

QUADY

DESSERT WINES & APÉRITIFS



Cocktails for Every Season

second edition

PREFACE TO THE SECOND EDITION



Quady is not, as those who know us will say, a *normal* winery. If we were, we wouldn't have made this book! Aperitif and dessert wines are our specialty. These wines are jacks-of-all-trades: delicious by themselves and convivial ingredients for mixologists.

Our muscats—Essensia and Elysium—are fresh, sweet, fortified alternatives to liqueurs; our ports—Starboard Batch 88 and Vintage—make sweet drinks manly; our Vya Vermouths bring back pre-prohibition traditions that emphasize flavor over proof.

Thank you to the individuals who contributed recipes for this edition. We had a lot of fun making these drinks. We hope you'll enjoy drinking them and contribute your ideas for the next edition.



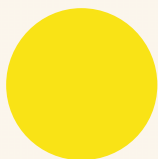
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KEY

Cocktails in the....

Springtime.....	
Summertime.....	
Autumn.....	
Wintertime.....	

Cocktails made with...

Essensia Orange Muscat.....	
Elysium Black Muscat.....	
Starboard Batch 88.....	
Starboard Vintage.....	
Vya Extra Dry.....	
Vya Sweet.....	
Vya Whisper Dry.....	



THE ADONIS

Created in the late 19th century when Sherry was at a height of popularity, and named after the first Broadway Musical to run for more than 500 shows. Dry, sharp, with nice acidity, pairs well with food and is an excellent aperitif.

1 ½ oz Palomino Fino (or other dry sherry)

¾ oz Vya Sweet Vermouth

¾ oz Vya Extra Dry Vermouth

2 dashes orange bitters

Combine ingredients in a glass and stir well with ice, strain into a chilled cocktail glass.



AFFLUENCE

Velvety sipping in a mellow drink that slides right down. It's easy to feel on top of it all with a glass of this within your reach. Created by Dana Fares, Quady mixologist, Chicago.

1 ½ oz rye whiskey
1 oz Essensia Orange Muscat
1 dash grenadine
1 egg white

Combine ingredients into cocktail shaker with ice. Shake vigorously. Strain into chilled cocktail glass. Serve.



BLACK MOSCATO SOUR

Elysium works with sours of all stripes. For example, combine Elysium and bourbon with lemon juice and agave for a sour loaded with black muscat flavor. Pictured here, rhubarb and strawberries deliciously sit with the cherry flavors of black muscat making for a distinctly seasonal drink. Created by Allie Quady.

2 oz Elysium
1 oz Bulleit Bourbon
1 egg white
1 Tbsp rhubarb &
strawberry compote

To make compote: stew and stir 2 chopped stalks rhubarb & 4 chopped strawberries with 1 tsp agave nectar for ten minutes, chill.
Add ingredients to shaker with ice and shake vigorously. Strain into chilled glass.



BLUEBERRY BELLE

Blueberries unite Essensia and gin. A fresh, unusual combination that's very easy to like. Derived from a drink first served at Dish in Charlestown, West Virginia.

2 oz Essensia
1 oz gin
1/4 cup blueberries

Muddle blueberries well and add to shaker with ice, Essensia, and gin. Shake well. Strain into glass over ice.



SLAP AND TICKLE

Both Pisco and Vya use a variety of muscat as a base wine. The muscat honey and citrus notes shine through as one in this beautiful drink. Created by Maria Hunt of The Bubbly Girl for “Intoxicating Ladies 2012” in San Francisco.

1 ½ oz Macchu Pisco
1 ½ oz Vya Whisper Vermouth
¼ oz rosemary simple syrup
3 drops rose water
4 drops Bittermen's Orchard Bitters
organic rose petal or rosemary sprig for garnish

Add the pisco, vermouth, simple syrup, rose water and bitters to a mixing carafe filled with ice. Stir until well-chilled then strain into a cocktail coupe.



SUGAR AND SPICE

The warm spiciness of coriander infused Essensia balances nicely with the cool herbaceous Vya Extra Dry. Brandy gives backbone. A delicious original by Dana Fares, Quady Mixologist, Chicago.

1 oz Vya Extra Dry
1 oz brandy
½ oz lemon
1 oz coriander curaçao

Coriander curaçao: toast two tablespoons coriander, infuse into Essensia for 1 hour. Add 1 tsp simple syrup or agave nectar.

Build in a shaker set, shake hard, strain up into a martini glass, garnish with a lemon peel.



THE TWITCH

A lively aromatherapeutic experience awaits: Vya Extra Dry influenced with chamomile, pepper, and cardamom. A crafty drink created by Lauren Mote, Kale & Nori Culinary Arts, Vancouver, B.C.

1 oz Vya Extra Dry Vermouth, infused with chamomile flowers

1 oz Beefeater 24 Gin

½ oz lemon juice

½ oz salted black pepper and cardamom syrup

dash of Bittered Sling Extracts Grapefruit & Hops Bitters

Shake all ingredients together with ice. Serve neat in a chilled cocktail coupe. Garnish with a lemon twist.

For details on making the Vya Extra Dry chamomile infusion and the salted black pepper and cardamom syrup, visit vya.com/cocktails.html.



BLACKBERRY THYME

Sweet blackberries and thyme work well with the dark fruit flavors in Elysium, a rich foil for vodka. Created by Dana Fares, Quady Mixologist, Chicago.

2 oz Elysium
½ oz Vodka
1 sprig thyme
10 to 15 Blackberries
Half of a lemon, sliced or chopped

Place the thyme sprig in the palm of your hand and slap it to release its oils. Place at the bottom of your glass. In a shaker, muddle blackberries and lemon. Add the vodka and Elysium and fill with ice. Shake vigorously for 20 seconds. Strain into cocktail glass, or serve over crushed ice. Garnish with a sprig of thyme or blackberry.



CUCUMBER WHISPER MARTINI

A delicate, refreshing, seasonal drink. You'll need to remind yourself not to gulp it down too quickly. A pleasure to make and to share in the summertime especially when cukes are taking over everyone's garden. Created by Dustin DeWinter, Kensington Grill, San Diego.

1 ½ oz Hendrick's Gin

¾ oz Vya Whisper Dry

½ oz St Germain

Muddled cucumber

Squeeze of lemon

Shake and strain through a fine mesh strainer.
Garnish and serve with cucumber slice.



LEMON TEA CRUSH

Summer sun tea. Cool and mouth watering. Easy to make and to serve on hot days and nights. Created by Quady Mixologist, Dana Fares, Chicago.

½ oz Belvedere Lemon Tea Vodka
¾ oz Vya Extra Dry Vermouth
Splash of lemonade
Splash of double strength fresh brewed
passion fruit black iced tea

Combine ingredients in a shaker with ice. Shake and strain into a glass with ice. Garnish with lemon slice.



PEACH PATCH SANGRIA

Fresh fruit, vodka, and Vya Whisper Dry make a deceptively easy and refreshing combination. Sangria is on a lot of tables, make yours tastier. Created by Dana Fares, Quady Mixologist, Chicago.

1 bottle Vya Whisper Dry
½ cup Ciroc Peach Vodka
3 peaches thinly sliced
2 lemons thinly sliced
1 red apple (cored)
1/2 cup sugar

Place sliced fruit in a large pitcher. Mix Vya Whisper Dry, Ciroc Peach Vodka, and sugar. Pour mixture over top. Refrigerate for 3-5 hours. Garnish with a rosemary leaf.



THE TROPICAL TEASE

Take advantage of the laid back Whisper Dry as a base for a tantalizing tropical infusion. The Orange Muscat base wine in Vya pairs well with a variety of fruit. Infusing with cantaloupe is also recommended.

2 oz tropical infused Vya Whisper Dry
1 oz Kettle One Vodka

Tropical Vya Infusion: 1 peeled and diced pineapple, 1 peeled and diced mango, 2 sliced oranges, 4 peeled and sliced kiwi fruit, 1.75 liter Vya Whisper Dry. Combine ingredients in a large glass container, cover, refrigerate overnight.

Combine 2 oz infused Vya and 1 oz vodka with ice in shaker. Shake. Garnish with kiwi.



Photo: Angie Salame

SUMMER CAMP

A fantastic update to the traditional Rob Roy.
Created by Derek Brown, The Columbia Room,
Washington D.C.

2 oz Marshmallow-infused Scotch
1 oz "Smoked" Vya Vermouth
1 dash Fee Brother's Whiskey Barrel Bitters

Marshmallow Scotch: Melt $\frac{1}{2}$ bag of marshmallows and add to liter of Blended Scotch. Seal and store for 48 hours. Strain with fine sieve or cheesecloth.

Smoked Vermouth: Add two tablespoons of Lapsang Souchong tea leaves to one bottle of Vya Sweet Vermouth. Infuse for 20-30 minutes. Strain.

Add all ingredients in a tall glass with ice, stir, strain into a cocktail glass. Garnish with roasted marshmallow.



VYA LAVENDER TWIST

The herbaceous Vya Extra Dry pairs excellently with aromatic herbs like lavender and lemon grass. This is a smooth, sweet, feminine gin drink. Created by Dana Fares, Quady Mixologist, Chicago.

1 ½ oz gin
½ oz Vya Extra Dry Vermouth
¼ stock of lavender & lemon grass
¾ oz lemon juice
¾ oz agave nectar

Place ingredients into a shaker set, muddle, shake lightly, strain into a rocks glass, add ice, garnish with a lavender sprig and a blade of lemon grass.



VYA MOJITO

The Mojito is a crowd pleaser on sweltering summer nights. Delicious with or without rum when you use Vya Whisper. Created by Dana Fares, Quady Mixologist, Chicago.

2 oz Vya Whisper Dry

1 oz lime juice

$\frac{3}{4}$ oz simple syrup

6-8 mint leaves

splash of soda

Build in a highball glass, muddle, add ice, top with soda, garnish with a mint leaf



Vya Perfect Tequini

Andy Quady calls it one of the most delicious expressions of tequila. The complexity of Vya Sweet and reposado tequila are sensational together. Created by Andy Quady.

1 oz Vya Whisper Dry Vermouth

1 oz El Himador Reposado Tequila

1 oz Vya Sweet

Stir ingredients together with ice until cold. Strain into a cocktail glass. Garnish with a lemon twist.



50-50 MANHATTAN

The original 1870s Manhattan created at the Manhattan Club in New York called for equal parts vermouth and whiskey. Vya stands out especially well using this recipe. Try it with your choice of Rye or Bourbon. Rye is traditional, Jim Beam works well. There are also many fine rye whiskies made by craft distillers.

1 ½ oz Vya Sweet
1 ½ oz rye whiskey
4 Dashes Regan's Orange Bitters

Combine ingredients in a shaker. Shake with ice and strain into glassware. Garnish with a maraschino cherry.



THE CHRYSANTHEMUM

An herbacious, nuanced and fabulously approachable cocktail from the 1920s. First made with Vya at Tales of the Cocktail in 2012 by Chantal Tseng, Tabard Inn, Washington, D.C.

2 oz Vya Extra Dry Vermouth

1 oz Vya Whisper Vermouth

1 oz Benedictine

Dash of Absinthe

Orange peel garnish

Stir with ice and strain into a cocktail glass. Twist the orange peel for a light squeeze of orange oil and drop into the glass.



FANCY SOUR

Vya Sweet adds holiday spice to this classic cocktail. Made at Tales of the Cocktail 2012 by Katie Nelson, The Columbia Room, Washington, D.C.

1 oz Vya Sweet Vermouth
½ oz Luxardo Maraschino Liqueur
½ oz fresh squeezed lemon juice
dash Bitter Truth Aromatic Bitters
dash Regan's Orange Bitters
Orange peel garnish

Shake all ingredients together (except orange peel) with ice. Serve in rocks glass over ice. Garnish with orange peel.



HARVEST MANHATTAN

Tasty and seasonal for the holidays. Filled with crisp honey-cider apple flavor, pecan, and the holiday spices in Vya sweet. Created by John Aquino, Coast Bar & Grill, Charleston, South Carolina.

2 oz Woodford Reserve or other Bourbon

1 oz Vya Sweet infused with apples and pecans

Infusion: Combine 2 cups of Vya Sweet Vermouth, 2 diced Macintosh or other flavorful apples, $\frac{1}{4}$ cup toasted pecans (rough chopped). Wrap and set in fridge. After 2 days, remove pecans; after 4, remove apples. Fine strain Vya to remove any solids. Refrigerate.

Place bourbon and Vya Sweet infusion into a glass with ice, stir. Strain into a martini glass, seasonal garnish of choice. [Photo by John Aquino, Coast Bar & Grill](#)



THE OMG

“Oh My God!” is often heard when this cocktail is tasted for the first time. A tiny touch of Green Chartreuse adds the perfect note to a symphony of sweet and spice. Created by Troy Daigle, Craft, Dallas.

2 oz. Vya Sweet
1 oz. Vya Extra Dry
 $\frac{3}{4}$ oz. Essensia
Small dash of Green Chartreuse

Combine in a shaker. Shake or stir with ice. Serve on the rocks or strain and serve with an orange twist.



OX BLOOD

The robust round tannins in Vintage Starboard work exquisitely next to the Jack, then the sweet berry syrup pulls it all together. Created by Sarah Lemke, Nine-Ten, La Jolla, CA.

2 oz Jack Daniel Single Barrel Whiskey
1 oz Starboard Vintage 1996
½ oz Huckleberry syrup
(substitute blueberries for huckleberry)

Combine ingredients in a stirring glass with ice. Stir. Strain into a cocktail glass.

Huckleberry syrup: put ripe berries in a pot on the stove. Heat over medium heat and stir.



NORTHERN COMFORT

Mellow, softly spiced, and full of warm marmalade, apple and honey flavors. Pull up a chair and settle in for a good talk with an old friend. Thank you to Martin Doudoroff, of Vermouth101.com.

2 oz Laird's Bonded Apple Brandy (or Applejack)

2 oz Essensia

1 dash Fee's Whiskey Barrel Aged Bitters

1 squeeze fresh lemon juice

1 tsp pure maple syrup

Add ingredients to glass with ice and stir. Strain into cocktail glass and garnish with an apple slice.



GRAPEFRUIT BOULEVARDIER

An elegant twist on an old favorite employs grapefruit in place of orange. Created by David Wolowidnyk, West Restaurant, Vancouver, B.C.

1 oz Vya Sweet Vermouth

1 oz Campari

1 oz Bulleit Bourbon infused with grapefruit peel

Garnish with a grapefruit peel

Infusion: Peel skin off two grapefruits in thin slices. Discard pith. Pour the bourbon and peels into an airtight glass container. Seal and sit for two days.

Once infusion is ready, place Vya, Campari, and Bulleit Bourbon infusion into a tall glass of ice. Stir. Strain. Garnish with a grapefruit peel.



HAUTE HOLIDAY

Festive and gorgeous in the glass, perfect for a party. Thank you to Flemings for introducing this magical drink in several of their restaurants.

½ oz Quady Elysium Black Muscat
½ oz St-Germain Elderflower Liqueur
4 oz Mionetto Prosecco or other sparkling wine
1 Luxardo cherry

Pour chilled Elysium and St Germaine into a chilled champagne flute. Add chilled sparkling wine and luxardo cherry.



MIDNIGHT MANHATTAN

Starboard Batch 88 settles nicely with bourbon and Vya Sweet in a hearty cocktail. A drink that will last you a while and known to please a crowd of bartenders (if the attendees of 2012 Camp Runamok can remember this late into the week.) This version created by Dustin DeWinter, The Kensington Grill, San Diego.

1 oz Bulleit Bourbon
1 oz Vya Sweet Vermouth
1 ½ oz Starboard Batch 88
Dash of bitters

Combine ingredients and stir well with ice. Strain into a chilled cocktail glass



MULLED VYA

A holiday sipper: warming, relaxing, inviting. Guests will want to linger. Created by Dana Fares, Quady Mixologist, Chicago.

375 ml (1 ½ cups) Vya Sweet

375 ml Vya Extra Dry

One peeled and sliced orange

¼ cup of brandy OR ½ cup Essensia Orange Muscat

8-10 cloves

⅓ cup honey

3 cinnamon sticks

1 tsp fresh or 2 tsp ground ginger

Slowly warm ingredients on low to medium heat (avoid boiling), for 20-25 minutes in a large pot. Stir occasionally. Once the honey has dissolved and the stew is steaming it is ready to serve. Serves 4-6.



PERFECT CHCOCOLATE MANHATTAN

Spicy xocolatl bitters add a new dimension to Vya and bourbon. Can you find ways to add more chocolate? Created by Dish Restaurant, Charles Town, West Virginia.

½ oz Vya Extra Dry

½ oz Vya Sweet

2 oz Bourbon (Ambler Old Scout preferred at Dish)

3 dashes Bittermens Xocolatl Mole bitters

Garnish with a cherry

Stir ingredients together well with ice in a stir glass.
Strain into a chilled cocktail glass



THE SCOFFLAW

This cocktail was created at Harry's New York Bar in Paris in 1924. The term "Scofflaw" originally referred to one who scoffed at the Prohibition Law, and was used by upstanding citizens to deride speakeasy visitors. The barman at Harry's New York Bar in Paris had a rebuttal to the derisive term in the form of a delicious cocktail.

1 ½ oz Bourbon Whiskey
1 ½ oz Vya Extra Dry Vermouth
1 dash orange bitters
¾ oz grenadine syrup
¾ oz lemon juice

Stir well with ice, strain into a chilled cocktail glass.



THE SUBURBAN

Dates back to the "rococo age" (1875-1920) and created to celebrate the "Suburban Handicap" horse race, first run at Brooklyn's Sheepshead Bay track in 1884. Not often do you find a drink combining rum, whiskey, and port, and it's not for the faint of stomach. Use good ingredients and soft port - Starboard Batch 88 does an excellent job mellowing out this hearty drink.

1 ½ oz Bulleit Rye Whisky

½ oz dark rum

½ oz Starboard Batch 88

1 dash orange bitters

1 dash Angostura bitters

Stir well with ice. Strain into a chilled cocktail glass.



WHISPER DRY MARTINI

The drought is over. Whisper Dry shines in a wet vodka martini, softening the vodka but not seriously changing the flavor. Whisper Dry aromatics impart a soft forest-like character making the drink enticing to smell and savor.

1 oz Vya Whisper Dry Vermouth
2 oz vodka
1 shake Fee Brothers Orange Bitters

Combine ingredients with ice. Stir gently until very cold. Strain into a chilled cocktail glass. Garnish with lemon.



www.quadywinery.com
www.vya.com

