

Ausgewählte Rezepturen mit weiteren *Hirschenbrunner Spirits* Produkten

St. Elisabeth Allspice Dram

The Jubilee Train

1 1/4 oz Pisco
1/2 oz Allspice Dram
1/4 oz maraschino liqueur
1/2 oz fresh cherry juice
1/2 oz fresh lemon juice
2 dashes orange bitters
1 dash simple syrup
Shake, strain, serve with
cherry; Steven Liles, Boule-
vard, San Francisco

The Sweety Pie

2 oz Rhum Agricole, aged
1/2 oz Allspice Dram
1 1/2 oz fresh apple juice
1 1/2 oz fresh lemon juice
2 dashes Angostura
Pinch of sea salt
Lydia Reissmueller, Elettaria,
New York

Lion's Tail

2 oz Bourbon Whiskey
1/2 oz Allspice Dram
1/2 oz fresh lime juice
4 dashes simple syrup
1 dash Angostura
www.cocktaildb.com

Dark Query

2 shots Rum
1 tbsp. Allspice Dram
Juice of 1/2 lime
1 dash Orgeat
1 dash Angostura
shake with ice & strain;
Submitted by forrest, Mini-
stry of Rum

Nux Alpina Walnut Liqueur

Raincoat

1 1/2 oz Bourbon Whiskey
3/4 oz Nux Alpina Walnut
1 tbsp almond syrup
1 dash Angostura
Auf Eis mit 1 Zimtstange;
Adapted from Absinthe, San
Francisco

Navy Grog

3/4 oz fresh lime juice
3/4 oz fresh grapefruit
juice
3/4 oz honey
1 1/2 oz light Rum
1 1/2 oz dark Rum
1 1/2 oz soda
1/4 oz Allspice Dram
Adapted from Beachbum
Berry's Grog Log

La Cola Nostra

1 1/2 oz Ron Zacapa 23
1 oz Averna
3/4 oz fresh lime juice
1/2 oz simple syrup
1/4 oz Allspice Dram
Shake, strain, top with cham-
pagne; Don Lee, PDT, New
York

Isle Treader

2 oz Jamaica Rum
3/4 oz Allspice Dram
1 oz fresh lime juice
1 oz pineapple juice
Ehren Ashkenazy, The Mo-
dern, New York

Heartless Jezebel

2 oz Rum Cream
1 oz dark Rum
1/3 oz Allspice Dram
1/2 oz Amarula
Fresh Cinnamon
shake with ice & strain;
sprinkle with cinnamon,
cinnamon stick; Ministry of
Rum (RumDood.com)

The Réveillon

2 oz Calvados or Apple
Brandy
1/2 oz Pear Williams
juice
1/2 oz Allspice Dram
1/4 oz sweet Vermouth
1 dash Angostura/aroma-
tic bitter
Chuck Taggart, LA;
www.gumbopages.com

Ancient Mariner

1 oz El Dorado Rum
1 oz Goslings Rum
3/4 oz fresh lime juice
1/2 oz simple syrup
1/4 oz Allspice Dram
Lynnette Marrero, Elettaria,
New York

Tristan's Trinidadian

1 1/2 oz Ibis Trinidad Rum
1/2 oz fresh lime juice
1/3 oz Allspice Dram
1/3 oz honey syrup
shake with ice & strain;
Jordan Devereaux, Che-
mistry of Cocktail

4 Sheets Navy Grog

1 1/2 oz dark Rum
1 1/2 oz white Rum
1/2 oz Allspice Dram
3/4 oz grapefruit juice
3/4 oz fresh lime juice
1 oz Mineral Water/Club
Soda
Shake all but water; stir in
the water, sprig of mint

Bitches Brew

1 oz Rhum Agricole
Blanc
1 oz Venezuela rum
1 oz fresh lime juice
1/2 oz Allspice Dram
1/2 oz Demerara syrup
1 whole medium egg
Shake vigorously, then
again over ice; Daniel Eun,
PDT, New York

Jamaica Farewell

2 oz Appleton Estate
Rum
3/4 oz apricot liqueur
3/4 oz fresh lime juice
1 tbsp Allspice Dram
2 dashes Angostura
Daniel Reichert, vin-
tagecocktails.com

New Lion

2 oz Jamaica Rum
1 oz Allspice Dram
Juice of 1/4 lemon
shake with ice & strain;
garnish with brandied
cherry float; Submitted by
forrest, Mini-stry of Rum

Bella Noce

1 1/2 oz Nux Alpina Walnut
1 1/2 oz kumquat & blood
orange infused Vodka
1 tbsp blood orange syrup
1/2 slice blood orange for
garnish
Hawthorne Lane, San Fran-
cisco

Emeril's Chocolate

1 oz Vodka
1/2 oz coffee liqueur
1/2 oz Nux Alpina Walnut
1/2 oz chocolate liqueur
1 tbsp bittersweet
chocolate
Emeril Lagasse, 2001



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Chocolate Cocktail

1 oz Vodka
1 oz Espresso
½ oz Nux Alpina Walnut
½ oz chocolate liqueur
1 tbsp bittersweet
chocolate

Drake Cocktail

½ oz Nux Alpina Walnut
½ oz Vodka
½ oz Amaretto
½ oz coffee liqueur or
Espresso

„Modena 71“

¾ oz Nux Alpina Walnut
¾ oz peppermint liqueur
¾ oz apricot brandy

Brenner Pass

1 Espresso
2/3 oz Nux Alpina Walnut
(Traditionell)

Aspect Premium Purkhart Marillenbrand

Imperial Plaza

1 oz Apricot Brandy
½ oz honey syrup*
½ oz fresh lemon juice
3 oz Brut Chamgagne
shake/Flute/Dried Apricot on
pick; Chad Salomon for The
Plaza Hotel, New York
(*2:1 honey/water)

Grand Bretagne

1½ oz Dry Gin
½ oz Apricot Brandy
½ oz fresh lime juice
1 tbsp fresh egg white
1 dash orange bitters
Charles Baker, Gentleman's
Companion

Havana

1½ oz Apricot Brandy
¾ oz Batavia arrack
¾ oz Dry Gin
½ oz simple syrup
1 dash lemon juice
shake & strain, 12-15 cl glass

The Stanhope

1½ oz Dry Gin
¾ oz Apricot Brandy
½ oz passion fruit juice
½ oz orange juice
1 dash peach bitters
1 dash Grenadine
shake w/ice & strain

Aviation

1½ oz Gin
¼ oz Apricot Brandy
¼ oz maraschino liqueur
½ oz fresh lemon juice
stir with ice & strain

Vermont Cocktail

½ oz applejack
½ oz Apricot Brandy
½ oz Gin
½ oz Benedictine
½ oz maple syrup
shake & strain

Boston Cocktail

2/3 oz fresh lemon juice
2/3 oz Gin
2/3 oz Apricot Brandy
½ oz Grenadine
shake & strain, 12-15 cl glass

Frankenjack

2/3 oz Blackwoods Dry Gin
2/3 oz Apricot Brandy
2/3 oz Dry Vermouth
2/3 oz Cointreau
adapted from Savoy Cocktail
Book by Erik Ellestad

Nacional Cocktail

1 oz light Rum
¾ oz Apricot Brandy
¾ oz fresh lime juice
shake & strain

Peck Cocktail

1½ oz Gin
½ oz Apricot Brandy
½ oz Dry Vermouths
Stir with ice & strain

Garden of Eden

½ oz Crème de Violette
½ oz Apricot Brandy
serve in a pousse cafe glass

Aspect Premium Purkhart Williamsbrand

Pear Ricky

1½ oz Williams
½ oz fresh lime juice
1 tbsp simple syrup
Ice, Soda water
fill 9oz highball w/ice,
above, fill w/soda

Brooklyn Lamp

1 oz Williams
½ oz fresh lemon juice
½ oz rose syrup
1 dash lemon bitter
Shake & strain

Williams Christ Su- perstar

5 cl Williams
1 cl Jägermeister
2 cl fresh lemon juice
2 cl simple syrup
Shake/ice & fill with Dry
Sparkling wine, mint
leaves
adapted from Björn Bochin-
sky, Lux, Münster

Williams Sour

5 cl Williams
1½ cl fresh lime juice
1½ cl fresh lemon juice
1 tbsp icing sugar
½ white of egg
shake & strain

Ausgewählte Rezepturen mit weiteren *Hirschenbrunner Spirits* Produkten

Batavia Arrack

Catch 22

¾ oz Batavia Arrack
¾ oz Creole Shrub
¾ oz Manzanilla Sherry
¼ oz chocolate liqueur
Jackie Patterson, Orson, San Francisco

Arrack Punch

1½ oz Batavia Arrack
1 oz Rum
½ oz fresh lemon juice
½ oz simple syrup
9 cl water (or tea)
ground cardamon or nutmeg
Adapted from recipe by David Wondrich

Utd. Service Punch

½ pint Batavia Arrack
1 pint Jamaica rum
½ lb sugar
3 pints hot tea
6 lemons, cut into slices
Jerry P. Thomas

The Privateer

1½ oz Batavia Arrack
1 oz Falernum
¾ oz Smith & Cross Rum
½ oz Byrrh Quinquina
¾ oz fresh lemon juice
3 dashes Angostura
Elements Princeton

The Scarlet Ibis Trinidad Rum

Coin Toss

2 oz Ibis Trinidad Rum
¾ oz Vermouth
¼ oz yellow Chartreuse
¼ oz Benedictine
2 dashes bitters
adapted from Phill Ward,
Death & Co. New York

Baby don't you change

2 oz Ibis Trinidad Rum
¾ oz Lillet Blanc
¾ oz fresh lemon juice
¾ oz simple syrup
½ oz Riesling

Havana

1½ oz Apricot Liqueur
¾ oz Batavia Arrack
¾ oz Dry Gin
½ oz simple syrup
1 dash lemon juice
shake & strain, 4,5 oz glass

Summer of Sureau

1½ oz elderflower liqueur
½ oz Batavia Arrack
½ oz fresh lemon juice
¼ oz pineapple syrup
3 dashes bitters
Misty Kalkofen, Green Street,
Boston

Swedish Punch

6 oz Batavia Arrack
3 1/3 oz brewed tea
(strong)
135g sugar
¾ tbsp nat. vanilla extract
Lemon peel, fresh ground
cardamon; can sub 50% rum

The Hirsch

1 1/3 oz Ibis Trinidad Rum
2/3 oz fresh lime juice
2/3 oz herb liqueur
1/3 oz absinthe
Shake; Best of pub, Warth am
Arlberg (Austria)

½ oz Campari

Shake strong, wine glass,
rocks, lemon twist Adapted
from Kindred Cocktails

Daquiri Benefits

2 oz Rum Agricole
¾ oz fresh lime juice
½ oz cane syrup
¼ oz Batavia Arrack
shake over ice & strain; Phil
Ward, Death & Co, New York

Arrack Punch Jard.

1½ oz Batavia Arrack
1 oz aged rum
¾ oz Martinique syrup
¼ oz fresh lemon juice
1 oz green tea
Champagne float, nutmeg;
Thad Volger, Jardinaire, San
Francisco

Bombay Govt Punch

750 ml Batavia Arrack
750 ml Cognac
12 oz fresh lime juice
11 oz simple syrup*
48 oz water
2 tbsp. black tea
(*2:1 honey/water)

Tristan's Trinidadian

1½ oz ibis Trinidad Rum
½ oz fresh lime juice
1/3 oz Allspice Dram
1/3 oz honey syrup
shake with ice and strain;
Jordan Devereaux, Che-
mistry of Cocktail

The Secret is in the Telling

2 oz Ibis Trinidad Rum
1 oz fresh lime juice
1 oz simple syrup
½ oz Falnerum
Shake and strain

Raffles Cocktail

3 oz Ginger Ale
¾ oz Batavia Arrack
¾ oz fresh lime juice
stir an serve in a highball

Imperial Arrack Punch

1 quart Batavia Arrack
6 lemons, cut in thin slices
1 lb sugar
1 quart water (boiling)
allow lemons to soak in Batavia
Arrack 6 hrs, dissolve sugar in
boiling water, mix w/arrack;
Jerry P. Thomas

Stamford Raffles

4 oz ginger ale or beer
1 oz Batavia Arrack
½ oz Jamaica rum
1 oz fresh lime juice
1 dash bitters
Shake over ice & serve in a
Collins glass

Mosquito Coast

2 oz Ibis Trinidad Rum
¼ oz Allspice Dram
¾ oz fresh lime juice
¾ oz simple syrup
shake with ice & strain
into a coupe, garnish with
lime wedge

Corny Oil

2 oz Ibis Trinidad Rum
½ oz Falernum
½ oz fresh lime juice
2 dashes bitters
stir on ice into tumbler



Ausgewählte Rezepturen mit weiteren *Hirschenbrunner Spirits* Produkten

Kilchoman Bramble Liqueur

Golden Bramble

1½ Blackwoods Gin
1 oz fresh lime juice
1 oz Bramble Liqueur
shake over ice & strain

Peat Bog Prince

50:50 Kilchoman Loch
Gorm and Kilchoman
Bramble Liqueur;
Stir with ice & serve in a
martini glass, garnish with
mint leave

Ileach's Ruin

2 oz Kilchoman Bramble
Fill with tonic;
garnish with lemon twist/
wedge

Smoked Spritz

1 oz Martini Bitter (or
Aperol)
1 oz Kilchoman Bramble
Buid over large ice cubes
in a hi-ball, stir then top
with soda; garnish with
brambles & grapefruit

„Kletzen Seppl“ Kletzenlikör

K 2

9 cl Kletzen Seppl
3 cl Cointreau
3 cl coffee liqueur
shake & strain into a cocktail
glass with some ice

Door Opener

3 cl Kletzen Seppl
2 cl dark Rum
3 cl milk
shake & strain

Irish Mist Whisky-Liqueur

Irish Mist

Irish Mist
Fresh lime juice
Pour Irish Mist in a highball
glass, top up with Cola &
lime juice, squeeze in a edge
of lime

Irish Ghost

1 oz Bailey's
1 oz Kahlua coffee liqueur
1 oz Irish Mist
2 oz cream
shake & strain into a cup with
some ice

Irish Hammer

1 part Whisky
1 part Irish Mist
1 part Bailey's
shake with ice & strain into
shot glass

Beautiful Day

1 oz Irish Mist
1 oz Apricot Liqueur
1 oz apple schnapps

Champagne Mist

4 oz Champagne (or
sparkling wine)
½ oz Irish mist

Dublin Driver

1 oz Irish Mist
3 oz orange juice
ice cubes

Backstabber

½ oz Scotch whisky
½ oz melon liqueur
½ oz Irish Mist

Rusty Mist

half Irish mist
half Drambuie Scotch
whisky liqueur
ice

Irish Mist coffee

½ oz Irish Whisky
½ oz Irish Mist
5 oz hot black coffee
1 ½ oz whipped cream
1 tbsp sugar
pour coffee & liqueur into
cup, sweeten to taste, gently
float cream on top, garnish
with cherry

Winter Parker

¾ oz amaretto almond
Liqueur
¾ oz Irish Mist
½ oz strawberry schnaps
½ oz cherry juice
3 oz pineapple juice
½ oz grenadine syrup
1 lime wedge
shake & strain

Irish Pirate

1 part spiced Rum
1 part Irish mist
combine in a shot glass

Licor 43 - Curenta y tres Liqueur

Blanco 43 Maracuja

5 cl Licor 43
10 cl milk
5 cl maracuja juice
stir with ice

Ginger 43

5 cl Licor 43
10 cl Ginger Ale
½ cl fresh lime juice
fill into long drink glass

Cranberry 43

4 cl Licor 43
10 cl cranberry juice
shake with ice & strain into
martini glass

Cafe 43

5 cl Licor 43
1 hot espresso
ice & fill into glass cup

Hirschenbrunner Spirits e.U.

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Maracuja 43

5 cl Licor 43
15 cl maracuja juice
shake & strain

Puro 43

5 cl Licor 43
Crushed ice, piece of
lemon

Blanco 43 cinnamon

5 cl Licor 43
15 cl milk
Cinamon powder
shake with ice, tumbler

Blanco 43

5 cl Licor 43
15 cl milk
shake with ice, tumbler

Sangria Oro 43

15 cl Licor 43
5 cl Gin or Vodka
15 cl apple juice
65 cl sparkling vine
Cut 1 apple & 1 orange into
pieces, juice of a half lemon,
strain with ice

Spanish Margarita 43

3 cl Licor 43
4 cl white Tequila
3 cl fresh lemon juice
1 dash orange bitter
Shake & strain, piece of
lemon & mint

Sunset

3 cl Licor 43
2 cl Vodka
2 cl Malibu coconut
8 cl maracuja juice
4 cl pineapple juice
shake with ice, serve with
crushed

Balon 43

4 cl Licor 43
1½ cl fresh orange juice
10 cl soda water
fill wine glass with ice,
strain into glass, pieces of
orange & lemon

Made in Heaven

4 cl Licor 43
6 cl milk
3 cl almond syrup
4 cl banana nectar
press 1 fresh orange; Mix all
with crushed ice

Sour 43

6 cl Licor 43
3 cl fresh lime juice
3 cl fresh orange juice
shake with ice, tumbler

Licor Punch

5 cl Armagnac Le Cas-
terede
3 cl fresh lime juice
1½ cl Licor 43
1 tbsp vanilla sugar
shake with ice, tumbler;
Adapted for Hirschenbrunner
Spirits

Rowan's Creek Kentucky Bourbon

Hirschenbrunner

1½ oz Rowan's Creek
¾ oz elderflower syrup
3 dash bitters
1 dash Single Malt Whisky
Kilchoman
stir into old fashioned glass
with ice; Adapted for
Hirschenbrunner Spirits

Old Creek Fashioned

2 oz Rowan's Creek
1 dash Angostura bitters
1 orange zest
1 piece lump sugar
Bitters on lump, sugar into
old fashioned glass, fill with
Rowan's Creek, stir, fill with
ice & stir, press orange zest

Kilchoman Machir Bay

Kilchoman Julep

2 oz Kilchoman Machir
Bay
½ oz simple syrup
Fresh mint leaves & la-
vender flower
stir whisky, syrup & mint
leaves, tumbler, fill with
crushed ice, stir, fill again,
decorate with lavender flo-
wer; Adapted for Hirschen-
brunner Spirits