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Craft Cocktails
by Val

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Drinks Inspired by
Hillary Rodham Clinton





"Val" by Sarah Sole
Acrylic on canvas
14 in. x 11 in., 2017

Craft Cocktails by Val:
Drinks Inspired by Hillary Rodham Clinton

craftcocktailsbyval.com

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Dedicated to the 65,844,610 people who voted
for the first woman to win the popular vote for
President of the United States of America.



Introduction

"Craft Cocktails by Val: Drinks Inspired by Hillary Rodham Clinton" merges two creative practices, fine art and craft cocktails. Heike Kevenhörster shares her original drink recipes, chronicling the US presidential election of 2016, its lead-up and aftermath. Each cocktail is paired with an original photo collage by the visual artist Sarah Sole, also made in real time during the campaign.

Whether you feel like pouring a bright red "Shoulder Shimmy" or a luscious "Woman Card", the choices are here. Go for a harsh "Glass Ceiling", opt for an unexpected "October Surprise" or choose a soothing "Swiss Sleep Sanitarium". Or how about a "Hot Roddy"? Not to be outdone, Clinton's opponents Bernie Sanders and Donald Trump also get their own cocktails. And if you would rather forget the whole fiasco that was the US presidential election of 2016, grab "The Cloth", an alcohol-rich drink that comes in a bucket.

The book title refers to the character "Val", a bartender played by Clinton herself in an episode of the comedy show "Saturday Night Live". In the skit, which aired on October 3, 2015, "Val" serves drinks to the character "Hillary Clinton" played by the actress Kate McKinnon. In this book, you will find forty-seven craft cocktails that "Val" could have served.



No. I





Daisy

1 Fresh Ripe Mango
2 2/3 oz (8 cl) Cognac
2/3 oz (2 cl) Cointreau
1/3 oz (1 cl) Licor 43
2/3 oz (2 cl) Fresh Lemon Juice
2/3 oz (2 cl) Simple Syrup
1 1/3 oz (4 cl) Coco López Cream of Coconut
Small Tin Unsweetened Coconut Milk
2 Barspoons Powdered Sugar
1 Dash Grand Marnier Cordon Rouge

Peel the mango, remove the pit and cut the flesh into cubes. Transfer to a blender. Add the cognac, Cointreau, Licor 43, cream of coconut, lemon juice, and simple syrup. Open a tin of coconut milk that has been undisturbed in the fridge for 24 hours. The thick white milk on top and the watery liquid at the bottom should be separated. Spoon the creamy substance into a separate container. Add 1 1/3 oz (4 cl) of the coconut water to the blender. Blend the contents at high speed until smooth. Keep 2 barspoons of the mango mixture back and pour the rest into a hurricane glass with crushed ice. In a small bowl, whisk together 1 1/3 oz (4 cl) of the thick coconut milk, 2 barspoons powdered sugar, and a dash of Grand Marnier. Spoon on top of the drink. Now add the rest of the mango mixture. Serve with a stirrer and a straw.



No. 2





Cinderella In Paris

2 2/3 oz (8 cl) Noilly Prat Dry Vermouth

1/3 oz (1 cl) Lavender Syrup

1 Dash Lemon Bitters

Sparkling Water

Lemon Peel

In a mixing glass, stir the vermouth, the lavender syrup, and the lemon bitters over ice. Strain into a champagne glass. Top with chilled sparkling water. Garnish with a lemon twist and a sprig of lavender.



No. 3





Hillary For America

1 oz (3 cl) Absolut Vodka
2 oz (6 cl) Lillet Blanc
1 oz (3 cl) Crème de Violette
1/3 oz (1 cl) Grenadine
Miniature Marshmallows

In a mixing glass, combine the vodka, Lillet and violet liqueur. Add ice and stir. Pour into a chilled martini glass. Carefully add the grenadine. Garnish with miniature marshmallows on a stick.



No. 4





Listening Tour

4 oz (12 cl) Strong Camomile Tea
2/3 oz (2 cl) Pear Brandy (Eau de Vie)
1 Dash Ginger Juice or 2 Slices of Ginger
Honey to taste

Pour hot water into a tea glass or mug containing the camomile tea. Let it steep for five minutes. Then add pear brandy and ginger and stir gently. Sweeten to taste with honey.



No. 5





Glass Ceiling

2 oz (6 cl) White Rum

2/3 oz (2 cl) St. Germain Elderflower Liqueur

2 Sprigs Lemon Balm

1 Lime

2/3 oz (2 cl) Simple Syrup

Crushed Ice

Cut the lime into wedges and add them to a mixing glass. Pour the simple syrup over the fruit and add the lemon balm leaves. Muddle everything thoroughly. Add the white rum and elderflower liqueur. Fill a large rocks or cocktail glass with crushed ice and fine strain the liquid into it. Top with more crushed ice. Serve with a straw.



No. 6





Fuck You, Iowa

2 oz (6 cl) Corn Whiskey
3 Dashes Fee Brothers Old Fashion Aromatic Bitters
1/3 oz (1 cl) Simple Syrup
1 Dash Aronia Juice
1 Barspoon Aronia Berries
Slice of Orange

Pour simple syrup and bitters into an old-fashioned glass. Add a large chunk of ice, the corn whiskey, aronia berries, and a slice of orange. Round the drink off with a dash of aronia juice.



No. 7





Kitchen Sink

1 1/3 oz (4 cl) Noilly Prat Dry Vermouth

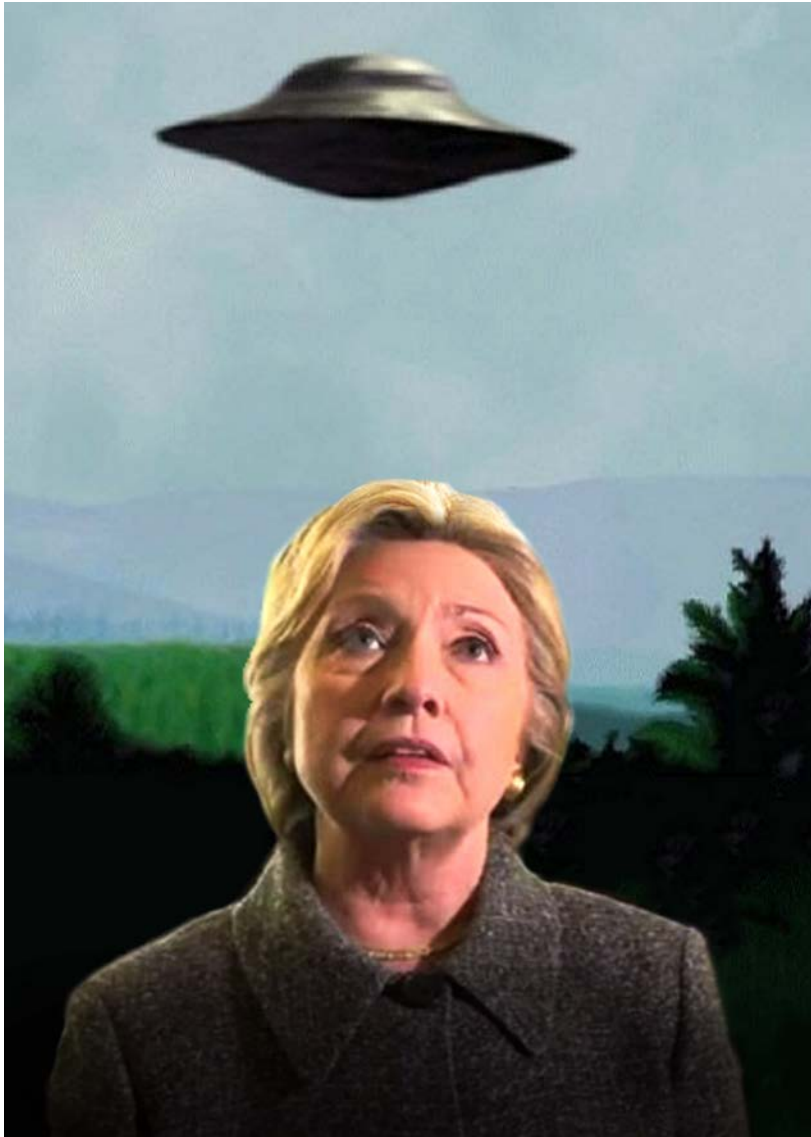
1 oz (3 cl) Gin Del Professore Madame

1/3 oz (1 cl) Kwai Feh Lychee Liqueur

Stir the vermouth, gin and lychee liqueur over ice in a mixing glass. Strain into a chilled martini glass. Add 2 lychees (peeled, not pitted) on a stick.



No. 8





Alien Agenda

1 1/3 oz (4 cl) Skyy Vodka
1 oz (3 cl) Midori Melon Liqueur
1 Dash Kwai Feh Lychee Liqueur
3 oz (9 cl) Tonic Water
1 Lychee
Lime Peel

Add a lychee to a chilled martini glass and brace for the unknown. In a mixing glass, combine the vodka, Midori, and Kwai Feh and stir over ice. Strain into the martini glass. Top with tonic water. Then squeeze the lime peel over the drink, making sure the oils fall into the glass. Drop the peel into the drink.



No. 9





11 Hours

3 1/3 oz (10 cl) Strong Sage Tea

1/3 oz (1 cl) Fresh Lemon Juice

2 Pinches Matcha

Honey to taste

Brew strong sage tea from sage leaves. Fine strain into a bowl or mixing glass. Add the lemon juice and two pinches of matcha. Whisk until well combined. Sweeten with honey to taste. Pour into a small cup.



No. 10





Tarzan

1 oz (3 cl) Jägermeister Liqueur
1 oz (3 cl) Forest Gin
3 oz (9 cl) Fever-Tree Ginger Beer
1 Lime

Cut the lime into wedges. Place the wedges in a double old-fashioned or large rocks glass. Muddle them by pressing with a wooden spoon or cocktail muddler in order to release the juice. Fill half the glass with crushed ice and stir carefully. Now add the gin and Jägermeister. Top with ginger beer.



No. II





Swiss Sleep Sanitarium

1 1/3 oz (4 cl) Edelweiss Vodka
1 oz (3 cl) Eckes Edelkirsch Cherry Liqueur
1 Dash Dettling Swiss Cherry Brandy (Eau de Vie)
1/3 oz (1 cl) Light Crème de Cacao
1/3 oz (1 cl) Cinnamon Liqueur
2/3 oz (2 cl) Whipping Cream
2 Dashes Fee Brothers Plum Bitters

Add the ingredients to a cocktail shaker. Shake with ice cubes for at least 15 seconds. Fine strain into a chilled cocktail glass. Garnish with a fresh cherry.



No. 12





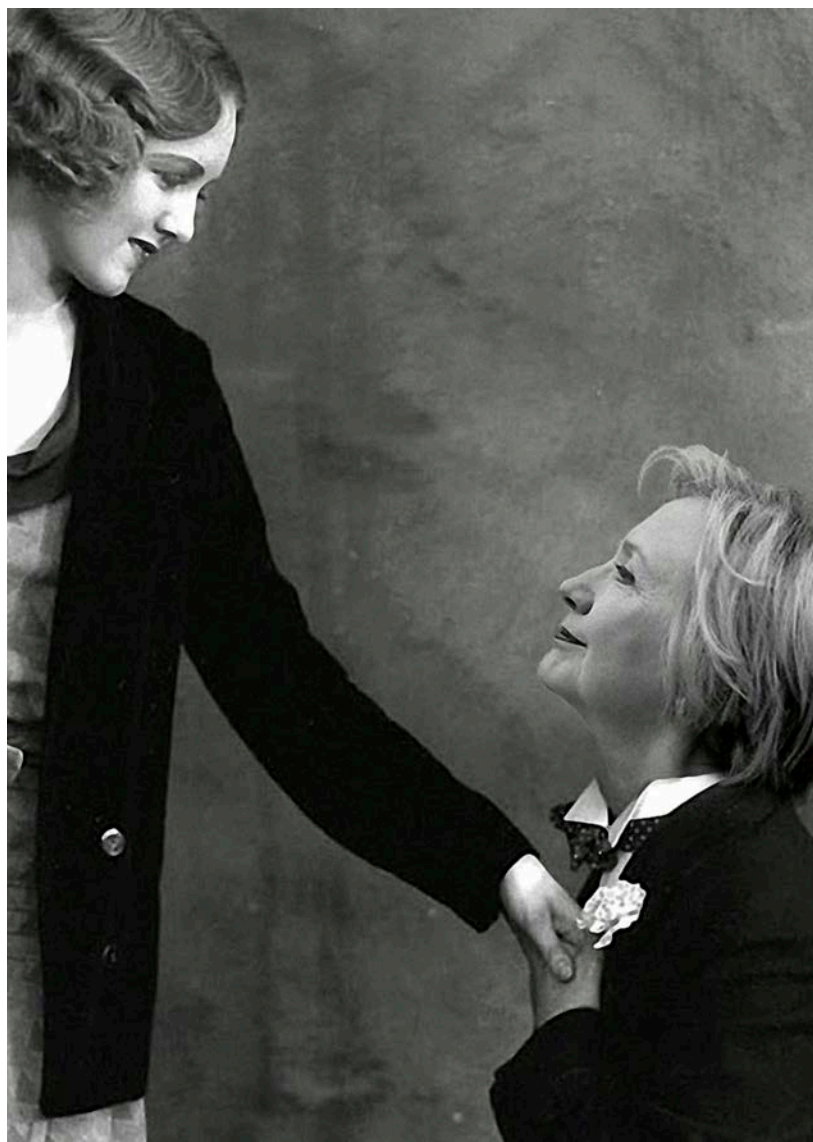
Please Wear Socks To Bed

1.5 oz (4.5 cl) Heaven Hill Old Style Bourbon
1.5 oz (4.5 cl) Wild Turkey American Honey Liqueur
3 oz (9 cl) Hot Water
Cinnamon Stick
Lemon Peel
Lemon Wheel
4 Cloves

In a hot toddy glass or mug, mix the bourbon and honey liqueur. Add the hot water, lemon peel, and a slice of lemon spiked with cloves.



No. 13





Woman Card

1 oz (3 cl) Tequila Blanco
1 2/3 oz (5 cl) Raspberry Liqueur
2 2/3 oz (8 cl) Light Cream
1/3 oz (1 cl) Licor 43
1 oz (3cl) Grenadine

Shake the tequila, raspberry liqueur, Licor 43, and cream with ice cubes for about 20 seconds. Fine strain into a brandy snifter or margarita glass. Carefully add the grenadine. Garnish with a cocktail cherry and serve with a straw.



No. 14





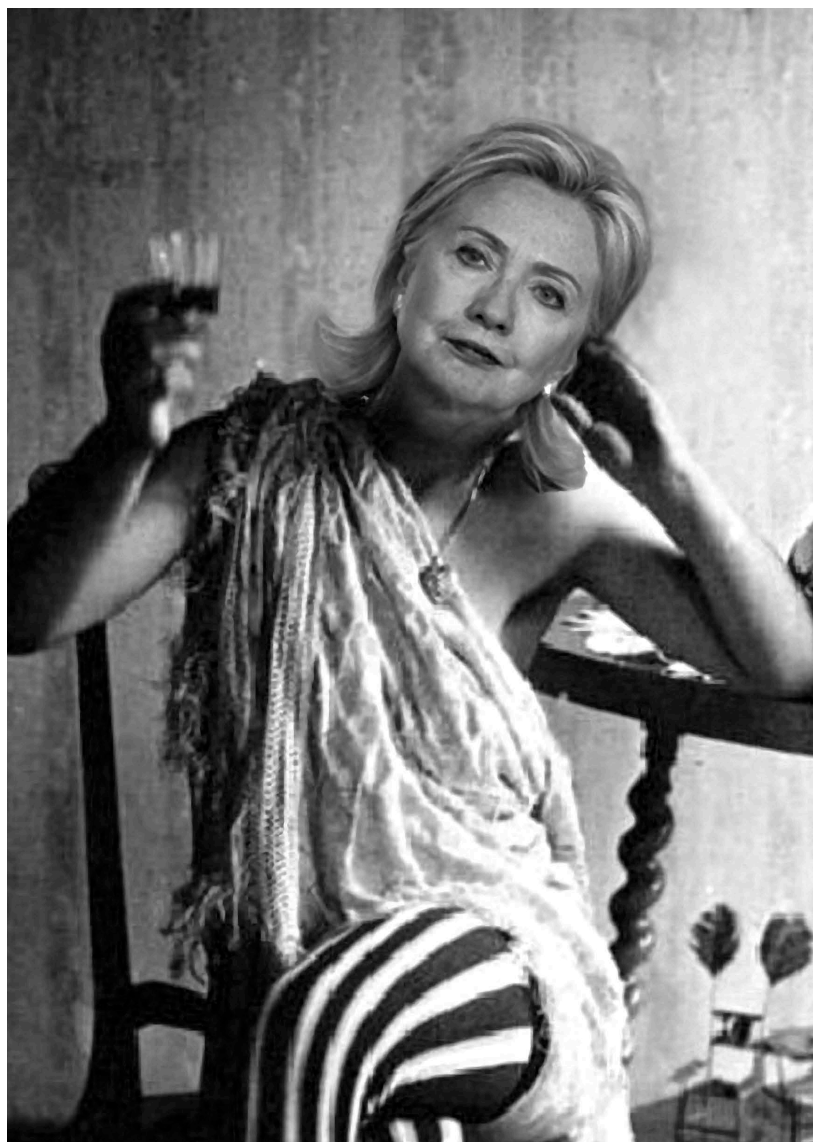
Hot Roddy

2 oz (6 cl) The Real McCoy Dark Rum
1 oz (3 cl) Velvet Falernum
1 Barspoon Fresh Lime Juice
2 Dashes Dr. Adam Elmegirab's Teapot Bitters
1 Dash Dale DeGroff's Pimento Bitters
2 Dashes Angostura Bitters
3 oz (9 cl) Hot Water
1 Lime Wheel

In a hot toddy glass, mix the dark rum and falernum. Add the fresh lime juice, bitters, and hot water. Stir. Garnish with a lime wheel.



No. 15





#ImWithTheWhore

1/3 oz (1 cl) Banana Syrup
2/3 oz (2 cl) Banana Juice
2/3 oz (2 cl) Sazerac Rye Whiskey
1 Drop Vieux Carré Absinthe

In a shaker, combine the banana syrup and the juice on ice and shake well. Strain into a chilled cordial glass. Carefully pour the rye over the back of a spoon on top of it, creating layers. Add the absinthe. Garnish with a slice of banana and a green cocktail cherry.



No. 16





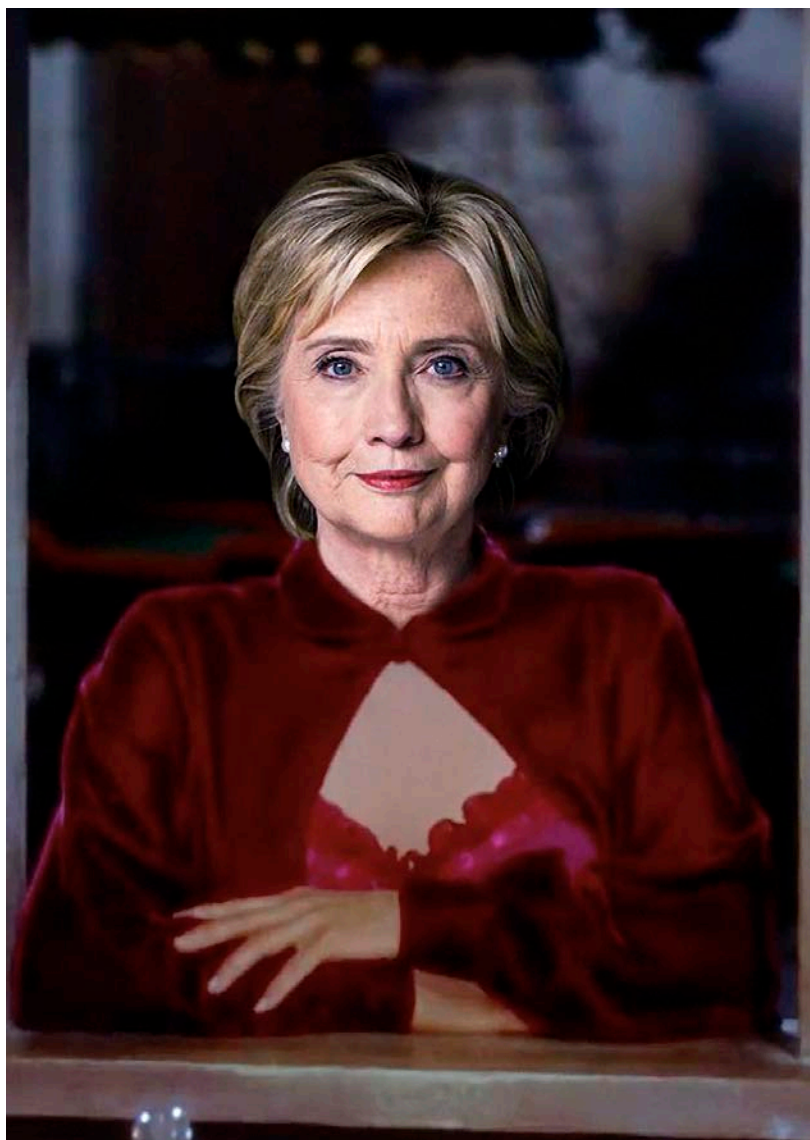
Grey Gardens

2/3 oz (2 cl) Vodka
2/3 oz (2 cl) Dry Gin
2/3 oz (2 cl) White Rum
2/3 oz (2 cl) Tequila Blanco
2/3 oz (2 cl) Cointreau
1 Barspoon Earl Grey Tea Leaves
1 oz (3 cl) Fresh Lime Juice
2/3 oz (2 cl) Simple Syrup
2 oz (6 cl) Coca Cola

In a small teapot, combine the vodka, gin, rum, and tequila. Add the tea leaves to a strainer and let them steep in the fluid for four minutes. Then remove the strainer and pour the infused alcohol into a shaker. Add the Cointreau, lime juice, and simple syrup and shake on ice. Fine strain into a collins glass filled with ice cubes. Top with coke and garnish with a lime wheel.



No. 17





Rodham Rose

1/3 oz (1 cl) Parfait Amour

1/3 oz (1 cl) Rose Water

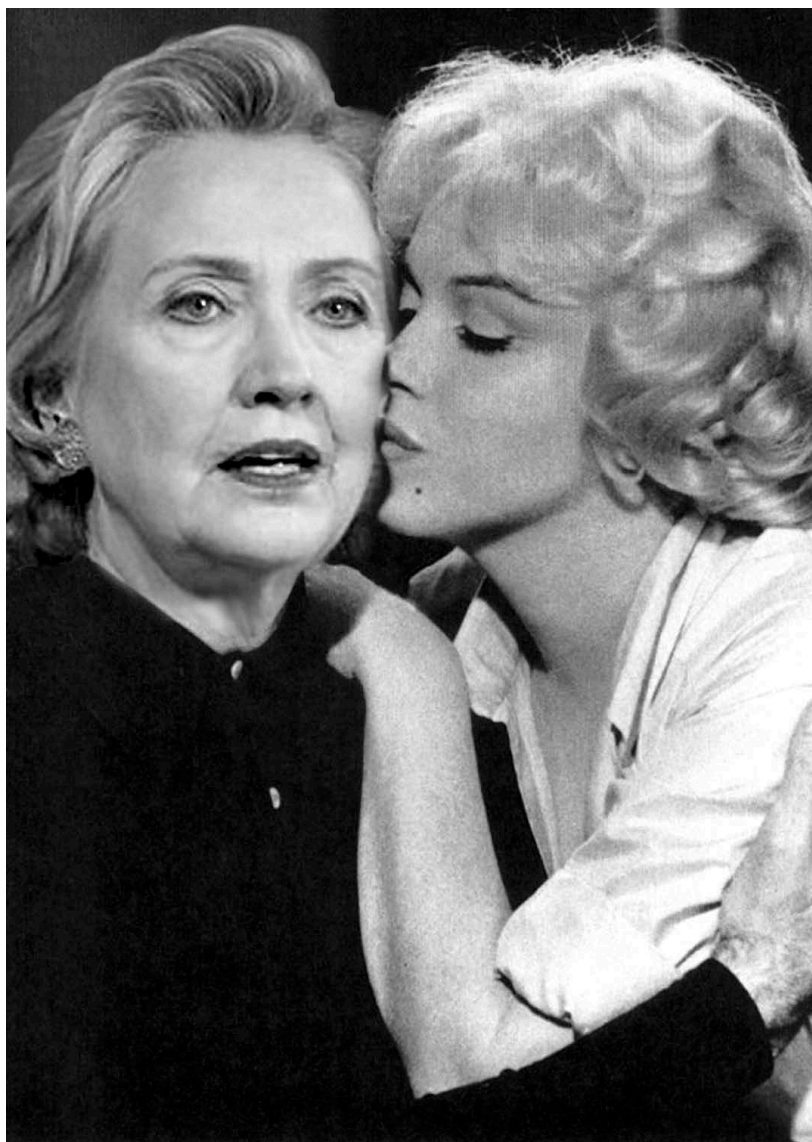
1/3 oz (1 cl) St. Germain Elderflower Liqueur

Champagne

In a champagne glass, combine the liqueurs and the rose water. Top with chilled champagne.



No. 18





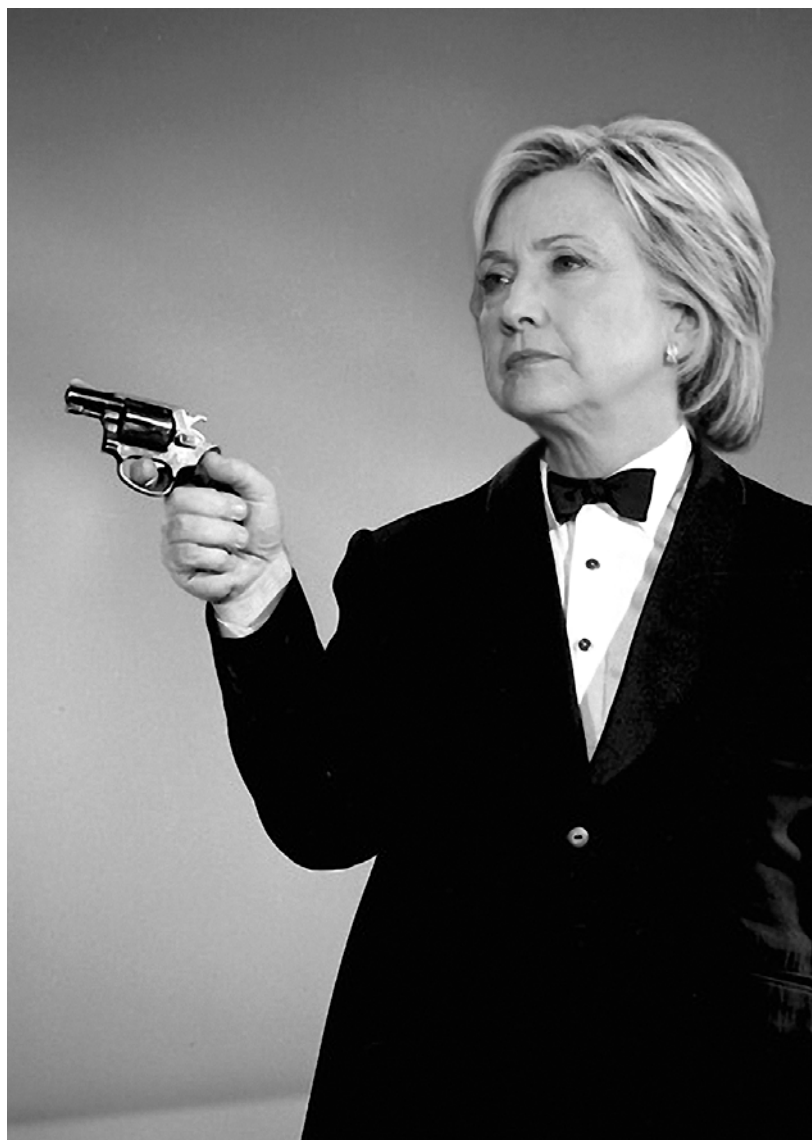
Apple & Eve

1 oz (3 cl) Amaretto Disaronno
1 oz (3 cl) The Bitter Truth Pimento Dram
2 1/3 oz (7 cl) Pure Apple Juice
1 Dash Boker's Bitters
Lemon Peel

Add the Pimento Dram, amaretto, and bitters to a double old-fashioned glass filled with ice cubes. Top with apple juice and stir. Garnish with apple slices and cloves. Squeeze the lemon peel over the drink before letting it fall into the glass.



No. 19





Dial H

1 1/3 oz (4 cl) Killer Queen Vodka
1 1/3 oz (4 cl) Noilly Prat Dry Vermouth
1 Barspoon Aronia Juice
1 Cocktail Cherry

Stir the vodka and vermouth in a mixing glass over ice. Strain into a chilled martini glass. Add a barspoon of aronia juice. Garnish with a cocktail cherry on a stick.



No. 20





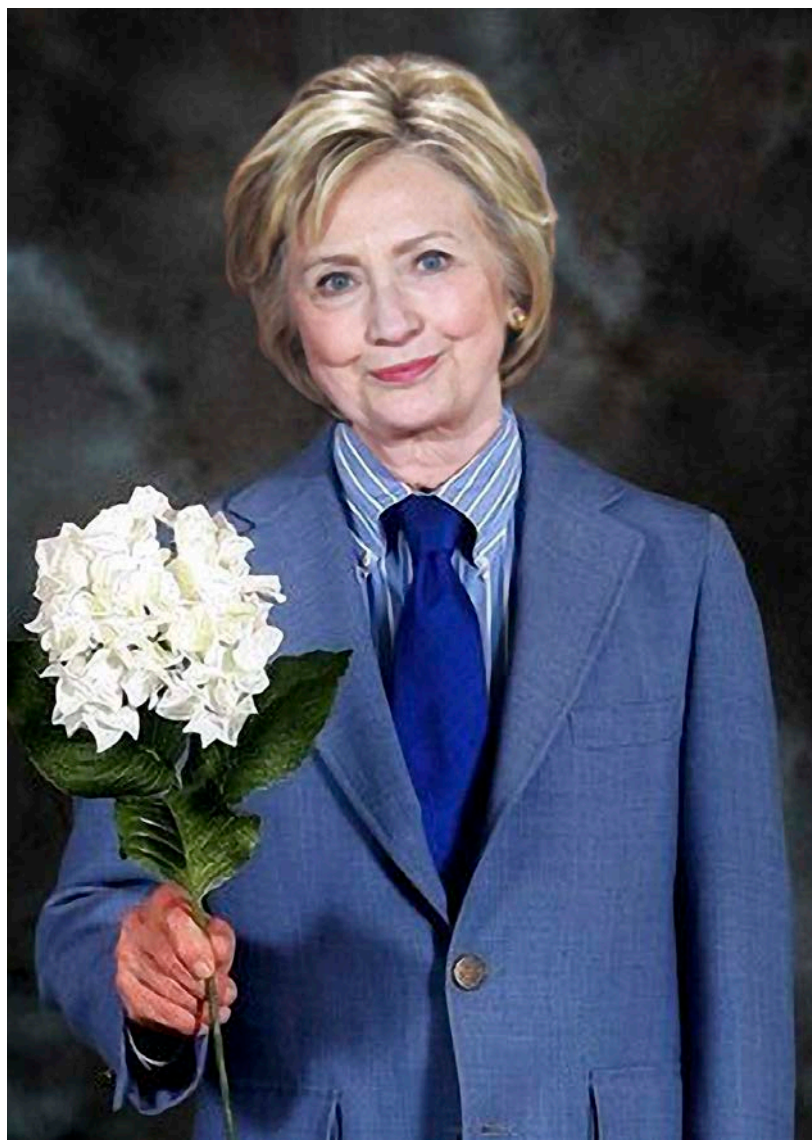
Bye-Bye, Bernie

1 1/3 oz (4 cl) Russian Standard Vodka
4 oz (12 cl) Milk
2 oz (6 cl) Blue Curaçao
1/3 oz (1 cl) Vanilla Syrup
1 Barspoon Maple Syrup
2 Dashes Urban Moonshine Maple Digestive Bitters

This simple and inspiring recipe hasn't changed for 74 years. In a cocktail shaker, shake all ingredients vigorously on ice until you forget reality. Strain into a small milk bottle. Add a straw.



No. 21





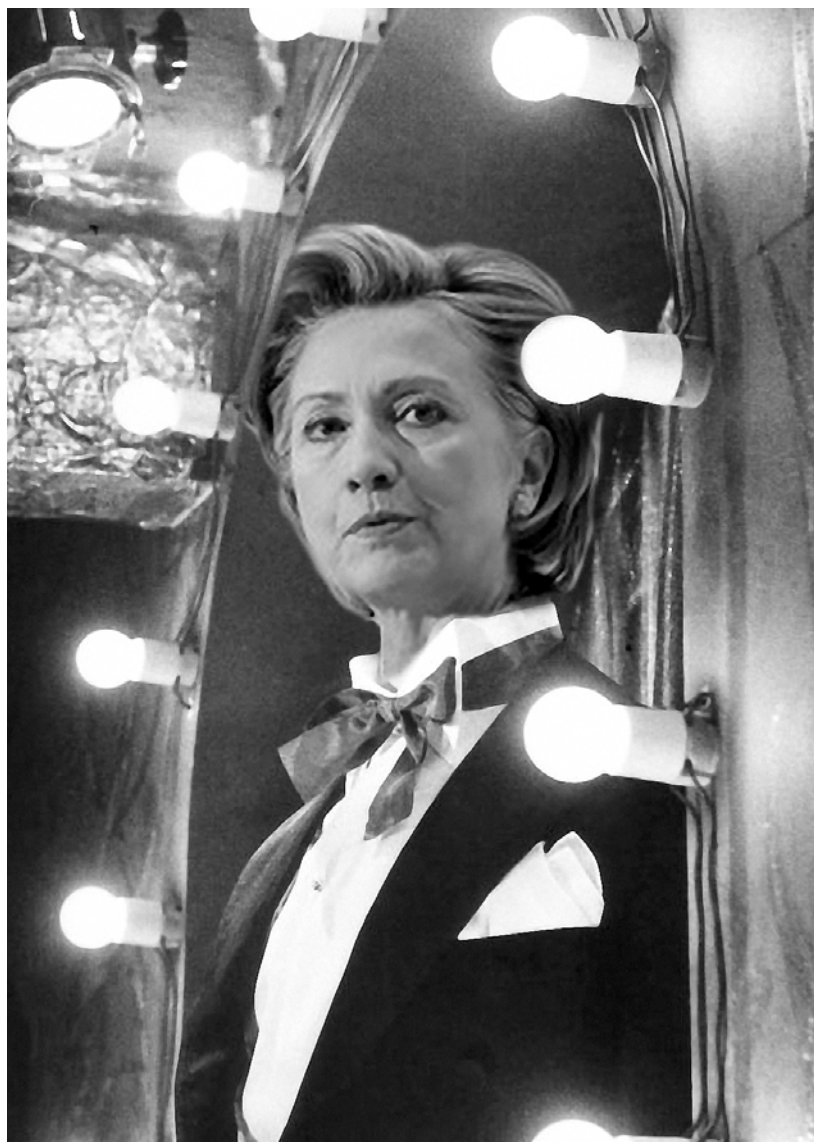
Love & Kindness

3 oz (9 cl) Pure Blueberry Juice
1.5 oz (4.5 cl) Malibu Coconut Flavored Rum
1/3 oz (1 cl) Parfait Amour Liqueur
2/3 oz (2 cl) Whipping Cream
1/3 oz (1 cl) Simple Syrup

Fill a cocktail shaker with ice cubes. Pour in the blueberry juice, Malibu, Parfait Amour, cream, and simple syrup. Shake until the fluids have unified. Fine strain into a chilled cocktail glass.



No. 22





Revelations

2 oz (6 cl) Dry Gin
1 oz (3 cl) Lillet Blanc
2/3 oz (2 cl) Light Crème de Cacao
2/3 oz (2 cl) Fresh Orange Juice
2 Drops The Bitter Truth Orange Bitters
1 Small Drop Hot Sauce (Piri Piri)
Orange Peel

Add the gin, Lillet Blanc, crème de cacao, orange juice, bitters, and hot sauce to a cocktail shaker filled with ice cubes. Shake until the shaker gets extremely cold, for about 15 seconds. Fine strain into a chilled cocktail glass. Garnish with an orange peel.



No. 23





I'm With Her

2/3 oz (2 cl) Strawberry Liqueur
1/3 oz (1 cl) Grand Marnier Cordon Rouge
1 Drop Orange Bitters
Champagne
Sparkling Water
1/2 Strawberry
1 Sprig Thyme
Orange Peel

In a mixing glass, stir the strawberry liqueur, Grand Marnier, and orange bitters over ice. Strain into a champagne glass. Add the champagne and top off with sparkling water. Garnish with half a strawberry, a thyme sprig, and an orange twist.



No. 24





Silent Summit

2/3 oz (2 cl) Eckes Edelkirsch (German Cherry Liqueur)
2/3 oz (2 cl) Rioja (Red Wine From Spain)
1/3 oz (1 cl) Campari Bitter (Italian Apéritif)
1 Barspoon Grand Marnier Cordon Rouge (Orange Brandy Liqueur
From France)
Lemon Peel

Four unique flavors come together to explore the wonders of diversity and probe the spirit of unity. Add the Eckes, Rioja, Campari, and Grand Marnier to a mixing glass. Stir over ice. Put a large chunk of ice into an old-fashioned or rocks glass. Pour the drink into it. Garnish with a lemon knot.



No. 25





Millennial Outreach

4 oz (12 cl) Vodka

4 oz (12 cl) Parfait Amour Liqueur

4 oz (12 cl) Rockstar Energy Drink Lime Super Sours

1/3 oz (1 cl) Fresh Lime Juice

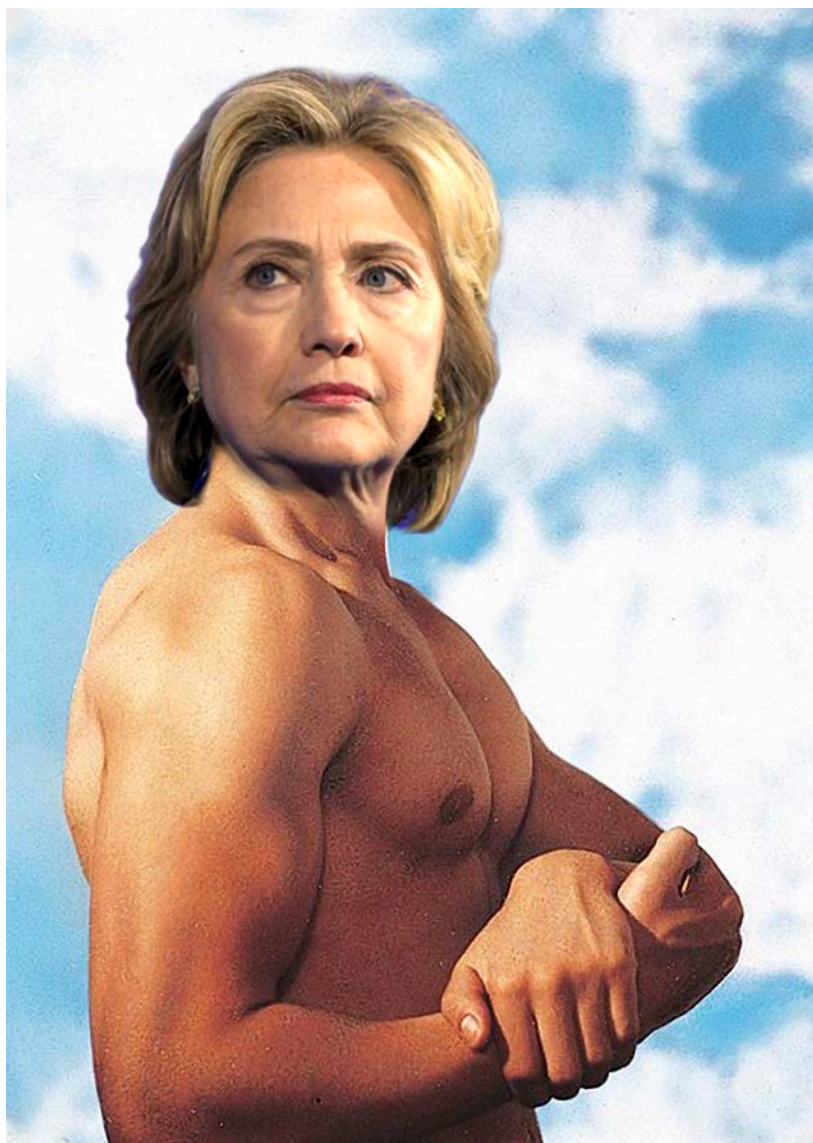
2 Tablespoons Sugar

30 g Instant Gelatine Powder or Equivalent Amount of Agartine

Combine the fluids in a mixing glass. Add the sugar and let it dissolve. Microwave the glass for about 20 seconds or until the contents are warm but not hot. Let stand until the carbon dioxide of the energy drink has escaped completely. Whisk in the instant gelatine (or agartine) powder. Pour the mixture into shot glasses. Put these in the fridge for 4 hours or better still, overnight. When the gelatine has set, you may eat the jelly shots with a spoon. If you have used disposable cups, consume the shots by cracking open the plastic. Enjoy!



No. 26





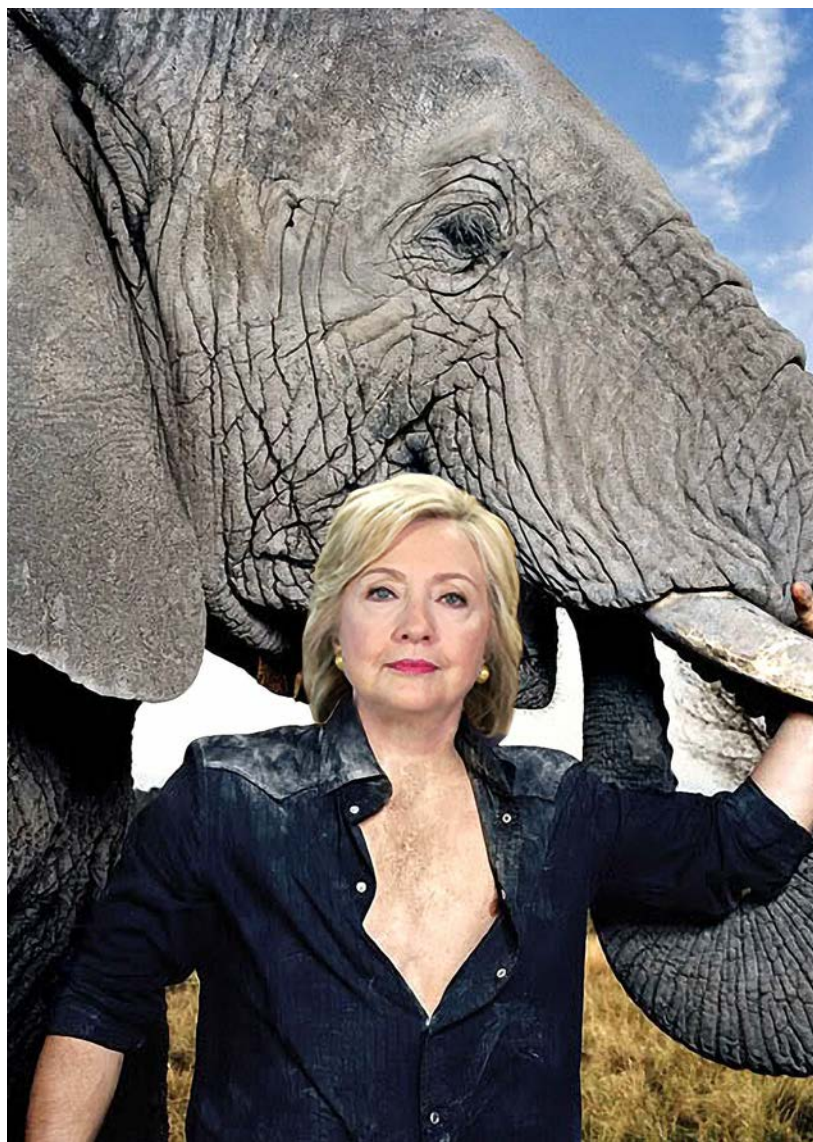
Elbow Grease

1 1/3 oz (4 cl) Absolut Vodka
4 oz (12 cl) Fresh Orange Juice
1 oz (3 cl) Cynar Bitter Liqueur
Orange Peel

Fill a rocks or old-fashioned glass with ice cubes. Add the vodka, orange juice, and Cynar. Garnish with a twist of orange peel.



No. 27





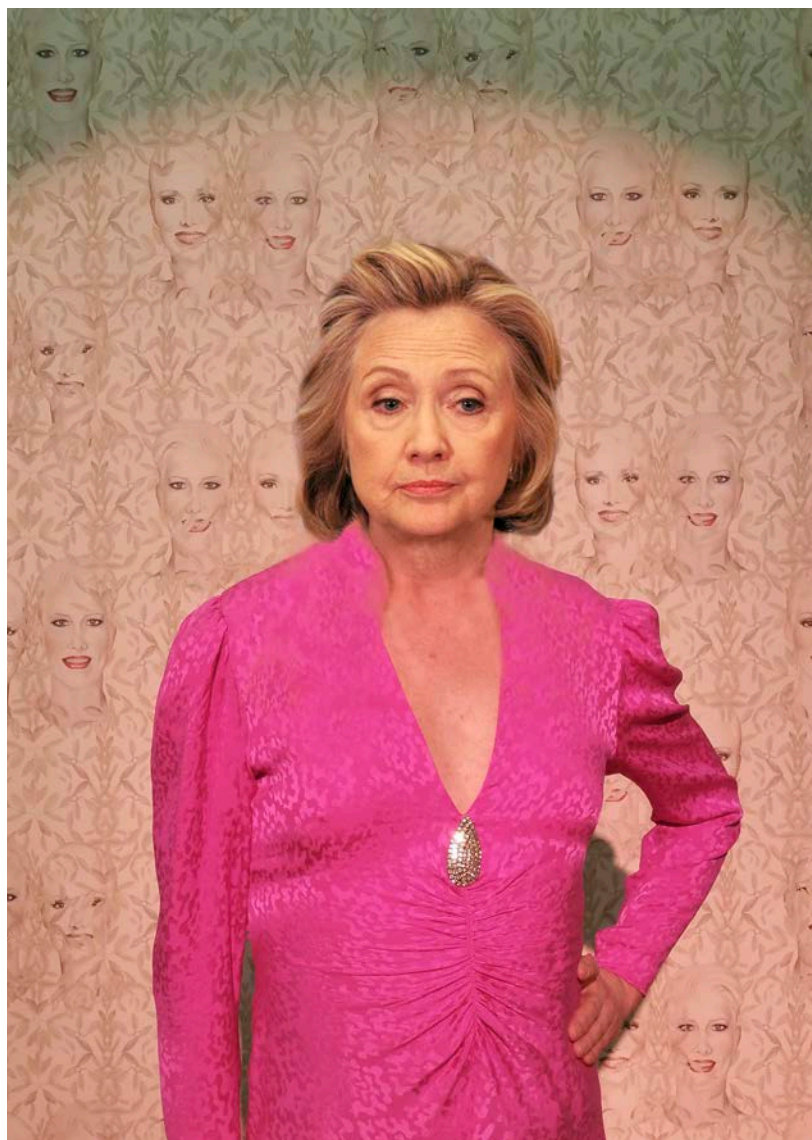
Elephant

1 oz (3 cl) Amarula Cream Liqueur
1/3 oz (1 cl) Hazelnut Brandy (Eau de Vie)
1/3 oz (1 cl) Light Crème de Cacao
1 Dash Vallendar Südafrika Apricot Brandy (Eau de Vie)
1 Dash The Bitter Truth Spiced Chocolate Bitters

Add the ingredients to a cocktail shaker and shake with ice for about 15 seconds. Fine strain into a chilled cordial or brandy glass. Garnish with a physalis.



No. 28





Dorothy

3 Barspoons Preserved Cranberries
2 oz (6 cl) White Rum
2/3 oz (2 cl) Fresh Lime Juice
1 oz (3 cl) Simple Syrup
2/3 oz (2 cl) Rose Liqueur
Crushed Ice

In a blender, combine the rum, lime juice, syrup, rose liqueur and two barspoons of the cranberries with some crushed ice. Blend until the drink is smooth. Strain into a chilled margarita glass with a sugared rim. Drop the remaining cranberries on top. Garnish with a lime wheel.



No. 29





Salem Convention

1 oz (3 cl) Woodruff Syrup
1 oz (3 cl) Root Beer
1/2 oz (1.5 cl) Hexen Bitter
1/4 oz (7 ml) Brockenhexen Flugbenzin
1/4 oz (7 ml) Fresh Lemon Juice
3 oz (9 cl) Mountain Dew

No witch trial can stop you from flying high: After the sun has set on Walpurgis Night, take a mixing glass and fill it with ice cubes. Add the woodruff syrup, root beer, Hexen Bitter, Brockenhexen Flugbenzin, and lemon juice. Stir counter-clockwise until the moon disappears behind the clouds. Fine strain into a highball glass. Top with Mountain Dew. With one sip of this fantastic elixir you can easily escape the Pharisees and the vulgar who want to lock you up. Get your broomstick ready!



No. 30





Lucifer

2/3 oz (2 cl) Angel's Nectar Blended Malt Whisky

1 1/3 oz (4 cl) Jim Beam Devil's Cut Bourbon

1/3 oz (1 cl) Cola Syrup

1/3 oz (1 cl) Fresh Lemon Juice

1 Dash Teufelszeug or 1 Drop Hot Sauce

6 oz (18 cl) Coca Cola

In a mixing glass with ice cubes, combine the malt whisky, bourbon, Teufelszeug (or hot sauce), cola syrup, and fresh lemon juice. Stir backwards 666 times. Add the mixture to a highball glass with ice. Top with Coca Cola.



No. 31





What Girls Are Made Of

1 oz (3 cl) Lime Vodka

1 Dash Cranberry Bitters

1/3 oz (1 cl) Simple Syrup

5 oz (15 cl) Fentiman's Rose Lemonade

Thick, Large Ice Stick made of Rose Lemonade

Fill an ice mould for a stick of ice with rose lemonade and put in freezer overnight. To prepare the drink, add the lime flavored vodka, cranberry bitters, and the simple syrup to a mixing glass and stir over ice. Strain into a chilled highball glass. Add the ice stick and the rose lemonade. Garnish with a lime wheel and red currants.



No. 32





Giant

1/2 Very Ripe Banana
1/2 Barspoon Peanut Butter
1 oz (3 cl) Plantation Original Dark Rum
1 oz (3 cl) Bailey's Irish Cream Liqueur
1 Dash Fee Brothers Cardamom Bitters
2 Dashes Mozart Chocolate Bitters
1 Barspoon Honey or to taste
3/4 Cup Crushed Ice

Add all ingredients to a blender and mix until the drink is smooth. Garnish with a chocolate-covered candy banana.



No. 33





White Knight

2 oz (6 cl) Sacred Gin
1/3 oz (1 cl) Messiah White Sweet Port
1 oz (3 cl) Fresh Lemon Juice
3/4 oz (2.5 cl) Simple Syrup
3 Drops Ferdinand's Riesling Quince Bitters
1 Dash Sparkling Water
1 Egg White
Lemon Peel

Fill a shaker with ice cubes. Add the gin, port, lemon juice, simple syrup, bitters, sparkling water, and egg white. Shake for a long, strenuous time. Strain into a cocktail glass and garnish with a lemon twist.



No. 34





The Snake

2 oz (6 cl) Snake River Stampede Canadian Whisky

7 oz (20 cl) Ginger Ale

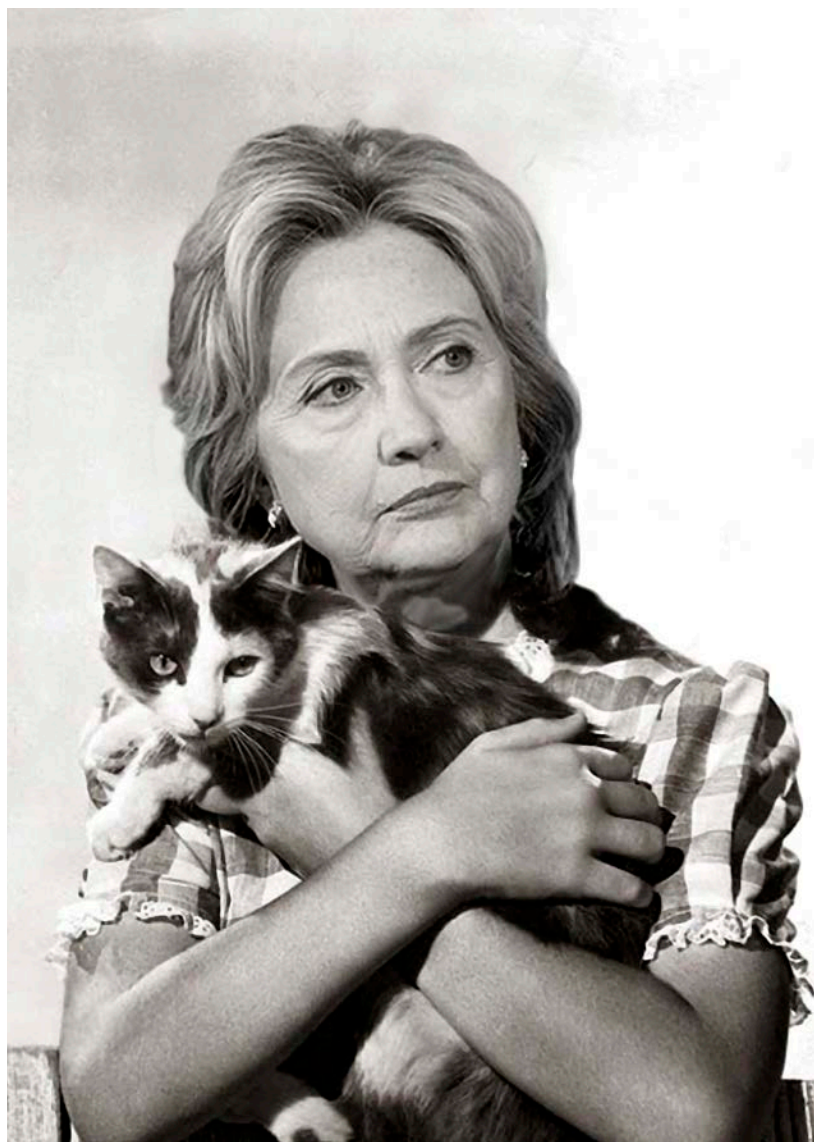
1 Barspoon Absinthe

Cucumber Peel

Add the Canadian whisky to a highball glass filled with ice cubes. Top with ginger ale. Float the absinthe on top. Garnish with cucumber peel.



No. 35





Cat Gif

6 oz (18 cl) Whole Milk
1 Barspoon Real Cocoa Powder
2 Barspoons Brown Sugar
1 1/3 oz (4 cl) Dark Rum
1 Barspoon Crème de Menthe
2 oz (6 cl) Whipping Cream
1 Pinch Vanilla Extract
1 Barspoon Powdered Sugar
Fresh Catnip or Mint
Chocolate Flakes

Whip the cream until it starts getting a little thick. Whisk in the vanilla extract and the powdered sugar. Whip until stiff and set aside. In a mug or Irish coffee glass, combine the milk, real cocoa powder, and brown sugar. Microwave until hot. Add the rum and crème de menthe. Top with whipped cream. Garnish with finely chopped catnip or mint leaves, and chocolate flakes.



No. 36





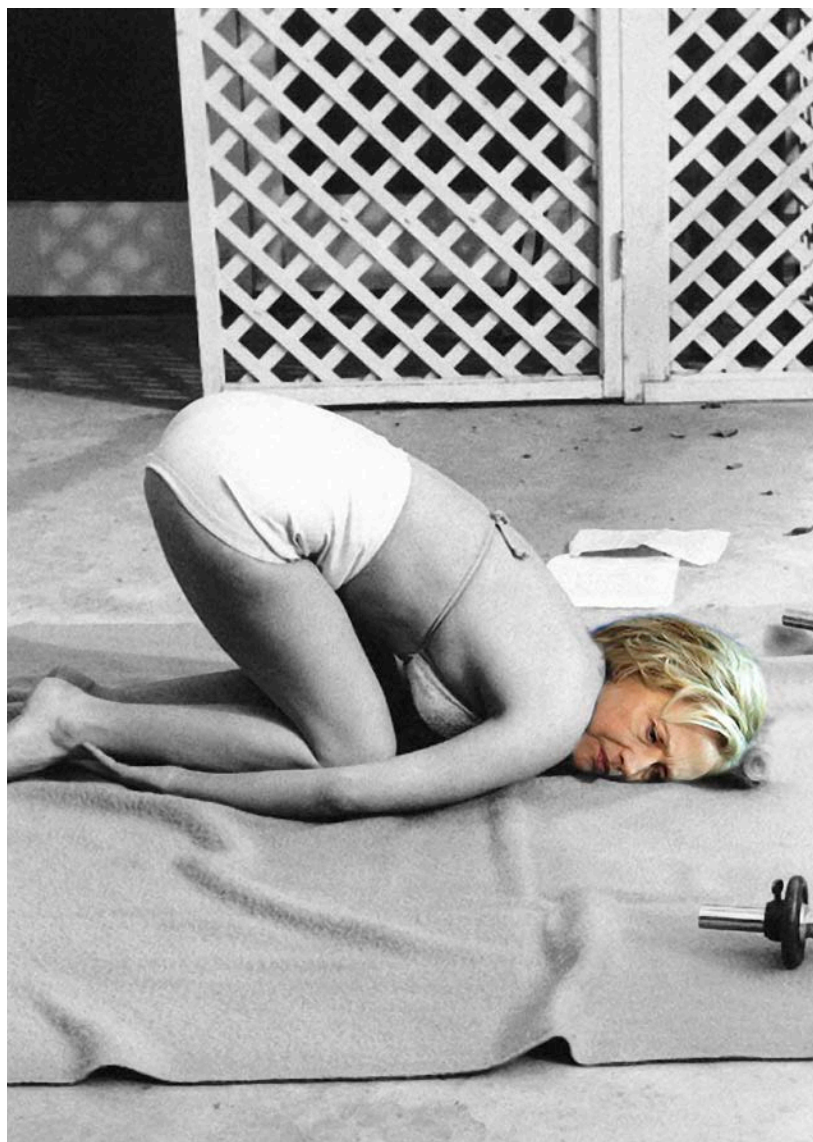
Shoulder Shimmy

2 oz (6 cl) Dry Gin
2/3 oz (2 cl) Fresh Lemon Juice
2/3 oz (2 cl) Pure Cranberry Juice
2/3 oz (2 cl) Simple Syrup
2 Dashes Bittermens Burlesque Bitters

You have prepared carefully. Now it's showtime. In a mixing glass, combine the gin, simple syrup, and the juices. Add the bitters and stir over ice. Fine strain into a coupe glass. Do all this with confidence, elegance, knowledge, wit, ease, poise, and brilliance. When your evil rival melts down and the audience holds its breath, entertain us with your shoulder shimmy!



No. 37





October Surprise

1 Shot of Espresso

5 oz (15 cl) Tonic Water

2/3 oz (2 cl) Grand Marnier Cordon Rouge

Orange Peel

Add the tonic water to a highball glass filled with ice cubes. Pull a shot of espresso and pour the Grand Marnier into it. Now pour the espresso mixture into the highball glass. Squeeze the orange peel over the drink before letting it fall into the glass.



No. 38





Fair Is Foul

5 oz (15cl) Dirty Bastard Scotch Ale
5 oz (15cl) Hush Heath English Chardonnay
1 oz (3cl) The Peat Monster Scotch Whisky

Pour the Chardonnay and Scotch into a large hot toddy or pint glass.
Top off with the ale.



No. 39





Bloody Hill

1 oz (3 cl) Death's Door Vodka
4 oz (12 cl) Pure Tomato Juice
1/3 oz (1 cl) Pure Beetroot Juice
1/3 oz (1 cl) Pure Apple Juice
1 Dash Fresh Lemon Juice
1 Dash Celery Bitters
1 Dash Cucumber Bitters
1 Dash Piri Piri Sauce
Salt
Freshly Ground Pepper
Honey
Celery Sticks
Dried Tomato
Fresh Thyme

Rim a highball glass with salt. Add ice cubes and set aside. Fill a cocktail shaker with ice cubes. Add the vodka, juices, bitters, piri piri sauce, honey, salt and pepper. Shake for 20 seconds and strain into the highball glass. Garnish with celery sticks and thyme. Sprinkle some chopped dried tomato on top.



No. 40





Sober Moment

2 Lime Wedges
2 oz (6 cl) Ginger Beer
4 oz (12 cl) Coca Cola

Put the lime wedges into a highball glass and muddle them slightly to release the juice. Add ice cubes. Pour in the Coca Cola and ginger beer. Garnish with candied ginger and lime peel. Serve with a straw.



No. 41





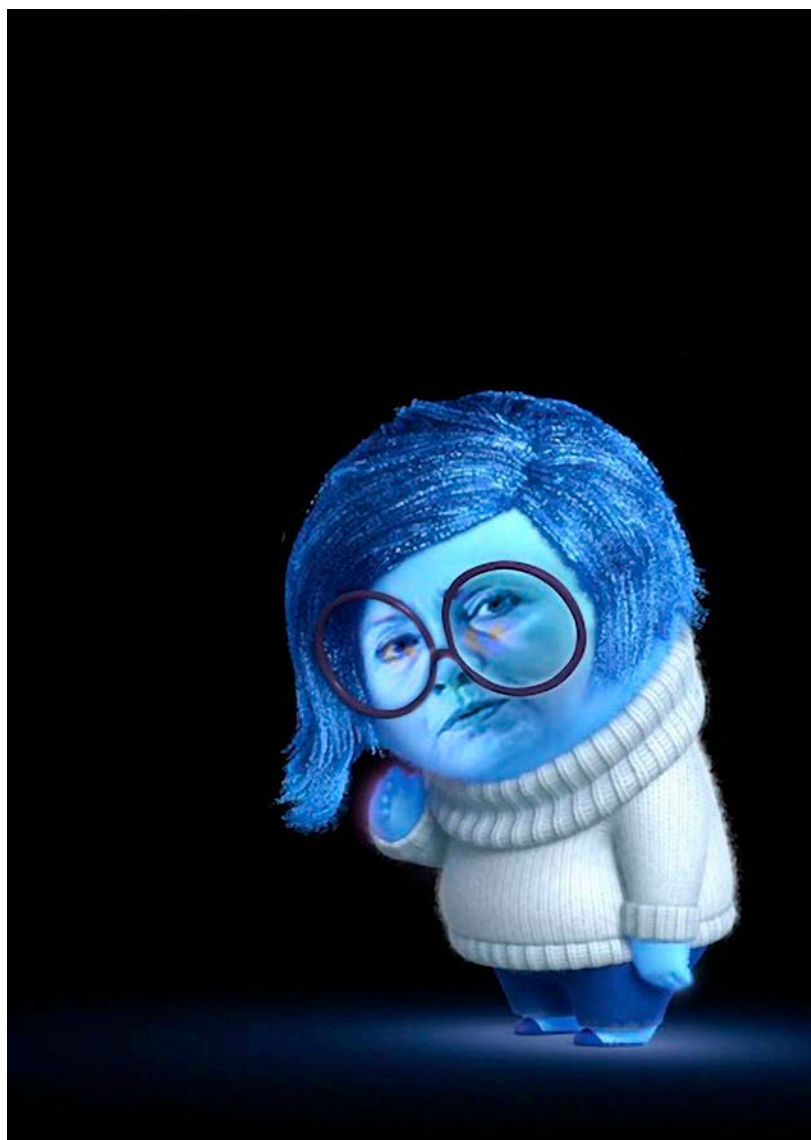
In The Wild

2 oz (6 cl) The Real McCoy Dark Aged Rum
1 Barspoon Simple Syrup
1 Barspoon Bittermens Fliver Amer
3 Drops Copperhead Digestivum
1 Dash The Bitter Truth Roots
1 Dash The Bitter Truth Wood
Orange Peel

In a mixing glass, combine the rum, simple syrup, and bitters. Add ice cubes and stir. Serve in an old-fashioned or rocks glass on a large ice ball. Squeeze the orange zest over the drink, then run the zest gently along the rim of the glass and add it to the drink. Without the extra ice and zest this drink also keeps wonderfully in a flask which you can carry with you on your hikes.



No. 42





Hillary Tonic

1 1/3 oz (4 cl) Dry Gin

2/3 oz (2 cl) The Bitter Truth Crème de Violette

7 oz (20 cl) Tonic Water

1 Drop The Bitter Truth Tonic Bitters

Slice of Lemon

Put 2 or 3 large ice cubes into a highball glass. Pour the gin, violet liqueur, and tonic water into the glass. Add a drop of tonic bitters. Serve with a slice of lemon.



No. 43





Swamp

3 oz (8 cl) American Dry Gin
3/4 oz (2 cl) Extra Dry Vermouth
1 Barspoon Caperberry Brine
Caperberries

In a mixing glass with ice, combine the gin, vermouth, and caperberry brine. Stir for about 20 seconds and pour into a chilled martini glass. Garnish with caperberries on a stick.



No. 44





The Cloth

4 oz (12 cl) Purity Vodka
1/3 oz (1 cl) Mint Liqueur
1 oz (3 cl) Fresh Lemon Juice
2/3 oz (2 cl) Simple Syrup
1 Dash Bob's Peppermint Bitters
1 Dash Fee Brothers Grapefruit Bitters

Would you like to wipe 2016 from your memory? Like with a cloth or something? Here's a drink which should do the job for you. Fill a cocktail shaker with ice cubes. Add the vodka, mint liqueur, lemon juice, simple syrup, and bitters. Shake well, for at least 20 seconds. Fine strain into a large container. For maximum effect, have it at midnight on New Year's Eve.



No. 45





The People's President

2/3 oz (2 cl) St. Germain Elderflower Liqueur

2/3 oz (2 cl) Crème de Violette

2 oz (6 cl) Sauvignon Blanc White Wine

Sparkling Water

Blueberries

In a mixing glass, combine the liqueurs and Sauvignon Blanc. Stir on ice and strain into a chilled white wine glass. Top with ice-cold sparkling water. Garnish with blueberries.



No. 46





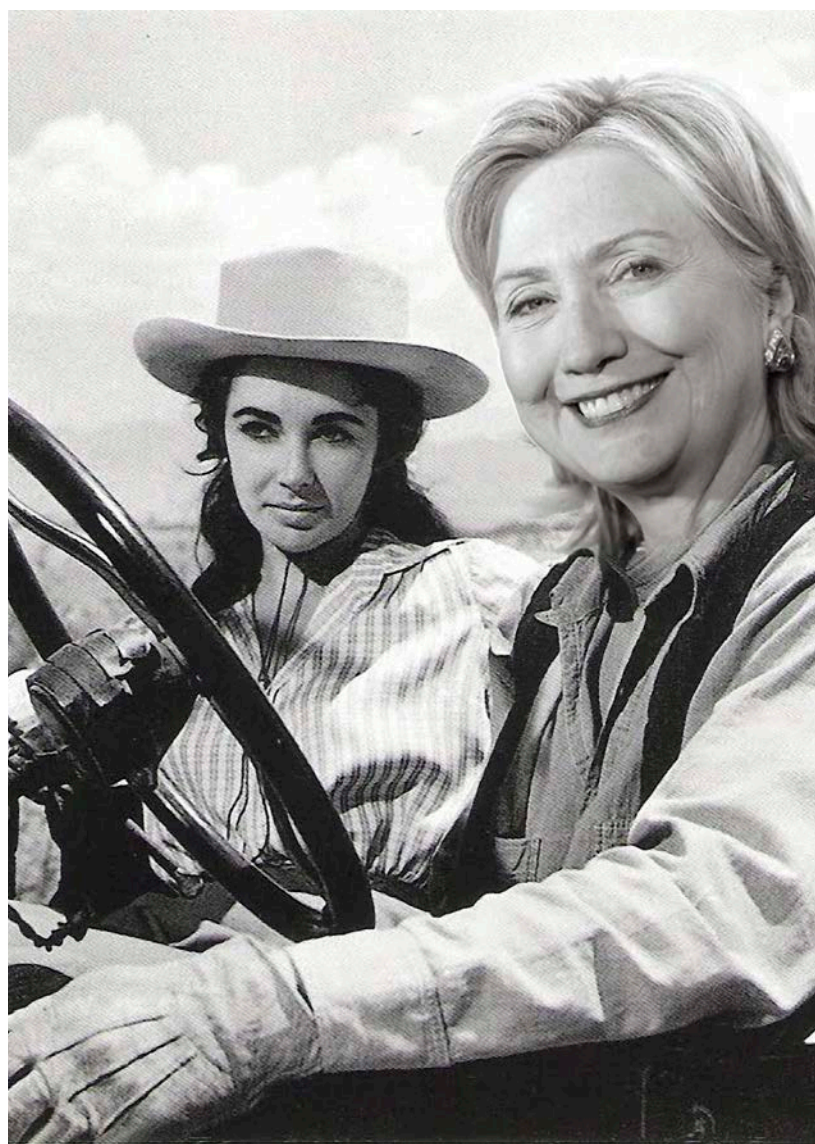
Discipline Of Gratitude

2 Barspoons Matcha Powder
5 oz (15 cl) Hot Water, below 175° F (80° C)
3 1/3 oz (10 cl) Hot Milk
2 oz (6 cl) Saké
1 oz (3 cl) Licor 43
2/3 oz (2 cl) Cointreau
1/3 oz (1 cl) Caramel Syrup
Orange Peel

Add the matcha powder to a tea bowl (chawan) or large cup. Add the water and whisk until well combined. Add the milk, saké, liqueurs and syrup. Use a knife or vegetable peeler to cut off a sizable chunk of orange peel without the bitter white part. Squeeze the peel over the drink, thereby spraying the aromatic oils onto it. Discard the peel. Garnish with a kumquat.



No. 47





Onward

1 1/3 oz (4 cl) 5 Continents Dry Gin
2/3 oz (2 cl) Crème de Violette
2/3 oz (2 cl) St Germain Elderflower Liqueur
1 Dash Kwai Feh Lychee Liqueur
Lemon Peel

Combine the liquids in a mixing glass. Stir patiently over cubed ice.
Strain into a chilled martini glass. Garnish with a twist of lemon peel.



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