wine

Muddle mint with lime juice and simple syrup in shaker. Add ice and rum. Shake and strain into collins glass. Top with sparkling wine.

**Note:** At Science of Cocktails, Old Cuban cocktails are being aerated in a nitrous oxide (N<sub>2</sub>O) foaming canister, then drizzled into liquid nitrogen to create super light, crisp, edible bites.

# OLD CUBAN

Tom Mich : Sagatiba

Doug Williams : Liquid Alchemy

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*martini glass*

1½ ounces Sagatiba Pura Cachaça  
½ ounce Luxardo Maraschino liqueur  
½ ounce lime juice  
½ ounce simple syrup  
½ ounce fresh pink grapefruit juice

Shake ingredients with ice. Strain into martini glass.

**Note:** At Science of Cocktails, Hemingway Daiquiris are being frozen in liquid nitrogen, causing the alcohol to freeze completely. Adding sticks creates ice pops with all the kick of a regular cocktail.

# HEMINGWAY DAIQUIRI

Tom Mich : Sagatiba

Doug Williams : Liquid Alchemy

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*martini glass*

½ ounce St. George Absinthe Verte  
½ ounce Santa Teresa Araku coffee liqueur  
½ ounce Luxardo Maraschino liqueur  
½ ounce grenadine  
¼ ounce water  
Pinch of salt

Using the back of a bar spoon, layer the spirits into a martini glass in the following order: grenadine, Araku, maraschino, absinthe, water.

Sprinkle with salt to finish.

**S.F.P.C.** (SAN FRANCISCO POUSSÉ-CAFÉ)  
Tim Zohn : Alembic

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*champagne  
flute*

1 sugar cube  
2 dashes Regan's Orange Bitters  
1 ounce Domaine de Canton ginger liqueur  
5 ounces sparkling wine  
Orange peel

In a champagne flute, soak sugar cube in bitters. Add Domaine de Canton, top with sparkling wine. Garnish with flamed orange peel.

**THE MISBEHAVER**  
Ethan Terry : Annabelle's Bar & Bistro

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