

SUGAR BABY

Sweet, Refreshing, Fruity, Fizz

Green Tea Distillate Strawberry Syrup Watermelon and Mint Soda Saline Solution



Green Tea Distillate

Green Tea Vodka

1. Combine all ingredients
2. Macerate for 24-hours
3. Redistill using a rotary evaporator
4. Adjust ABV to 40%

Strawberry Syrup

Frozen strawberry
Pectinex
Citric Acid
Malic Acid
White Sugar

1. Blend Strawberries and Pectinex
2. Clarify using a centrifuge.
3. Filter and adjust brix and acid.

Watermelon and Mint Soda

Watermelon
Mint
Pectinex
Ascorbic acid
White sugar

1. Blend Watermelon and Pectinex
2. Clarify using a centrifuge
3. Filter and adjust brix and acid.

PROCEDURE: Forced Carbonation

GARNISH: Compressed Strawberry

NO JITTERS

Fruity, Refreshing, Bitter, Fizz, Zero Caffeine

Coffee Distillate
Clarified Passionfruit
Aperol
Caramelized Honey
Soda Water



Clarified Passionfruit

Passionfruit Juice
 Pectinex

1. Blend and centrifuge
2. Filter and bottle

Coffee Distillate

Spent Coffee Grinds
 Plantation 3 Star

1. Sousvide for 60°C
2-hours
2. Rotavap and adjust
to 40% ABV

Caramelized Honey

Honey
 Water

1. Into a sauce pan
brown honey in
low heat.
2. Combine with water
to dilute (2:1)

PROCEDURE: Forced Carbonation

GARNISH: Aperol & Coffee caviar

TART & JUICY

Sweet, Sour, Fruity, Buttery



Whiskey

Apple-Cocchi Americano

Apple Cider-Biscoff Cordial

Lychee Soda

Apple-Cocchi Americano

Cocchi Americano
Apple Granny Smith

1. Sousvide for 55°C
2 hours
2. Strain and bottle

Apple Cider-Biscoff Cordial

Simple Syrup 70%
Biscoff
Apple Cider Vinegar
Whole Milk

1. Combine and blend
all ingredients.
2. Milkwashed and fiter.

Lychee Soda

Lychee
Pectinex

1. Combine and blend.
2. Run thru centrifuge
3. Filter and carbonate.

PROCEDURE: Stirred

GARNISH: Apple slice with apple salt

PURPLE ROOTS

Fruity, Refreshing, Bitter, Fizz, Zero Caffeine

Langka Tequila
Ube Syrup
Red Cabbage Acid
Drambuie
Chocolate Bitters



Langka Tequila

Langka
 Tequila Blanco

1. Blend and centrifuge
2. Filter thru coffee filter

Red Cabbage Acid

Red Cabbage
 Water
 Pectinex
 *Red cabbage water
 Citric Acid
 Malic Acid
 Agave
 Kosher Salt

1. Combine and blend run thru centrifuge.
2. Filter and adjust

PROCEDURE: Stirred

GARNISH: Ube jam tuille

WILLOW

Creamy, Dessert, Earthy



Gin
Matcha
Honey
Vanilla
Half and half

Gin infused with matcha

London Dry Gin
Matcha

1. Combine all ingredients
2. Sousvide for 1 hour filter thru a coffee filter

Half and half mixture

Cream
Milk
Vanilla
Honey

1. Combine and blend all ingredients.
2. Strain and bottle

PROCEDURE: Shaken

GARNISH: Matcha powder

OH NANA

Sweet, Fruity, Dessert, Smoky



Whiskey
Turon Syrup
Aer
Langka Liqueur

Langka Liqueur

Frangelico
 Fresh Langka

1. Combine into a blender and blend.
2. Filter thru coffee filter

Turon Syrup

Torched Wrapper
 Torched Banana
 White Sugar
 Pectinex
 Acid

1. Combine and blend ingredients
2. Run thru a centrifuge filter thru a coffee filter
3. Filter and bottle

PROCEDURE: Shaken

GARNISH: Fried banana

SWEET 'N SALTY

Sweet, Nutty & Savory

Dark Rum Infused Cacao Nibs

Dark Syrup

Frangelico

Cacao Bitters

Malic Solution

Citric Solution

Espresso

Milk



Dark Rum Infused Cacao Nibs

Plantation Dark Rum
Cacao Nibs

1. Combine all ingredients
2. Sousvide, strain and bottle

Dark Syrup

Tablea Cacao
Hot Water
Simple Syrup
Baileys
Dulce de Leche

1. Combine and dissolve

PROCEDURE: Stirred

GARNISH: Dried Anchovies

BLACK “COFFEE”

Spirit Forward Spiced Smoky Caffeinated

Rye Toasted Rice Whisky
Coffee Vermouth
Kahlua
Simple Syrrup
Nutmeg Tincture



Rye Toasted Rice Whisky

Rye Whisky
 Toasted Rice

1. Toast rice until golden brown.
2. Combine Rye whisky and toasted rice.
3. Infused atleast 1 day.
4. Strain and bottle.
5. Set aside toasted rice for garnish.

Coffee Vermouth

House White Wine
 Spent Coffee Grounds

1. Combine all ingredients into a vacuum pack
2. Sous-vide for 55°C 2-hours.
3. Filter and bottle.

Nutmeg Tincture

Vodka
 Nutmeg Powder

1. Combine and infuse for atleast 2 days.
2. Filter and bottle.

PROCEDURE: Stirred

GARNISH: Popped rice & nuts mallows

TEA TALK

Smokey, Floral, Complex

Lapsang Souchong Distillate Mezcal Ginger Syrup Elderflower Liqueur



Lapsang Souchong Distillate

Lapsang Souchong Tea
Vodka

1. Sous-vide for
60 degrees 1-hour
2. Rotavap
3. Adjust to 40% ABV

Ginger Syrup

Ginger (Skin Removed)
Water
White Sugar

1. Boil
2. Strain

Lapsang and Ginger Tea Jello

Lapsang Souchong Tea
Water
Ginger Syrup
Agar-agar

1. Combine and boil to
activate Agar-agar
2. Pour into the sphere
molder
3. Rest until solidify.

PROCEDURE: Stirred

GARNISH: Lapsang ginger jello

STRAWYO HAZE

Light, Refreshing, Fruity, Fizzy



Strawberry Vanilla Yogurt Distilate
House Cordial
Soda Water
Tonic Water

Strawberry Vanilla Yogurt Distilate

Strawberries
Vanilla Yogurt
Neutral Grai Spirit

1. Combine all of thhe ingredients into a blender.
2. Run into the rotavap yeild for atleast 500ml bring back to 40 abv

House Cordial

Sugar
Citric and Malic Acid
Lactic Acid

1. Combine all ingredients stir until combined.

PROCEDURE: Forced Carbonation

GARNISH: Lemon coin, edible flower

PEACHES & M

Tangy, Fizzy, Dessert, Fruity

**Tequila Blanco
Peach Shrub
Clarified Peach Soda
Mango Jam Sphere**



Peach Shrub

Peach
White Sugar
Rice Wine Vinegar

1. Combine peach and white sugar for atleast 2 days
2. Combine with rice vinegar
3. Stir until sugar is dissolved.
4. Strain and bottle

Clarified Peach Soda

Peach
Pectinex
CO2

1. Blend all ingredients run into a centrifuge for 30min
2. Strain and carbonate

Mango Sam Sphere

Mango Juice
Calcium Lactate
Sodium Alginate

1. Combine mango juice with calsium lactate.
2. Blend until dissolved
3. Freeze the mixture
4. Drop into the sodium alginate solution
5. Store into a container with mango juice brine.

PROCEDURE: Forced Carbonation

GARNISH: Mango Pod

AVO ON “TOAST”

Light, Sweet, Tangy & Funky

Avocado Ice Cream Washed Vodka
Frangelico
Sourdough Kvass
Avocado Syrup
Saline Solution



Avocado Ice Cream Washed Vodka

Avocado Icecream
Vodka
Citric Solution 30%
Lactic Solution 6%

1. Combine all Ingredients
2. Filter thru a coffee filter

Sourdough Kvass

Distilled Water
Stale Sourdough
White Sugar
Sourdough Starter

1. Boil sugar and water until dissolved.
2. Cool mixture
3. Combine with stale bread and sourdough starter
4. Ferment for 4 days
5. Strain and bottle

Clarified Avocado Syrup

Avocado Powder
Frozen Avocado
Water
Pectinex
Ascorbic Acid

1. Run thru centrifuge
2. Adjust to 30 brix

PROCEDURE: Stirred

GARNISH: Feta parmesan leather with lemon curd

BANANA HYPEBALL

Fruity, Fizzy, Dessert & Refreshing



Blended Scotch Whisky
White Chocolate Cordial
Saline
Clarified Cavendish Banana

White Chocolate Cordial

White chocolate sauce
Lime
Citric
Malic
Sugar Syrup
Milk

1. Combine all ingredients
2. Filter until clarified. bottle and label

Clarified Cavendish Banana Soda

Fresh Cavendish Banana
Pectinex
CO2

1. Peel and blend banana with pectinex
2. Run into a centrifuge filter and carbonate.

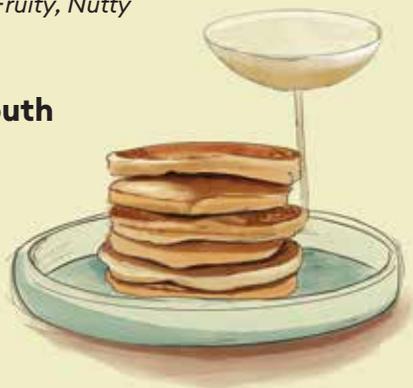
PROCEDURE: Forced Carbonation

GARNISH: Banana leaf

DRIP DRIP

Sweet, Creamy, Fruity, Nutty

Brown Butter Cognac
Blood Orange Marmalade Vermouth
Dry Vermouth
Maple Syrup
Frangelico
Citric Solution
Milk
Warm Pancake Foam



Brown Butter Cognac

1. St. Remy VSOP ;
unsalted butter
(melted)
2. Combine then rest for
1-2 days in freezer
3. Filter

PROCEDURE: Stirred

GARNISH: Warm pancake foam

Blood Orange Marmalade Vermouth

1. Cinzano bianco
vermouth : blood
orange marmalade
2. Sousvide at 55°C
for 2 hours
3. Rest then filter

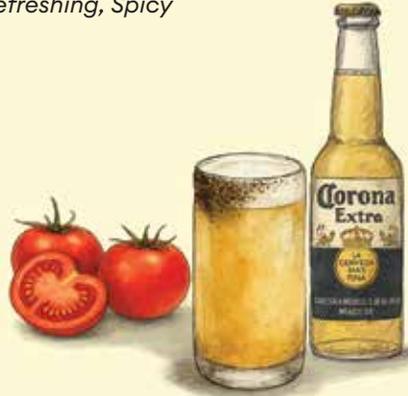
Warm Pancake Foam

1. Toast pancake
2. Blend 1 part toasted
pancake and 2 parts
water through blender
3. Strain
4. Get total volume upon
straining by grams
5. Add 50% water (from
total volume upon
straining)
6. Add 25% milk (from
total volume upon
straining)
7. Add 10% vanilla seeds
paste (from total
volume upon straining)
8. Mix altogether then pour
in whipping siphon
9. Charge once with
cream charger then rest
10. Keep submerged at
45-50°C water during
service to maintain
temperature

MARIA MARIA

Vegetal, Fruity, Refreshing, Spicy

Tequila Blanco
Clarified Tomato
Stout Reduction
Alternative Acid
Green Szechuan Pepper
Celery Bitters
MARIA - Raicilla
MARIA MARIA- Mexican Beer



Clarified Tomato

Tomato Juice

1. Centrifuge for 30min
2. Strain thru coffee filter

Dark Stout Reduction

Dark Stout Beer
White Sugar

1. Run in rotavap
2. Yield 2/3 of the dark stout
3. Add sugar, stir until dissolved

PROCEDURE: Shaken

GARNISH: Mexican salt

BIG NUT ENERGY

Sweet, Nutty, Spirit Forward



Bourbon Oat
Mixed Nuts Orgeat
Milk Infused Cinnamon
Casis Liqueur
Honey
Citric Acid

Bourbon Oat

Oats (1:1 Original &
Banana Honey Oats)
Bulleit Bourbon
Pectinex

1. Blend and combine.
2. Centrifuge and filter.

Mixed Nuts Orgeat

Pistachio
Pumpkin Seeds
Water
Vodka
Ticaloid
White sugar

1. Toast nuts and blend with water. Strain and dilute to 500ml with water
2. Combine all remaining ingredients and bottle

Milk Infused Cinnamon

Whole Milk
Cinnamon Powder

1. Combine and infuse for atleast 10 min.
2. Filter thru a coffee filter

PROCEDURE: Stirred

GARNISH: Green raisins and muscat grape leather

WHY SO CEREAL

Silky, Dessert, Spiced

Brown butter washed Bourbon
Acid adjusted orange juice
Sweet vermouth
Saline
Cereal milk



Brown Butter Washed Bourbon

Butter
Bourbon

1. Render butter until brown
2. Combine with bourbon
3. Freeze for atleast 24-hours
4. Run thru a coffee filter

Acid Adjusted Orange Juice

Fresh Orange Juice
Citric
Malic

1. Combine fresh orange juice with citric and malic acid
2. Stir until dissolved

Cereal Milk Washed

Cereal
Milk

1. Soak cereals with milk strain
2. Combine all ingredients with cereal milk

PROCEDURE: Stirred

GARNISH: Cinnamon Toast Crunch

PBUTTAH & JAM

Nutty, Spirit Forward, Fruity, Complex

Peanut Butter Bourbon
Dry Vermouth
Blueberry Jam Liqueur
Saline



**Peanut Butter
Washed Bourbon**

Peanut Butter
Bourbon

1. Combine all
Ingredients
2. Filter thru a coffee
filter

**Blueberry Jam
Liqueur**

Blueberry Jam
Dry Vermouth
Milk
Blueberry Liqueur
Lime

1. Combine blueberry
jam, dry vermouth,
and lime
2. Milk wash with whole
milk
3. Strain
4. Run thru a coffee filter

PROCEDURE: Stirred

GARNISH: Frozen blueberry

TANG & BONE

Earthy, Savory, Spicy, Refreshing

Thai Distillate
Tequila Blanco
Spiced Ginger Cordial
Lacto Fermented Lemongrass
Fish Sauce



Thai Distillate

Vodka
 Ginger
 Cilantro
 Onion
 Garlic

1. Sousvide for 60 deg
2 hrs
2. Rotavap
3. Adjust to 40% ABV

Spiced Ginger Cordial

Peeled ginger
 Water
 White sugar
 Acid mixture (60 citric/
 40 malic)
 Birds eye chili

1. Combine and boil
until dissolved.
2. Adjust to 50 brix and
Acid

Lacto Fermented Lemongrass

Lemongrass Stalk
 Kosher salt (total weight)
 Water

1. Into a vacuum pack
submerge lemongrass
stalks with water and
add salt
2. Ferment for atleast 7
days. Strain and bottle.

PROCEDURE: Forced Carbonation

GARNISH: Lemongrass stalk

RAMEN NOT RAMEN

Creamy, Savory, Sweet, Spicy, Nutty

**Peanut Washed Whisky
Toasted Sesame Orgeat
Soy Milk
Sesame Oil**



**Peanut Butter
Washed Whisky**

Peanut Butter
Whisky

1. Combine peanut butter with whisky
2. Freeze for atleast 24-hours
3. Run thru a coffee filter

**Toasted Sesame
Orgeat**

Sesame Seeds
Vodka
Sugar
Water

1. Toast sesame until golden brown
2. Blend with water
3. Filter
4. Add vodka and sugar

PROCEDURE: Shaken

GARNISH: Rayu chili oil, ito togarashi, nori

SOMEWHERE IN SIAM

Savory, Spirit-forward, Nutty, Vegetal

- Papaya Rum**
- Carrot Oleo**
- Salted Egg and Tomato Liqueur**
- Pickled Habanero Brine**
- Alternative Acid**
- Milk**
- Citric Solution**



Salted Egg and Tomato Liqueur

- Tomato
- Salted Egg
- Lemon
- Vodka
- Citric Solution
- Milk

1. Blend all ingredients.
2. Strain and combine with milk.
3. Filter thru a coffee filter.

Pickled Brine

- Habanero
- Lime
- Fish Sauce
- Vinegar

1. Combine all ingredients.
2. Infuse for atleast 24-hours
3. Strain and bottle

Papaya Rum

- Papaya
- White Rum

1. Sousvide and strain

Carrot oleo

- Carrot
- White sugar

1. Combine and rest for atleast 2 days.
2. Filter and bottle.

PROCEDURE: Stirred

GARNISH: Dehydrated blended peanut with french beans

BITTER TWEED

Vegetal, Bittersweet, Tangy, Fizzy

Bittermelon Gin
Tomato Marjoram Water
Alternative Acid
Cocchi Rosa
Rich Syrup



Bittermelon Gin

Tanqueray Dry
 Bitter Melon
 Pectinex

1. Combine and blend.
2. Centrifuge and filter

Tomato Marjoram Water

Tomato
 Marjoram
 Pink Peppercorn
 Pectinex

1. Combine and blend.
2. Centrifuge and filter

Candied Bittermelon Water

1. Reduce simple syrup on med heat pan then add sliced bittermelon
2. Rest then run in dehydrator for at least a day

PROCEDURE: Forced Carbonation

GARNISH: Candied bittermelon

DAIRY CRACK

Savory, Smokey & Herbaceous

Manchego Distillate
Charred Tomato Water
Clarified Basil Syrup
Cocchi Americano
Dry Vermouth
Mezcal



Manchego Distillate

Manchego
 Vodka

1. Sousvide for 60 degrees 2 hours.
2. Rotavap
3. Adjust to 40 ABV

Charred Tomato Water

Charred Tomato
 Pectinex
 Citirc solution (70/30)
 Malic solution (70/30)
 Lactic solution 6%

1. Combine charred tomato and pectinex. Blend and centrifuge.
2. Strain and adjust acid.

Clarified Basil Syrup

Basil
 Simple syrup
 White wine
 Agar agar
 Water

1. Blanch basil for atleast 10sec
2. Combine and blend boil mixture to active agar.
3. Strain into a coffee filter

PROCEDURE: Stirred

GARNISH: Prosciutto and basil

RED LANTERN DISTRICT

Smooth, Spicy, Bittersweet, Buttery

Butter Washed Rye Whisky
Punt E Mes
Red Szechuan Infused Campari
Green Szechuan Tincture
Salt
Malic
Black Garlic Honey



Butter Washed Rye Whisky

Butter
 Bourbon Whisky

1. Render butter
2. Combine with rye whisky
3. Freeze overnight
4. Filter thru a coffee filter
5. Bottle and label

Red Szechuan Infused Campari

Red Szechuan Pepper
 Campari

1. Toast pepper until fragrant.
2. Combine with campari into a vacuum pack
3. Sousvide for 2 hours
4. Strain and bottle

Black Garlic Honey

Black Garlic
 Honey

1. Combine into a vacuum pack
2. Sousvide for 1 hour
3. Strain and bottle

PROCEDURE: Stirred

GARNISH: Butter szechuan and bambooshoot leaf

GENOVESE VERDE

Savory, Nutty, Pasta

Toasted Pinenuts Distillate
Parmesan Syrup
Fume Blanc Basil
Saline



**Toasted Pinenuts
Distillate**

Toasted Pine Nuts
Plantation 3 star

Parmesan Syrup

Grated Parmesan
Water

1. Run thru rotavap
2. Adjust to 23 brix

Fume Blanc Basil

House White Wine
Basil

1. Sousvide for
55°C 2 hours
2. Filter thru a coffee
filter

PROCEDURE: Stirred

GARNISH: Basil oil

LE MIREPOIX

Vegetal, Spirit forward, Luscious

- Celery Oil Washed Gin**
- Caramelized Onion Sauvignon Blanc**
- Blanc**
- Salted Fino Sherry**



Celery Oil Washed Gin

Celery
Oil
Tanqueray Dry Gin

1. Combine celery and oil into a blender
2. Blend
3. Into a sauce, render the mixture until celery is dry
4. Filter
5. Used the oil to combine with gin
6. Freeze for atleast 24hrs
7. Run thru a coffee filter

PROCEDURE: Stirred

GARNISH: Carrot oil, celery ribbon

Caramelized Onion Sauvignon Blanc

Caramelized Onion
Sauvignon Blanc

1. Combine caramelized onion and sauvignon blanc
2. Run in centrifuge for 30mins
3. Filter
4. Adjust sugar and acid

Salted Fino Sherry

Fino Sherry
Salt

1. Combine fino sherry and kosher salt

Carrot Oil

Carrot
Neutral Oil

1. Combine carrot and oil into a blender
2. Blend
3. Into a sauce, render the mixture until carrot is dry
4. Filter

VELVET HERITAGE

Savory, Spirit-forward, Smoky, Complex

Whiskey
Adobo Vermouth
Saline Solution
Chicken Bitters
Coconut Cream



Salted Egg and Tomato Liqueur

Chicken oil
 Angostura aromatic bitters

1. Combine all ingredients into a vacuum pack.
2. Freeze and filter.

Pickled Brine

Vinegar
 Sweet soy
 Bay leaves
 Kosher salt
 Palo santo
 Cocchi americano

1. Combine vinegar, sweetsoy, bay leaves and salt into a pan. Simmer for 5min lowheat.
2. Chill and combine with cocchi americano and palo santo. Infuse for atleast 3 days.

PROCEDURE: Stirred

GARNISH: Cocktail onion

HIGHBALL + LYCHEE + TEA

Fruity, Refreshing, Fizzy

Blended whisky
Clarified Lychee
Green tea
C02



Green Tea
Hot Water

1. Steep for 1 hour

Lychee
Pectinex

1. Centrifuge
2. Combine clarified lychee & green tea
3. Adjust brix to 15
add 1% salt
4. Carbonate

PROCEDURE: Build

GARNISH: Lemon peel

MOJITO + ORANGE BLOSSOM + PATCHOULI

Woody, Refreshing, Fizzy

White Rum
Patchouli Distillate
Alternative acid
Mint
Sugar
Soda water



Clarrified Passionfruit

Vodka
Patchouli

1. Distill adjust to 40abv

PROCEDURE: Build

GARNISH: Mint

G&T + COFFEE + GRAPE

Refreshing, Tart, Fizzy

Gin

Light Roast Coffee Distillate

Muscat Grape Cordial

Chocolate Bitters

Sonic



**Light Roast Coffee
Distillate**

Light Roast Coffee Bean
Neutral Grain Spirit

1. Sousvide for 3 hours
2. Before running in the rotavap
3. Bring back to 40 abv

**Muscat Grape
Cordial**

Muscat Grape Juice
White Sugar
Citric Acid
Malic Acid

1. Combine all ingredients
2. Blend until dissolved
3. Bottle and label

PROCEDURE: Build

GARNISH: Coffee jello

PALOMA + BUTTER + WINE

Buttery, Fizzy, Refreshing, Bitter

Butter Washed Tequila blanc
Chardonnay Cordial
Clarified Grapefruit Soda
Saline



Rendered Butter Washed Tequila

Unsalted Butter
 1800 Tequila Blanco

1. Combine and freeze
2. Filter and bottle

Chardonnay Cordial

B&B Chardonnay
 White Sugar
 Citric Acid
 Malic Acid

1. Adjust sugar and acid
2. Stir until dissolved

Clarified Grapefruit Soda

Grapefruit Juice
 Pectinex

1. Centrifuge for 30min
2. Filter and carbonate

PROCEDURE: Forced Carbonate

GARNISH: Grapefruit slice, salt spray

MARGARITA + MOLE + AER

Sour, Earthy, Refreshing

Tequila Blanco
Mole Distillate
Clarified Lime Juice
Salt
AER



Mole distillate

Mole
Neutral Grain Spiri

1. Combie and blend
2. Run into the rotavap
3. Bring back to 40avb

Clarified Lime Juice

Fresh Lime Juice
Pectinex

1. Combine Blend
2. Run into the centrifuge for 30min

PROCEDURE: Shaken

GARNISH: Lime coin

SOUR + WINE + CHERRY

Tart, Refreshing, Fruity, Liqueurish

Redistilled Ratafia Rossi
Neutralized Red Wine Vinegar
Cherry Brandy
Orange Acid
AER



Redistilled Ratafia Rossi

Ratafia Rossi

1. Run into a rotavap
2. Yield 500ml and adjust to original abv

Neutralized Red Wine Vinegar Syrup

Redwine Vinegar
 White Sugar
 Baking Powder

1. Combine all ingredients
2. Stir until dissolved

Orange Acid

Fresh Orange Juice
 Citric Acid

1. Combine all ingredients
2. Stir to combine and dilute

PROCEDURE: Forced Carbonation

GARNISH: Candied bittermelon

NEGRONI + STRAWBERRY + BITTER

Bitter, Spirit Forward, Complex

Gin

Bitter Strawberry Liqueur

Sweet Vermouth

Red and Orange Bitters



Bitter Strawberry Liqueur

Strawberry Puree
Bitter Strawberry Distillate
Campari

1. Combine Strawberry puree, Strawberry bitter distillate and Campari.
2. Add pectinex and run into a centrifuge
3. Filter thru a coffee filter.

Red and Orange Bitters

1. Combine equal amount of bitter strawberry liqueur and orange bitters.
2. Bottle and label.

PROCEDURE: Stirred

GARNISH: Strawberry compressed negroni

OLD FASHIONED + CHOCOLATE + MUSHROOMS

Earthy, Bittersweet, Savory, Dessert

Bourbon
Porcini Mushroom Distillate
Dark Stout Reduction
Amaro Montenegro
Chocolate Bitters



Porcini Mushroom Distillate

Porcini Mushroom
Neutral Grain Spirit

1. Combine porcini mushroom and vodka into a vacuum pack.
2. Sousvide for 2 hours in 55 degrees
3. Run in Rotavap 30mbar and bring back to 40abv

Dark Stout Reduction

Dark Stout Beer
White Sugar

1. Run in rotavap
2. Yield 2/3 of the dark stout
3. Add sugar, stir until dissolved

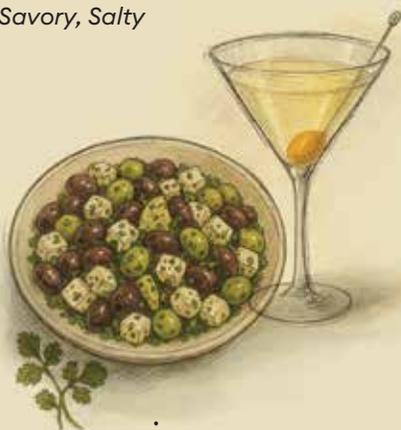
PROCEDURE: Forced Carbonation

GARNISH: Dark chocolate shiitake mouse crisp, pickled tea mushroom

MARTINI + CHEESE + OLIVES

Spirit Forward, Savory, Salty

Greek Oil Washed Gin
Americano Vermouth
Orange Bitters
Olive Brine



**Greek Oil Washed
Gin**

Reek Cheese
Tanqueray Gin

1. Strain out oil from the greek cheese.
2. Combine with dry gin for 1-2 days in freezer
3. Filter

PROCEDURE: Stirred

GARNISH: Cheese stuffed olive