



HAUS ALPENZ

TROPICALPENZ

Classic & Modern Tropical Drinks



JOHN D. TAYLOR'S VELVET FALERNUM

Falernum is indigenous to Barbados, where Velvet Falernum is a longtime staple of its many resorts and bars. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to swizzles, Zombies, and other tiki drinks.



ST. ELIZABETH ALLSPICE DRAM

Allspice is a critical element of tropical drinks and cuisine. The berry, called "pimento" in Jamaica, gets its name from its flavors of clove, cinnamon, nutmeg, and pepper. St. Elizabeth is a traditional preparation made with smoky Jamaican pot-still rum.



KRONAN SWEDISH PUNSCH

Swedish Punsch is a national drink in Sweden and a component of more than 50 classic cocktails, including the Doctor Cocktail. Made with rums from the West Indies and East Indies (Batavia Arrack), it has spice, depth and complexity.



THE SCARLET IBIS TRINIDAD RUM

Scarlet Ibis is a blend of three- to five-year aged Trinidad rums, with classic flavors of toffee, tobacco, and dark honey on a firm, dry backbone. This is old school rum, without chill filtration, excess dilution, or added sugar.



SMITH & CROSS TRADITIONAL JAMAICA RUM

Smith & Cross contains only Wedderburn and Plummer pot still distillates, famous for their notes of caramelized banana, exotic fruits and spice, and earthy finish. The best Jamaican rum for providing the richness that punches and tiki drinks require.



BATAVIA ARRACK VAN OOSTEN

Made from fresh sugar cane juice and fermented red rice, and bottled at elevated proof without aging, Batavia Arrack combines smoky fruitiness with a vegetal funk that shines in classic punches and tropical drinks.



HAYMAN'S OLD TOM GIN

A rich and rounded style of gin from the 19th Century, made to the family's original recipe. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience, with a slight sweetness that pleasantly rounds out the botanical base.



HAYMAN'S ROYAL DOCK NAVY STRENGTH GIN

The Hayman family and its forebears have supplied this very same bright and robust gin to both the British Admiralty and trade from 1863. Royal Dock delivers flavor with efficiency where other gins wither in dilution.



DOLIN G  N  PY LE CHAMOIS

Legendary alpine herbal liqueur composed of a multitude of herbs, the most prominent being G  n  py, a variety of artemisia ("mountain sage") found in the high mountains of the Savoy.



AMARO SFUMATO RABARBARO

This amaro marries a dark smokiness with bitter woodsiness from alpine herbs and notes of sweet alpine berries. The main ingredient is a special Rabarbaro (rhubarb) that grows in Trentino Alto Adige.



AMARO ALTA VERDE

This amaro evokes a summer forest in all its verdant splendor. It yields impressive length and complex bitterness from assenzio wormwood, intertwined with gentle sweetness and bright herbal notes.



ROTHMAN & WINTER ORCHARD APRICOT LIQUEUR

Combines juice from the seasonal harvest of Austria's famed Klosterneuberger apricots with an eau-de-vie produced from the same fruit. Use wherever "apricot brandy" or "apricot-flavored brandy" appears in a recipe.



ROTHMAN & WINTER ORCHARD PEACH LIQUEUR

The liqueur combines juices from the seasonal harvest of peaches from the Oststeiermark region with an eau-de-vie produced from the same fruit. The result captures not just the fragrant aromas of fresh peaches but also the natural acidity.



BLUME MARILLEN APRICOT EAU-DE-VIE

Blume Marillen, "blossom of the apricot," captures the lovely bouquet and taste of the Klosterneuburger apricot found in the the Danube Valley. The Destillerie Purkhart "Blume Marillen" is famed for its delicate floral bouquet and a long, elegant finish.



COMOZ BLANC VERMOUTH DE CHAMBÉRY

A blanc (sweet white) vermouth with notes of stone fruits, alpine flowers and wormwood, Comoz is THE vermouth specified in the famous El Presidente cocktail, created in Cuba in the early 20th century.



COCCHI VERMOUTH DI TORINO 'STORICO'

Produced since 1891, Cocchi Vermouth di Torino 'Storico' uses estate Moscato as the wine base, and vibrant, spicy botanicals such as cocoa, citrus, ginger, and rhubarb.



BYRRH GRAND QUINQUINA

Made to the original 19th-century recipe, Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif.



ABBE ROUS 'MATIFOC' RANCIO SEC NV

This wine of ancient tradition is produced from old-vine Grenache noir and is aged outdoors in old 600-liter Banyuls demi-muids for up to four years before returning to cellar for continued oxidative aging.

BAJAN LEGEND

Stir with ice:

- 2 oz Barbados rum
- 1 oz **John D. Taylor's Velvet Falernum**
- 2 dash Angostura Bitters

Strain into a double rocks glass.

Garnish: lime wheel

BARBADOS REDUX

Shake with ice:

- 2 oz **The Scarlet Ibis Trinidad Rum**
- 1 oz **John D. Taylor's Velvet Falernum**
- 0.75 oz lime juice
- 3 dash Angostura Bitters

Strain into a collins glass filled with crushed ice.

Garnish: lime wheel

BEACHBUM

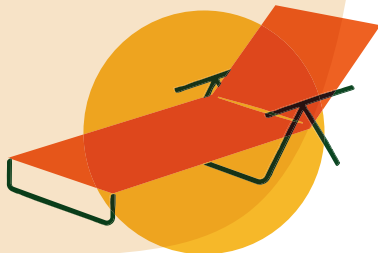
Shake with ice:

- 1 oz **The Scarlet Ibis Trinidad Rum**
- 1 oz light rum
- 0.5 oz **Rothman & Winter Orchard Apricot Liqueur**
- 1 oz pineapple juice
- 0.75 oz lime juice
- 0.5 oz orgeat syrup

Double-strain into a tiki mug filled with crushed ice.

Garnish: pineapple leaves, cherries, lime wheel

—John Deragon, New York



BLACKHEART

Shake with ice:

1.5 oz **Batavia Arrack van Oosten**
0.5 oz **St. Elizabeth Allspice Dram**
0.5 oz molasses syrup
0.5 oz orange juice
0.25 oz lime juice
1 dash Angostura Bitters

Double-strain into a double rocks glass filled with ice. Top with 2 oz amber ale.

—Brick & Mortar, Cambridge, MA


DASHER & DANCER & DAIQUIRI

Shake with ice:

1.25 oz **Byrrh Grand Quinquina**
1 oz lime
0.5 oz overproof white Jamaican rum
0.5 oz orgeat
6 drops Bitterman's Tiki Bitters

Strain into a Nick & Nora glass.

—Rogan Howitt, Springfield, Missouri



Overproof spirits are essential to many tiki drinks. They provide a balancing effect to layers of juices, liqueurs and syrups, and their flavor withstands dilution. Hayman's Royal Dock Navy Strength Gin, at 114% alcohol by volume, enhances gin tiki drinks such as the Saturn.

Haus Alpenz's suite of sugarcane distillates (Scarlet Ibis, Smith & Cross, and Batavia-Arrack van Oosten) represents a unique approach to the world of rum. All of these spirits represent the most flavorful distillates we can find from traditional rum-producing countries. They are all bottled at modest age (if aged at all) and elevated proof, are unchillfiltered, and have no added sugar. These principles lead to rums that are both expressive and versatile. Additionally, rum is the basis of exotically flavored liqueurs, such as allspice dram, falernum and Swedish punsch, that are essential to tropical drinks.

THE DOCTOR COCKTAIL

Shake with ice:

1 oz **KRONAN Swedish Punsch**
0.75 oz **Smith & Cross Traditional
Jamaica Rum**
0.5 oz lime juice

Strain into a coupe.
Garnish: lime wheel



DUTCH EAST INDIES DAISY

1.5 oz **Batavia Arrack van Oosten**
1 oz lime juice
0.5 oz crème de cacao
0.5 oz sugar syrup
2 bar-spoons fennel seeds

Shake all ingredients with ice and fine strain into a cocktail glass rimmed with cocoa powder.

—Erik Lorincz

EL PRESIDENTE

Stir with ice:

1.5 oz light rum

1.5 oz **Comoz Vermouth Blanc** or

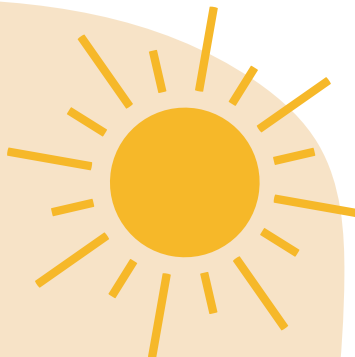
Dolin Blanc Vermouth de Chambéry

1 bar spoon orange curaçao

1 bar spoon grenadine

Strain into a coupe.

Garnish with orange peel.



FLOR DE JEREZ

Shake with ice:

1.5 oz amontillado sherry

0.5 oz **Smith & Cross Traditional**

Jamaica Rum

0.25 oz **Rothman & Winter Orchard**

Apricot Liqueur

0.75 oz lemon juice

0.5 oz rich simple syrup

Dash of Angostura Bitters

Double strain into a coupe.

—Joaquín Simò, NYC

GÉNÉPY SWIZZLE

Build in a pilsner glass rinsed with mezcal and filled with crushed ice:

1.25 oz **Génépy Le Chamois**

0.5 oz **John D. Taylor's Velvet Falernum**

1 oz pineapple juice

0.5 oz lime juice

Swizzle. Garnish: pineapple leaf

—Adapted from the *Chartreuse Swizzle*
by Marcovaldo Dionysos

HAVANA COCKTAIL

Shake with ice:

1.5 oz **Blume Marillen Apricot Eau-de-Vie**

0.75 oz **KRONAN Swedish Punsch**

0.5 oz **Hayman's Royal Dock Navy**

Strength Gin

¾ tsp lemon juice

¾ tsp simple syrup (1:1)

Double-strain into a coupe.

Garnish: lemon peel

JAMAICA DAIQUIRI

Shake with ice:

1.5 oz **Smith & Cross Traditional Jamaica Rum**

0.75 oz lime juice

0.75 oz simple syrup

2 dash Angostura Bitters

Double-strain into a coupe. Garnish: lime wheel

HOTEL NACIONAL

Shake with ice:

2 oz aged rum

0.5 oz **Rothman & Winter Orchard**

Apricot Liqueur


0.75 oz pineapple juice

0.25 oz simple syrup

0.25 oz lime juice

Fine strain into cocktail glass

Garnish with lime wheel



The marriage of the tropical-drink template with herbal and bitter aperitivi and amari has inspired many innovative and delicious cocktails in recent years. Haus Alpenz helped kickstart the “Aperitiki” or “Tropitivo” trend as a leading importer of aromatized wines (vermouth, quinquina, Americano and red bitter) and spirit- and wine-based Italian amari.

LAND AHOY

Flash blend with crushed ice:

1.5 oz **Hayman's Old Tom Gin**
0.5 oz **John D. Taylor's Velvet Falernum**
0.5 oz **Amaro Alta Verde**
0.5 oz vanilla syrup
1 oz grapefruit juice

Pour into a tiki mug.

—Based on a drink by Rob Ficks, Boston, MA

LESSER ANTILLES LOWTIDE

Shake with ice:

1 oz **John D. Taylor's Velvet Falernum**
1 oz **The Scarlet Ibis Trinidad Rum**
0.5 oz Guyanese aged rum
0.75 oz lime juice
2 dash **St. Elizabeth Allspice Dram**

Strain into a tiki mug filled with crushed ice.
Garnish: pineapple slice

—Luiggi Uzcategui, Little Rock, Arkansas

MAI TAI

Shake with ice:

1 oz **Smith & Cross Traditional Jamaica Rum**
1 oz **The Scarlet Ibis Trinidad Rum**
0.5 oz orange curaçao
0.75 oz orgeat syrup
0.75 oz lime juice

Strain into a double rocks glass filled with ice.
Garnish: mint sprig

MAÏS ET HUILE

Build in a rocks glass filled with ice.

2 oz **Matifoc Rancio Sec**
1 oz **John D. Taylor's Velvet Falernum**
2 dashes Angostura bitters

Stir to combine.
Garnish with an orange peel.



MELBA COCKTAIL

Shake with ice:

1.25 oz **KRONAN Swedish Punsch**
1 oz light rum
0.5 oz lime juice
0.25 oz lemon juice

Double-strain into a coupe.

—Adapted from *The Savoy Cocktail Book*

MISSIONARY'S DOWNFALL

Blend:

6 oz crushed ice
1 oz light rum
0.5 oz **Rothman & Winter Orchard
Peach Liqueur**
2 oz diced pineapple
1 oz honey syrup
0.5 oz lime juice
12-15 mint leaves

Pour into pearl diver glass
Garnish with mint sprig

—Don the Beachcomber

THE MOON IN JUNE

Shake with ice:

1 oz **Batavia Arrack van Oosten**
1 oz Tresmontaine “tabacal” Rancio
1 oz pineapple juice
0.5 oz pineapple gum syrup
0.5 oz lime juice

Strain into a collins glass filled with crushed ice.
Float 0.25 oz crème de cassis.

—*Cane & Table, New Orleans, Louisiana*

NAVY CROSS

Shake with ice:

1.5 oz **Smith & Cross Traditional Jamaica Rum**
0.75 oz blackstrap rum
0.5 oz **John D. Taylor’s Velvet Falernum**
0.5 oz pineapple juice
0.5 oz lime juice
0.25 oz **St. Elizabeth Allspice Dram**

Double-strain into a coupe.
Garnish: lime wheel

—*Alexandra Bookless, Washington, DC*

PERFECT STORM

Shake with ice:

1.5 oz **Smith & Cross Traditional Jamaica Rum**
0.5 oz **Cocchi Vermouth di Torino ‘Storico’**
0.25 oz crème de cacao
0.75 oz passionfruit syrup
0.5 oz lemon juice
4 dash Angostura Bitters

Strain into a double rocks glass filled with ice.

—*Kellie Thorn, Atlanta*



PUNK KILLER

Blend:

8 oz crushed ice
2 oz **Smith & Cross Traditional Jamaica Rum**
1.5 oz pineapple juice
1 oz orange juice
1 oz coconut cream

Pour into a tiki mug.

Garnish with a cherry and orange slice.

QUEENS PARK SWIZZLE

Build in a collins glass or pilsner glass:

8-10 mint leaves
Fill half-way with crushed ice.

Add:

2 oz **The Scarlet Ibis Trinidad Rum**
0.75 oz demerara syrup (2:1)
1 oz lime juice

Swizzle.

Top with 4 dash Angostura Bitters.

Garnish with a mint sprig.

ROOIBOS TEA PUNCH

Build in a collins glass filled with crushed ice:

1.5 oz **The Scarlet Ibis Trinidad Rum**
0.5 oz **John D. Taylor's Velvet Falernum**
0.75 oz lime juice
0.5 oz rooibos tea syrup (1:1)
1 dash Angostura Bitters

Swizzle.

Top with 3 oz ginger beer.

Garnish with a cherry and lime wheel.

*—based on a drink by Lauren Mote,
Vancouver, BC*

ROYAL BERMUDA YACHT CLUB

Shake with ice:

1.5 oz **The Scarlet Ibis Trinidad Rum**
0.5 oz **John D. Taylor's Velvet Falernum**
0.25 oz Pierre Ferrand Dry Curaçao
0.75 oz lime juice

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

—*Trader Vic*

ROYAL HAWAIIAN

Shake with ice:

1.5 oz **Hayman's Royal Dock Navy
Strength Gin**
0.75 oz pineapple juice
0.75 oz orgeat syrup
0.5 oz lemon juice

Double-strain into a coupe.
Garnish: pineapple wedge

SATURN

Blend with 1 cup crushed ice:

1.25 oz **Hayman's Royal Dock Navy
Strength Gin**
0.5 oz lemon juice
0.5 oz passionfruit syrup
0.25 oz orgeat syrup
0.25 oz **John D. Taylor's Velvet Falernum**

Pour into a double rocks glass filled with
crushed ice.

Garnish: lime twist, cherry

—*adapted by Garret Richard, New York*

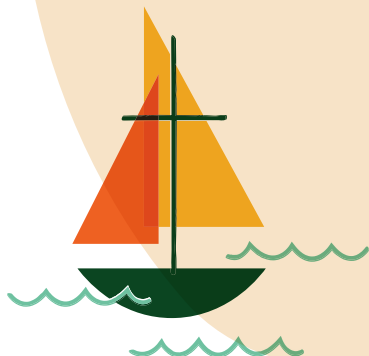
THE SMOKE ALSO RISES

Shake with ice:

2 oz white rum
0.5 oz **Amaro Sfumato Rabarbaro**
0.5 oz grapefruit juice
0.5 oz lime juice
0.25 oz maraschino liqueur
0.25 oz simple syrup

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

—Orestes Cruz, Atlanta



SOUTH SEAS SWIZZLE

Swizzle in a collins glass half-filled with ice:

2 oz **Batavia Arrack van Oosten**
0.5 oz lime juice
0.5 oz green tea syrup (2:1)
1 dash Regan's Orange Bitters

Fill with ice.
Garnish with a mint sprig.
Garnish with ground nutmeg.

—Nick Bennett, NYC

VELVET BUCKANEER

0.75 oz high proof bourbon
0.75 oz **John D. Taylor's Velvet Falernum**
0.5 oz **St. Elizabeth Allspice Dram**
0.5 oz lime juice

Shake with ice.
Strain into a tall glass filled with crushed ice.
Garnish with mint.
Top with 2 to 3 oz ginger beer.
Top with 2 to 3 dashes aromatic bitters.

Garnish with mint.

Haus Alpenz is a small but distinguished wine and spirits importer, recognized for its outsized influence on the classic cocktail revival and reintroducing a number of historic categories. These include Americano, vermouth and quinquina, as well as Old Tom gin, crème de violette, Batavia Arrack, Swedish Punsch, Velvet Falernum, and allspice dram. Founded in 2005 by Eric Seed, Haus Alpenz focuses on traditional aperitivi, amari, spirits and liqueurs, seeking out benchmark expressions reflective of historic and regional drinking traditions.



More recipes at alpenz.com

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