

Winter Caipi Porto

Ingredients

- 2 lime wedges
- 1 T pomegranate seeds
- 1 cube sugar
- .25 oz lime juice
- 2 oz. Quevedo white port



Garnish: None

Notes: A discovery from a trip to Portugal. The pomegranate adds a nice zing to the pleasant acidity.

Summer Street Sling

Ingredients

- .5 oz. Simple Syrup
- .5 oz. Lemon juice
- 1 oz. grapefruit juice
- 2 dashes grapefruit bitters
- 2 dashes Peychauds bitters
- 1.5 oz. Chamomile Mell Vodka



Garnish: Lemon peel

Notes: We infuse the Mell Vodka with chamomile tea for 24 hours. The citrus notes in this herbal cocktail make for a refreshing cocktail.

Whiskey Root

Ingredients

- .5 oz simple syrup
- 3 ginger "coin" slices
- 5-6 basil leaves
- .75 oz. lemon juice
- 1 oz. Four Roses bourbon
- .75 oz Byrrh Quinquina



Garnish: Basil leaf

Notes: Herbaceous from the basil with a great ginger-y spice. The Byrrh ties the cocktail together with its fruity and bitter flavors.

Sangria (Red or White)

Single Serving Ingredients

- Red / White wine batch (approx. 4.5 ounces)

Garnish: 2 bar spoon mixed fruit

Pitcher Serving Ingredients

- Red / White wine batch (approx. 24.75 ounces)

Garnish: 1 rocks glass full of fruit



Barcelona Wine Bar Cocktail Guide



barcelona

**RiNo
Winter 2018**

Barcelona Gintonic

Ingredients

- Orange Wedge (rim glass)
- Lemon Wedge (rim glass)
- 2 oz. Martin Millers Gin
- 4 oz. Fever-Tree tonic



Garnish: Rosemary sprig

Notes: The gintonic is the national drink of Spain. We use a London dry style gin and a craft tonic. Squeezing an orange into the drink is a trick we picked up in Spain.

Bourbon Spice Rack

Ingredients

- 1 oz. Berto Rosso Vermouth
- .75 oz. Lemon Juice
- .25 Grade B Maple Syrup
- 1 oz. JR Ewing Bourbon
- 1 dash Cardamom Bitters
- 2 dash Lavender Bitters



Garnish: Skewer (aka pintxo)

Notes: Our most popular drink. A great introduction to whiskey; balanced sweet, sour, and spice.

Dirty Flor

Ingredients

- 1.25 oz. Barr Hill gin
- 1 oz. olive infused Dolin dry vermouth
- .75 oz. Bodegas Tradicion Fino sherry



Garnish: 3 Dolin soaked olives on a pintxo

Notes: A remix of the dirty martini, this drink features fino sherry to provide the salinity. The Dolin vermouth is infused with olives for that "dirty" touch.

El Mestizo

Ingredients

- .5 oz. Agave
- .75 oz. Lemon Juice
- 1.5 oz. Libelula tequila
- .5 oz. Lustau Palo Cortado



Garnish: Lemon wheel; grated nutmeg

Notes: The El Mestizo cocktail was inspired by a trip that Gretchen and Emily Nevins made to Mockingbird Hill, a great sherry bar in DC. The cocktail they tried gave Gretchen the idea of pairing sherry and tequila in a cocktail. The El Mestizo features a 100% agave tequila and the delicious Lustau Palo Cortado sherry.

Guns & Rosés

Single Serving Ingredients

- .5 oz simple syrup
- .5oz lemon juice
- 1 oz peach nectar
- .5 oz Woody Creek Vodka
- .5 oz Lillet Rose
- 4 oz Sao Joao rose sparkling
- 2 dashes Grapefruit bitters



Garnish: Large Grapefruit peel

Pitcher Serving Ingredients

- 2 oz simple syrup
- 2 oz lemon juice
- 4 oz peach nectar
- 2 oz Woody Creek Vodka
- 2 oz Lillet Rose
- 16 oz Sao Joao rose sparkling
- 4 dashes Grapefruit bitters



Garnish: Large Grapefruit peel per glass

Notes: A light and effervescent take on Sangria. The base is Vodka & Sparkling Rose which keeps it light and fun!

Henry's Alibi

Ingredients

- 1 oz. Fidencio mezcal
- .25 oz. Dow's LBV port
- 1.5 oz. Cappelletti aperitivo
- 3 dashes Angostura bitters



Garnish: Orange peel (large)

Notes: Named after Dr. Henry Jekyll, this drink is complex. The Cappelletti is full of citrus and herbal notes with a subtle sweetness, but undeniably bitter. The Fidencio adds smokiness while the port provides some richness.

Lucy B.

Ingredients

- 1 oz. lime juice
- 1.5 oz. well Cachaça
- 2 T chopped pineapple
- .5 oz. smoked pepper agave syrup
- .5 oz. Rhum Clement Coconut Mahina



Garnish: Pineapple leaf

Notes: We are paying homage to the red hair of Lucille Ball. This is drink is full of flavor, refreshing and tropical with subtle spice.

Richmond Gimlet

Ingredients

- 4-6 mint leaves
- 1 oz. simple syrup
- 1 oz. lime juice
- 2 oz. Greenall's gin



Garnish: Basil leaf

Notes: A classic gin gimlet with mint. The mint is shaken with the ingredients to allow the oils to be released.