



EVERGREEN



BIJOU

a 19th century classic



INGREDIENTS

- 1 oz. Southland American Gin
- 1 oz. Evergreen Alpine Liqueur
- 1 oz. Dry Vermouth
- 1 dash Orange Bitters

DIRECTIONS

1. add all ingredients to a stirring vessel
2. add ice & stir til chilled
3. strain into a martini glass
4. garnish w/ a lemon twist

SERVED IN A MARTINI GLASS





CABIN FEVER

our twist on a death & co classic



INGREDIENTS

- 1.5 oz. Reposado Tequila
- 1/2 oz. Evergreen Alpine Liqueur
- 2 oz. Pineapple Juice
- 1 dash Lime Juice
- 1/2 oz. 2:1 Honey Syrup
- 5 dashes Angostura Bitters

DIRECTIONS

1. add all ingredients to a shaking tin + ice
2. shake to chill & combine
3. single strain into glass over crushed ice
4. add Angostura bitters to top of drink
5. garnish w/ a torched rosemary sprig

SERVED IN A HIGHBALL GLASS





CHAMPS D'ELYSEES

a french classic



INGREDIENTS

- 1.5 oz. VSOP Cognac
- 1/2 oz. Evergreen Alpine Liqueur
- 3/4 oz. Lemon Juice
- 1/2 oz. 1:1 Simple Syrup
- 1 dash Angostura Bitters

DIRECTIONS

1. add all ingredients to a cobbler shaking tin
2. add ice & shake til chilled
3. strain into a martini glass
4. garnish w/ a lemon twist

SERVED IN A MARTINI GLASS





DEATH IN THE AFTERNOON

hemingway drank a lot of these in france



INGREDIENTS

- 1 oz. Evergreen Alpine Liqueur
- 5 oz. Dry Champagne

DIRECTIONS

- 1.. add evergreen to a flute
2. top to fill w/ champagne
3. garnish with a lemon twist

SERVED IN A FLUTE GLASS





DIRTY SHIRLEY

when you're an adult, but don't want to be



INGREDIENTS

- 1 oz. Evergreen Alpine Liqueur
- 1/2 oz. Cherry Syrup
- 3 oz. Sprite

DIRECTIONS

- 1.. add evergreen & syrup to glass over ice
2. top to fill w/ sprite
3. garnish with a brandied cherry

SERVED IN A ROCKS GLASS





ENCHANTEE

a flamboyant tiki martini



INGREDIENTS

- 1.5 oz. VSOP Cognac
- 1/2 oz. Evergreen Alpine Liqueur
- 1/2 oz. Lime Juice
- 1/2 oz. Tamarind Syrup

DIRECTIONS

1. add all ingredients minus evergreen to a cobbler shaking tin
2. add ice & shake til chilled
3. add the evergreen & a cherry to the glass
4. light evergreen & let it cook the cherry
5. strain cocktail into the glass to douse the flame

SERVED IN A MARTINI GLASS





LAST WORD

a timeless classic



INGREDIENTS

- 3/4 oz. American Navy Gin
- 3/4 oz. Maraschino Liqueur
- 3/4 oz. Evergreen Alpine Liqueur
- 1/2 oz. Lime Juice

DIRECTIONS

1. add all ingredients to a cobbler shaking tin
2. add ice & shake til chilled
3. strain into a martini glass
4. garnish w/ a brandied cherry

SERVED IN A MARTINI GLASS





MIDNIGHT DEW

mountain dew after dark



INGREDIENTS

- 1 oz. Evergreen Alpine Liqueur
- 3 oz. Ginger Ale

DIRECTIONS

- 1.. add evergreen to glass over ice
2. top to fill w/ ginger ale
3. garnish with a lime wedge

SERVED IN A ROCKS GLASS





SAZERAC

a "medicinal" cure all



INGREDIENTS

- 2 oz. Rye Whiskey
- 1/2 oz. Evergreen Alpine Liqueur
- 1 oz. 1:1 Simple Syrup
- 3 dashes Peychauds Bitters

DIRECTIONS

- 1.. add all ingredients to a stirring vessel + ice
2. stir to chill & combine
3. strain into the glass sans ice
4. garnish w/ a lemon twist

SERVED IN A ROCKS GLASS

