

Monkitail Cocktails

Spring 2018

The Monkitail

Bourbon, Rye, Vermouth, Barrel Stave Smoke

Zen Mist

Gin, Green Tea, Yuzu, Grapefruit

Rye Tai

Rye, Jamaican Rum, Toasted Almond, Curacao

Sailor's Hitch

Cachaca, Japanese Plum, Charred Lime

The Rebellion

Bourbon, Lillet Blanc, Ginger, Rosemary

Pisco Sour

Pisco, Lemon, Bitters, Cinnamon

Monki's Fist

Sake, Coconut, Lime, Pineapple

Eastern Sol

Mezcal, Grilled Pineapple, Passionfruit, Lime

Ming Mule

Shochu, Lychee, Mint, Ginger Beer

Japanese 75

Vodka, Citrus, Cucumber, Sparkling

1. The Monkital

1 oz Makers Mark
1 oz Bulleit Bourbon
.5 oz Sweet Vermouth
.5 oz Dry Vermouth
2 dashes Angostura Bitters
2 dashes Orange Bitters

Combine all ingredients in a mixing glass. Stir, and strain into a carafe. Smoke a snifter with crushed cinnamon and clove, and pour contents from the carafe into the snifter.

2. Zen Mist

1.5 oz Tanqueray Gin
1 oz Green Tea
.75 oz Yuzu
.75 oz Ginger Syrup*

Combine all ingredients in a shaker. Shake, and strain into a rocks glass. Garnish with a grapefruit twist.

*Ginger Syrup

1½ qt Chopped Ginger
2 qt Sugar
2 qt Water

Combine all ingredients in a saucepan over medium heat. Bring contents to boil, and drop to a simmer. Let contents roll for 20 minutes. Remove from heat let contents drop to room temp. Strain contents through a chinois, label and date.

3. Rye Tai

1.5 oz Bulleit Rye
.25 oz Meyers Rum
.25 oz Tripel Sec
.75 oz Orgeat*
.75 oz Lime Juice

Combine all ingredients in a shaker. Shake, and strain into a rocks glass filled with pebble ice. Garnish with an orange slice and mint sprig.

*Orgeat

1½ qt Slivered Almonds
2 qt Sugar
2 qt Water

Toast almonds until golden brown over medium heat, and then buzz up in a vitamix. Transfer to a sauce pan, and combine the sugar and water. Bring contents up to simmer and let roll until a white foam comes to the top. Remove contents from heat, and let drop to room temperature. Strain contents through a chinois, label, and date.

4. Sailor's Hitch

1.5 oz Leblon Cachaca
1 oz Japanese Plum Cordial
.75 oz Lime Juice
1 Charred Lime Wheel

Combine all ingredients in a shaker, and shake vigorously. Pour Contents into a rocks glass, and bring the charred lime wheel to the top with a barspoon as the garnish.

*Japanese Plume Cordial

2 qt Pureed Plums
2 qt Sugar
2 qt Water

Combine all ingredients in a saucepan over medium heat. Bring contents to boil, and drop to a simmer. Let contents roll for 20 minutes. Remove from heat let contents drop to room temp. Strain contents through a chinois, label and date.

5. The Rebellion

1.5 oz Bulleit Bourbon
.5 oz Lillet
1 oz Lemon Juice
.75 oz Ginger Syrup
2 dashes Angostura Bitters
1 inch pc Rosemary

Combine all ingredients in a shaker. Shake, and strain into a rocks glass filled with pebble ice. Garnish with Rosemary.

6. Pisco Sour

1.5 oz Barsol Pisco
.75 oz Lemon Juice
.75 oz Simple Syrup
2 dashes Peychaud's Bitters
1 Egg White

Combine all ingredients in a shaker. Dry shake, add ice, shake again. Strain into a coupe and garnish with a stenciled Monkital logo, and grated cinnamon.

7. Monki's Fist

2 oz Sake
1.5 oz Coconut
.75 oz Pineapple
.5 oz Lime Juice

Combine all ingredients in a shaker. Shake, and strain into a hurricane glass. Garnish with a pineapple wedge.

8. Eastern Sol

1.5 oz Vida Mezcal
1 (heaping) oz Grilled Pineapple Puree*
.75 oz Passionfruit Puree
.5 oz Lime
.5 oz Ginger

Combine all ingredients in a shaker. Shake, and strain into a hurricane glass filled with pebble ice. Garnish with an Angostura bitters float.

*Grilled Pineapple Puree

1 pineapple

Remove the skin from the pineapple, and slice the pineapple into $\frac{1}{3}$ in slices. Grill the pineapple slices on the salamander until caramelized. Add pineapple to a vitamix and puree. Label and date.

9. Ming Mule

1.5 oz Shochu
1 oz Lychee Puree
.75 oz Lime Juice

Combine all ingredients in a shaker. Shake, and strain into a julep glass. Top with ginger beer. Garnish with a sprig of mint.

10. Japanese 75

1 oz Ketel One Citroen
.5 oz Yuzu
.5 oz Simple Syrup
1 dash Luxardo Maraschino
2 slices Cucumber

Combine all ingredients in a shaker. Shake, and strain into a champagne flute. Top with sparkling wine, and garnish with a cucumber ribbon.