



### Bonal Gentiane-Quina

- Spicy, earthy aperitif known as the “key to the appetite”.
- Gentian, quinine and herbs of the Grande Chartreuse mountains.
- Perfect in stirred cocktails with agave spirits, and with lager.



### Sfumato Rabarbaro

- Unusual marriage of smoke & bitter woodsiness from alpine herbs.
- Made from the root of Chinese rhubarb.
- Lends depth and character to whiskey cocktails and radlers.
- Venerable producer of amari in Alto Adige.



### Rothman & Winter Orchard Peach Liqueur

- Distilled from peach varieties of Austria's Oststeiermark region.
- Fragrant aromas of fresh peaches; natural acidity.
- Stunning with wheat beer and in agave cocktails such as a Her Word.



### Cocchi Americano Rosa

- Flavorful, refreshing all-purpose aperitif of Piemonte, Italy.
- Brachetto d'Acqui wine base provides notes of white rose and rich berry.
- Americano category is known for gentian bitterness balanced with quinine and citrus.



### Dolin Blanc Vermouth de Chambéry

- Ugni blanc base, herbaceous notes; hint of vanilla, balanced sweetness.
- Made famous by Dolin before Italian producers replicated the style as Bianco.
- Mixes well with gin, agave, white rum or pisco.



### Rothman & Winter Orchard Apricot Liqueur

- Distilled from famed Klosterneuberger apricots of Austria
- Use as “apricot brandy” in classic & modern recipes.
- Apricot eau-de-vie base = intensity of fruit character even in dilution.



### Hayman's Old Tom Gin

- Round, rich, complex and flavorful.
- Lightly sweet with an emphasis on juniper and cinnamon.
- From the longest-standing gin-producing family in London.



### Amer Frontière

1.5 oz Bonal Gentiane-Quina  
8 oz lager  
2 dash orange bitters. Orange peel.

### Draft of Smoke

2 oz Amaro Sfumato Rabarbaro  
12 oz grapefruit Radler (or grapefruit IPA)

### Buckhead

1 oz Rothman & Winter Orchard Peach Liqueur  
8 oz wheat beer. Lemon peel.

### Refreshed Rosa

1 oz Cocchi Americano Rosa  
1 oz Dolin Blanc Vermouth de Chambéry  
0.5 oz IPA. Lemon peel.

### Apricot Beer Collins

0.5 oz Hayman's Old Tom Gin  
0.5 oz Rothman & Winter Orchard Apricot Liqueur  
0.5 oz lemon juice  
Strain into a collins glass.  
Top with 6 oz wheat beer. Lemon peel.

### March on the Mackinac

1 oz Rothman & Winter Orchard Cherry Liqueur  
6 oz stout

### Strange Brew

2 oz Hayman's London Dry Gin  
0.75 oz John D. Taylor's Velvet Falernum  
1 oz pineapple juice  
0.5 oz lemon juice  
Strain into a collins glass filled with crushed ice.  
Top with 2.5 oz IPA. Lemon peel.

### Hop To It Collins

0.75 oz Hayman's London Dry Gin  
0.75 oz Zirbenz Stone Pine Liqueur of the Alps  
0.5 oz lemon juice  
Strain into a collins glass filled with ice.  
Top with 3 oz IPA.

### English Ale Flip

12 oz dark English ale  
1.5 tablespoons brown sugar  
Heat to 140°F. Stir to dissolve.  
Pour into a warmed mug. Add:  
1 oz Smith & Cross Traditional Jamaica Rum

### Arrowhead Limited

1 oz Timbal Vermut de Reus Sweet Red  
0.5 oz Aperitivo Mazzura  
0.5 oz mezcal  
Stir. Top with 3 oz IPA. Grapefruit slice.



### Rothman & Winter Orchard Cherry Liqueur

- Distilled from sour Weichsel cherry varieties. Vivid cherry flavor; fine balance of sweet and tart.
- Purkhart has made eaux-de-vie and liqueurs since 1932
- Add to wheat beer and dark beer.



### John D. Taylor's Velvet Falernum

- Rum-based liqueur indigenous to Barbados, where Velvet Falernum is a longtime staple item of its many resorts and bars.
- Sweetness, spice and almond character with a touch of lime.
- Essential to many tiki drinks and swizzles. Made by R. L. Seale.



### Hayman's London Dry Gin

- Emphasizes citrus while maintaining the full proof and spicy midpalate of classic dry gin.
- Exceptionally versatile for mixing refreshing stirred or shaken cocktails.
- From the longest-standing gin-producing family in London.



### Zirbenz Stone Pine Liqueur of the Alps

- Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps.
- Flavors of berry fruit over a pine-floral backbone, with a slight minty freshness.



### Smith & Cross Traditional Jamaica Rum

- The complexity and depth of this Navy-strength rum makes it a cornerstone of classic rum drinks.
- Pot-still distillates famous for notes of caramelized banana, exotic fruits and spice, and earthy finish.



### Timbal Vermut de Reus Sweet Red

- Easy-drinking Catalan-style vermouth.
- Wormwood-forward with baking-spice notes.
- Traditionally served with olives and potato chips.



### Aperitivo Mazzura

- Stunning fuchsia-colored Italian red bitter aperitivo.
- Multidimensional flavor; natural vegan-friendly color.
- Botanicals from Dolomite hills and valleys in Italy's Triveneto region.

**HAUS ALPENZ**

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