



Cocchi Americano Rosa

- Flavorful aperitif of Piemonte, Italy. Brachetto d'Acqui wine base. Notes of white rose and berry.
- Gentian bitterness balanced with quinine and citrus.
- Adds depth to stirred whiskey cocktails.

Simple, Delicious WHISKEY DRINKS



Hidden Roots

1.5 oz 90-proof bourbon
1.5 oz Cocchi Americano Rosa
Build over ice, lemon peel

Boulevardier

1 oz bourbon or rye whiskey
1 oz Aperitivo Cappelletti
1 oz Dolin Rouge Vermouth de Chambéry
Stir over ice & strain over ice, orange peel

Bourbon Manhattan

2 oz bourbon
1 oz Dolin Rouge Vermouth de Chambéry
2 dash Angostura Bitters
Stir over ice & strain, orange peel & cherry

Rye Manhattan

2 oz rye whiskey
1 oz Cocchi Vermouth di Torino
2 dash Angostura Bitters
Stir over ice & strain, orange peel & cherry

Amaro Manhattan

1.5 oz bourbon
0.75 oz Cardamaro
0.5 oz Amaro Sfumato Rabarbaro
Stir over ice & strain, cherry

Black Manhattan

2 oz rye whiskey
1 oz Cocchi Vermouth di Torino
0.5 oz Nux Alpina Walnut Liqueur
Stir over ice & strain, orange peel

Dessert Manhattan

1.5 oz high-proof bourbon
1.5 oz Cocchi Dopo Teatro
Stir over ice & strain, orange peel

My One and Only Blue

1.5 oz bourbon (preferably wheated)
1.5 oz Pasubio Vino Amaro
Build over ice, orange peel

Campfire Sour

1.5 oz Amaro Sfumato Rabarbaro
1.5 oz 90-proof bourbon
0.5 oz lemon juice
Shake over ice & strain over ice, lemon wheel

Lion's Tail

2 oz bourbon
0.5 oz St. Elizabeth Allspice Dram
0.5 oz lime juice
 $\frac{3}{4}$ tsp simple syrup (1:1)
1 dash Angostura Bitters
Shake over ice & strain, lime wheel



Dolin Rouge Vermouth de Chambéry

- A light and fresh red vermouth with bright acidity.
- Complements any bourbon, rye or Scotch.
- Dolin invented the protected style Vermouth de Chambéry.



Cocchi Vermouth Di Torino

- The original "Italian vermouth" referenced in classic cocktail books.
- Dynamic and powerful without being weighty.
- Vibrant, spicy botanicals such as cocoa, citrus, ginger, and rhubarb.
- Pair with spicy whiskeys and other bold spirits.



Cocchi 'Dopo Teatro' Vermouth Amaro

- Special category of vermouth inspired by tradition of sipping vino amaro "after theater".
- A robust amaro. Mix with intense bourbons or ryes.
- Retains the refreshing acidity of its Vermouth di Torino base.



Pasubio Vino Amaro

- Notes of Mugo Pine, wild blueberry and smoke; lush texture; rich wine base.
- Serve neat or on ice. Mix with bourbon, rye or brandy.
- Venerable producer of amari in Alto Adige.



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.
- Venerable producer of amari in Alto Adige.



Cappelletti Aperitivo

- Historic, wine-based Italian red bitter. Adds vinous texture to cocktails.
- Refreshing acidity and drying finish. Natural carmine color.
- Shines in a Boulevardier.



Cardamaro Vino Amaro

- Longstanding product of a 4th-generation winemaker in Canelli d'Asti.
- Use as amber vermouth, especially in whiskey drinks.
- Flavored with cardoon and blessed thistle. Pair with salty cheeses, nuts and charcuterie.



Nux Alpina Walnut Liqueur

- Aromatic liqueur renowned for its balance, depth and smooth finish.
- Complements a Black Manhattan or whiskey toddy.
- Produced by Austria's Purkhart family for three generations.



St. Elizabeth Allspice Dram

- Jamaican liqueur critical to tropical drinks.
- Pot-still rum base; notes of clove, cinnamon, nutmeg, pepper.
- Famous with bourbon in the Lion's Tail. Adds warming spice notes to a whiskey toddy.