

QCC Holiday Boxes

Box Contents

- **3 cocktails, 2 servings each**
- **In-depth cocktail background**
- **Step-by-step recipes included**



Beyond the Barrel

Three of our favorite ways to enjoy American Whiskey

Barrel Aged Manhattan

Wild Turkey 101° Bourbon, Carpano Punt e Mes, Dolin Vermouth de Chambéry Rouge, Angostura Bitters

- Nostalgic and delicious, we're taking the Manhattan up a notch by ageing ours in charred oak barrels.

Greenpoint

Old Forester 100° Rye, Green Chartreuse, Cocchi Vermouth di Torino, Angostura Bitters

- One of the classic Brooklyn riffs, the Greenpoint is rich, luxurious, and intensely flavorful.

Autumn in New York

Old Forester 100° Rye, Laird's Straight Apple Brandy, Grade B Maple Syrup, Fee Bros Black Walnut Bitters

- This extremely seasonal riff on an Old Fashioned will bring a smile to the most committed Scrooge.

QCC Classics

Three of the most popular cocktails in QCC's short history

Barrel Aged Boulevardier

Wild Turkey 101° Bourbon, Campari Milano Bitter, Carpano Punt e Mes, Dolin Vermouth de Chambéry Rouge

- A most American riff on the Negroni, this Qclassic goes to 11 by spending over a month in barrel.

Colony Club

El Dorado 8 y/o Aged Rum, Plantation Stiggins Fancy Pineapple, Patron XO Cafe, Reagan's #6 Orange Bitters

- This tropical Old Fashioned riff lets island influences take over in a wonderful symphony of flavor.

Oaxaca y Jalisco

Del Maguey Vida Mezcal Artesanal Blanco, Espolon Tequila Reposado, Reagan's #6 Orange Bitters

- On the menu from Day 1, the OyJ is a real crowd pleaser. Wonderfully balances the smoke of Mezcal with the smooth of aged Tequila.

Gin & Bare It

Three of our favorite ways to shuffle off across the pond

Barrel Aged Okie Dokie Negroni

Beefeater London Dry Gin, Amaro Cynar, Cocchi Vermouth di Torino

- This QCC original swaps out Campari for Cynar, making for a darker and richer cocktail, made all the more decadent by a month of barrel ageing.

Zephyr

Tanqueray No. Ten Gin, Green Chartreuse, Dolin Vermouth de Chambéry Blanc

- A simple but intensely flavorful riff on a classic Gin Martini.

Clockwork

Beefeater London Dry Gin, Amaro Montenegro, Aperol Aperitivo, Aromatic Bitters

- Tracing its roots to Amor y Amargo in NYC, this fun & flavorful aperitif is always right on time.

New York State of Mind

Three Big Apple delights, delivered to your door.

Autumn in New York

Old Forester 100° Rye, Laird's Straight Apple Brandy, Grade B Maple Syrup, Fee Bros Black Walnut Bitters

- This extremely seasonal riff on an Old Fashioned will bring a smile to the most committed Scrooge.

Old Gal

Wild Turkey 101° Bourbon, Campari Milano Bitter, Dolin Vermouth de Chambéry Blanc

- A slightly rounder variation on the Old Pal from legendary NYC barman, Phil Ward.

Red Hook

Old Forester 100° Rye, Carpano Punt e Mes, Luxardo Maraschino Originale

- Another Brooklyn neighborhood riff, the Red Hook is deceptively subtle & complex.

Keep Portland Weird!

Three classic drinks from classic Portland cocktail bars.

Bourbon Renewal

Wild Turkey 101° Bourbon, Creme de Cassis, Lemon, Angostura Bitters

- One of many iconic drinks to come from Jeffrey Morgenthaler and the dearly departed Clyde Common, this whiskey sour riff is a true classic.

Scotch Lodge

Famous Grouse, Ardbeg 5 y/o, Heering Cherry Liqueur, Amaro Cynar, Carpano Punt e Mes, Aromatic Bitters

- Story goes Tommy Klus named the bar after the drink, either way I love the balance & depth of this warmer.

Bittersweet Symphony

Beefeater London Dry Gin, Carpano Punt e Mes, Aperol Aperitivo

- Another gift from Morgenthaler, this Negroni riff will balance the herbaceous notes of Gin with the playful citrus of Aperol.