

EST 2019

HEARTH

KIRKLAND

HAPPY HOUR AT HOME
MAKE YOUR OWN COCKTAILS

TASTE THE FLAVORS OF HEARTH IN YOUR OWN HOME WITH A SELECTION OF COCKTAIL RECIPES FROM OUR BAR MAVEN, ABIGAIL GULLO.

BOURBON

KENTUCKY BUCK

2oz bourbon
0.5oz lemon juice
0.5oz simple syrup
ginger beer
1 strawberry

Muddle strawberry in shaker. Add all ingredients except the ginger beer. Shake and strain into a tall Collins glass with fresh ice. Top with ginger beer and garnish with lemon wheel and strawberry.

BLACKBERRY SMASH

2oz bourbon
1oz lemon juice
1oz simple syrup
3-4 blackberries
5-6 mint leaves

Gently muddle fruit and mint in a mixing tin. Put all other ingredients in a tin and shake hard over cracked ice. Double strain on an old-fashioned glass and pack with crushed ice. Garnish with blackberries and fresh mint sprig.

WINE

EL GUERO

1oz Mezcal
1oz Blanc Vermouth
0.5oz Maraschino Liqueur
0.75oz Lemon Juice

Shake and strain into a chilled cocktail glass.
No garnish.

AMERICANO COCKTAIL

1.5oz Sweet Vermouth
1.5oz Campari
Soda

Build directly in a highball glass on the rocks.
Top with soda. Garnish with an orange slice.
Make it a Negroni Sbagliato by using Prosecco instead of soda. Make it a Bicycletta by using Dry Vermouth instead of sweet.

GIN

GENTLEMAN CALLER

1oz Fino Sherry
1oz Gin
0.75oz Aperol
0.75oz Genepy

Stir and serve up in a chilled Nick & Nora glass. Garnish with a twirly mustache of a lemon twist. I love mustachioed gentleman. LeSigh!

BIJOU COCKTAIL

1oz Gin
1oz Dry Vermouth
1oz Green Chartreuse
1 dash of orange bitters

Stir with shaved ice and strain into a cocktail glass (preferably a coup).
Garnish with a cherry and a squeeze of lemon peel for the oils.