

THE BREWS

The Impetus Spritzer

ingredients makes 1 serving

1.5 oz St. Germain
4-5 oz Canada Dry Tonic
1.5-2 oz cold brew
.1 oz Cynar
Ice
Lemon Twist

directions

Build in a glass St. Germain and Canada Dry Tonic over ice. Draw about 1.5-2 oz of cold brew (unflavored). Add Cynar and pour over tonic and ice. Use a 14 oz Pilsner glass. Add lemon twist.

Spurred Ground

ingredients makes 1 serving

oz coffee brew coffee-infused Lustau Oloroso sherry
oz Cocchi di Torino Italian vermouth
1 oz Gosling's rum
oz Smith and Cross Jamaican rum
oz Ramazotti
Orange twist

directions

For the cold brew, instead of water use Sherry to create an alcohol cold brew coffee that is then mixed with Vermouth, Goslings, Smith & Cross Rum, Razazotti (Amaro).

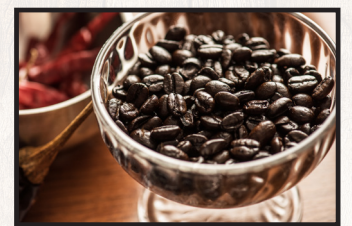
Initial Ascent

ingredients makes 1 serving

3 oz. cold brew	oz lemon
oz Bourbon	2 oz Lindeman's lambic framboise
oz tempus Fugit creme de cacao	2 fresh raspberries
1 oz sugar	
Espresso bean	

directions

Shake and fine strain 3 oz cold brew, oz Bourbon, oz tempus Fugit creme de cacao, 1 oz sugar, and oz lemon into a 7.5 oz coupe. Top with 2 oz Lindeman's lambic framboise. Garnish with 2 raspberries on a pick with shaved espresso bean on top.



Five Spice Shaken Iced Coffee

ingredients makes 1 serving

10 oz cold brew coffee
2 oz five-spice Thai chili simple syrup (from recipe below)

five-spice thai chili simple syrup

1/2 cup raw sugar
1 cup water
1 tsp five-spice powder
3 dried Thai chilies
1 cup sweetened condensed milk (about one 14-ounce can)

directions

Combine sugar and water in a small sauce pot and bring to a boil. Remove from heat and add five spice and chilies. Let come to room temperature then stir in sweetened condensed milk.

Fill cocktail shaker with ice then add all ingredients. Shake vigorously until liquid is foamy and serve over ice.

*If you prefer your cold brew less spicy, strain the coffee/syrup mixture and refrigerate it overnight with a cover. If you want your brew spicy, cover it and refrigerate overnight before straining. Your cold brew will keep approximately two weeks in the refrigerator.

Biscotti Coffee

ingredients makes 1 serving

8 oz cold brew coffee
2 oz simple syrup (from recipe below)
One big spoonful of almond whipped cream (from recipe below)
More whipped cream for topping

Almond Cream

2 cups sliced almonds, toasted until very dark but not quite burnt
1 qt heavy cream
15 g powdered sugar

Simple Syrup

2 cups sugar
2 cups water
15 g fennel seed
5 g star anise
Zest of one orange (try using a microplane)

directions

Toast sliced almonds at 350° for 5-10 minutes. As soon as the nuts come out of the oven, put them into container and pour the heavy cream over them. Let sit for 15 minutes then put cream and nuts into pot and bring the mixture to a simmer for five minutes. Chill the mixture over ice (for even more flavor, allow it to sit overnight in the refrigerator). *cont'd*



Biscotti Coffee cont'd

directions

Strain the mixture and whisk powdered sugar into the cream. Cream is now ready to use in a whipped cream canister.

Combine syrup ingredients and bring to a boil in a stainless steel pot. Turn off the heat and let the syrup sit until it cools to room temperature. Strain.

Combine cold press, simple syrup, and whipped cream in a shaker with ice. Shake until frothy and pour with ice into a cup and top with more whipped cream.

