

• **AUGUSTINE** •



• **BAR** •

**MY BEST
COCKTAIL
RECIPES**

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INTRODUCTION

In the last two years I created over 65 recipes for my blog. While all of them were good, some of them even were exceptionally good. So here you have a selection of my ten best recipes! I hope you enjoy them and I would be delighted to get your feedback!

Of course you are also always welcome to follow me on Facebook or Instagram!





BRAVERY

RECIPE:

1.5 oz Old Tom Gin

0.75 oz Punt E Mes

0.25 oz Cynar Amaro

1 Dash Fernet

Stir - strain - chilled Cocktail glass;

Garnish: Orange Twist & Cocktail Cherry

STORY:

This started out as a sort of Martini Variation. Believe me! I know, it is hard to convince you that I had the classic combination of gin and dry vermouth in mind when the actual drink looks more like a Martinez! Still, you have to be quite brave to take on this triple of bitter ingredients. Yet, if you do, it will be very rewarding!



THE FLOWER OF CARNAGE

RECIPE:

1.5 oz Japanese Whisky

0.5 oz Lemon Juice

0.5 oz Yuzu Juice

0.75 oz Simple Syrup

1 Small Egg White

3 Cherry Blossoms

Reverse dry shake - fill -
chilled DOF glass over ice;

Garnish: Lemon Twist, Cherries;

STORY:

Basically, this is just a whisky sour variation. Yet, with the use of Japanese blended cask strength malt whisky and yuzu juice it is much more than a simple sour. There are a lot of different layers of flavour stacked on top of each other and the egg white gently smoothes out the edges of the drink.



CHOCOLATE HAEMMER

RECIPE:

1.5 oz Chocolate Spirit

0.5 oz Lemon Juice

0.5 oz Lime Juice

0.75 oz Demerara Sugar

8 Mint Leaves

Top off with Soda Water

Shake - double strain -
chilled DOF glass over ice;

Garnish: Mint, cacao powder,
piece of chocolate;

STORY:

Believe it or not, but this was one of the first cocktails I invented. I still remember the first time I mixed this combination of a classic fizz and a smash: It was a warm summer evening and my friends and me were having a barbecue. Because of its powerful chocolate aroma my friends named the drink accordingly.



I WON'T LIE

RECIPE:



1 oz Eau De Vie De Lie
0.25 oz Limoneras Eau De Vie
2 Dashes Grapefruit Bitters
1 Bsp. Simple Syrup
Top off with Champagne

Stir - strain - chilled
champagne glass - top off;
Garnish: Long lemon twist;

STORY:

Well, on first glance the name of the drink might sound like a pun, because of the drinks' use of eau de vie de lie, but you have to believe me that it was not intended! Rather I was just stunned by the complex aroma. Make sure to use a dry champagne with some yeast notes to accompany the yeast eau de vie.



THE KING AND ALL HIS MELONS

RECIPE:

1.5 oz Brandy De Jerez

0.75 oz Amontillado Sherry

1 oz Melon Puree

0.5 oz Lemon Juice

0.5 oz Simple Syrup

Top off with Champagne

Shake - strain - chilled Tiki
mug over ice - top off;

Garnish: Dried melon - lemon
twist - cocktail umbrella;

STORY:

Ok now the name actually is a pun! However, as you might know almost everything goes when it comes to Tiki drinks. Even not using rum in the recipe is allowed when the rest of the ingredients are exotic enough! In this case I used an intriguing combination of brandy, sherry, melon puree and champagne.



LA MEJOR OLA

RECIPE:

1.25 oz V.S.O.P Calvados
1.25 oz Amontillado Sherry
1.25 oz Orange Cordial
0.75 oz Homemade Orgeat
1 Bsp. Lime Juice
Float Hazelnut Eau De Vie
Shake - strain - chilled DOF
glass over ice - float;
Garnish: Long lemon twist;

STORY:

This one was inspired by a picture of another drink on the Starchefs picture galleries. While on first glance the drink seems like a play on the Mai Tai, the combination of calvados, homemade orgeat, orange cordial and sherry take this drink in a very different direction. It is less exotic, but still very, very good!



LIGHTNING IN A BOTTLE

RECIPE:

2 oz Slivovitz
0.75 oz Red Wine Liqueur
1 oz Lime Juice
0.5 oz Tonic Syrup
0.25 Simple Syrup
3 Sprigs Sage
Top off with Soda Water
Shake - double strain -
chilled milk bottle - top off;
Garnish: Plum & burned sage;

STORY:

Just the right refreshment for Summer, this is what this is! I know you might have reservations against slivovitz, but if you use a premium one have nothing to fear except sipping the drink way too quickly and craving another one. Just look for a red wine liqueur from a small producer or just make your own!



ROCKET SMASH

RECIPE:

1.5 oz Blanco Tequila

1 oz Lemon Juice

0.75 oz Simple Syrup

1 Hand full of Arugula

Shake - double strain -
chilled DOF glass over ice;

Garnish: Sprig of arugula -
lemon twist;

STORY:

Yeah, yeah I know that you all love your Gin Basil Smashes and there is nothing wrong with that! However, who says that you can't apply the same principle to other ingredients? For example arugula and tequila are a perfect match! Besides, that just look at this beautiful colour and tell me that you can resist this!



TAMACUN

RECIPE:

1.5 oz Reposado Tequila

2 Dashes Orange Bitters

0.75 oz Lime Juice

0.5 oz Simple Syrup

3 Sprigs Grapefruit Mint

Top off with Brut Cava

Shake - double strain -
chilled champagne glass;

Garnish: Grapefruit twist - mint;

STORY:

This sparkling wine drink named after a Rodrigo Y Gabriela song, is just a riff on Audrey Sander's Old Cuban. Still, with the use of reposado tequila and grapefruit mint it tends to be lighter and more refreshing than the original. Make sure to use a very dry cava here. The dryer the better!

IMPRINT

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