



You Look
Like We Need
A DRINK

Cocktail Recipes
From a Year at Home

Zantos | Mitchell

The year that wasn't.

In 2020, "home" became our everything. Our refuge from an unknown world. Our restaurants. Our therapy couches. Our offices. We went from "coming home" at the end of the day to never really leaving.

A ritual emerged for us this year: cocktails and conversation hour in our backyard. We both came to cherish this time - a luxury we were very fortunate to have.

Kyle honed these simple recipes over many months with Robyn happily taste testing along the way. We hope you enjoy these from the comforts of your own home - and hopefully together with friends and family very soon.

A Note from Kyle:

I'm not a mixologist. I have no training. I just want things to taste good. But that's a moving target. Taste is, after all, subjective. So use the recipes as a baseline and tweak to your particular tastes!

These recipes are loosely arranged by season, starting with spring - but, really, drink whichever, whenever.

*Special thanks to Joe Ruppert for inspirations and Scrappy's Bitters for...
bitters

Alcohol

Aperol

Botanical gin [Kirkland,
Greenhouse]

Dry vermouth [Dolin, Mancino]

Diplimatico Reserve Rum

Plantation Stiggins Fancy

Pineapple rum

Reposado or blanco tequila
[Hornitos, Espolon]

Rye whiskey [Rittenhouse,
Bulleit]

Bourbon whiskey [High West,
Bulleit]

Jameson Cold Brew Whiskey

Sweet/rouge vermouth [Dolin,
Mancino]

White rum [Havana Club]

Liqueurs/Syrups

Agave syrup

Cointreau

Elderflower liqueur (St.
Germain)

Orgeat syrup

Simple syrup



Scrappy's Bitters

Aromatic
Black Lemon
Cardamom
Celery
Firewater
Grapefruit
Lavender
Seville Orange



Other Ingredients

Cloves
Fresh mint
Grapefruit juice
Honey
Lemons and limes
Maraschino cherries/juice
Oranges
Pomegranate juice

French Zimlet

2 oz botanical gin
10 leaves of fresh mint
1/2 oz lime juice
1/4 oz elderflower liqueur
1/4 oz dry vermouth
1 dash lavender bitters

Muddle mint in a shaker. Add ice and remaining ingredients. Stir, then strain into a glass with ice and (optionally) top with celery bitters for a twist



The Palomza

2 oz tequila
1 1/2 oz grapefruit juice
1 oz Topo Chico
3/4 oz lime juice
1/2 oz agave syrup

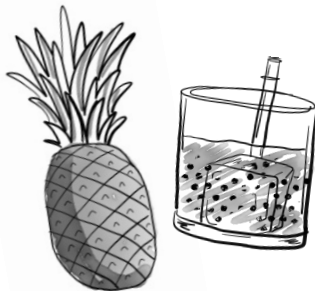
Combine all ingredients
(except Topo Chico), shake
thoroughly in a tumbler with
ice, then add Topo Chico.
Strain into a glass full of
ice



Negrumzi

1 oz Aperol
1 1/2 oz Plantation Stiggins
Pineapple rum
1 oz dry vermouth
1/2 oz lime juice
2 dashes grapefruit bitters

Stir into a glass with 1-2
large ice cubes



Zai Tai

1 1/2 oz white rum
1/2 oz Plantation Stiggins
Pineapple rum
3/4 oz Cointreau
3/4 oz lime juice
1/2 oz orgeat syrup
2 dashes of black lemon or
grapefruit bitters
1/2 oz Diplomatico Reserve Rum
(float)

Combine all ingredients except
Diplomatico and shake
thoroughly. Pour into glass
with ice. Top with a .5 oz
float of Diplomatico Reserve
Rum



The (spicy) Margazita

2 oz reposado tequila
1 oz lime juice
1 oz Cointreau
1-2 dashes Scrappy's
Firewater (depending on spice
preference)
2 dashes grapefruit bitters

Shake thoroughly, strain into
glass, garnish with lime
wedge and (optionally) an
orange twist



The Chriztopher

2 oz rye whiskey
1/4 - 1/2 oz Cointreau
2-4 dashes aromatic bitters
1 splash of Maraschino
cherry liquid

Stir in a shaker with ice
and strain into an Old
Fashioned glass with a
large ice cube. Garnish
with a Maraschino cherry
and an orange twist



Zanhattan

2 oz rye whiskey
1 oz sweet vermouth
1/4 oz Cointreau
2 dashes black lemon bitters

Combine ingredients and stir until chilled. Rub an orange twist in glass, strain liquid into the glass, and serve with orange twist as garnish



The Pomzi Scheme

2 oz white rum
1 oz pomegranate juice
3/4 oz lime juice
1 oz Topo Chico (added after
shaking)
1/2 oz simple syrup
1 dash cardamom bitters
2 dashes orange bitters

Shake thoroughly in a tumbler
with ice, add Topo Chico, and
strain into a glass with a
large ice cube



Hot Todzy

2 1/2 oz bourbon whiskey
1/4 oz honey
6 oz hot water
1 large lemon slice
6-8 cloves
2 dashes orange bitters
(optional)
1 cinnamon stick (optional)

Place cloves in each quadrant of the lemon slice. Add honey, lemon and whiskey in a mug, then finish with hot water and top with bitters and cinnamon stick



Buzzy Blitzen

2 oz Jameson Cold Brew Whiskey
1/4 oz peppermint schnapps
1/2 oz Irish cream liqueur
2 dashes chocolate bitters

Stir thoroughly in a tumbler
glass with ice to chill

