

Quarantine Cocktails

A DC ATTORNEY'S
INSPIRED LIBATIONS



BY JEFFREY S. TENENBAUM



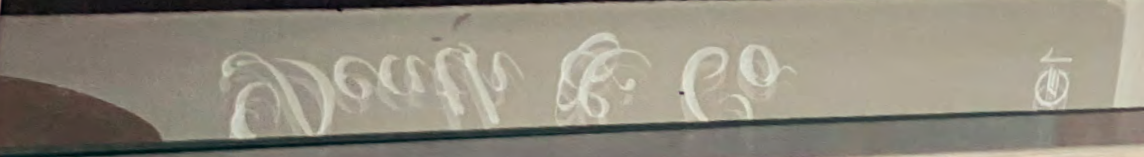
THE BLOODY MARY
DRINKING COCKTAIL

STEWART **THE DRUNKEN BOTANIST**
ALANSONY BOKS OF
CAPTEL HILL

THE OFFICIAL COCKTAIL BOOK
SHAKEN Drinking with James Bond & Ian Fleming



Death & Co



Preface

When the COVID-19 global pandemic hit the United States in mid-March 2020, I was quarantined in my home in downtown Washington, DC, like most of the rest of the country. I had just launched my own law firm for the first time in January with another attorney and our assistant. Fortunately, we were able to seamlessly work remotely and represent our clients without missing a beat.

We also are incredibly grateful for the firm's rapid growth over the last 16 months, including the addition of a third attorney this month.

Many have said they have found silver linings in this horrific pandemic. For me, one of them has been the rediscovery of my mixology skills. While I had been a bartender during college in Philadelphia and when I worked on Capitol Hill, it's been ages since

I professionally tended bar. But that has not stopped me from fashioning myself an amateur barkeep for family and friends. In mid-March 2020, I started experimenting with new cocktail creations at home – including infusions, bitters, extracts, atomizers, torches, inventive ice cubes, rare liquors, and fresh and unique ingredients, along with some fun glassware – and posting them on social media with photos and detailed descriptions. Pretty soon, my drink posts were getting more attention and feedback than anything else I posted (except maybe my cooking posts).

So, I kept it going.

This compilation, which many of my family, friends, clients, and others have asked me to put together, is the result of that effort. I hope you enjoy perusing it as much as I enjoyed creating it and that it inspires you to some home-grown mixology of your own!

Here's to putting the pandemic behind us and celebrating together soon. Cheers!

Jeffrey S. Tenenbaum

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ANGEL'S ENVY
BOURBON, ST.
ELIZABETH ALLSPICE
DRAM, GINGER
BITTERS, AND LEMON
JUICE - SHAKEN
WITH MUDDLED
FRESH MINT - AND
GARNISHED WITH
PICKLED HEIRLOOM
BLUEBERRIES.





PLYMOUTH GIN
INFUSED WITH
ROSEMARY, GINGER
ROOT, AND SMOKED
BLACK PEPPER, LIME
JUICE, TONIC BITTERS,
GARNISHED WITH
A LIME TWIST AND
SMOKED CRACKED
BLACK PEPPER.



Spicy Uchuva Margarita

**DON JULIO 1942
TEQUILA, CASAMIGOS
MEZCAL, MUDDLED
UCHUVAS AND
LIME, AND MOLE
AND HABANERO
BITTERS, SHAKEN
WITH CILANTRO AND
TOPPED WITH CAVA,
GARNISHED WITH
FRESH CILANTRO.**





Habanero Cherry Pisco Sour

PISCO, EGG WHITES,
PICKLED CHERRY JUICE,
HABANERO GINGER
BITTERS, AND LEMON
JUICE, GARNISHED WITH
A CHARRED CHERRY.



Truffle Espresso Martini (two ways)

BLACK TRUFFLE-INFUSED KETEL ONE VODKA, CRÈME DE CACAO A LA VANILLE, ESPRESSO, EGG WHITES, GARNISHED WITH FRESH CACAO POWDER AND A DRIED LEMON WHEEL; AND BLACK TRUFFLE-INFUSED KETEL ONE VODKA, CRÈME DE CACAO A LA VANILLE, ESPRESSO, CHOCOLATE BITTERS, GARNISHED WITH A BLACK TRUFFLE.

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PLYMOUTH
GIN, TURMERIC,
GINGER, AND
LIME, GARNISHED
WITH A LIME
TWIST.



Spicy Szechuan Amaro Sour

**BALTAMARO
SZECHUAN AMARO,
YUZU, LEMON
AND GINGER
JUICE, GREEN
PEPPERCORNS, AND
HABANERO GINGER
BITTERS, GARNISHED
WITH A LEMON
TWIST.**





PLYMOUTH GIN INFUSED
WITH GRANNY SMITH
APPLES, D'ANJOU PEARS,
FRESH LEMONGRASS,
BLOOD ORANGE, AND
SMOKED CINNAMON
BITTERS, SHAKEN WITH
LEMON JUICE AND EGG
WHITES,
GARNISHED WITH A
LEMON TWIST AND SMOKED
CRACKED BLACK PEPPER.



ANGEL'S ENVY
BOURBON WITH A
BLACKBERRY, LIME,
CACAO POWDER,
AND "SMOKE AND
SALT" BITTERS ICE
CUBE, GARNISHED
WITH A FRESH
BLACKBERRY.





TOBASICHE MEZCAL,
ANCHO REYES CHILI
LIQUEUR, MOLE
BITTERS, MUDDLED
STRAWBERRIES AND
JALAPEÑOS, LIME
JUICE, GARNISHED
WITH A FRESH
STRAWBERRY AND
BASIL LEAF.



JAPANESE
NIKKA COFFEY GRAIN
WHISKY,
MONTENEGRO
AMARO, YUZU
BITTERS, FRESH
MANGO PUREE,
GARNISHED
WITH JAPANESE
TOGARASHI SPICE.





Passover Cocktail

SIPSMITH GIN, AQUA
VIT, TOASTED SESAME
OIL, AND CARDAMOM
BITTERS, GARNISHED
WITH DRIED DILL
WEED. L'CHAIM!



HABANERO,
BERRY AND
UCHUVA-INFUSED
PISCO, EGG
WHITES, LEMON
JUICE, ANGOSTURA
BITTERS,
GARNISHED WITH A
CHARRED UCHUVA.





ROSEMARY, THYME,
AND CUCUMBER-
INFUSED PLYMOUTH
NAVY STRENGTH GIN,
GREEN CHARTREUSE,
EGG WHITES, LEMON
JUICE, GARNISHED WITH
FRESH THYME SPRIG.



JAPANESE NIKKA
COFFEY GRAIN
WHISKY WITH A
FRESH MANGO-
AND-JAPANESE
TOGARASHI-SPICED
ICE CUBE.





ILEGAL MEZCAL,
PINEAPPLE THAI CHILI
DRINKING VINEGAR,
LIME JUICE, MOLE
BITTERS, GARNISHED
WITH A DRIED CHILE
PEPPER.



VAGO MEZCAL WITH
A TAJIN-SPICED
UCHUVA-
POMEGRANATE-LIME
ICE CUBE.





Bourbon Bacon Martini

ANGEL'S ENVY
BOURBON, COLD
BREW COFFEE,
PEPPERCORN BACON
BITTERS, GARNISHED
WITH CHARRED
BACON AND
BOURBON-SMOKED
BLACK PEPPER.



**PLYMOUTH
GIN INFUSED
WITH TONIC
BOTANICALS,
SUZE LIQUEUR,
LEMON JUICE,
TONIC BITTERS,
GARNISHED WITH
FRESH PARSLEY.**





Mango Mint Julep

**MANGO-AND-MINT-
INFUSED BULLEIT
BOURBON, LEMON
JUICE, CRUSHED
ICE,
FRESH MINT.**



CASAMIGOS
REPOSADO TEQUILA
WITH A BLACKBERRY-
HABANERO-GINGER
ICE CUBE.





SPICY ROCOTO
PEPPER AND
BERRY-INFUSED
PISCO, EGG
WHITES, LEMON
JUICE, ANGOSTURA
BITTERS,
GARNISHED WITH
A DRIED LEMON
WHEEL.



RON ZACAPA 23 RUM
WITH AN AJI PEPPER-
SPICED GINGER-
MANGO-BLACKBERRY
ICE CUBE, GARNISHED
WITH GROUND
CAYENNE PEPPER-
DUSTED MANGO.





Deconstructed Sesame “Gin & Tonic”

SIPSMITH GIN INFUSED
WITH BLACK AND
WHITE SESAME
SEEDS AND TONIC
BOTANICALS, WITH
TONIC BITTERS,
GARNISHED WITH
BLACK AND WHITE
SESAME SEEDS.



**BASIL-INFUSED
PLYMOUTH GIN,
BITTERMAN'S
SCARBOROUGH
HERBAL BITTERS,
EGG WHITES,
LEMON JUICE,
GARNISHED WITH
A FRESH BASIL
LEAF.**





Deconstructed Pina Colada

COCONUT-AND-
PINEAPPLE-INFUSED
BACARDI WHITE
RUM WITH A DOLLOP
OF GREEK YOGURT,
GARNISHED WITH
SHAVED COCONUT.



**SPICY MANGO,
STRAWBERRY, AND
JALAPEÑO-INFUSED
CASAMIGOS REPOSADO
TEQUILA, LIME JUICE,
MOLE BITTERS,
GARNISHED WITH
GROUND ANCHO CHILE
PEPPER POWDER
PEPPER AND A DRIED
CHILE PEPPER.**





Jamaican Jerk Daiquiri

**PINEAPPLE-
AND-COCONUT-
INFUSED BACARDI
WHITE RUM, JERK
SEASONING,
GINGER BITTERS,
LIME JUICE,
SHAVED ICE,
GARNISHED WITH
A DRIED CHILE
PEPPER.**



Deconstructed Cucumber Basil “Gin & Tonic”

**PLYMOUTH GIN INFUSED
WITH BASIL, CUCUMBER
BITTERS, AND TONIC
BOTANICALS, GARNISHED
WITH A FRESH BASIL LEAF
AND CUCUMBER SLICE.**





CASAMIGOS MEZCAL
WITH A SPICY
CHIPOTLE-KIWI-
GRAPEFRUIT ICE CUBE,
GARNISHED WITH A
CHARRED UCHUVA,
LEMON WEDGE, AND
GROUND CHIPOTLE
POWDER.



**CASAMIGOS
REPOSADO TEQUILA
INFUSED WITH
STRAWBERRIES,
JALAPEÑOS, AND
FRESH BASIL, LEMON
JUICE, GINGER
BITTERS, HABANERO
BITTERS, GARNISHED
WITH A CHARRED
LEMON PEEL.**





RED AND YELLOW
BELL PEPPER-
INFUSED PISCO WITH
A GINGER-MANGO-
AJI PEPPER ICE
CUBE, GARNISHED
WITH A RED BELL
PEPPER SLICE.



**1800 COCONUT
TEQUILA, ZEN
GREEN TEA
LIQUEUR, LEMON
JUICE, MUDDLED
JALAPEÑOS,
GARNISHED
WITH SMOKED
BLACK PEPPER
AND A CHARRED
JALAPEÑO.**





ROSEMARY AND
THYME-INFUSED
PLYMOUTH GIN,
CUCUMBER BITTERS,
LIME JUICE, CLUB
SODA, GARNISHED
WITH A CHARRED
BABY CUCUMBER.



BACON-AND-
PEACH-INFUSED
BASIL HAYDEN'S
BOURBON,
PEACH BITTERS,
GARNISHED WITH
CHARRED BACON
AND A PEACH
SLICE.





1800 COCONUT
TEQUILA, MS.
BETTER'S SUMAC
KIWI SOURING
BITTERS, LIME JUICE,
MUDDLED JALAPEÑOS,
GARNISHED WITH
A LIME TWIST AND
GROUND SUMAC.



PEACH, STRAWBERRY
AND JALAPEÑO-
INFUSED CASAMIGOS
BLANCO TEQUILA,
MUDDLED JALAPEÑOS,
LIME JUICE, MOLE
BITTERS, GARNISHED
WITH A FRESH
STRAWBERRY AND
GROUND MOLE.





SESAME AND
CARDAMOM-INFUSED
PLYMOUTH GIN AND
AQUAVIT MARTINI,
GARNISHED WITH
BLACK AND WHITE
SESAME SEEDS.



SERRANO PEPPER
AND KIWI-INFUSED
CASAMIGOS MEZCAL,
GREEN CHARTREUSE,
MOLE BITTERS, LEMON
JUICE, GARNISHED
WITH A LIME TWIST.





PISCO, MEZCAL, AND A
KIWI-HABANERO-LIME
PUREE, GARNISHED
WITH A DRIED CHILE
PEPPER.



Spicy Bloody Mary

**KETEL ONE VODKA,
TOMATO JUICE,
WORCESTERSHIRE
SAUCE, TABASCO SAUCE,
GROUND CELERY SEED,
CRACKED BLACK PEPPER,
LIME JUICE, GARNISHED
WITH THE KITCHEN SINK
(INCLUDING A PEPPERONI
STRAW).**





Dirty Martini

SIPSMITH GIN (SMALL BATCH FROM LONDON), UNCOUTH VERMOUTH (SMALL BATCH FROM BROOKLYN), AND BITTERMENS' SCARBOROUGH SAVORY HERBAL BITTERS, GARNISHED WITH JALAPEÑO-STUFFED OLIVES AND A TOUCH OF OLIVE JUICE. ALWAYS STIRRED, NEVER SHAKEN.



VIDA MEZCAL WITH
A MANGO-UCHUVA-
LIME-JALAPEÑO
PURÉE, GARNISHED
WITH A CHARRED
JALAPEÑO.





DEL MAGUEY MEZCAL
WITH A PURÉE OF
FRESH MANGO,
UCHUVAS, LIME, AND
MOLE AND HABANERO
BITTERS, GARNISHED
WITH A CHARRED
JALAPEÑO AND
GROUND MOLE.



Thanksgiving Day Cocktail

**RABBIT HOLE DAREINGER
BOURBON (AGED IN PX
SHERRY CASKS), ST.
ELIZABETH'S ALLSPICE
DRAM, FRANGELICO,
BLOOD ORANGE, SMOKED
CINNAMON BITTERS,
GARNISHED WITH GROUND
ALLSPICE AND A BLOOD
ORANGE TWIST.**





Ginger to the Gala

STOLI GALA APPLIK VODKA,
DOMAINE DE CANTON GINGER
LIQUEUR, LEMON JUICE,
SARSAPARILLA BITTERS,
HABANERO GINGER BITTERS,
AND SPRITZED WITH SMOKED
CINNAMON BITTERS, GARNISHED
WITH GROUND CINNAMON AND A
LEMON TWIST.



Masala “Gin & Tonic” aka the Bombay Bera (two ways)

SIPSMITH GIN INFUSED WITH GARAM MASALA BITTERS, GREEN CARDAMOM PODS, AND SMOKED CINNAMON BITTERS, TONIC BITTERS, GARNISHED WITH GREEN CARDAMOM PODS; AND SIPSMITH GIN INFUSED WITH GARAM MASALA BITTERS, GREEN CARDAMOM PODS, AND SMOKED CINNAMON BITTERS, EGG WHITES, LEMON JUICE, TONIC BITTERS, GARNISHED WITH GREEN CARDAMOM PODS.

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Espresso Martini

KETEL ONE VODKA,
CREME DE CACAO A LA
VANILLE, ESPRESSO,
AND CHOCOLATE
BITTERS, GARNISHED
WITH GROUND
VANILLA POWDER.



Spicy Pistachio Gin Sour

**PISTACHIO-INFUSED
PLYMOUTH GIN, LEMON,
EGG WHITES, BOGART'S
BITTERS, AND HABANERO
BITTERS, GARNISHED
WITH PISTACHIOS.**





JAMESON IRISH
WHISKY, ST.
ELIZABETH ALLSPICE
DRAM, MANDARIN
ORANGE, EGG WHITES,
SARSAPARILLA
BITTERS, GARNISHED
WITH A MANDARIN
ORANGE TWIST.



Strawberry Shortcake

**KETEL ONE VODKA,
MUDDLED STRAWBERRIES,
VANILLA BITTERS,
VANILLA EXTRACT,
HOLIDAY PIE BITTERS,
EGG WHITES, FAT-
FREE MILK, GARNISHED
WITH GROUND VANILLA
POWDER AND A FRESH
STRAWBERRY.**





English Cucumber and Thyme-Infused Empress 1908 Gin (two ways)

SPRI(N)G IN A COUPE: ENGLISH CUCUMBER AND THYME-INFUSED EMPRESS 1908 GIN, EGG WHITES, MEYER LEMON JUICE, LAVENDER BITTERS, GARNISHED WITH A THYME SPRIG AND CUCUMBER PEEL; AND EMPRESS 75: ENGLISH CUCUMBER AND THYME-INFUSED EMPRESS 1908 GIN, MEYER LEMON JUICE, CHAMPAGNE, GARNISHED WITH A THYME SPRIG.



The Goose in the Garden

**D'ANJOU PEAR AND
PINEAPPLE-INFUSED
GREY GOOSE VODKA,
DOMAINE DE CANTON
GINGER LIQUEUR, PAMA
POMEGRANATE LIQUEUR,
LIME JUICE, PEAR JORDAN
BITTERS, GARNISHED
WITH A LIME TWIST AND
CANDIED GINGER.**





PINEAPPLE AND
COCONUT-INFUSED
BACARDI WHITE
RUM, GREEK YOGURT,
VANILLA BITTERS,
CHIPOTLE CACAO
BITTERS, GARNISHED
WITH GROUND VANILLA
POWDER AND AN
EDIBLE ORCHID.



1800 SILVER TEQUILA
INFUSED WITH MANGOS,
STRAWBERRIES, AND
SERRANO PEPPERS,
LIME JUICE, VEGAN EGG
WHITES, AND MOLE
BITTERS, GARNISHED WITH
MACERATED MANGO, A
CHARRED STRAWBERRY,
AND A DRIED CHILE PEPPER.





FIG-INFUSED KETEL
ONE VODKA, VANILLA
AND MAPLE BITTERS,
LIME JUICE, SPRITZED
WITH COCONUT
ESSENCE AND
GARNISHED WITH A
MISSION FIG.



**BACON BOURBON OLD
FASHIONED: BACON AND
SMOKED PEPPERCORN-
INFUSED BUFFALO TRACE
BOURBON, SARSAPARILLA
AND MAPLE BITTERS, BRANDY
SOAKED BLACK CHERRY JUICE,
GARNISHED WITH A BRANDY
SOAKED BLACK CHERRY,
TORCHED ORANGE PEEL, AND
SMOKED BACON.**





DRAGON FRUIT, MANGO,
AND SERRANO PEPPER-
INFUSED MEZCAL VAGO,
LIME JUICE, AND MOLE
BITTERS, GARNISHED
WITH DEHYDRATED
DRAGON FRUIT AND A
DRIED CHILE PEPPER.



**GINGER AND TURMERIC-
INFUSED SIPMITH GIN,
GINGER BITTERS, LIME
JUICE, GARNISHED WITH
CANDIED GINGER AND
GROUND TURMERIC.**





CASAMIGOS BLANCO
TEQUILA INFUSED
WITH SPANISH LIMES
(QUENEPAS), HIBISCUS
FLOWERS, KUMQUATS,
AND HABANERO
PEPPERS, LIME JUICE,
AND MOLE BITTERS,
GARNISHED WITH DRIED
HIBISCUS FLOWERS.





FEE BROTHERS 1862
BITTERMENS
BAR KEEL
ORCHARD STREET
POLIVAR
JAMAICA

FEE BROTHERS 1862
CELERY BITTERS
CARDAMOM
CRANBERRY

HELLA BITTERS
BOB'S BITTERS
GUAPO
BEAR ROO
VENUS
GARAM MASALA BITTERS
SUMMER BERRIES
COFFEE BITTERS
BITTER TEARS
OLD-FORESTER
YUZU BITTERS
CRUI
MARGO
PUNCHO

CRUI
YUZU BITTERS
BITTER TEARS
OLD-FORESTER
MARGO
PUNCHO



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