



NIGHTCAP

MORE
THAN
40
COCKTAILS
TO CLOSE OUT
ANY EVENING

KARA NEWMAN

PHOTOGRAPHS BY
ANTONIS ACHILLEOS



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INTRODUCTION

What Makes a Cocktail a Nightcap?

This is hard for me to admit, but when it comes to the end-of-night drink known as the “nightcap,” the drink itself is actually the least important part of the ritual.

That doesn’t mean it shouldn’t be a good drink, or better still, a great one. But think for a moment about what you’re really saying when you ask, “How about a nightcap?”

The underlying message is: *I’m not quite ready for the evening to end.* Let’s prolong this lively conversation, this dazzling meal. One more dance. One more drink. Don’t go home yet, come up to my place. The clock might say bedtime, but I’m not ready to sleep. Here’s a calming pour to quiet the mind. Maybe the

evening is ending soon. But not yet.

With all of these situations (and others) in mind, how to define the nightcap cocktail?

The truth is, the drink spans a wide range—and that’s perfectly fine.

In trying to unravel the modern-day nightcap, one of my first stops was a chat with Natasha David, proprietor of New York bar Nitecap, who developed her entire menu around the construct.

“The nightcap is an intensely personal beverage,” she explains. “It has to be what makes you happy at the end of the day. It’s so much about your personal state of mind at that moment.”

Right there is the problem in trying to define the nightcap: It's not exactly a category, like the *aperitivo*, or a style, like the Martini. It's more about the timing of the drink, and the context that surrounds it. As David sums it up: it's personal.

The origin of the word clearly points to nighttime: "nightcap" as trusty hat to keep one's noggin warm during sleeping long pre-dates "nightcap" as boozy bed-timer. The earliest definition I found is in *Dictionary of Americanisms*, by John Russell Bartlett, 1848: "A glass of hot toddy or gin-sling taken before bed at night. When a second glass is taken, it is called 'a string to tie it with.'"

The word had been in use for some time before then, and it wasn't strictly an "Americanism," either. A slim book called *Oxford Night Caps: Being a Collection of Receipts for Making Various Beverages Used in the University* was first published in 1835, referring to England's Oxford University.

Today, there's no shortage of nightcap-worthy cocktails, or bartenders who know how to showcase them to best advantage. Still, the definition remains fluid.

To Jess Lambert, who put together a "Before Bed" cocktail menu for Chicago bar Boleo, the role of a nightcap is "to ramp up your evening if you're going to stay and dance and hang out." In

other words, it's a signal that the evening isn't quite over.

Meanwhile, Charles Joly, also a Chicago-area bartender, says that when he's made nightcaps, they're intended as "night closures"—the polar opposite of the bracing "eye-opener" drink.

Still others consider the nightcap as a boozy way to wind down a meal—which may or may not mean the end of your night. It's not a coincidence that a growing number of restaurants include "after dinner" sections in cocktail menus, as well as spirits lists tucked into dessert menus. Some people are looking for a calming *digestivo*; others are seeking one last decadent indulgence.

"When I think of a nightcap, I think of something a touch more sweet or a touch more bitter," explains Beau Williams, owner of Kansas City's Julep. "Maybe something dessert-y, instead of dessert." That might take the form of an amaro or a

creamy, comforting cocktail in place of that monster slice of cake beckoning from the dessert tray.

In writing this book, I've tried to keep all of these definitions—and others—in mind, and the chapters ahead reflect some of the many roles a nightcap can play: the wind-down, the conversation-lengthener, the stomach-soother. There's no single definition, and that's part of what makes it so intriguing. And since it's meant to be the last drink of the night, all these recipes make a single drink—unless otherwise noted.

However, I did find one other universal quality that bartenders agree upon: that end-of-the-night drink is generally just that—a final punctuation of some sort. Yet whether that means a hit-the-hay full stop, a party-on exclamation point, or even a sensuous question mark about where the evening is headed, exactly—that part is up to you.

NIGHTCAP- WORTHY SPIRITS

Although this is a cocktail book, a straight spirit is another typical way to cap the evening. Often these pours are brown and potent, such as brandies (Cognac, calvados, etc.), whiskeys (Scotch, bourbon, etc.) or aged rums. Liqueurs are also a popular pour, as are *digestivo*-style amari and fortified wines like sherry or port. This section will explain those spirits and fortified wine categories, and provide a few brand recommendations. Most of the spirits mentioned here will also be used throughout the recipe sections.

I've called out a few recommended brands, but this is by no means a comprehensive list. (Note: You can also view my ratings on *Wine Enthusiast's* website if you're seeking a deeper dive into brands and tasting notes.)

Brandy

Brandies come in a very wide range of prices and provenances; select one that you enjoy sipping straight up and it will make your mixed drinks wonderful, too. In this book, where drink recipes call for "brandy," my first stop would likely be an American-made brandy, although any type of brandy can be used. Cognac is the classic brandy, made in France's Cognac region, and a value-priced VSOP (basically, a Cognac that's in the middle of the age range, delicious but not too old or rare to mix) is a useful building block for the bar.

Armagnac, another French brandy, this one made in the Armagnac region in Gascony, is particularly popular among bartenders as a nightcap, whether to sip or mix. (In an informal survey of industry pros, several confessed their before-bed ritual includes a nip of Armagnac plus a square of dark chocolate.)

While not called for in recipes in this book, **calvados**, Normandy's apple brandy, and America's **applejack** also are excellent additions to a nightcap-worthy collection of brandies.

Recommended brands: Cognac Ferrand, Germain-Robin

Rum

Save the white rum for beach drinks; the luxe brown sugar and spice of **dark rum** is what you want for your nightcaps. Although Caribbean-made rum is best known, rum is made all over the world, and in a wide range of ages (often a blend of ages in one bottle) and styles. While I enjoy lighter rum styles mixed into daiquiris and other cocktails, for straight sipping I gravitate toward richer rums with deep toffee, butterscotch, and spice notes.

Recommended brands: Appleton Estate, Zacapa

Tequila and Mezcal

Mexico's agave spirits are used less frequently in nightcap cocktails. That said, barrel-aged tequilas are sometimes seen, including in this book. **Reposado** ("rested") tequila—aged in oak barrels from two months to one year—is a popular choice to sip or mix, balancing sprightly peppery and citrus with mellow honey notes. Meanwhile, a growing number of agave connoisseurs are pouring **añejo** tequila, which is aged in a barrel for longer than a year. In addition, **extra añejo** tequilas, the most rare and (usually) expensive bottlings, aged for longer than three years, are best reserved for straight pours.

Mezcal, another agave spirit, is made by roasting agave *piñas* (hearts) in a pit, which can give the finished spirit a rustic, smoky flavor. The spirit is rapidly growing in popularity for making cocktails (such as the

Johnnie's Smoked Chocolate, page 109). And for some bartenders, it's the ultimate post-shift drink.

Recommended brands: Herradura (tequila), Del Maguey (mezcal)

Whiskey

The warming caramel and vanilla flavors of whiskey make it one of the most popular spirits called for in making nightcap cocktails, as well as for enjoying straight as an end-of-the-night tippie. Five different types are called for in this book, although others certainly exist. Where bartenders suggested **American whiskey**, I left that open to personal interpretation, since good whiskey is now made in almost every state in the union. Two specific types of American whiskey, **bourbon** and **rye**, also get multiple mentions. Bourbon, made with at least 51 percent corn, is a bit sweeter, where rye whiskey, made with at least 51 percent rye grain, is a bit leaner and spicier. In a pinch,

you can sub one American whiskey for another in a drink recipe, though you'll end up with slightly different flavor profiles. **Scotch whisky** is made in Scotland. Pricey single-malt Scotches are usually reserved for sipping straight up, while blended Scotch is called for in cocktail recipes (at least in this book). Just be aware that some Scotches can be aggressively smoky—which is fine, if that's what you want in your drink. **Japanese whisky** is made in Japan. It often echoes the style of Scotch whisky, and has an appealingly silky texture. Try it in the Echo cocktail (page 60), or sip with a large piece of ice.

Recommended brands: Rittenhouse Rye, Buffalo Trace bourbon, Hibiki Japanese Harmony

Other Spirits

These are rarely featured as straight pours in the nightcap realm, but don't let that stop you if that's what you

enjoy. Many of these spirits are featured throughout this book mixed into cocktails.

Gin: Many will find the sprightly juniper notes of London Dry gins too stimulating for an end-of-night drink, but lightly sweetened Old Tom or mellower barrel-aged gins may be more suitable.

Cachaça: Brazil's rum-like spirit, distilled from sugarcane, includes a number of oak-aged versions, which can offer pleasing brown sugar and caramelized banana flavors.

Aquavit: Scandinavia's signature spirit is akin to a caraway-accented vodka or gin. For nightcaps, seek out barrel-aged varieties such as honey-hued Linie Aquavit, which is placed in oloroso sherry casks and then sailed from Norway to Australia, aging for about four months (*linie* means "line," as in the line of the equator), yielding vanilla, anise, and orange peel notes.

Pisco: This is a grape-based brandy, usually made in Peru or Chile. Depending on the grapes from which it is made, pisco can be floral and uplifting or earthy and comforting.

Eau-de-vie (unaged brandy): Poire Williams, a pear eau-de-vie, is especially recommended.

Amaro and Other Aperitif Spirits

Several amari are mentioned throughout this book, especially in the *digestivo* chapter. You don't need to run out and acquire all of these herbal, often bitter Italian liqueurs, but it's good to have a bottle or two on hand. They're ideal to experiment with as a postprandial pour as well as for mixing into cocktails.

Where bartenders called for specific amari in their recipes, I kept the brand names, since using these will yield best results. However, many have nuanced differences, and let's get real: few

home bartenders are likely to keep a dozen or more amaro bottlings on hand. So below I've grouped together some that are similar, to help you decide when to swap in a bottle you may already have in your home bar and when to invest in a new bottle.

Aperitivo bitters: Aperol, Campari, Cappelletti. Brightly hued and only moderately bitter, these three are not exactly the same (Aperol is more juicy-sweet, while Campari's flavor skews more toward bitter grapefruit; Cappelletti is made from a wine base, not distilled spirits), but in a pinch, one can be subbed for another. Plenty of other red bitters in the Campari vein exist now, too (Bruto Americano, Luxardo Bitter, etc.)

Mild, bittersweet: Ramazzotti, Cynar, Cardamaro. All have enough sweetness to stand in for a vermouth or liqueur in a Manhattan variation (see the Black Manhattan, page 89). All are excellent for dessert sipping and cocktail

mixing. Cynar is an artichoke-based amaro, while Cardamaro is a wine-based aperitif infused with cardoon and blessed thistle (two artichoke relatives). Ramazzotti is a bit stronger and juicier than the other two.

Moderate bitterness: Amaro Montenegro, Amaro Nonino, Amaro CioCiaro, Meletti Amaro, and Averna Amaro all are good amaro workhorses to have on hand, straddling the lines between bitterness (but not too bitter), nuanced sweetness, and herbaceousness. Each is a little different: CioCiaro and Montenegro offer pleasing bitter orange notes, while Meletti is a bit more herbal, reminding me of sarsaparilla with its roots-and-bark undertones. Nonino has the strongest alcohol content (at 35 percent ABV), but it's also among the most flavorful, balancing orange peel, caramel, and spice.

Intensely bitter: Braulio, Amaro di Santa Maria al Monte, Amaro Sibilla. Of these three, Braulio is the

most approachable, though still pine-like and bracingly bitter; Santa Maria and Sibilla are more drying and intense.

Fernet: A tongue-curlingly bitter category unto itself, a love-it-or-leave-it style. Italy's Fernet-Branca is the best known in this medicinal, mentholated group (try it in the Fernet Flip, page 98). Minty Branca Menta is a good entry-level fernet, the intensity modulated with a bit of sweetness. (try it in The Girl Scout, page 107.)

You can also try your hand at making your own amari, and adjusting them to your personal preferences (page 122).

Liqueurs

These sweet spirits can be served as straight pours in small cordial glasses or wineglasses, or mixed to add sweetness and distinctive flavor to cocktails.

Fruit liqueurs: Of these, orange liqueur (Cointreau, or the less-sweet Ferrand Dry Curaçao) is a go-to

ingredient for a wide range of cocktails. Banana liqueur pairs well with rum and fortified wines (try it in the Nice One cocktail, page 33), and black currant-based crème de cassis is a key ingredient for kir royales. The outlier here is Maraschino liqueur: though it's distilled from Marasca cherries, I find it more strong than sweet, and challenging to sip straight. Save it to add subtle cherry-almond flavor to cocktails.

Nut liqueurs: Amaretto offers a toothsome almond sweetness, while walnut-based nocino (no-CHEE-no) mixes bitter and sweet. Try pairing either alongside dessert—or pour a little over ice cream.

Herbal/spiced liqueurs: Complex and often cross-ing categories, this includes vanilla-spice-accented Galliano, the baking spice profile of Allspice Dram, and even Ancho Reyes chile liqueur. Although the latter perhaps should be grouped with fruit liqueurs (technically, chiles are fruit), its



raisins-and-spice flavors seem to fit better within the spiced liqueur category; after all, chile powder fits neatly in the spice rack. Also, don't overlook Chartreuse; this French herbal liqueur is one of the ultimate nightcap spirits to sip or mix.

Crème liqueurs: Not to be confused with cream liqueurs, which are actually creamy and often made with dairy products, “crème” liqueurs are a different style altogether, and not creamy at all. Crème de menthe is the clear (or green) minty liqueur required for classic stingers and grasshoppers, while crème de cacao (dark or light) is a chocolate-flavored liqueur, seen in brandy Alexanders and many other drinks. The flavors of dark and light crème de cacaos are very similar; usually dark is the go-to, and light is used whenever a dark-hued liqueur would make the drink appear murky. Tempus Fugit makes excellent examples of both crème de cacao and crème de menthe.

Wines, Vermouths, and Fortified/Aperitif Wines

Called for throughout this book either as a primary ingredient for lower-alcohol sippers or as a supporting player alongside more spirituous ingredients, fortified and non-fortified wines are always worth having on hand. They should be delicious enough to sip straight up as well as mix into a wide range of cocktails.

A note on all of the following: Fortified or not, be sure to store wines in the refrigerator once they are opened. Fortified wines will last longer than non-fortified types, but do try to use them as quickly as possible; most will keep for up to a month, but after that may develop “off” flavors.

Sparkling wine: Whether your taste runs to Italy's prosecco, Spain's Cava, France's Champagne, or domestic sparklers, it's very helpful to have a bottle of bubbly on hand for topping up a wide range of

drinks (or drinking straight, if you're feeling festive).

Vermouth: Always fortified (usually with a small amount of brandy), vermouth is also aromatized with herbs or spices. **Sweet vermouth**, also known as red vermouth, is called for in several recipes throughout this book. **Dry vermouth** (a.k.a. white vermouth) is not called for in these pages, but it's still nice to have on hand for Martinis and other drinks, and can sub for white aperitif wines.

Aperitif wines: Aperitif wines also are fortified, and some have additional flavorings (like citrus peels) added. Both Lillet Blanc and Cocchi Americano are excellent upgrades to dry vermouth, while Cocchi Vermouth di Torino, Lillet Rouge, or Bonal are ideal red wine aperitifs. All of these add dimension to cocktails but also drink very well alone.

Sherry: Also a fortified wine, sherry is made specifically with grapes grown in or near the town of Jerez de

la Frontera in Spain. For cocktails (and the occasional dessert sipper), it's helpful to have a bottle or two of sherry on hand. Sherry comes in a wide range of styles, including **dry sherry** (such as fino, amontillado, or manzanilla) and **sweet sherry** (such as Pedro Ximénez, shorthand as PX). Both styles are called for in this book; try the Nice One (page 33), where amontillado sherry takes a starring role.

Port: This fortified wine is produced with grapes from the Douro Valley, in the northern part of Portugal. Like sherry, a wide range of ports exist, some quite rare and expensive (and delicious). This book calls for two generally accessible types: **ruby port**, which is relatively young and fruity, and **white port**, which is made from white grapes and tends to be honeyed and nutty rather than fruity. Try ruby port in the classic Coffee Cocktail (page 103) or more refreshing white port in the Clos de Goisses (page 32).

Bitters: Not a Liqueur, but Worth Noting

A number of the recipes in this book call for bitters, which are essentially tinctures made with herbs, roots, spices, bittering agents such as gentian or wormwood, and other flavorings. Some experts like to describe bitters as “the salt and pepper” of cocktails, meaning that they “season” drinks with just enough flavor or bitterness to help round them out, without adding too much perceptible flavor.

In this book, bitters add warmth and spice to drinks. Angostura bitters, with its aromatic clove-spice profile, gets repeat usage, as well as orange bitters and chocolate mole bitters, which impart a subtle, pleasingly sweet-and-spicy note (an aside: they’re delicious in coffee, too). For those just starting out in building a bar, I’d recommend adding any or all of the above. These are work-horse bitters you’ll break out again and again.

If you’re interested in filling out your bar with additional bitters, consider adding Peychaud’s, which has cherry-and-spice notes; peach bitters, which add an enticing stone fruit fragrance; or for the adventurous, even spicy bitters like Fire & Damnation (sometimes called “Hellfire Bitters”).

Throughout this book, when a bartender recommended a particular type of bitters, I’ve left the name and type intact. The bitters can be omitted and it won’t ruin the drink. However, adding the right bitters only makes the drink better.

GARNISHES AND OTHER SPECIAL TOUCHES

Ideally, these decorative touches should not only add visual interest, creating a contrasting or complementary pop of color for your drink, they should add a pleasing aroma, too. Some—like candied ginger or brandied cherries—also add a hint of flavor to a cocktail and are ideal for nibbling once the drink is gone.

Citrus Garnishes

In a variety of forms from wheels to twists, citrus garnishes are almost always the perfect accessory for a well-dressed drink.

Peels: Use a knife or vegetable peeler to cut a swath of zest from the fruit. Many bartenders encourage using the serving glass for inspiration. Cut wide pieces of peel for sturdy vessels like rocks glasses and thinner pieces for graceful coupes or champagne flutes.

Twists: Use a knife or vegetable peeler to cut strips approximately 1 in [2.5 cm] wide and 4 in [10 cm] long. Cut each strip lengthwise to produce narrow 4-in [10-cm] strips about ½ in [12 mm] wide. Wind each around your fingertip into a circle and secure with a toothpick. Cover the twists with a damp paper towel. When you're ready to serve drinks, remove the toothpicks and discard. Gently pull the twists to unfurl them.

Wedges: For wedges, cut lemons or limes into quarters. Cut oranges into eighths.

Wheels: Cut the ends off a lemon, lime, or orange and discard. Slice the fruit into rounds about ¼ in [6 mm] thick. If the wheel will be perched on the edge of the glass, cut a slit from the center of the fruit to the outer peel.

Branded Cherries

Spear branded cherries on toothpicks to garnish drinks like the Storm King (page 59) and the Black Manhattan (page 89), although they're great for pretty much any whiskey-based drink. Branded cherries can be purchased (try Luxardo cherries), although bright-red, artificially flavored "maraschino cherries" should be avoided.

Alternative: Make them yourself. This recipe has become my go-to when I need to make my own. Dried, pitted Bing cherries plump up when soaked in syrup made with brandy (or bourbon, aged rum, or other brown spirits). A dash of almond or vanilla extract mimics the flavor usually imparted by the cherry pits.

½ cup [100 g] sugar

½ cup [120 ml] water

¼ tsp pure almond extract

½ cup [100 g] dried cherries

½ cup [120 ml] brandy, such as Cognac, plus more as needed

In a small saucepan over medium heat, combine the sugar and water. Bring to a rolling boil, stirring until the sugar is dissolved. Lower the heat to a simmer and stir in the almond extract and cherries. Allow to simmer, uncovered, for 5 to 7 minutes. Remove from the heat, add the brandy, and let cool. Transfer the cherries to a mason jar or other container with a lid. Add more brandy to cover the cherries, if needed. Store in the refrigerator tightly covered for up to 2 weeks.

Syrups

Making simple syrup: Used to sweeten drinks, simple syrup is the bartender's secret weapon. Stir one part sugar into one part boiling water until the sugar dissolves. Remove from the heat and let cool. Decant into a mason jar (or other small container with a lid) and store in the refrigerator tightly covered for up to 10 days.

Rich simple syrup: This creates a more concentrated, sweeter syrup. Stir two parts sugar into one part boiling water until the sugar dissolves. Remove from heat and let cool. Decant into a mason jar (or other small container with a lid) and store in the refrigerator tightly covered for up to 10 days.

Flavored syrups: Similar to simple syrup, with the addition of flavoring elements (i.e., vanilla, pink peppercorn, etc.) that are infused into the syrup, then strained away, leaving only the flavor behind. Where specialty flavored syrups are called for in this book, the how-to is part of the recipe. They're not difficult, but it does involve an extra step or two. Leftover flavored syrups are great to add to coffee, tea, or sodas.

Honey syrup: Stir two parts honey into one part hot water (no need for boiling water like in sugar syrups). It will take some stirring to get the honey to dissolve and incorporate.

MORE TIPS AND TECHNIQUES

Chilling Glasses

This is one of the easiest techniques possible, which bars employ all the time to elevate their drinks. All that's needed is to place your glass in the freezer. That's it. If possible, place glassware in the freezer for about 30 minutes before making drinks for a full-on frosty effect that looks great and keeps the drink chilled as long as possible. If you've forgotten to plan ahead, place the glass in the freezer and start making the drink, then fish it out when you're ready to pour. Even 5 minutes makes a noticeable difference.

Chilling a glass is less important if you're making a drink served on the rocks—in other words, if ice will be in the glass, it will serve to keep the drink cold. But for a drink that's strained and served “up”—without ice—a chilled glass makes a

big difference in keeping the drink as cold as possible for as long as possible.

Warming Glasses

To serve toddies and other drinks warm, rinse a glass with a handle (like a footed Irish coffee glass) or mug with very hot water. Spill out the excess water, then mix the drink in the warmed glass. For drinks that require more preparation, first combine the drink in a cocktail shaker or mixing glass. When it's ready to go, warm the glass and then pour the prepared drink into the warmed glass.

Muddling

Use a muddler—a blunt tool made of wood or plastic—or a wooden spoon inside a cocktail shaker or pitcher to gently crush herbs or release juices from pieces of fruit or vegetables. This technique is used in *The Girl Scout* (page 107).

A GUIDE TO ICE

As a key ingredient in any cocktail, ice plays a dual role: it chills a drink and provides dilution as it melts. What type of ice should you use for your drink? That depends on how much dilution you want. And for drinks where the ice isn't strained out of the drink, you'll also want to consider how the ice looks in the finished drink.

Note: Ice can pick up odors or flavors, so be cognizant of what's in your freezer—you may not want to place an ice-cube tray directly next to, say, fish from last night's dinner. Additionally, some bartenders recommend using purified water for the most neutral ice possible.

Crushed Ice

Often used for tropical-style drinks, crushed ice means that the ice is broken into very small pieces, so it melts very quickly. It's used in particularly boozy drinks, where that extra dilution is desirable if not downright necessary, and in drink styles

where a “snowy” appearance to the ice is preferred. Crushing ice is easy—and fun—to do. Place ice cubes in a clean tea towel, resealable plastic bag (squeeze out the air), or a Lewis bag (a heavy-duty canvas bag designed specifically for crushing ice). Using a meat mallet or wooden rolling pin, bang on the ice to break it into small pieces. Since crushed ice melts rapidly, it can’t be prepared ahead of time if you’re making drinks for a group. Luckily, it’s plenty entertaining to watch someone crush ice. Try it in *The Girl Scout* (page 107) or the *Millennium Falco* (page 80).

Cubes

Basic ice cubes—about 1 by 1 in [2.5 by 2.5 cm] can be scooped into a cocktail shaker for chilling drinks, or directly into a glass for drinks served “on the rocks.” They’ll melt at a moderate rate, adding a desirable amount of water for a booze-forward drink. There’s no need to be too precious

about the ice—standard ice-cube trays will do the trick. However, if you want to take things to the next level, invest in a silicone tray for perfectly square cubes that mimic the ones bars make using Kold-Draft or other fancy ice machines.

Large Cubes or Spheres

Regular ice cubes can be used, but larger pieces of ice provide an aesthetically pleasing, fancy touch for drinks served “on the rocks,” as well as for savoring straight-up spirits pours like whiskey or brandy. These large, super-slow-melting shapes can be made using silicone molds. Be sure to make them well ahead of time so they have sufficient time to freeze, and check that the cube will fit into your glassware. Some bartenders deliberately drape citrus peels over these large cubes, just to accentuate the shape. Try them in the *Pizzicato Passage* (page 38), the *Sable* (page 49), or *Going Out West* (page 55).



1

TO
SEND
YOU
OFF
TO
SLEEP

In general, the drinks in this chapter are on the lighter, gentler side, featuring all manner of fortified wines like sherry and port, aperitif wines and spirits, amari, and plenty of vermouth. Think of these as comforting sippers, ideal to ease out of the evening and into dreamland.



This bubbly sipper, created by Jarred Weigand of New York City's Nitecap, starts with a nod to the classic Aperol Spritz, but winds up in a very different direction. Measures of herbaceous, spiced Amaro Nonino and fortified wine Lillet Blanc give the drink a bit of gravitas and heft.

Scoop ice cubes into a highball glass. Pour in the Aperol, Lillet Blanc, amaro, and lemon juice. Top up with the seltzer and stir. Garnish with lemon peel.

**1 oz [30 ml]
Aperol**

**1 oz [30 ml] Lillet
Blanc**

**1 oz [30 ml]
Amaro Nonino**

**1 barspoon lemon
juice**

Seltzer, to top up

**Lemon peel,
for garnish**

DÉJÀ VU ALL
OVER AGAIN



1 bag herbal tea

½ oz [15 ml]

Amaro

Montenegro

½ oz [15 ml]

sweet vermouth

1 dash Angostura

bitters

Lemon wedge

This comforting hot toddy variation showcases an herbal tea with lots of chamomile, alongside a relatively mellow, orange-accented amaro. Courtesy of Jessie Duré, bar manager at beloved New York City restaurant Chumley's.

Steep the tea in 4 oz [120 ml] hot water for 3 minutes. Remove and discard the tea bag.

Add the amaro, vermouth, and bitters and stir. Drop the lemon wedge into the drink. Serve in a footed Irish coffee mug or collins glass.

GRAND STREET COCKTAIL



THE HOT TODDY

Beloved for chasing off chills and warding off colds, hot toddies are a favorite winter warmer. Although the classic is made with little more than two parts whiskey plus one part each lemon and honey, topped up with plenty of hot water, bartenders around the country are experimenting with alterna-toddies that feature brandy, rum, even amaro (see left)—so check what's in your home bar, and you just might find your next toddy.

Pronounced “klo day gwoss,” this is the name of a particularly quirky little vineyard in France’s Champagne region. While this drink isn’t made with Champagne, it is made with a quartet of fortified wines: port and sherry, plus Cardamaro (a wine-based aperitif infused with cardoon and aged in oak; it’s not an amaro) and Cappelletti, a rosy Italian aperitif that’s resembles Campari but is made with a wine base. This contemplative sipper was created by Ashtin Berry and Jenny Hong for Air’s Champagne Parlor in New York City’s Greenwich Village.

In a mixing glass, stir together the port, sherry, Cardamaro, Cappelletti, lemon juice, and both bitters with ice. Strain into a rocks glass over fresh ice cubes. Garnish with a lemon peel.

1 oz [30 ml] white port

**¾ oz [20 ml]
Pedro Ximénez
sherry**

**½ oz [15 ml]
Cardamaro (or
sweet vermouth)**

**½ oz [15 ml]
Cappelletti**

**1 barspoon lemon
juice**

**5 dashes
Peychaud’s bitters**

**5 dashes
Angostura bitters**

**Thick piece of
lemon peel, for
garnish**

CLOS DE GOISSES

I first got to know New York City bartender Dan Greenbaum during a trip to Spain's famed sherry region—and soon learned that he's known for his love of the fortified wine, which he's worked into drinks at all his bars, including his latest venture, Brooklyn's Diamond Reef. This drink riffs on the classic Bamboo (a 50/50 mix of sweet vermouth and sherry), with the banana adding a subtly tropical feel.

In a mixing glass, stir together the vermouth, sherry, and banana liqueur with ice. Strain into a coupe or Nick & Nora glass. Garnish with an orange peel.

**1½ oz [45 ml]
sweet vermouth**

**1½ oz [45 ml]
amontillado
sherry**

**½ oz [15 ml]
banana liqueur**

**Orange peel,
for garnish**

NICE ONE

For nights when you don't feel like too much tinkering with your drink, Chicago bartender Julia Momose shares this room-temperature cocktail: basically, it's amaro dosed with a splash of Cognac. While Momose favors the special 120th-anniversary edition of Amaro Lucano, this also works well with the standard-issue Lucano, which features a similar herbs-and-spice profile and has a slightly lower proof. Comments Momose: "Simply build in the glass, retire to bed, sip, and ease yourself into slumber."

Combine the amaro and Cognac in a rocks glass (with no ice) and stir. Garnish is optional; a lemon or orange peel is nice.

**1½ oz [45 ml]
Amaro Lucano**

**½ oz [15 ml]
Cognac**

**Lemon or orange
peel, for garnish
(optional)**

OPEN & SHUT



THE SCAFFA

The room-temperature nightcap has a proper name: the *scaffa*. There's some debate as to what the word means: was it the creator's family name, or does it refer to an old Italian word meaning "cupboard," as in whatever ingredients you have handy in the cupboard? Either way, bartenders love the room-temp cocktail because without dilution, the spirits have nothing to hide behind — no chill, no dilution. So if you're skipping the ice, reach for the top-shelf spirits. Of course, if you find a room-temp sipper isn't for you, by all means add ice and stir to chill.

A group of Atlanta bartenders created the easy-on-the-alcohol “suppressor” category, a gentler option compared to higher-octane “revivers.” This one, created by Lara Creasy for Decatur, Georgia, restaurant No. 246, is particularly fireside-ready, thanks to an infusion of calming chai tea.

Pour vermouth into a small bowl. Immerse the chai tea bag in hot water for 10 seconds. Then remove it and immerse it in the vermouth. Allow to steep for 5 minutes. Remove the tea bag before proceeding.

In a cocktail shaker, combine the infused vermouth, red wine, orange juice, honey syrup, and both bitters with ice. Shake well, and strain into a footed cocktail glass, such as a small snifter or red wineglass. Garnish with an orange peel.

**1½ oz [45 ml]
sweet vermouth**

1 bag chai tea

**1 oz [30 ml] dry
red wine**

**1 oz [30 ml]
orange juice**

**¼ oz [7.5 ml]
honey syrup
(see page 23)**

**4 dashes
Angostura bitters**

**4 dashes orange
bitters**

**Orange peel,
for garnish**

SUPPRESSOR

Nº. 246



Created by Anu Apte-Elford, proprietor of Rob Roy in Seattle, this drink combines the nuttiness of amontillado sherry with the pleasingly bittersweet notes of Meletti Amaro, a particularly aromatic sipper that always reminds me a little of sarsaparilla. A chile pepper–spiked liqueur adds plucky spice.

In a mixing glass, stir together the sherry, amaro, liqueur, and gin with ice. Strain into a rocks glass, over large ice cubes. To garnish, spear the candied ginger on a pick and balance it on the rim of the glass.

1 oz [30 ml]
amontillado
sherry

1 oz [30 ml]
Meletti Amaro

½ oz [15 ml]
ancho chile
liqueur

½ oz [15 ml]
London Dry gin

Candied ginger,
for garnish

PIZZICATO PASSAGE



Who says you can't end your evening with a bit of bubbly? This rosy sipper is just right for toasting a celebratory moment, or works as a wind-down if you have Champagne left over after a festive evening. Credit for this drink goes to bartender Andrew Mitchell, who created it for San Francisco bar Rickhouse.

In a cocktail shaker, combine the grapefruit juice, crème de cassis, and bitters with ice. Shake well, then strain into a chilled wineglass. Top up with Champagne and garnish with grapefruit peel.

**¾ oz [20 ml]
grapefruit juice**

**½ oz [15 ml]
crème de cassis**

**2 dashes peach
bitters**

**Chilled
Champagne or
dry sparkling
wine, to top up**

**Grapefruit peel,
for garnish**

PLEASANT EVENING



This cocktail's name is Italian for "nightcap"—though it refers to the actual cap worn on the head, not the drink style, it still has a melodious ring to it. And it sounds more elegant than "Reverse Manhattan," which is more or less what this drink actually is. Cocchi Vermouth di Torino, an Italian aperitif wine, takes the starring role, but sweet vermouth can be substituted in a pinch.

In a mixing glass, stir together the vermouth, whiskey, and bitters with ice. Strain into a coupe glass. Garnish with a flamed orange peel.

**2 oz [60 ml]
Cocchi Vermouth
di Torino**

**1 oz [30 ml] rye
whiskey**

**2 dashes orange
bitters**

**Flamed orange
peel (see page 44),
for garnish**

BERRETTO DA NOTTE

When dark, luscious blackberries are in season, this is an ideal way to enjoy them: in a classic cobbler.

In the bottom of a collins glass, muddle together the simple syrup and blackberries. Add the sherry to the glass. Fill the glass halfway with crushed ice and swizzle (use a swizzle stick or long spoon to mix the ingredients). Top the glass with more crushed ice. Garnish with the remaining blackberries and lemon peel; if desired, dust the top with a little powdered sugar. Serve with a straw.

**½ oz [15 ml]
simple syrup
(see page 22)**

**3 or 4 ripe
blackberries (for
muddling), plus
additional berries
for garnish**

**3½ oz [105 ml]
amontillado
sherry**

**Lemon peel, for
garnish**

**Powdered sugar,
for garnish
(optional)**

BLACKBERRY COBBLER

HOW TO FLAME AN ORANGE PEEL

It may take a couple of tries to master, but igniting the oils from an orange peel creates a subtly smoky, caramelized scent—and a moment of cocktail pyrotechnics to wow any guest.

1. Cut a quarter-size round of peel from an orange.
2. Hold the round with the shiny peel side facing out (away from your hand, toward the flame) and directly over the cocktail.
3. Strike a match, bringing the flame up to the peel. Flex the peel to express the oil into the flame—the oils should ignite. Run the orange peel around the rim of the glass and set it on top of the drink to garnish.





2

**TO KEEP THE
CONVERSATION GOING**

These drinks represent the stronger side of the nightcap spectrum: these are spirit-forward sippers, meant to savor slowly as the evening plays out. Look for whiskey, brandy, even aged tequilas: bracing spirits mellowed with plenty of vanilla and caramel tones derived from a long rest in oak.





"Sable like the fur, smooth and lovely like this drink," purrs Meaghan Dorman, proprietor of several classy New York City cocktail lounges, including the Raines Law Room at the William Hotel. This drink, created by Vincent Chirico at Raines, showcases barrel-aged reposado tequila.

In a rocks glass, stir together the tequila, maple syrup, liqueur, and bitters with a large cube of ice. Twist the orange peel over the drink to express the oils, then use the twist to garnish the drink.

2 oz [60 ml]
reposado tequila

¼ oz [7.5 ml]
maple syrup

¼ oz [7.5 ml]
coffee liqueur

2 dashes
Bittermens
Xocolatl Mole
bitters

Orange twist,
for garnish

SABLE



“This is our house nightcap,” says Benjamin Krick of San Antonio’s Juniper Tar. Wait, a whole mini bottle of Underberg bitters goes in this drink? “It’s a little edgy,” he warns.

In a mixing glass, stir together all of the ingredients with ice. Strain into a Nick & Nora glass. (No garnish.)

**2 oz [60 ml]
bonded
(100-proof)
bourbon**

**½ oz [15 ml]
sherry**

**1 mini bottle
(0.67 oz)
Underberg bitters**

**Dash Bad Dog
Bar Craft Fire &
Damnation bitters**

**Dash Angostura
bitters**

SNAKE OIL



The name translates to “ski lodge blanket,” explains Kellie Thorn of Empire State South in Atlanta, Georgia, who created this drink. Calvados, the famed apple brandy of Normandy, France, creates a rich, round backdrop, while the alpine notes of Braulio amaro really pop. “It’s definitely something that could be enjoyed après-ski, after dinner, in the Italian alps, under a blanket, and in front of a fire,” Thorn concludes.

In a mixing glass, stir together the brandy, amaro, vermouth, and crème de cacao with ice. Strain into a small chilled cocktail glass or brandy tulip. Twist the orange peel over the top of the drink to express the oils, then use the peel to garnish the drink.

¾ oz [20 ml] apple brandy

**¾ oz [20 ml]
Braulio amaro**

**¾ oz [20 ml]
Cocchi Vermouth
di Torino (or
sweet vermouth)**

**¼ oz [7.5 ml]
crème de cacao**

**Orange peel,
for garnish**

COPERTA DA SCI



Put together spicy rye, smoky mezcal, and coffee-accented amaro, and it's easy to understand why Joe Briglio, of Chicago's Billy Sunday, describes this cocktail as "my interpretation of the flavors of the early American West and possibly a cowboy's campfire." The drink name is inspired by a Tom Waits song called "Goin' Out West," he adds.

In a mixing glass, stir together the rye, mezcal, amaro, simple syrup, and bitters with ice. Strain into a rocks glass over a large ice cube. Twist the orange peel over the top of the drink to express the oils, then use the peel to garnish.

1 oz [30 ml] rye

**½ oz [15 ml]
mezcal**

**½ oz [15 ml]
Averna Amaro**

**¼ oz [7.5 ml]
simple syrup
(see page 22)**

**2 dashes
Angostura bitters**

**Orange peel,
for garnish**

GOING OUT WEST

“A nightcap evokes the moment
you go into a dark, smoky
bar and listen to Tom Waits. You
move into a different world. It’s
Martini drinking, it’s Frank Sinatra
drinking whiskey.”

—Simon Ford,
The 86 Co., Los Angeles

The classic Twentieth Century—gin, lemon juice, crème de cacao, and Lillet Blanc—is one of my all-time favorite drinks. But this version, given a couple of small but genius tweaks by New York City bartender Brian Miller, beautifully dims the lights and turns a bouncy revival into a warming, sunset-hued nightcap.

In a cocktail shaker, combine all of the ingredients with ice. Shake well and strain into a coupe glass. (No garnish.)

**1½ oz [45 ml]
bourbon**

**¾ oz [20 ml]
lemon juice**

**¾ oz [20 ml] white
crème de cacao**

**¾ oz [20 ml] Lillet
Rouge**

THE NINETEENTH CENTURY



Reminiscent of a classic Rob Roy, this Scotch-based drink balances whisky against the rich sweetness of nocino (walnut liqueur) and Bénédictine. Created by Brooklyn bartender Damon Boelte, of Grand Army. Note: For the truly adventurous, try making your own nocino [page 120.]

In mixing glass, stir together the Scotch, nocino, Benedictine, and bitters with ice. Strain into a coupe glass. Garnish with brandied cherries.

**2 oz [60 ml]
blended Scotch
whisky**

**½ oz [15 ml]
nocino**

**¼ oz [7.5 ml]
Bénédictine**

**3 dashes
Angostura bitters**

**3 brandied
cherries (see
page 22), for
garnish**

STORM KING

1¾ oz [50 ml]
Japanese whisky

¼ oz [7.5 ml]
Demerara Syrup
(right)

1 tsp Zucca
Rabarbaro amaro

¼ tsp Yellow
Chartreuse

Grapefruit peel,
for garnish

The star of this drink is a silky Japanese blended whisky, which, frankly, needs little embellishment. However, Chicago bartender Julia Momose gilds the lily, softening the whisky's edge with the richness of demerara syrup and adding complexity with Zucca, a rhubarb-based amaro, and the herbal nuance of Yellow Chartreuse.

In a mixing glass, stir together the whisky, Demerara syrup, Zucca, and Yellow Chartreuse with ice. Strain into a rocks glass over an ice sphere. Twist the grapefruit peel over the drink to express the oils; discard the peel.

ECHO



Demerara Syrup

Bring the water to a boil, then remove from the heat. Stir the sugar into the water until it dissolves. Once cooled, transfer to a container and store in the refrigerator, where it will keep for about 2 weeks. Makes about 3 cups [720 ml].

1 cup [240 ml]
water

2 cups [400 g]
demerara sugar



“For me, a great nightcap is something comforting, dark, and the slightest bit sweet—I like to feel like I’m giving myself a little treat before bed. I also enjoy cocktails that tend to have some sort of potential sleep helpers. For example, I love a Remember the Maine for my bitter boozy needs. It’s been said that cherry can be good as a sleep aid, and at the end of the night, that is what it’s all about!”

—Tonia Guffey,
New York City bartender;
former beverage director, Dram

This classic drink is adapted from The Gentleman's Companion, a 1939 book by Charles H. Baker, Jr. He attributes the drink to "a hazy night in Havana during the Unpleasantness of 1933." Yet, it's a very pleasant drink. If you have a bottle of Cherry Heering (or another cherry liqueur) on hand, give this drink a spin.

In a mixing glass, stir together the rye, vermouth, cherry liqueur, and absinthe with ice. Strain into a coupe glass. Garnish with a brandied cherry.

**2 oz [60 ml] rye
whiskey**

**¾ oz [20 ml]
sweet vermouth**

**2 tsp cherry
liqueur**

Dash absinthe

**Brandied Cherry
(see page 22), for
garnish**

REMEMBER THE MAINE

1½ oz [45 ml]
añejo tequila

½ oz [15 ml]
amontillado
sherry

¼ oz [7.5 ml]
Chamomile Syrup
(right)

2 dashes
Angostura bitters

1 dash Amargo
Chuncho bitters

Lemon peel,
for garnish

Dried chamomile
flowers, for
garnish

"The inspiration for this drink is the hot chamomile tea my mother would give us before we were put to bed," says Jose Medina-Camacho, of The Marble Ring in Birmingham, Alabama. Accordingly, this cocktail layers subtle, soothing floral notes. The first layer is from chamomile tea, brewed into a quick sweetener. The second comes from a dash of Peru's Amargo Chuncho bitters, which mix floral and spice aromatics. Dried chamomile flowers, applied as a garnish, add the final touch.

In a mixing glass, stir together the tequila, sherry, chamomile syrup, and both bitters with ice. Strain into a rocks glass over a large ice cube. Garnish with a lemon peel and dried chamomile flowers.

CALM

Chamomile Syrup

Dried chamomile flowers are widely available from online purveyors, or can be purchased at many stores specializing in bulk herbs or tea. In general, these small, daisy-like flowers are considered edible, but if you're not 100 percent confident, look for chamomile marked as "edible," "culinary," or "food grade."

Steep tea in 6 oz [180 ml] of hot water. Remove and discard the tea bag. While still hot, stir in sugar until it dissolves. Makes about 1½ cups [360 ml].

1 bag chamomile
tea

$\frac{3}{4}$ cup [75 g] sugar





If the Martini is your opening drink of choice, make the Martinez your closer. This classic sipper, adapted from Jerry Thomas's The Bar-Tender's Guide (1887 edition) and considered by many to be the predecessor of the Martini, skews a bit darker and sweeter. It uses Old Tom gin (a lightly sweetened style; use neutral Plymouth gin if you can't find it) and sweet vermouth.

In a mixing glass, stir together the vermouth, gin, liqueur, and bitters with ice. Strain into a coupe glass and garnish with a lemon or orange twist.

1½ oz [45 ml]
sweet vermouth

1 oz [30 ml] gin

1 tsp Maraschino
liqueur

2 dashes
Angostura bitters

Lemon or orange
twist, for garnish

MARTINEZ



Strong and sweet, this variation on a rum old-fashioned makes for a comforting sipper on a blustery night.

**In a mixing glass, stir together the rum, vermouth, maple syrup, and bit-
ters with ice. Strain into a rocks glass,
over a large cube of ice. Garnish with
star anise.**

**2 oz [60 ml] aged
rum**

**¾ oz [20 ml]
Cocchi Vermouth
di Torino (or
sweet vermouth)**

**¼ oz [7.5 ml]
maple syrup**

**Dash Angostura
bitters**

**Whole star anise,
for garnish**

FLAPJACK OLD-FASHIONED



3

TO AID DIGESTION

Whether you call it a digestivo, as the Italians do, a digestif like the French, or even a “belly restor,” in the parlance of London bar manager Robert Simpson, the postprandial cocktail is a key part of the nightcap canon. Often these are amaro-forward libations, ideal for soothing after dinner, or can be just a simple pour of a straight spirit. Since coffee often follows after dinner, some of the following drinks incorporate a little caffeinated extra.





Perhaps the most whimsically named amaro-forward drink is this one, created by Adam Fortuna, beverage director of Seattle's Stateside and Foreign National. The star of the show is Santa Maria al Monte, a markedly bitter amaro lightened with jasmine and spicy ginseng notes. By comparison, artichoke-based Cynar has lighter alcohol content and mellow sweetness to balance out the bitter.

In a mixing glass, stir together the amaro, Cynar, Cocchi, Maraschino liqueur, and bitters with ice. Strain into an old-fashioned glass over fresh ice cubes. Garnish with a lemon twist.

**1½ oz [45 ml]
Santa Maria al
Monte amaro**

**¾ oz [20 ml]
Cynar**

**½ oz [15 ml]
Cocchi Americano**

**¼ oz [7.5 ml]
Maraschino
liqueur**

**3 dashes
Angostura bitters**

**Lemon twist,
for garnish**

AMARI-O BROTHERS

NIGHTCAP SHOTS

Try this technique with any cocktail you love: divide it into smaller portions to serve to a group. Mini cocktails have already become a trend at bars across the country, often designed as a way to let guests ease out of (or into) an evening. At The Up & Up in New York City, “halfies” (half-sized cocktails) are a regular feature, such as gin plus Amaro Montenegro, while the Game Room bar within the Chicago Athletic Association Hotel offers an easy-drinking shot that’s sherry, pineapple, and rum. Or try the Hard Start, equal parts Fernet-Branca and Branca Menta, created by Damon Boelte of Brooklyn’s Grand Army. The only rule with nightcap shots is that you don’t actually shoot them—they’re meant to be sipped and savored.

Nightcaps don't have to always be austere: I was charmed to see this rosy-hued drink split into tiny pours for a group at New York City's swanky The Grill as a finale after a couple of rounds at the bar. The original is one of my favorites, credited to New York City bartender Sam Ross.

Serves 4

Combine all of the ingredients in a cocktail shaker with ice. Shake well, strain, and divide among four shot glasses or cordial glasses. (No garnish.)

**1 oz [30 ml]
bourbon**

**1 oz [30 ml]
Aperol**

**1 oz [30 ml]
Amaro Nonino**

**1 oz [30 ml] lemon
juice**

PAPER PLANE SHOTS

“Let a nightcap be what helps
you sleep at night, what helps you
feel good about what happened
during the day. Let it comfort you.
Let it be a high note. It shouldn’t
be the drink that puts you over
the edge. It should put you in a
better, clearer mindset.”

—Natasha David,
Nitecap, New York City

Created by Natasha David for her New York City bar Nitecap, this drink showcases Amaro Nonino, a grappa-based, orange-accented amaro with plenty of flavor and firepower. Smaller amounts of brandy and Meletti—a gentler, sweeter amaro—round it all out.

In a mixing glass, stir together the Nonino, brandy, Meletti, and salt with ice. Strain into an old-fashioned glass over a large cube of ice. Garnish with an orange peel.

**1½ oz [45 ml]
Amaro Nonino**

**¾ oz [20 ml]
Germain-Robin
brandy**

**¼ oz [7.5 ml]
Meletti Amaro**

**Pinch of kosher
salt**

**Orange peel,
for garnish**

EXIT STRATEGY



"This is my Italian Lion's Tail," explains Amie Ward, beverage director at r.bar in Baltimore. Traditionally, the Lion's Tail cocktail is rich and spicy, thanks in part to the allspice dram, a spiced liqueur often found in tiki drinks. In this version, a dose of Sibona, a relatively bitter amaro, dries it out and adds complexity.

In a cocktail shaker, combine the bourbon, amaro, dram, and lime juice with ice. Shake well and strain into a coupe glass. Garnish with a lime wheel.

1½ oz [45 ml]
bourbon

¾ oz [20 ml]
Amaro Sibona

½ oz [15 ml]
St. Elizabeth
Allspice Dram

½ oz [15 ml] lime
juice

Lime wheel,
for garnish

CODA DI LEONE

¾ oz [20 ml]

Galliano

¾ oz [20 ml]

Averna Amaro

**¾ oz [20 ml] Pink
Peppercorn Syrup
(right)**

½ oz [15 ml]

Branca Menta

2½ oz [80 ml]

cold-brew coffee

2½ oz [80 ml]

bitter lemon soda

**Grapefruit peel,
for garnish**

**Orange peel, for
garnish**

A tiki-style nightcap laced with amaro and a bracing dose of cold-brew coffee signals that you're not quite ready for the evening to end. "This is named for our friend Brent Falco, who has worked for both Galliano and Fernet and who provided us with the wicked cool huggy muggy tiki mugs we use to serve this drink," explains Abigail Gullo of Compère Lapin in New Orleans.

Stir together all of the ingredients in a large hurricane glass or tiki mug and add crushed ice. Garnish with a grapefruit and orange peel. ("Twist the peels so they look like bunny ears or crazy hair coming from the head of the tiki," Gullo advises.)

MILLENNIUM FALCO

Pink Peppercorn Syrup

Place the peppercorns in a square of cheesecloth. Use kitchen twine to tie into a small sachet. Crush the peppercorns using a muddler or the back of a spoon.

In a saucepan, bring the water to a boil. Add the sugar and stir until it dissolves. Immerse the sachet in the saucepan, and lower the heat to a simmer. Simmer for 10 minutes. Remove and discard the sachet. Once cooled, store the syrup in an airtight container in the refrigerator, where it will keep for about 2 weeks. Makes about 2 cups [480 ml].

2 Tbsp whole pink peppercorns

1 cup [240 ml]
water

1 cup [200 g]
sugar





“This is a low-alcohol cocktail designed to be able to close out a night of drinking,” explains Los Angeles bartender Leandro DiMonriva. It features bitter orange-accented CioCiario alongside the juicier citrus notes of Aperol.

In a cocktail shaker, combine the CioCiario, Aperol, Luxardo, and lemon juice with ice. Shake well, then strain into an old-fashioned glass over fresh ice cubes. Garnish with a lemon peel.

**1¼ oz [35 ml]
Amaro CioCiario**

**¾ oz [20 ml]
Aperol**

**½ oz [15 ml]
Luxardo
Maraschino
liqueur**

**½ oz [15 ml]
lemon juice**

**Lemon peel,
for garnish**

BITTER ITALIAN



This autumnal drink balances whiskey, bittersweet walnut liqueur (nocino), and luscious spiced pear. While a number of cocktails with the name “Falling Leaves” exist, this show-stopping version is credited to Kansas City barkeep Mike Strohman. Break it out when you want to impress a special guest. (Note: The drink also works without the smoked cinnamon, if that feels too elaborate.)

On a small plate, light 2 of the cinnamon sticks with a match. Blow out the flame, and place a rocks glass upside-down on the plate over the cinnamon to trap the smoke inside.

Meanwhile, in a mixing glass, stir together the whiskey, amaro, and both liqueurs with ice. Flip over the smoke-filled glass and quickly strain the cocktail into the glass. Garnish with the third cinnamon stick.

3 cinnamon sticks

1½ oz [45 ml]

**American
whiskey (such
as McCarthy’s
Single Malt)**

¾ oz [20 ml]

Amaro Nonino

½ oz [15 ml]

**St. George Spiced
Pear liqueur**

¼ oz [7.5 ml]

**nocino (such
as Nux Walnut
liqueur)**

FALLING LEAVES #7

“I love the progression of drinking in Italy. That’s one thing we in America haven’t grasped yet. The understanding of the progression of an evening is just like a song or a movie. If you just start off with this massive crescendo of sound, you deaden the listener to the rest of the subtlety of your piece that’s coming.

But when you build and build, and then you hit this crescendo, there’s a moment where your heart feels it, and you’re stopped and you’re in awe of everything that came before and everything that’s coming after.”

—Ryan Wainwright,
bar director with Faith & Flower
and The Ponte, Los Angeles

Ryan Wainwright, bar director with Faith & Flower and The Ponte in Los Angeles, won an Amaro Lucano cocktail competition with this recipe, which he describes as “one of my favorite drinks I’ve ever come up with.” His version involves infusing amaro with Kenyan coffee beans for 24 hours; I’ve omitted that step to simplify the drink.

In a cocktail shaker, combine the amaro, rum, liqueur, cream, and bitters with ice. Shake well, and strain into a teacup. Garnish with grated chocolate.

**1½ oz [45 ml]
Amaro Lucano**

**½ oz [15 ml] aged
rum**

**½ oz [15 ml]
espresso-flavored
liqueur**

**½ oz [15 ml] heavy
cream**

**Dash chocolate
bitters**

**Grated chocolate,
for garnish**

LUCANO CORRETTO

**1¼ oz [35 ml]
Linie Aquavit**

**⅓ oz [10 ml]
Pedro Ximénez
sherry**

**⅓ oz [10 ml]
Pierre Ferrand
Dry Curaçao**

**¼ oz [7.5 ml]
Cocchi Vermouth
di Torino (or
sweet vermouth)**

**2 dashes
orange bitters**

**Flamed orange
peel, (see page 44)
for garnish**

Robert Simpson, bar manager of London's Clove Club, named this drink in honor of Sigrid Gurie, a Norwegian-American actress from the 1930s and '40s silver-screen era. Film magnate Sam Goldwyn reportedly took credit for discovering her, billing her as "the new Garbo" and "the siren of the fjords." The star of this drink is Linie Aquavit—a sherry barrel-aged spirit with hints of orange and caraway—hailing from Norway, of course.

In a mixing glass, stir together the aquavit, sherry, curaçao, vermouth, and bitters with ice. Strain into a chilled vintage sherry glass or coupe. Garnish with a flamed orange peel.

SIREN OF THE FJORDS

The Manhattan (rye, sweet vermouth) is rightfully a classic; but swapping in an ounce of amaro transforms the drink into a new type of classic. This drink style originated at San Francisco bar Bourbon & Branch circa 2005, using mild Averna Amaro. I prefer the lush berry notes of Ramazzotti, but you can use any mellower amaro you like.

In a mixing glass, stir together the whiskey, amaro, and both bitters with ice. Strain into a coupe or Nick & Nora glass. Garnish with a brandied cherry.

**2 oz [60 ml] rye
whiskey**

**1 oz [30 ml]
Ramazzotti Amaro**

**Dash Angostura
bitters**

**Dash orange
bitters**

**Brandied cherry
(see page 22),
for garnish**

BLACK MANHATTAN

A large, stylized white number 4 is centered on the page. The background is a dark blue gradient, densely populated with small, light gray stars of varying sizes. The number 4 is composed of a thick vertical stem and a horizontal base, with a long, sweeping diagonal stroke that curves upwards and to the left.

4

**TO
SWEETEN
THE
DEAL**

Some of the drinks in this chapter are relatively sweet and dessert-like, others are creamy and comforting. You'll also find a handful of classic cocktails (the stinger, the grasshopper, the brandy Alexander) that many automatically gravitate toward as their last call of the evening. No matter which you choose, all are meant to inspire sweet dreams.



**1½ oz [45 ml]
amaretto**

**¾ oz [20 ml] cask-
proof bourbon**

**1 oz [30 ml] fresh
lemon juice**

**1 tsp rich simple
syrup (see
page 23)**

**½ oz [15 ml] fresh
egg whites**

**Lemon peel, for
garnish**

**Brandied cherry
(see page 22),
for garnish**

“I make the best Amaretto Sour in the world,” brags Jeff Morgenthaler, who tends bar at Clyde Common in Portland, Oregon. Historically, this drink is derided as a too-sweet “disco drink,” but with a few small changes—a splash of high-strength bourbon, simple syrup, and fresh lemon instead of generic sour mix—and top-flight ingredients all around, this becomes a last call worth savoring.

In a cocktail shaker, combine the amaretto, bourbon, lemon juice, syrup, and egg whites in a cocktail shaker. Shake well, without ice. Scoop in ice and shake again, to chill. Strain into an old-fashioned glass over fresh ice. Garnish with a lemon peel and cherry speared on a pick.

THE “BEST EVER” AMARETTO SOUR

EGGS IN COCKTAILS

Don't be afraid to use raw eggs in cocktails—there's nothing like it for adding plush texture and froth to a drink. In a pinch, you can use pasteurized eggs (liquid eggs usually sold in a carton) or for a vegan alternative, aquafaba (the viscous liquid found in a can of chickpeas). But fresh eggs work best in flips, sours, and other eggy cocktail delights. Here are tips from bartenders and others about how to work (safely) with eggs:

- Only use fresh eggs. Check sell-by dates on cartons; if it's not fresh enough to eat, don't use it in a cocktail either.
- Keep them refrigerated until ready to use.
- If you're worried about salmonella, you may find it reassuring that a Pennsylvania study found that only 0.012 percent of eggs from salmonella-infected flocks are contaminated—and most flocks are not infected. In other words, the risks are extremely low.
- Some bartenders rinse eggs right before cracking them as an extra preventative measure.
- Wash your hands and cocktail equipment after working with raw eggs.



This deliciously decadent (but not too decadent) drink is the brainchild of Naren Young, who serves it at his New York City outpost Dante. It takes the basic Negroni framework—a naturally bitter drink—and turns it into a bittersweet chocolate libation.

In a mixing glass, stir together the gin, vermouth, Campari, crème de cacao, and bitters with ice. Strain into a rocks glass. Garnish with an orange wedge, grated chocolate, and a plastic stirrer.

1 oz [30 ml] gin

$\frac{3}{4}$ oz [20 ml]
sweet vermouth

$\frac{3}{4}$ oz [20 ml]
Campari

$\frac{1}{4}$ oz [7.5 ml] dark
crème de cacao

3 dashes
chocolate bitters

Orange wedge,
for garnish

Grated Varlhrona
chocolate, for
garnish

CHOCOLATE NEGRONI

**2 oz [60 ml] white
crème de cacao**

**1 oz [30 ml] dark
crème de cacao**

**1 oz [30 ml] green
crème de menthe**

**½ oz [15 ml] white
crème de menthe**

**¼ oz [7.5 ml]
brandy**

**4¾ oz [140 ml]
heavy cream**

It was a during a thunderstorm in New Orleans when I first tried Paul Gustings's version of the classic grasshopper at Tujague's. It felt like buckets of water were being thrown sideways at the windows, it was raining so fiercely. Now, I've had grasshoppers before, usually made with equal parts crème de menthe, crème de cacao, and cream. They're perfectly acceptable. But the Gustings version is downright addictive. So much so, that even after the torrential rain gave way to sunny skies, my friends and I stayed on for just one more round.

Serves 3

In a cocktail shaker, combine all of the ingredients with ice. Shake well and strain into three Champagne flutes (Gustings uses tulip-shaped glasses), coupe glasses, or Nick & Nora glasses. (No garnish.)

IMPROVED GRASSHOPPER

Variation: The Praying Mantis

This cheeky variation is courtesy of Pittsburgh bartender Sean Enright:

In a cocktail shaker, combine 1½ oz [45 ml] Branca Menta, ¾ oz [20 ml] RumChata, ½ oz [15 ml] crème de cacao, ½ oz [15 ml] crème de menthe, and ice. Shake well and strain into a chilled cocktail glass.

**2 oz [60 ml]
fernet**

**¾ oz [20 ml]
honey syrup
(see page 23)**

**½ oz [15 ml]
orange liqueur**

**¼ oz [7.5 ml]
Angostura bitters**

**¾ oz [20 ml]
heavy cream**

1 whole egg

**Orange peel, for
garnish**

**Freshly grated
nutmeg, for
garnish**

In the 1800s, the flip was considered a sailor's drink, usually a spirit or fortified wine given more substance (and some nutritional content) by mixing with a whole egg and sugar. Today, Jess Lambert, who runs the drinks program at Chicago's Boleo, gives the flip a bit of midwestern flair, showcasing a Chicago-made fernet as the centerpiece of this seductively creamy, not-too-sweet drink that easily doubles as dessert.

In a cocktail shaker, combine the fernet, honey syrup, liqueur, bitters, cream, and egg and shake without ice; the mixture should become foamy. Scoop in ice, and shake briefly to chill. Strain into a coupe glass. Twist the orange peel over the drink to express the oils, then discard the peel. Garnish with grated nutmeg.

FERNET FLIP

WHAT'S FERNET?

Part of the amaro family, fernet is perhaps the bitterest bitter of all. Most fernets are made in Italy, including Fernet-Branca, the best-known brand, and embraced in South America, where fernet-and-cola is a popular call. They tend to have a deep-brown hue and an herbal, often aggressively bitter, flavor, often finishing with a mentholated twang.

The brand that Lambert uses in her drink, Fernet Dogma, is made by Chicago's CH Distillery, using a recipe created by The Dogma Group, a local bar consulting team, using botanicals from local importer Rare Tea Cellars plus Dark Matter Coffee, another Chicago purveyor; it was inspired by the Italian tradition of pairing fernet with espresso.

1¾ oz [50 ml]

Cognac

¾ oz [20 ml]

crème de menthe

Dash absinthe

**Lemon peel, for
garnish**

At Brooklyn's Sauvage, bar director William Elliott batches up large quantities of this refreshing drink, then sets it in the freezer for a wonderful syrup-like viscosity. While Elliott favors white crème de menthe, particularly Giffard Menthe-Pastille, for a crystal-clear drink that resembles a minty Martini, green crème de menthe can yield a striking variation (pictured).

In a mixing glass, stir the Cognac, crème de menthe, and absinthe with ice. Strain into a coupe glass. Twist a lemon peel over the top to express the oils, then discard the peel.

Variation: The Midnight Stinger

A cross between classic stinger and whiskey sour, this delightful riff has been popularized by New York City bartender Sam Ross:

Mix 1 oz [30 ml] each bourbon and Fernet-Branca and ¾ oz [20 ml] each lemon juice and simple syrup (see page 22) with ice. Shake well and strain into a rocks glass over crushed ice. Garnish with a mint sprig.

STINGER





The first time I tried this classic cocktail was at the Elephant Bar at New York City's NoMad Hotel. I was incredulous that it didn't actually contain coffee—even though it looks remarkably like a creamy latte. The original recipe is credited to Jerry Thomas's The Bar-Tender's Guide, circa 1887.

In a cocktail shaker, combine the port, Cognac, Demerara syrup, and egg and shake well. Add ice and shake again. Strain into a coupe or other small footed glass. Garnish with nutmeg.

**1½ oz [45 ml]
ruby port**

**1½ oz [45 ml]
Cognac**

**¼ oz [7.5 ml]
Demerara Syrup
(see page 61)**

1 whole egg

**Freshly grated
nutmeg, for
garnish**

COFFEE COCKTAIL

**2 oz [60 ml]
Cognac**

**3 oz [90 ml] hot
Bergamot Tea
Syrup (right)**

**1 oz [30 ml] heavy
cream**

**2 dashes orange
bitters**

**Grated orange
zest, for garnish
(optional)**

Created by Sother Teague of New York City bar Amor y Amargo, this warm, soothing drink features bergamot, a citrus fruit that imparts a distinctive perfume-y quality to Earl Grey tea and is considered to be both uplifting and relaxing. The drink is named for a building in Northumberland, England, which was the home of the Prime Minister Charles, the second Earl Grey, after whom the famous tea is named.

Pour the Cognac and the tea syrup into a mug. Put the cream and bitters in a cocktail shaker and vigorously shake without ice to froth. Spoon the orange cream on top of the hot drink. Garnish with grated orange zest, if desired.

HOWICK HALL

Bergamot Tea Syrup

Steep tea in 6 oz [180 ml] of hot water. Remove and discard the tea bag. While still hot, add the sugar, stirring until it dissolves. Makes about 6 ounces [180 ml].

1 bag Earl Grey tea, or other tea with bergamot

$\frac{1}{4}$ cup [50 g] sugar



**1½ oz [45 ml]
vodka**

**1 oz [30 ml] cold-
brew coffee**

**½ oz [15 ml]
coffee liqueur**

**½ oz [15 ml]
vanilla liqueur**

**3 coffee beans,
for garnish**

The original “Vodka Espresso” is credited to London bar legend Dick Bradsell, during the 1980s. Since then, variations on the drink appear on drink menus (and dessert menus) all over the world. The original features fresh espresso; this improved version, created by Meaghan Dorman for New York City’s Dear Irving, uses cold-brew coffee instead.

In a cocktail shaker, combine the vodka, coffee, coffee liqueur, and vanilla liqueur with ice. Shake well and strain into a chilled coupe glass. Garnish by floating the coffee beans on top.

ESPRESSO MARTINI

Credited to New York City bartender Tim Cooper, who created this whimsical drink for the menu of Sons & Daughters (now closed). Bonus: The garnish doubles as dessert.

Muddle the mint in the bottom of an old-fashioned glass. In a cocktail shaker, combine the gin, Branca Menta, crème de cacao, and lime juice with ice. Shake well, and strain into the glass. Scoop in pellet ice (or crushed ice). Garnish with a cookie and a sprig of mint. Serve with a small straw.

6 to 8 mint leaves

1 oz [30 ml] gin

¾ oz [20 ml]

Branca Menta

¾ oz [20 ml]

crème de cacao

**¾ oz [20 ml] lime
juice**

**Chocolate-mint
wafer cookie, for
garnish**

**Mint sprig, for
garnish**

THE GIRL SCOUT



This drink, created by Shane Matthew Gardner, head bartender at Kingfish in New Orleans, isn't particularly sweet. Yet, it still suggests all the elements of s'mores made over a campfire: hints of caramel and chocolate, plus a smoky waft from the mezcal. For a dessert-worthy finish, consider pairing this cocktail with a square of dark chocolate.

In a mixing glass, combine all of the ingredients with ice. Stir well, then strain into a Nick & Nora glass. (No garnish.)

**1 oz [30 ml]
blended Scotch
whisky**

**1 oz [30 ml]
mezcal**

**½ oz [15 ml] white
crème de cacao**

**2 or 3 dashes pure
vanilla extract**

JOHNNIE'S SMOKED CHOCOLATE



This classic drink also works with equal parts of all three key ingredients, but this brandy-forward variation makes for a less cloying sipper that still can double as dessert.

In a cocktail shaker, combine the brandy, crème de cacao, and cream with ice. Shake well, and strain into a coupe or Martini glass. Garnish with grated nutmeg (or chocolate shavings, if preferred).

1¼ oz [35 ml]
brandy

1 oz [30 ml] crème
de cacao

¾ oz [20 ml]
heavy cream

Freshly grated
nutmeg or
chocolate
shavings, for
garnish

BRANDY ALEXANDER



5

ONE
MORE
FOR
THE
ROAD:
DIY
NIGHTCAPS

*For those who enjoy a bit of a project,
make these liqueurs and infusions
at home to round out your cocktails
or give as gifts. All of the following
recipes yield multiple servings.*



**½ cup [100 g]
sugar**

**½ cup [120 ml]
water**

**1¾ cups [210 g]
cacao nibs**

**1 bottle (750 ml)
overproof rum**

**About 4 cups
[960 ml] distilled
water**

This rum-based recipe is courtesy Daniel Shoemaker, proprietor of Tèardrop Lounge in Portland, Oregon. This recipe makes the equivalent of dark crème de cacao, and has a rich, luxurious, bitter-sweet cocoa flavor.

Line a baking sheet with parchment paper and set aside.

In a saucepan, combine the sugar and water over medium heat. Bring to a low simmer and stir to dissolve the sugar.

Add the cacao nibs, stirring constantly. The sugar will regranulate and smoke a bit, until it begins to slowly caramelize and coat the cacao nibs. This process should take no more than 15 minutes.

Remove from the heat, and pour the cacao nibs onto the prepared baking sheet. Let cool, then break up with a spoon.

CRÈME DE CACAO

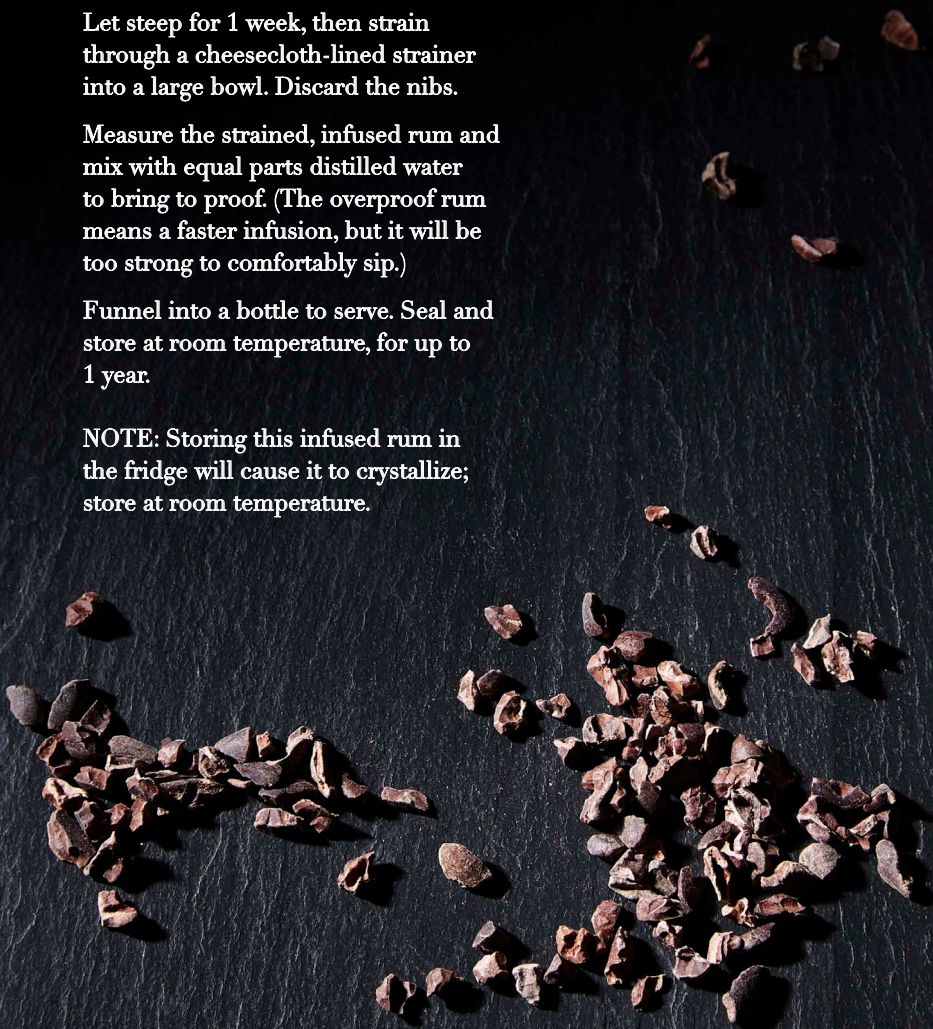
Place the cacao nibs into a large, sealable container (about 5 cups [1.2 liter] capacity, such as a mason jar), and top off with the rum. Seal, then set aside at room temperature.

Let steep for 1 week, then strain through a cheesecloth-lined strainer into a large bowl. Discard the nibs.

Measure the strained, infused rum and mix with equal parts distilled water to bring to proof. (The overproof rum means a faster infusion, but it will be too strong to comfortably sip.)

Funnel into a bottle to serve. Seal and store at room temperature, for up to 1 year.

NOTE: Storing this infused rum in the fridge will cause it to crystallize; store at room temperature.



Adapted from a recipe by brothers Ari and Micah Wilder, proprietors of Chaplin's Restaurant in Washington, D.C. This creamy, mellow drink was developed to work well in coffee and cocktails, as well as to sip solo.

Combine all of the ingredients in a large bowl and whisk together to blend. Funnel into a glass bottle, seal, and keep refrigerated until ready to serve. Store in the refrigerator; keeps for about 1 week. Shake to combine before pouring.

**3 cups [720 ml]
heavy cream**

**6 oz [180 ml]
espresso**

**¼ cup [20 g]
organic cacao
powder**

**3 oz [90 ml] pure
vanilla extract**

**1 oz [30 ml]
walnut bitters**

**1 cup [240 ml] B
grade maple syrup**

**5 oz [150 ml] Irish
whiskey**

DIY IRISH CREAM

CACAO POWDER:

★ Nope—that's not a typo. Cacao powder refers to unprocessed cacao nibs, milled into powder form. It's popularly used in baked goods like brownies and cookies. By comparison, cocoa powder undergoes additional processing, and has a lighter, fluffier texture. In a pinch, cocoa powder can be subbed in this recipe, but cacao powder will yield more robust flavor and stands up better to the whiskey. Look for it in health food stores or purchase online.

½ cup [120 ml]
water

½ cup [100 g]
sugar

1 cup [240 ml]
vodka or brandy

2 Tbsp pure
almond extract

1 tsp pure vanilla
extract

To be clear, this is a quickie version of amaretto. By comparison, traditional amaretto involves macerating apricot kernels and other ingredients and weeks of soaking, draining, and infusing. In my opinion, it's actually well worth purchasing a good-quality bottle of amaretto, especially if you're planning to make The "Best Ever" Amaretto Sour (page 92). But if you happen to not have amaretto on hand, this is a fun project to try, and yields a fragrant, lightly sweet liqueur in very little time.

In a saucepan, bring the water to a boil. Stir in the sugar until it is dissolved. Remove the pan from the heat and let the mixture cool.

Stir the vodka and the almond and vanilla extracts into the mixture. Strain through cheesecloth if a clearer amaretto is desired. Funnel into a sealable container and seal. Store in a cool, dry place; keeps for about 6 weeks.

QUICK AMARETTO



**16 green walnuts,
shelled and
quartered**

**Zest of 1 lemon,
peeled into strips**

**1 bottle [750 ml]
vodka**

**½ cup [120 ml]
water**

**1 cup [200 g]
sugar**

1 cinnamon stick

This delightfully bittersweet walnut liqueur, pronounced “no-CHEE-no,” requires a little planning ahead: it’s made with green walnuts, which are usually in season from June through August, depending on where you live. The recipe itself, courtesy of Erik Ellestad, formerly a bartender at San Francisco bar Heaven’s Dog (now closed), is easy to make, but requires about three months to steep. Start during the summer, and you’ll have a stash ready for holiday season cocktails. (Missed the season? No worries: commercial nocinos have become much easier to find.) Try the finished nocino in the Storm King (page 59) or Falling Leaves #7 (page 85) cocktails, or sip it straight.

Place the walnuts and lemon zest in a clean, sealable glass jar. Cover with the vodka. Seal the container. Steep for at least 40 days in a cool, dark place.

After 40 days, combine the water, sugar, and cinnamon stick in a saucepan. Cook over low heat, stirring until the sugar dissolves. Remove from the heat, cool, and remove the cinnamon stick.

NO CINO

Strain the vodka through cheesecloth; discard the walnuts and lemon peel. In a sealable container, combine the infused vodka with the cinnamon-flavored syrup. Seal and let rest for 40 days more.

After 40 days, strain through a fine-mesh sieve into a clean glass bottle. Store in a cool, dry place; keeps for up to 1 year.

Green walnuts can be purchased online, or from local farmers or grocers while in season (usually June through August, depending on location).

**Rind of 1 large
grapefruit (no
white pith), cut
into thin strips**

1 tsp anise seed

6 fresh sage leaves

6 fresh mint leaves

**Leaves from
1 sprig fresh
rosemary**

1 allspice berry

**½ tsp whole
cloves**

**½ tsp gentian
root, preferably
in bark form**

**3 cups [720 ml]
overproof vodka**

**2 cups [480 ml]
simple syrup
(see page 22)**

Sure, you can purchase a wide range of amaro bottlings. But how about one you can customize to your taste? The amaro below is adapted from a recipe that first ran in the Washington Post and is courtesy of Washington, D.C., bartender Jeff Faile, who developed this amaro for Fiola, and now works with Rose's Luxury and Pineapple and Pearls, also D.C.-based. Cucciolo is an Italian pet name meaning "cub" or "pup," he explains.

Think of this as a template for experimenting with various herbs and spices in your personal bottle of amaro. Plan ahead; the amaro needs a total of 5 weeks to mature.

Combine the grapefruit peel, anise seed, sage, mint, rosemary, allspice berry, cloves, and gentian root in a 32-oz [960-ml] glass container with a tight-fitting lid. Add the vodka. Seal and store in a cool, dark place for 3 weeks, shaking it once each day.

AMARO CUCCILOLO

Pour the simple syrup into the container with the vodka and flavorings and swirl to incorporate. Seal and store in a cool, dark place for 2 weeks.

Strain the mixture through a cheesecloth-lined strainer into a large bowl, discarding the solids. Funnel into a clean glass bottle and seal. Store in a cool, dry place; keeps for up to 1 year.

Serve neat, on the rocks or with a slice of lemon in a small, chilled glass.

Gentian root can be purchased online or at stores specializing in bulk herbs or spices.

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Finally, cheers to Robert, still my favorite drinking buddy.

RESOURCES

The following sites and shops may be helpful for sourcing tools, products, and barware for your next party. Many of these sites also offer helpful information for learning about cocktails in general.

Astor Wines & Spirits (NYC; astorwines.com) Any spirit mentioned in this book can be purchased there, from absinthe to Zucca amaro. The site is also a fine research tool for looking up unfamiliar spirits.

Boston Shaker (Boston, MA; thebostonshaker.com) An excellent source for bitters, barware, books.

Cask (San Francisco, CA; caskstore.com) Shop here for spirits and wines/fortified wines, plus essentials like syrups and bitters.

Cocktail Kingdom (NYC; cocktailkingdom.com) The place for jiggers, fancy mixing glasses, and more obscure

items like atomizers and Lewis bags for crushing ice.

Dandelion Botanical Company (Seattle, WA; dandelionbotanical.com) For herbs, spices, salts, edible flowers like dried chamomile, this is the spot.

The Hour (Alexandria, VA; thehourshop.com) They have gorgeous vintage glassware and barware.

Kalustyan's (NYC; kalustyans.com or 212-685-3451) This was my source for spices, sugars, cacao nibs, botanicals, and more.

The Meadow (Portland, OR and NYC; themeadow.com) An excellent resource for bitters and cocktail syrups.

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