

The Last Word is a Prohibition-era cocktail that has stood the test of time thanks to its perfect balance of acidity and sweetness. “Gin contributes a dry quality, while Luxardo is relatively sweet; green Chartreuse adds an herbaceous note and the lime juice provides a bit of tartness to balance everything out,” says **J. Bespoke** bar director Alejandro Dieguez. “It’s a drink that has been pleasing bar-goers since 1920, and has maintained its rightful place in the cocktail world.”

$\frac{3}{4}$ oz. gin

$\frac{3}{4}$ oz. green Chartreuse

$\frac{3}{4}$ oz. maraschino liqueur

$\frac{3}{4}$ oz. fresh lime juice

Tools: shaker, strainer

Glass: cocktail

Garnish: maraschino cherry

Shake ingredients with ice and strain into a chilled glass.

The Vieux Carre is a 1930s New Orleans recipe named after the city’s French Quarter—it’s a potent but smooth cocktail, just like the Crescent City.

$\frac{3}{4}$ oz. rye whiskey

$\frac{3}{4}$ oz. Cognac

$\frac{3}{4}$ oz. sweet vermouth

1 barspoon Bénédictine

2 dashes Peychaud’s bitters

2 dashes Angostura bitters

Tools: mixing glass, barspoon, strainer

Glass: Old Fashioned

Garnish: lemon peel

Combine ingredients in a mixing glass and fill with ice. Stir well, strain into an ice-filled Old Fashioned glass and garnish.

The Desert Rose- A Spirit World original cocktail.

1.5 oz. Blanco Tequila

.5 oz. St. Germain Elderflower liqueur

.5 oz Simple Syrup

.25 oz. Strawberry Puree

1 oz. Lemon Juice

1 Spritz Rose Water

Combine ingredients in a cocktail shaker with ice. Shake, Strain and Serve in a coupe

For a Few Mangoes More- A Spirit World original cocktail.

2 oz. Pisco

.75 Atelie Apertiv

.5 oz. Mango Puree

.5 oz Lime Juice

1 dash tiki bitters

Combine all ingredients in cocktail shaker with ice. Shake, Strain, and Serve in a coupe glass.