



COCKTAIL BOOK

22 AUSTRALIAN BARTENDERS CREATE
UNIQUE MAKE-AT-HOME COCKTAILS
THAT HERO AMERICAN SPIRITS



cheers!

LIBERTY FROM THE USA



WINTER WARMER

40ml Westward Whiskey Stout Cask

4 Dashes Chocolate Bitters

2 Dashes Orange Bitters

5ml Chilli Syrup

Stir and Strain into a Sazerac Glass over block ice and garnish with a sliced chili and chocolate square.

SIMON HOPKINS- JOLENE'S SYDNEY (NSW)

Simon Hopkins is a leading whiskey focused bartender based in Sydney. He has recently opened Nashville inspired bar Jolene's, and is the Group Bar and Beverage Director NOLA Smokehouse and Bar and The Swinging Cat. He has over a decade of experience being an American whiskey advocate and has won a range of accolades including 2020 Icons of Whiskey Bartender of the Year and 2021 Ambassador of the Year.



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SPIRITS FROM THE USA



GOIN’ OUT WEST

30ml Woodford Reserve Bourbon

7.5ml Ruby Port

5ml Maraschino Liqueur

5ml Caramel and Allspice Syrup

Add all ingredients to a mixing glass and stir down well with ice. Strain over large ice rock and garnish with 2 cherries.

DAN GREGORY - THE GRESHAM (QLD)

Dan Gregory is the general manager at The Gresham and Australian Bar Awards 2017 Bartender of the Year. Dan has experience from previously working in iconic Queensland bar Canvas Club.





DJ SUTHERLAND

"A variation of the classic cocktail Mamie Taylor, a whiskey-based cocktail with citrus and ginger beer, Mamie Taylor was a famous Opera singer in the 20th Century. Dame Joan Sutherland was also a famous Opera singer in the 20th Century in Australia."

40ml Westland American Oak Single Malt Whiskey

20ml Fresh Lemon Juice

15ml Nine-spice Apple Syrup

Fever-Tree Ginger Beer

Dried Apple Slice

Pour all ingredients into a glass over ice, top with ginger beer and garnish with dried apple slice.

ADAM LAU - GRAIN BAR (NSW)

Adam Lau is Grain Bar's bar manager after working in the hospitality industry for over 8 years. Adam was the 2019 Winner of the Australian title of The Vero Bartender, and established himself at venues such as The Langham, Sheraton Grand Mirage, and The Hilton.



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NOBLE FORESTER (MINI SERVE)

"Inspired by old fashion style stir down cocktails, this cocktail highlights the sweeter side of Old Forester by adding honey syrup and apricot brandy then to balance the sweetness add a bite of spice, a touch of Jack Daniel's Rye."

20ml Old Forester Bourbon

8ml Jack Daniel's Tennessee Rye

8ml Apricot Brandy

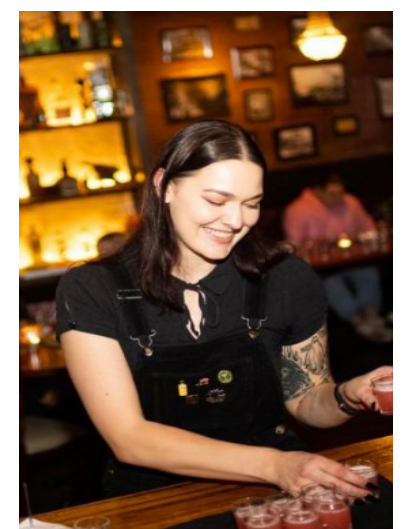
5ml Honey Syrup

1.5 Dashes Orange Bitters

Stir down and serve with an orange zest twist.

ANA MITCHELL - THE 18TH AMENDMENT BAR (VIC)

Ana Mitchell is an award-nominated host at 18th Amendment Bar in Geelong. Ana has been working at 18th Amendment for 3 years where she has had the space to expand on her creativity through creating cocktails.





RESERVOIR RYE MANHATTAN

30ml Reservoir Rye Whiskey

12ml Sweet Vermouth

2 Dashes Angostura Bitters

Stir with ice until chilled, strain into a Nick & Nora glass and garnish with a cherry.

SCOTT ALLAN - NOLA BAR AND SMOKEHOUSE (NSW)

Scott Allan is the Bar Manager at Nola Bar and Smokehouse and has been in the hospitality industry for over 7 years. Scott has previously worked in another NSW bar at the Assembly Bar and Lounge.





MATE OF MINE

40ml Wild Turkey Bourbon

25ml Coco Lopez

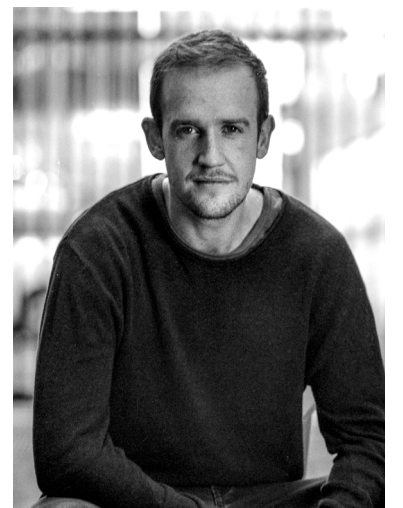
25ml Ginger Honey Syrup

15ml Fresh Lemon Juice

Place all ingredients into a blender, blend, and pour into glass and garnish

CHRIS GARNER - THE BARRIE (NSW)

Chris Garner is the owner operator of The Barrie and has over 11 years of hospitality experience in some of Australia's more sought after venues such as Big Poppas, Rosetta and Employees Only prior to The Barrie.



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SPICY PEAT

“Spicy Peat is a light and refreshing drink that still packs a punch on the palette with the added touch of chilli jam.”

30ml Westland Peated American Single Malt Whiskey

12ml Imperial Measure Distilling Mandeaux Liqueur

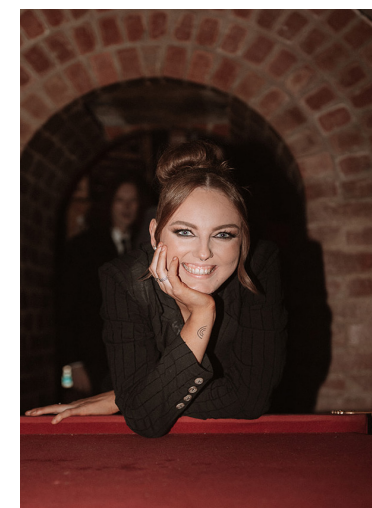
20ml Fresh Lime Juice

5ml Beerenberg Chili Jam

Combine all ingredients in a cocktail tin and shake with ice cubes for 8-10 seconds, double strain in to a coupe glass and garnish with a fresh chilli halved.

GRACE RAWLINS - MEMPHIS SLIM’S HOUSE OF BLUES (SA)

Grace Rawlins is the Assistant Venue Manager at Memphis Slim’s House of Blues and award-winning Australian Bartender Magazine Bar Awards 2021 Rookie of the Year.





KOVAL CRANBERRY SOUR

30ml Koval Cranberry Gin Liqueur

10ml Vodka

10ml Fresh Lemon Juice

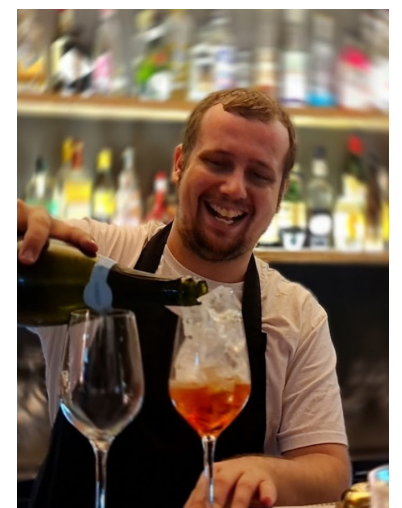
3ml Agave Syrup

10ml Aquafaba

Add all ingredients into a cocktail shaker, shake vigorously with ice, and pour into a glass before topping with an edible flower.

JACK PATCHETT - BLACK BOTTLE BAR (NSW)

Jack Patchett has over ten years experience as a bartender, and has worked in various establishments around Sydney. A Bourbon lover at heart, Jack's passion is creating innovative cocktails that highlight a range of spirits.





BEST OF THE WEST (MINI SERVE)

"The cocktail was inspired by Western Sydney. I wanted to create a drink that represented the beautiful sunsets and the open fields the cocktail is sweet and subtle with an elegant finish."

15ml Wild Turkey Bourbon

22ml Cloudy Apple Juice

15ml Prosecco

8ml Simple Syrup

5ml Vanilla Infused Agave Syrup

Put all ingredients but the Prosecco into the cocktail shaker and shake. Strain into wine glass and top with Prosecco. Garnish with dehydrated Orange.

BRENDON HILL - DUCK DUCK GOOSE AND GELLAFRENDIA (NSW)

Brendon Hill is currently bartending at Duck Duck Goose and Gellafrendia and has over 5 years experience working in bars around NSW such as Frank and Blanco and Barenz. Brendon also was awarded Australian Cocktail Champion in 2014 by the Australian Bartenders Guild.



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THE MAVERICK

25ml Angel's Envy Kentucky Straight Bourbon Whiskey

10ml Cynar

5ml Tawny Port

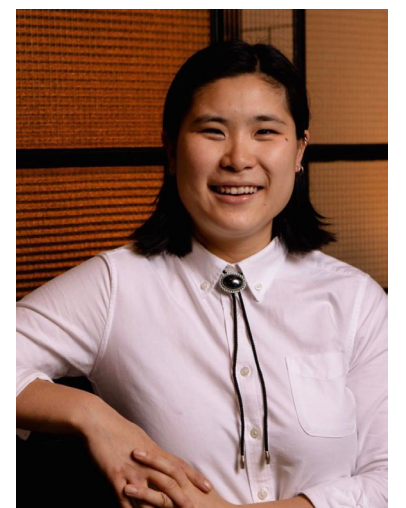
Dash of Angostura Bitters

Dash of Orange Bitters

Pour all ingredients into a glass, stir, and garnish with a lemon peel.

NAT YAO - BAR MARAUX (VIC)

Nat is the bar manager at 2021's winner of Bartender Magazines 'Bar of the Year' award, Bar Margaux. Prior to Margaux she was at Melbourne's Rockpool. Nat has a wealth of fine dining experience, this combined with the Made in the Shade style of bartending and her bright service, makes her an exceptional hospitality professional worth keeping an eye on.





SWEET VALENTINE

15 ml Wild Turkey Rye

25ml Sweet Vermouth

2 Dashes of Angostura Bitters

2 Dashes of Cacao Macadamia Bitters

Stir and serve with a maraschino cherry in a Nick & Nora glass.

FRANCESCA CAMILLI - BENEATH DRIVER LANE (VIC)

Francesca is a cocktail bartender, currently working as Function and Event Manager at Beneath Driver Lane. She has several years of experience in the hospitality industry and has worked in some of the best bars in Melbourne and Sydney. Francesca was recently ranked as one of the Top 100 Bartenders for World Class Australia 2022.





WAX LYRICAL (MINI SERVE)

22ml Maker's Mark Bourbon

15ml Antica Formula Vermouth

5ml Rinquinquin Aperitif

Dash Salted Grapefruit Bitters

Dash Sugar Syrup

Stir all ingredients in mixing glass and strain into absinthe rinsed Nick & Nora and garnish with an orange twist.

PAURIC KENNEDY - BARANGAROO HOUSE (NSW)

Pauric Kennedy is the Bar Manager of Barangaroo House and has over 15 years of experience in the hospitality industry. Working his way up from barback to bar manager, Pauric has won AHA's NSW 2018 Bartender of the Year and worked in venues such as Palmer & Co.



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NOTHING TOO SERIOUS

30ml Angel's Envy Kentucky Straight Bourbon Whiskey

5ml Dark Chocolate Liquor

5ml White Chocolate Liquor

10ml Toasted Wattleseed and Vanilla Syrup

20ml Coconut Cream

20ml Macadamia Milk

2 dashes Barrel Aged Whiskey Bitters

Pinch of Salt

Shake all ingredients and double strain, serve in a chilled coupe glass and garnish with a crushed, toasted macadamia

and ground wattleseed (flamed).

CORBY SMALL - THE GRESHAM BAR (QLD)

Corby Small is the Bar Supervisor at The Gresham Bar – one of the most illustrious and the only heritage listed bar in Brisbane. She is loving the hospitality scene in south-east Queensland as it has such a diverse and creative set of minds and she's looking forward to growing her skills of creating world-class cocktails.





STICKY RYE

30ml Jack Daniel's Tennessee Straight Rye Whiskey

12ml OFTD Rum

12ml Butterscotch and Date Syrup

2 Dashes of Chocolate Bitters

Warm a glass with hot water, pour all ingredients into the glass, stir and enjoy.

CHAU TRAN - BURROW BAR (NSW)

Chau is the co-owner of award-winning basement cocktail bar Burrow Bar - and Cash Only Diner in Sydney.

She has won the Gin Mare Global finals, was runner up in the Bar Convent Brooklyn cocktail competition, won Bartender Host of the Year and was named Top 25 bartenders in Australia last year.



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TIME & TENURED HIGHBALL

40ml of Russell's Reserve Bourbon

15ml Lemon Juice

Topped with Bayleaf and Peach Soda

Stir down all ingredients and serve garnished with Bayleaf

Atomized with Basil Hydrosol.

ZACH MYNOTT - SAVILE ROW (QLD)

Zach Mynott is the group bar manager for Lacosta and Cielo Rooftop in Fortitude Valley, Brisbane. His passion for cocktails began in 2010, which saw him enter competitions and work at venues like Canvas, Brooklyn Standard and The Gresham.





GINGER BLUES

40ml Makers Mark Bourbon

20ml Ginger Honey Syrup

15ml Sweet Lemon Pickle Brine

15ml Vanilla Yogurt

Place a large ice cube into a double rocks glass, pour all ingredients in, shake with ice, strain and garnish with a lemon peel.

MICHAEL KEOGH-MEMPHIS SLIM'S HOUSE OF BLUES (SA)

Michael is one the founders of Memphis Slim's House of Blues in the Adelaide CBD. Driving cocktail creation, helping to create a culture of live Blues music and good times in their little den of debauchery & delicious drinks is Michael's passion.





THERE'S A SNAKE IN MY BOOT

30ml Jack Daniel's No 7 Tennessee Whiskey

10ml Banana Liqueur

3ml Yellow Chartreuse

20ml Cream

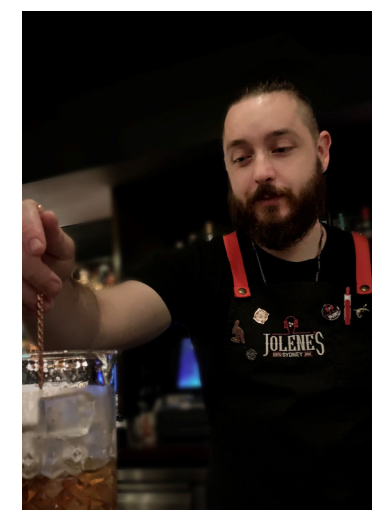
5ml Simple Syrup

3 Dashes Orange Bitters

Shake & double strain into a coupe glass and garnish with a banana slice.

BEN WALSH - JOLENE'S SYDNEY (NSW)

Ben Walsh has been in and out of bartending for over a decade, after finishing a degree in Fine Art he returned to the bar scene full time 5 years ago. Working predominantly at 'The Duke of Clarence' and 'Hickson House Distillery' and most recently at the newly opened 'Jolene's Sydney'. His favourite spirits are Whiskey and Rum.



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WOODLAND MULE

40ml Koval Dry Gin

20ml Mandarin Juice

Ginger Beer

Sandalwood Nut

Pour Koval Gin and mandarin juice into a highball glass, stir, top with the ginger beer and garnish with Sandalwood nut.

SUBHA THAPA - FRANK MAC'S (NSW)

Subha has a world of experience when it comes to working at prestigious cocktail bars, and has worked with the likes of Kieran Bailey and Luca Capecchi, at venues including Sugar Lounge, The Commons Local Eating House & Downtown Bar and at The Star Entertainment Group. He has recently joined Frank Mac's - an emerging project in a category bar at The Rocks - that will shake the precinct's ground, in juniper terms.





CRIMSON CARPET (MINI SERVE)

Inspired by the USA's massive influence in Cinema, Crimson Carpet encaptures all the glitz and glamour of a movie premiere. It is brought together with decadent, bold American flavours!

15ml Angel's Envy Kentucky Straight Bourbon Whiskey

5ml Butter Washed Cognac

7ml Sweet Vermouth

5ml Popcorn Syrup

1.5 dashes Orange Bitters

Stirred, strained and served in a chilled Nick & Nora glass,
garnished with a side of salted buttery popcorn.

AIDEN RODRIQUEZ - EAU DE VIE (VIC)

Aiden is the bar manager at Eau De Vie, a classy whisky and cocktail bar in Melbourne. Aiden received an honorable mention in the Patron's Perfectionist Cocktail competition 2021.



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BANANA OLD FASHIONED

One bottle of Westward American Single Malt Whiskey

10ml Walnut Bitters

30ml Vanilla Liqueur

30ml Purified Water

Empty the bottle of Westward Whiskey into a mixing jug, dice up one banana and add to the empty bottle. Add the Westward Whiskey back to the bottle and leave to sit for 12 - 24 hrs to infuse. Now chill in your fridge, pour 40ml over ice and enjoy.

ARI ABELS - DOSS HOUSE (NSW)

Ari Abels is Doss House's Whiskey connoisseur with over 15 years experience in the industry. Ari is well-known for his Live Whiskey events, and gaining his previous experience at bars in NSW such as The Forgotten Casket.





COCONUT OLD FASHIONED

“This cocktail adds an incredible smoothness and creaminess to a typical old fashioned, brought together with the very distinguished flavors of vanilla beans and coconut”

35ml Old Forester Kentucky Straight Bourbon

7ml Coconut Water

7ml Vanilla Paste, Raw Sugar, Coconut Water Syrup*

3 Drops Black Walnut Bitters

Salted Dark Chocolate as Garnish (optional)

Stir in a mixing glass, pour into an old fashioned glass, ice, garnish with chocolate.

*Add 200g raw sugar to 200ml coconut water, stir until sugar dilutes, combine 10g vanilla paste and mix until everything is combined. For garnish buy Lindt Sea Salt chocolate.

ELISA RODRIGUES - PALOMA WINE BAR (QLD)

Elisa Rodrigues is the bar manager at Paloma Wine Bar and accidentally fell in love with hospitality seven years ago when starting out in Brisbane and hasn't looked back.





LYNCHBURG LOWDOWN

“A modernisation on the Lynchburg Lemonade designed with the consideration of appealing to a broader audience, in particular people who aren’t necessarily whiskey drinkers.”

30ml Jack Daniel’s No 7 Tennessee Whiskey

13ml Mancino Vermouth

15ml Verjuice

40ml Banana Cordial

5ml Lemon Juice

20ml Full Cream Milk*

Add all ingredients together *minus the full cream milk and stir. Slowly add full cream milk while stirring. Should begin to thicken and curdle. Pour liquid through a cheese cloth to remove solids. This may take time and may require a second strain until all solids are removed. A clarified liquid should be left. Stir down with cubed ice and serve in a highball glass on cubed ice. Garnish with a dehydrated banana chip.

TALIS HEGGART - MEMPHIS SLIM’S HOUSE OF BLUES (SA)

Talis Heggart is a bartender from Memphis Slim’s House of Blues and has over 6 years hospitality experience after previously working at Cry Baby and Waterslide Bar.

