



BEN PARIS COCKTAIL RECIPES

REFRESHING

KENTUCKY BUCK

2oz bourbon
0.5oz lemon juice
0.5oz simple syrup
ginger beer
1 strawberry

Muddle strawberry in shaker. Add all ingredients except the ginger beer. Shake and strain into a tall Collins glass with fresh ice. Top with ginger beer and garnish with lemon wheel and strawberry.

BLACKBERRY SMASH

2oz bourbon
1oz lemon juice
1oz simple syrup
3-4 blackberries
5-6 mint leaves

Gently muddle fruit and mint in a mixing tin. Put all other ingredients on a tin and shake hard over cracked ice. Double strain on an old-fashioned glass and pack with crushed ice. Garnish with blackberries and fresh mint sprig.

SOUR

STAY & PLAY

A Ben Paris Vol 1 cocktail!

1 oz Blanco Tequila
1 oz Pineapple Infused Blanc Vermouth
.75 oz Lime
.75 oz Ancho Reyes Verde Poblano
.5 oz Salers
Dash of Cucumber bitters

Shake and strain glass with fresh ice.
Cucumber ribbon garnish.

EL GUERO

1 oz Mezcal
1 oz Blanc Vermouth
.5 oz Maraschino Liqueur
.75 oz Lemon Juice

Shake and strain into a chilled cocktail glass.
No garnish.

VERMOUTH MULE

2 oz Rose Vermouth
.5 oz Lime Juice
Ginger beer

Build in a tall glass and garnish with a lime wheel.

BOOZY

TIPPERARY

1.5 oz Single Malt Irish Whiskey
1 oz Sweet Vermouth
.5 oz Green Chartreuse
2 Dashes Orange Bitters

In a mixing glass, stir together all ingredients (except garnish) with ice. Strain into a martini glass. Garnish with an orange twist.

NEW YORK MUTT

2 oz Irish Whiskey
.5 oz Pierre Ferrand Dry Curacao
.75 oz Averna
Dash of Maraschino Liqueur
Dash of Bitter Truth Jerry Thomas Bitters

Stir and strain into a chilled cocktail glass.
Garnish with a lemon twist