

# FLINN'S APRES STEAZY

## Ingredients

- 1 1/2 ounces Lucano amaro
- 3/4 ounce Woody Creek rye whiskey
- 3/4 ounce Campari
- 1/2 ounce St-Germain
- 3/4 ounce lemon juice, freshly squeezed
- Garnish: lemon twist



“The days of après everywhere are over compared to 20 to 30 years ago,” says Jimmy Yeager, the owner of Jimmy’s. He says that high-speed lifts and other technologies have shortened the ski day, causing skiers to wrap up on the mountain earlier. Yeager’s favorite après cocktail is the Flinn’s Après Steazy (created by Flinn Pomeroy). “I chose it because it’s delicious and balanced. The amaro is fortified by the rye whiskey and balanced by the bitter and sweet of the Campari and St-Germain.” The drink evokes the surrounding area perfectly. “Like Aspen, this cocktail is highly cultured and at the same time very approachable.”

This recipe originally appeared as part of “[Bartenders Recommend the Best Après-Ski Drinks in the World.](#)”