

Root-ini

1.5 – Monopolowa Vodka
0.5 – Yellow Chartreuse (until gone)
 Sub 0.5 – Kuma Turmeric
0.5 – Beet/carrot Juice
0.25 – Horseradish juice
0.5 – lemon juice
0.25 – simple
-3 dashes ginger-horseradish tincture

-Shake in tin, Strain in Martini Glass
-Garnish with a ginger & turmeric slice

Daiquiri de Chartreuse

1.5 – Zaya Gran Reserva Rum
0.5 - lime
0.5 - Green Chartreuse
0.5 – falernum

-Shake in tin
-Strain into Martini Glass
-Garnish with lime rind and thin cut lime wheel

Autumn Embers

1.5 – Milagro Reposado
1 – El Buho Mezcal
0.5 – allspice dram
5 drops Mole Bitters
5 drops orange bitters
-Stir in Yari
-Strain into Wine Carafe
-Prep Thick wall double with big ice cube, dehydrated orange and clove garnish
-Smoke orange rind and 3 clove flowers with smoker into glass and cap with cork top

Gettin' Figgy Wit It

1.5 – Xicaru Silver Mezcal
0.5 – fig/blueberry shrub
0.5 – orgeat
0.5 – lemon
1 – egg white
-Dry Shake in tin with egg white and copper spring
-Add ice and shake cold
Strain into chilled coup
-Garnish with dehydrated blueberry and dehydrated fig
-5 dashes Amargo Chuncho Bitters on top of egg froth

Cinnamon Apple

1.5 - Apple Brandy
0.5 - Apple Cinnamon Simple
0.25 - Grand Poppy Bitter Liqueur
3 - MF Cider Co
-Build in Wine (Bordeaux) Glass
-Top w/ Soda
-Garnish with thin cut apple slices sprinkled with cinnamon powder
-Cinnamon stick

Ze Cranpom'Pet

1.5 – Sauza Tequila
0.5 – Cran/Pom Molasis
0.5 – Opah Herbal Liqueur
0.5 – lemon juice
3 dashes cinnamon tincture
-Shake in tin
Strain into glass with cranberry sugar/salt rim
-Garnish with pomegranate jewels and dehydrated cranberries

Sunset in Cabernet

1.0 – Blue Swift Cognac
1.0 – Four Roses Bourbon
0.25 – Spiced rum
0.25 – apple cider simple
0.25 – allspice dram
0.5 – orange juice
-Shake in tin
-Strain into tall martini
-Top with 1 – TMACS House Red Float
-Garnish with thin cut orange wheel
on side of glass

Pumpkin in the Rye

2.5 – Michter's Rye
0.5 – Pumpkin Spice Liqueur
0.25 – Amaretto
-Stir in Yari
-Pour over large ice cube
-Garnish with grilled Pumpkin

Manhattans Harvest

2 – Four Roses Bourbon
0.5 – Lillet Rouge (until gone)
Sub Poppi rosso vermouth
0.5 – apple brandy
0.5 – apple butter
3 dashes black walnut bitters
1 dash cinnamon tincture
-Stir in yari
-Pour into martini glass
-Garnish with a smoked cinnamon
stick and apple butter leather swirl

Apple Pie Old Fashioned

2 – Four Roses Bourbon
0.25 – Cinnamon-apple syrup
0.25 – Amaretto
- 2 dashes each cinnamon, clove
and nutmeg bitters
-Stir in Yari
-Pour over large ice cube
-Garnish with grilled Pumpkin