



## Bourbon Cocktails

### Blitzen's Boules

- 1 1/2 oz Hookers House Bourbon
- 1 oz Campari
- 1 oz Antica Formula sweet vermouth
- Orange peel
- Cherry

Combine all spirits. Stir until slightly diluted. Single strain, add ice, and garnish with orange peel and cherry.

### Post Prohibition Palliative

- 3/4 oz Chauvet Brandy VS
- 3/4 oz Hooker's House Rye Whiskey
- 3/4 oz Antica Formula Sweet Vermouth
- 1 tsp Benedictine liqueur
- 1 dash Angostura bitters
- 1 dash Peychaud bitters

Combine Brandy, Whiskey, and Vermouth in mixing glass. Add Benedictine and bitters. Add ice so the mixing glass is half full. Stir with barspoon for approximately 30 seconds (until chilled). Strain into chilled rocks glass. Slice lemon peel and rub around the rim of glass, then drop it in and serve! Prohibition's version of a Vieux Carre, a french quarter classic!

## **The General's Manhattan**

- 2 oz Hooker's House General Reserve Whiskey
- ¾ oz Antica Formula Sweet Vermouth
- Dash Bitter Brother's Aromatics or Apple Rye

Combine all ingredients and stir over ice. Single strain into chilled Martini glass.

Garnish with Amarena cherry!

## **Call Me Old- Fashioned**

- 1 ½ oz Hooker's House Rye Whiskey
- 2 dashes Bitter Brother's Aromatics
- 1 sugar cube
- Few dashes water

In an old fashioned glass, place sugar cube and saturate with Bitter Brother's Aromatics. Add dashes of water and muddle until dissolved. Add ice and pour whiskey over whilst stirring to add slight dilution. Garnish with classic orange peel.