



The Good Cork



Improved  
Holland Cocktail

Titanium Nail



## 5 Bottles, 25 Drinks, **ONE HAPPY HOLIDAY**

*Look no farther for something new to sip on this season.*

*We asked five top bartenders to pick their favorite distinctive spirits, then to share festive recipes built around each bottle. Ready to warm up your winter? Turn the page.*

BY ALISON MILLER  
PHOTOGRAPHY BY ADAM VOORHES  
STYLING BY ROBIN FINLAY



**JEFF HOLLINGER RECOMMENDS**  
**Bols Genever**

Known historically as Holland's gin, this Dutch spirit is the precursor to London dry gin. \$40

"Genever is pretty much the national spirit of Holland," says Hollinger, co-author of *The Art of the Bar: Cocktails Inspired by the Classics*. "Traditionally, the bartender fills a short, tulip-shaped glass to the top with it. You lean down, take a little off the top so as not to waste a drop, then raise your glass, cheers, and sip the rest. A form of Bols genever was around a decade ago but no one really knew what to do with it. Eventually they stopped importing it. This new formula came out in 2008. It has a malty taste and creamy feel. I often describe it as a cross between un-aged whiskey and gin. People sometimes fear that, but when I make them a cocktail with it, nine times out of 10 they like it."

JEFF HOLLINGER is the saloon keeper of Comstock Saloon in San Francisco. [comstocksaloon.com](http://comstocksaloon.com)



**Genever Old Fashioned**

"In the early to mid 1800s, a 'cocktail' was a style of drink, rather than an all-encompassing term for any type of mixed drink. It was comprised of bitters, sugar, water, and one spirit. By the late 19th century, if you ordered an 'old-fashioned' drink, you'd get it the 'old-fashioned' way: bitters, sugar, water, and one spirit. This stems from the same idea. It's one of my favorite ways to drink genever and works especially well when made with Bols' barrel-aged version."

- 1 sugar cube
- 1 ounce water
- 1 large lemon peel
- 3 dashes Jerry Thomas' Own Decanter Bitters by The Bitter Truth
- 2½ ounces Bols genever

Muddle the sugar cube, water, lemon peel, and bitters in a double Old Fashioned glass. Add the genever and fill with several large ice cubes. Stir until well chilled.



**Jerry Thomas' Gin Punch**

"This cocktail comes from Jerry Thomas' 1862 book, *The Bartender's Guide: How to Mix Drinks*. The recipe makes one drink, but I often increase the proportions and serve it in a punch bowl. It's a definite crowd-pleaser, with notes of raspberry, citrus, and a creamy, malty taste provided by the genever."

- 2 tablespoons superfine sugar
- 1 ounce water
- 1 tablespoon raspberry syrup
- 3 ounces Bols genever
- ½ ounce lemon juice
- 2 dashes maraschino liqueur
- 2 orange slices
- 1 pineapple chunk

Combine the sugar and water in a mixing glass and stir. Add remaining liquid ingredients. Fill with ice, shake, then strain into a large tumbler filled with shaved ice. Garnish with the orange slices and pineapple chunk.



**Improved Holland Cocktail**

"Some would say this historic recipe was New York City's answer to New Orleans' Sazerac. It was straightforward as cocktails were concerned, meaning that it had the requisite spirit, sugar, bitters, and water. But it was 'improved' by adding a touch of maraschino liqueur and absinthe."

- 2½ ounces Bols genever
- ¼ ounce simple syrup
- ¼ ounce maraschino liqueur
- 3 dashes absinthe
- 2 dashes Angostura bitters
- 1 lemon peel

Combine liquid ingredients in an ice-filled mixing glass. Stir, then strain into a chilled coupe glass. Garnish with a lemon peel.



**John Collins**

"This drink preceded the Tom Collins. Old recipes call for either Old Tom gin—another forgotten spirit that's recently had a comeback—or more popularly, Holland's gin, the name for genever back then. It's light, bright, and refreshing and shows just the right amount of the malty character."

- 1½ ounces Bols genever
- ½ ounce lemon juice
- ½ ounce simple syrup
- 1-2 ounces seltzer
- 1 lemon wedge

Combine genever, lemon juice, and simple syrup in an ice-filled shaker. Shake, then strain into an ice-filled Collins glass. Top with seltzer. Garnish with a lemon wedge.



**Death in the Gulf Stream**

"This cocktail comes from Charles H. Baker Jr.'s 1939 book, *The Gentleman's Companion*. The author sailed the Gulf Stream to Key West to get the recipe from Ernest Hemingway himself. The drink is sour, bitter, and bracing, but it's also complex, lively, and refreshing. The best way to make it is by using Baker's own instructions, which have been simplified here."

- 3-4 dashes Angostura bitters
- 1 lime
- 2 ounces Bols genever

Fill a tumbler with crushed ice, then add a few dashes of bitters. Top with the juice and remnants of one squeezed lime, then fill with genever.



Death in the Gulf Stream



**COCKTAIL NOTES**

**BITTER UP** / Made with everything from orange peel to tree bark, bitters add complexity to a cocktail. Angostura and Peychaud's have dominated the market for generations, but new formulas, like the following, continue to appear.

**FEE BROTHERS** / This Rochester, New York, based company has been in the biz since 1863. The highlight of recent years has been its whiskey barrel-aged bitters, made just once a year. In March 2012, look for Fee Brothers' new orange bitters, aged in Old Tom gin barrels.

**THE BITTER TRUTH** / German bartenders Stephan Berg and Alexander Hauck created this burgeoning bitters company in 2006. Try their celery variety in your next bloody mary.

**REGANS' ORANGE BITTERS NO. 6** / It took cocktail historian Gary Regan six tries to perfect this recipe, which has been produced by the Buffalo Trace bourbon company since 2005.

COCKTAIL NOTES

**FROZEN IMPACT** / Several parts are at play in a well-made cocktail. In some cases, ice—in square, crushed, or spherical form—provides the allure. Create your own frozen art forms at home with these affordable tools.

**KING CUBES** / This silicone mold puts out two-inch blocks that melt slowly to keep cocktails cooler longer (and less watered down). \$14.95 for a set of two trays; [williams-sonoma.com](http://williams-sonoma.com)

**ICE PODS** / “On the rocks” may soon be known as “on the round.” One globular ice form created by this mold sits snugly in a highball glass. \$9.50 for a set of four; [frontgate.com](http://frontgate.com)

**THE LEWIS BAG** / Keep it all together as you crush ice with this sturdy canvas sack, originally intended to carry a load of coins. \$3.95; [cocktailkingdom.com](http://cocktailkingdom.com)



**Fort Washington Flip**

“The name is a double entendre: a nod to Fort Washington Park in Cambridge as well as to the Laird family, who supplied apple brandy to George Washington’s troops. The egg brings a rich texture that’s amplified by the viscosity of the maple syrup.”

- 1½ ounces Laird’s 7½ Year apple brandy
- ¾ ounce Bénédictine
- ½ ounce maple syrup
- 1 egg (including yolk)
- fresh nutmeg

Combine all liquid ingredients in a mixing glass and shake. Add ice and shake again. Strain into a small, chilled wine glass. Top with grated nutmeg.



**Two Orchard Thieves**

“I love the combination of Cynar, an artichoke-based apéritif, and maraschino liqueur, and it works well with apple brandy. For such a simple recipe, it’s a very elegant drink.”

- 1½ ounces Laird’s 7½ Year apple brandy
- ¾ ounce Bols genever
- ½ ounce Luxardo maraschino liqueur
- ¼ ounce Cynar
- 1 cardamom pod

Combine liquid ingredients in a mixing glass. Add ice and stir. Strain into a chilled cocktail glass. Top with grated cardamom.



**Una Manzana al Día**

“It translates to ‘an apple a day,’ in honor of the marriage of mezcal and apple brandy. Bringing them together in an Old Fashioned-style drink, along with amaro, just works.”

- 1½ ounces Laird’s 7½ Year apple brandy
- ½ ounce Del Maguey Vida mezcal
- ½ ounce Averna amaro
- ¼ ounce turbinado simple syrup
- 1 dash Angostura bitters
- 1 orange peel

Combine liquid ingredients over ice in a double Old Fashioned glass. Stir, then twist an orange peel over the drink and discard.



**Voluntary Paralysis**

“I respect tiki drinks that use unexpected ingredients, so I wanted to create one with apple brandy. The great cocktail writer Charles H. Baker Jr. once wrote that un-aged apple brandy could ‘induce a happy state from the waist down, closely approaching voluntary paralysis.’ Thus, the name.”

- 1½ ounces Laird’s 7½ Year apple brandy
- ¾ ounce Velvet Falernum
- ¼ ounce allspice dram
- ½ ounce lime juice
- 1 dash Fee Brothers whiskey barrel-aged bitters
- 1 apple slice

Combine liquid ingredients in an ice-filled mixing glass. Shake, then strain into a chilled cocktail glass. Garnish by floating a thin slice of apple in the drink.



**Joe’s Fashion**

“This is a take on the Double Standard, a classic cocktail that’s made with equal parts gin and whiskey. I subbed in apple brandy for whiskey, then infused simple syrup with Chinese five spice because it goes so well with apples. I named the drink after Joe Laird, a member of the family who rode a racehorse named Fashion in the 1840s.”

- 1 ounce Laird’s 7½ Year apple brandy
- 1 ounce Plymouth gin
- ½ ounce Punt e Mes vermouth
- ½ ounce lemon juice
- ½ ounce five spice simple syrup\*

Combine ingredients in an ice-filled mixing glass. Shake, then strain into a chilled cocktail glass.

\*Combine 1 cup water, 1 teaspoon Szechuan peppercorns, 1 teaspoon fennel seeds, 1 teaspoon broken cinnamon stick, 1 teaspoon whole cloves, and 1 star anise. Bring to a boil, then simmer for five minutes. Remove from heat and stir in 2 cups of sugar. Strain and cool.



MISTY KALKOFEN RECOMMENDS

**Laird’s 7½ Year Apple Brandy**

This classic is aged in charred oak barrels by the country’s oldest brandy distillery. \$25

“When the Laird family came to New Jersey from Scotland in 1698, they started distilling with the most prevalent commodity around them: apples,” says Kalkofen, founder of the Boston chapter of Ladies United for the Preservation of the Endangered Cocktail. “And they’ve been at it ever since. Unlike some variations of apple brandy, this one’s not diluted with other spirits, so you get a truer expression of apple, as well as those lovely barrel notes. Part of the reason Laird’s is experiencing a resurgence is that their apple brandy appears in recipes from the early 1900s. The craft of cocktail making still hasn’t fully recovered from Prohibition. In an effort to change that, people are looking back, and this is a distinctively American spirit.”

MISTY KALKOFEN is a bartender at Drink, in Boston. [drinkfortpoint.com](http://drinkfortpoint.com)

Voluntary Paralysis





ANU APTE RECOMMENDS

# Rothman and Winter Crème de Violette Liqueur

*This Austrian liqueur is made by macerating violets in brandy. \$25*

“These cocktails really show Crème de Violette’s versatility,” says Apte, who served as a panelist at the 2011 Tales of the Cocktail festival. “They’re each made with a different base spirit and served in a different style of glass, and they go from really boozy—my take on an Old Fashioned—to nice and light, like the Floral Fizz. I often introduce Crème de Violette to people who enjoy gin drinks but want something a little more floral. Every time I use it people say it reminds them of their childhood because its flavor is reminiscent of the violet-flavored candies they had as kids.”

ANU APTE is a co-owner of Rob Roy, a craft cocktail bar in Seattle. [robroyseattle.com](http://robroyseattle.com)

210 Justice Street



## Floral Fizz

“One of the biggest misconceptions about liqueurs is that they’re too sweet. Crème de Violette is a great example of one that adds floral notes and depth to a drink without making it overly saccharine. This is my violet variation of a Ramos Gin Fizz.”

- 1½ ounces gin
- ½ ounce Crème de Violette
- ¼ ounce simple syrup
- ¾ ounce lemon juice
- 1 egg white
- 1–2 ounces soda water
- 1 lemon wedge

Combine all liquid ingredients except soda water in a mixing glass and shake. Add ice and shake again. Strain into a Collins glass, then slowly add soda water to build a foamy head. Garnish with a lemon wedge.



## 210 Justice Street

“I’m Indian, and a lot of the spices I grew up with are found in aquavit. This cocktail uses a very small amount of Crème de Violette, but it’s a great way to showcase how its nuances come through even when it’s competing with strong flavors. The name is a mix of childhood memories. February 10 is my birthday, and I once lived on Justice Street.”

- 9 blueberries
- 1½ ounces aquavit
- ¼ ounce Crème de Violette
- ½ ounce turmeric syrup\*
- 1 ounce lime juice
- 1–2 ounces soda water

Muddle 7 blueberries in a mixing glass. Add all liquid ingredients except soda water. Shake and strain into an ice-filled Collins glass. Top with soda water. Garnish with two blueberries.

\*Bring 1 cup water to a boil. Stir in 1 cup sugar, ¼ cup St-Germain, and 1 tablespoon turmeric, then remove from heat and let cool.



## Titanium Nail

“This is my take on a Rusty Nail, a simple scotch cocktail. Drambuie is pretty sweet, so I added a little Islay scotch, which is really smoky, to balance it out. The drink comes out a really pretty gunmetal-purple color.”

- 2 ounces blended scotch
- ⅛ ounce Islay scotch
- ½ ounce Crème de Violette
- ¼ ounce Drambuie
- 1 lemon twist

Combine liquid ingredients in a mixing glass. Add ice and stir. Strain into a coupe glass. Garnish with a lemon twist.



## Violet Old Fashioned

“Crème de Violette takes the place of sugar in this classic recipe. People who are afraid of whiskey will often try it in this drink.”

- 2 ounces rye whiskey
- ½ ounce Crème de Violette
- 3 dashes Angostura bitters
- 1 brandied cherry

Combine all liquid ingredients in a mixing glass. Stir, then strain into a double Old Fashioned glass over a large ice ball or cube. Garnish with a brandied cherry.



## September Summer

“Crème de Violette takes center stage in this drink. The orange bitters bring out its subtle orange flavor, the Angostura bitters add a cinnamon-clovey finish, and who doesn’t like bubbles?”

- 1 ounce Crème de Violette
- 1 dash Angostura bitters
- 2 dashes Regans’ Orange Bitters No. 6
- 4 ounces brut champagne
- 1 orange peel

Combine all liquid ingredients except champagne in a mixing glass. Stir, then strain into a champagne flute. Top with champagne. Garnish with an orange peel.

### COCKTAIL NOTES

**REQUIRED READING** / *The best way to cultivate your cocktail intelligence? Buy a book and study it. These four came highly recommended by the bartenders in this story.*

**THE CRAFT OF THE COCKTAIL** BY DALE DEGROFF / Penned by the Museum of the American Cocktail’s founder, who spent 30 years as a barman, this authoritative volume includes 500 recipes and covers everything from history lessons to barware. **THE GENTLEMAN’S COMPANION** BY CHARLES H. BAKER JR. / The author of this 1939 tome, the reprint of which is titled *Jigger, Beaker, and Glass*, traveled the globe jotting down recipes and stories. The result is routinely lauded as the best cocktail book ever written. **THE JOY OF MIXOLOGY** BY GARY REGAN / In the second of his five books on the subject of cocktails, bartender-turned-writer Gary Regan recounts hilarious tales from his years behind the bar, which appear alongside some 350 recipes. **THE BARTENDER’S GUIDE: HOW TO MIX DRINKS** BY JERRY THOMAS / This 1862 gem is still in print. Written by saloon showman Jerry Thomas, it includes the first written recipes for classics like the Flip, the Fizz, and the Sour.

COCKTAIL NOTES

**TASTEFUL  
 EDUCATION /**

Mixology classes are bubbling up all over the map. Ready to shake, muddle, and strain?

**COLUMBIA ROOM, WASHINGTON, D.C.** / Courses at this much-lauded barroom cover a wide array of spirits and techniques. On December 17, create holiday favorites like the Tom and Jerry under the masterful instruction of head bartender Katie Nelson. \$65; [passengerdc.com/columbia](http://passengerdc.com/columbia)

**THE WHISTLER, CHICAGO** / This live music venue in the burgeoning Logan Square neighborhood also houses one of the city's best cocktail bars. Co-owner Paul McGee, whose experience spans 22 years, starts with the basics—like what makes bourbon bourbon—before putting guests behind the bar to craft their own cocktails. \$95; [whistlerchicago.com](http://whistlerchicago.com)

**BRADSTREET CRAFTSHOUSE, MINNEAPOLIS** / Staff from this esteemed cocktail bar partner with mixologists from Alchemy Consulting for two-hour forays into the art of drink-making that include lessons on history, bitters, and how to taste spirits (hint—you don't just shoot 'em). \$75; [bradstreetcraftshouse.com](http://bradstreetcraftshouse.com)



**Oaxaca Old Fashioned**

"The Old Fashioned is arguably the world's first cocktail, and it's beauty lies in its simplicity. Instead of using whiskey, as in the classic recipe, I use tequila and mezcal. This drink is a great introduction to the nuances of mezcal. It was an epiphany drink for me. It's what sparked my obsession with mezcal."

- 1½ ounces El Tesoro reposado tequila
- ½ ounce Del Maguey Vida mezcal
- 1 teaspoon amber agave nectar
- 2 dashes Angostura bitters
- 1 orange twist

Combine liquid ingredients in a mixing glass. Add ice, stir, then strain into a rocks glass over ice. Garnish with a flamed orange twist.



**Lipspin #2**

"I base all my drinks on classics. This one is in the vein of a Negroni. Sloe gin replaces the vermouth, adding a hint of richness that alludes to the subtle bitterness of Cynar, while mezcal plays nicely with both throughout. I call it the Lipspin because it takes your palate through a loop or two."

- 1 ounce Del Maguey Vida mezcal
- ¾ ounce Cynar
- ¾ ounce Plymouth sloe gin

Combine ingredients in a mixing glass. Add ice, stir, then strain into a cocktail glass.



**The Good Cork**

"I've always maintained that any two things can go together if you find the right bridge to bind them. Irish whiskey is similar to peaty scotch, which is similar to mezcal. Bénédictine and Peychaud's always work really well together, and they also pair nicely with scotch, as do apple slices. This is a whiskey drinker's mezcal drink."

- 1 ounce Del Maguey Vida mezcal
- 1 ounce Redbreast Irish whiskey
- ½ ounce Bénédictine
- 2 dashes Peychaud's bitters
- 1 apple slice

Combine liquid ingredients in a mixing glass. Stir, then strain into a double rocks glass over ice. Garnish with an apple slice.



**Red Ant River Swizzle**

"The Red Ant River flows through San Luis del Rio, where this mezcal is made. This drink is a take on a classic Caribbean swizzle, which is a fruity, punch-like drink. Absinthe and lime juice give it aromatics and brightness. It's refreshing and tasty—the taller the glass the better."

- 1½ ounces Del Maguey Vida mezcal
- ¾ ounce simple syrup
- ¾ ounce lime juice
- 2 dashes absinthe
- 1 mint sprig

Combine liquid ingredients over crushed ice in a tall cooler glass. Stir, then garnish with a mint sprig.



**Division Bell**

"The five months that Mayahuel was being built were the most stressful of my life. The only thing that kept me sane was hanging out in there alone listening to Pink Floyd and vanishing things, so I named this drink after the album. Mezcal is the backbone, the grapefruit and lime make it sour, maraschino makes it sweet, and Aperol adds complexity."

- 1½ ounces Del Maguey Vida mezcal
- ¾ ounce Aperol
- ¾ ounce lime juice
- ½ ounce Luxardo maraschino liqueur
- 1 grapefruit twist

Combine liquid ingredients in an ice-filled mixing glass. Shake, then strain into a cocktail glass. Garnish with a grapefruit twist.

PHIL WARD RECOMMENDS

**Del Maguey  
 Vida Mezcal**

This smoky, agave-based spirit hails from San Luis del Rio, Mexico. \$40

"Mezcal is like tequila if it were a whiskey," says Ward, who has worked behind the bar at two of New York City's most famed cocktail spots, Pegu Club and Death & Company. "To make it, the agaves roast on hot rocks in covered pits, so you get a lot of earth and smoke when you taste it. Cocktails are the perfect vehicle to introduce people to complex spirits, and every drink at my bar is made with tequila or mezcal. People are often intimidated by mezcal, so we gingerly wean them onto it by using varying quantities of it in drinks. Eventually people graduate to saying, 'Just give me a *chupito* of the stuff.' We've given a first taste of mezcal to thousands of people, and there's no doubt that it's starting to catch on."

PHIL WARD is the co-owner of Mayahuel in New York City. [mayahuelny.com](http://mayahuelny.com)

Red Ant River Swizzle





JASON KOSMAS RECOMMENDS

## Carpano Antica Vermouth

This premium sweet vermouth comes from the original 1786 recipe. \$30

“For a long time most people didn’t pay attention to vermouth,” says Kosmas, co-author of *Speakeasy: The Employees Only Guide to Classic Cocktails Reimagined*. “There was a green bottle and a red bottle, and that was all you knew. But that changed when Carpano re-released Antica, an elegant and highly aromatized sweet vermouth. The flavors range from caramel to berries to spices—it all depends on what you do with it. What people forget when they leave out vermouth is that it has body, acidity, and sweetness—everything you need to make a balanced cocktail that has a distinct beginning, middle, and end.”

JASON KOSMAS is the executive beverage director at Marquee Grill in Dallas. [marqueegrill.com](http://marqueegrill.com)



Follow Up  
 Scan this QR code or visit [spiritmag.com/drinks](http://spiritmag.com/drinks) to view these recipes.



### Pomegranate Sling

“Infusing the vermouth with chai tea brings out its cinnamon, cardamom, and clove qualities, so you end up with a Silk Road kind of flavor profile. Because the brandy in Applejack is barrel-aged, you also get a layered flavor that’s somewhere between a whiskey and a brandy. It adds richness, making the cocktail a little more seductive. At the end you get a long, drawn out finish of pomegranate, black tea, and spice.”

- 1½ ounces Laird’s Applejack
- ¾ ounce chai-infused Carpano Antica\*
- ¾ ounce pomegranate juice
- ½ ounce lemon juice
- ½ ounce simple syrup
- 3 rose buds

Combine liquid ingredients in a mixing glass. Add ice, shake, then strain into a cocktail glass. Garnish with rose buds.

\*Bring 1 cup Carpano Antica and 2 bags of chai tea to a light boil, then remove from heat. Cool, then strain.



The Ultimate Antica Cocktail



### JT’s Manhattan Cocktail

“This is one of the first printed recipes for a Manhattan. The ratio of vermouth to hard spirit is nearly 50–50. You don’t see that in cocktails later on, as people began to prize hard spirits more.”

- 1¾ ounces Carpano Antica
- 1½ ounces rye whiskey
- ½ ounce orange curaçao
- 3 dashes Angostura bitters
- 1 lemon twist

Combine liquid ingredients in a mixing glass. Add ice and stir. Strain into a cocktail glass. Garnish with a lemon twist.



### Nerina

“This is a play on one of my all-time favorite drinks, the Negroni. To me, it’s sacred ground, so it was a long time before I came up with something that I thought truly paid homage to it. A Negroni has gin, Campari, and sweet vermouth. Here, I’ve subbed in Meletti amaro, an herbal liqueur from Italy. Its strong cinnamon flavor accentuates the spiciness of the vermouth.”

- 1 ounce Carpano Antica
- 1 ounce Meletti amaro
- 1 ounce Plymouth gin
- 1 orange slice

Combine liquid ingredients in a rocks glass with ice and stir. Garnish with an orange slice.



### The Ultimate Antica Cocktail

“My wife Carolyn actually came up with this one. The lemon slices decorate the glass all the way around. What the exposed surface area of the fruit adds to the drink is lovely, yet really simple. If you want to truly enjoy the flavors of Carpano Antica, this is the way to do it. As the ice melts, every sip is different.”

- 2 ounces Carpano Antica
- 3 lemon wheel slices

Place lemon wheels along the inside of a rocks glass and fill with ice to keep them against the glass. Fill with Carpano Antica.



### Martinez

“The Martinez is the predecessor of the dry martini. Over time the maraschino liqueur disappeared and Old Tom gin was replaced by London dry gin, French vermouth, and a dash of orange bitters. Pretty soon the orange bitters disappeared too and the vermouth went way down.”

- 1½ ounces Carpano Antica
- 1½ ounces Ransom Old Tom gin
- ½ ounce maraschino liqueur
- 1 dash orange bitters
- 1 orange twist

Combine liquid ingredients in a mixing glass. Add ice, stir, then strain into a cocktail glass. Garnish with an orange twist.

#### COCKTAIL NOTES

**SPIRITS, REVIVED** / The five spirits spotlighted in these pages flaunt rich histories, but so do many of the liquors and liqueurs they’ve been paired with. Here, a backgrounder on five worth shaking the dust off.

**MARASCHINO LIQUEUR** / Napoleon Bonaparte’s after-dinner drink of choice, it’s created by the distillation of sour marasca cherries. Maria Canevari Luxardo perfected the recipe in 1821. **VELVET FALERNUM** / Omnipresent in tiki drinks, it’s made in Barbados by infusing rum with lime juice, sugar, and spices like vanilla, clove, and ginger. **AMARO** / Produced by macerating herbs and roots in grain neutral spirits or wine, it’s traditionally served after a meal as a *digestif*. **BÉNÉDICTINE** / According to legend, this closely guarded herbal recipe was created by monks at the Fécamp Abbey in Normandy, France. **CYNAR** / Pronounced CHEE-nar, the flavor of this liqueur largely comes from artichokes.