

Revel Vermouth Cocktails

Words by Tristan Bragaglia-Murdock

Apothecary Sour (gin sour)

Whistling in the Dark evokes distinct memories of foraging berries in the underbrush: vibrantly juicy with dark earthy and herbal notes. A potion shop in a glass.

Playing off of the depth and richness of the oak-aged gin and Fernet Branca's assertive alpine bitter notes really tie together that lost-in-the-woods-but-at-least-I've-got-a-cocktail vibe.

2oz/60mL Whistling in the Dark Vermouth

1oz/30mL Willibald Oak Aged Gin

$\frac{3}{4}$ oz/22mL lemon juice

$\frac{1}{2}$ oz/15mL maple syrup

$\frac{1}{4}$ oz/7mL Fernet Branca

2 thyme sprigs

1 dash Angostura bitters

1 egg white or 1oz/30mL aquafaba (a vegan option)

Muddle 1.5 sprigs of thyme, saving the nicest bit for garnish. Add all ingredients to shaker and shake hard with 3-4 cubes of ice for 30 seconds. Fine Strain into a coupe. Carefully add drops of Angostura to the foam then pull through them with a toothpick. Garnish with remaining thyme.



Evergreen El Dorado (aperol spritz-adjacent)

Here I wanted to balance those brooding foraged notes with some levity and brightness. Grapefruit here provides a light backbone, letting the foraged herbs of the vermouth shine: the Anise Hyssop and Yarrow come through beautifully.

You can forage too! Put on your boots and urban-forage some spruce for spruce syrup*.

3oz/90mL Whistling in the Dark Vermouth

1oz/30mL grapefruit juice

$\frac{3}{4}$ oz/22mL spruce syrup

2oz/60mL Revel Sonata

Shake all but Sonata with ice. Pour overtop a big cube in a rocks glass. Top with Sonata and garnish with a spruce tip.

*Spruce syrup: Heat 1 cup of sugar and 1 cup of water with 4-5 fresh branches of washed spruce. Stir until sugar is dissolved. Remove from heat and let cool. Strain.



Corner Sun

Pleased to Meet You is a sun-shower, bottled. That sweet fragrant note of dewy petals and pollen, of a sun kissed peach warmed to the core and bursting with nectar. It's hard not to highlight that! The Calvados provides a bit of orchard sweetness that compliments the chamomile and wildflower honey, saddling itself up with the vermouth beautifully.

3oz/90mL Pleased to Meet You Vermouth

¾ oz/22mL calvados

½ oz/15mL chamomile wildflower honey syrup

¼ oz/7mL cider vinegar

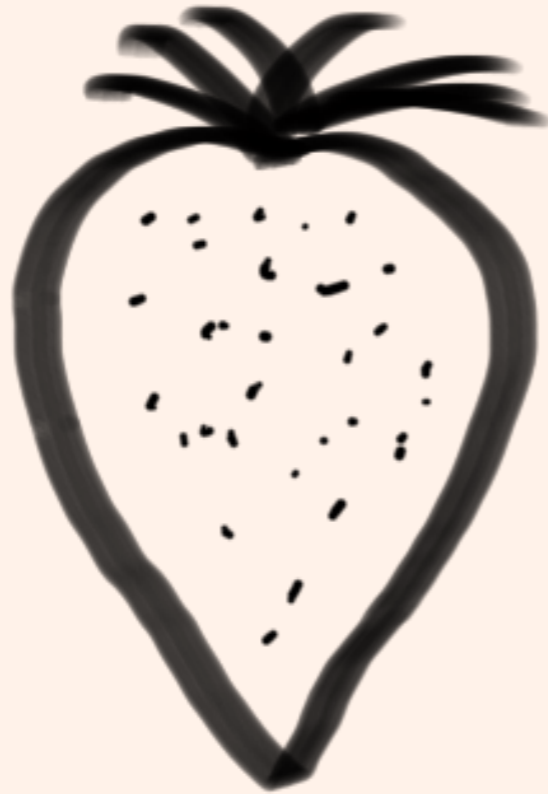
2oz/60mL ginger beer

Shake all but ginger beer with ice. Pour into a flute and top with ginger beer. Garnish with a grapefruit twist.

Chamomile honey syrup: Heat ½ cup of wildflower honey and ½ cup of water with a tablespoon of chamomile tea. Stir until honey is dissolved. Remove from heat and let cool. Strain.



Summer in Capri



Pleased to Meet You has a cornucopia of just-ripe early summer morning fruits: wild strawberries and juicy apricot abound. I want to eat caprese salad with this vermouth.

Balsamic and fruit is underrated in the sense that I don't hear people shouting about its deliciousness constantly. Aperol provides a little bitterness to this otherwise fruit-and funk-forward cocktail. The drink's colour suggests dark flavours, but the inverse is true: it is lifted, fruity and refreshing.

3oz/90mL Pleased to Meet You Vermouth

½ oz/15mL Aperol

¼ oz/7mL aged balsamic vinegar

2 strawberries

1 mint sprig

2oz/60mL Revel Time & Place



Muddle strawberries into your mixing tin. Bruise mint and add alongside all but Time & Place to the tin. Stir with ice and double strain into a coupe. Top with Time & Place. Garnish with a mint leaf and strawberry.