

SIGNATURE SERVES



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Eve Sales Corp.
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OLD FASHIONED

- 2oz Bourbon
- 1 barspoon Demerara simple syrup
- Splash of water
- 2 dashes ANGOSTURA® aromatic bitters
- 1 dash ANGOSTURA® orange bitters

Garnish: orange peel

Glass: rocks

Method: build in a rocks glass, stir with ice

to incorporate ingredients. Add ice. Garnish with a long orange peel.



PINK GIN

- 2oz London dry gin
- 3-6 dashes ANGOSTURA® aromatic bitters

Glass: old fashioned

Method: pour gin and ANGOSTURA® aromatic bitters into ice-filled glass. Serve with a wedge of lime.

Variation: top with tonic water and lightly stir for a Pink G&T



QUEEN'S PARK SWIZZLE

- 2 oz ANGOSTURA® Rum
- 1 oz Demerara Syrup
- 1 oz Fresh Lime Juice
- 12-14 mint leaves
- 8 dashes ANGOSTURA® aromatic bitters

Garnish: Mint Sprig

Glass: Collins

Method: Build in glass; muddle mint leaves in lime juice and simple syrup then fill glass with crushed ice. Pour rum over ice and swizzle well until glass is frosted. Pack glass with more crushed ice and top with Angostura® aromatic bitters, garnish



TRINIDAD SOUR

- 1 oz ANGOSTURA® aromatic bitters
- 1 oz orgeat
- ¾ oz Lime Juice
- ½ oz rye whiskey

Glass: Coupe

Method: Combine ingredients in a shaker and fill with ice. Shake well to chill; strain into a chilled glass



BITTER LAST WORD

- 1 oz ANGOSTURA® aromatic bitters
- 1 oz Maraschino Liqueur
- 1 oz Green Chartreuse
- 1 oz Lime Juice
- Garnish: Maraschino Cherry
- Glass: Coupe
- Method: Add all ingredients into cocktail shaker, add ice and shake well. Strain into chilled glass and garnish.



MANHATTAN

- 2 oz bourbon
- 1 oz Sweet vermouth
- 3 dashes ANGOSTURA® aromatic bitters
- 1 dash ANGOSTURA® orange bitters

Garnish: Luxardo Cherry

Glass: Coupe

Method: Add all ingredients into mixing glass, add cubed ice, gently stir for 20 seconds. Strain into chilled glass and garnish.





CLASSIC MARTINI

- 2oz gin
- 1oz dry vermouth
- 2 dashes ANGOSTURA® orange bitters

Garnish: lemon twist or olive
Glass: martini
Method: stir all ingredients well in an ice-filled mixing glass and strain into chilled martini glass.



NEGRONI

- 1oz gin
- 1oz sweet vermouth
- 1oz Campari
- 2 dashes ANGOSTURA® orange bitters

Garnish: orange twist
Glass: old fashioned
Method: stir all ingredients well in an ice-filled mixing glass and strain into an ice-filled old fashioned glass.



VIEUX CARRÉ



- 3/4oz rye whiskey
- 3/4oz cognac
- 3/4oz sweet vermouth
- 2 barspoons Benedictine
- 4 dashes ANGOSTURA® cocoa bitters

Garnish: Luxardo cherries or lemon peel

Glass: coupe

Method: Add all ingredients into a mixing glass with ice and stir until well-chilled. Strain into a coupe glass and garnish.

COFFEE SWIZZLE



- 1 ½ oz ANGOSTURA® 7yr Rum
- ½ oz Mezcal
- ½ oz Coffee Liqueur
- 1 ½ oz Pineapple Juice
- ½ oz Lime Juice
- ½ oz Coconut Cream
- 5 dashes ANGOSTURA® cocoa bitters

Garnish: Pineapple Leaves

Glass: Collins

Method: Add all ingredients into glass. Fill half glass with crushed ice, swizzle for 20 seconds until foam forms, top with more ice, garnish.

GIN MANHATTAN



- 1 ½ oz Gin
- 2/3 oz Sweet Vermouth
- ½ oz Maraschino Liqueur
- 3 dashes of ANGOSTURA® cocoa bitters
- Garnish: Orange twist
- Glass: Coupe
- Method: Add all ingredients into mixing glass, add cubed ice, gently stir for 20 seconds. Strain into chilled coupe glass, and garnish.

ESPRESSO GROG



- 2oz ANGOSTURA® 1919 Rum
- 1oz honey syrup
- 1/4oz coffee liqueur
- 1/4oz Allspice Liqueur
- 5 dashes ANGOSTURA® cocoa bitters

Garnish: Shaved chocolate or espresso beans

Glass: Coupe or Martini

Method: Shake all ingredients and double strain into a chilled coupe. Garnish with shaved chocolate or espresso beans.

POR MI AMANTE



- 1 ½ oz blanco tequila
- ¾ oz Lime Juice
- ½ cane sugar
- 2 strawberries, muddled
- 5 dashes ANGOSTURA® cocoa bitters

Garnish: Lime Wheel

Glass: Collins / Highball

Method: Add all ingredients, except strawberries, to shaker and shake with ice. Muddle strawberries in glass. Add ice to glass and double strain contents of shaker into glass, garnish.

BOULEVARDIER



- 1 ½ oz bourbon
- ¾ oz Campari
- ¾ oz Sweet vermouth
- 3 dashes ANGOSTURA® cocoa bitters

Garnish: Orange Zest

Glass: Rocks / Old Fashioned

Method: Add all ingredients into mixing glass, add cubed ice, gently stir for 20 seconds. Strain into chilled glass. Add Large Ice cube, and garnish.