

COCKTAIL PORTRAITS™

by MARK ADDISON



Mark Addison's signature Cocktail Portraits are direct from the pages of his "Best in the World" award-winning book *Cocktail Chameleon* (Assouline Fall 2017). Each of the 48 life-sized Cocktail Portrait images are reverse mounted to 1" thick hand-cut acrylic, which is double beveled and frosted to give the illusion of a floating picture frame.

Each limited edition images (editions of ten + 2AP) are numbered and signed by Mark Addison.

Order form on last page. For more information and custom orders email us at hello@markaddison.com

Specifications:

- 12 x 12 in. C-print Image • 1" thick Hand-cut Acrylic • Double Frosted Bevel
- 1 in. Float Mount w/ French cleat • Custom sizes available, pricing on request

Cocktail Portraits are designed to be installed in suites:

- 2 over 2 / four portraits (\$3,500), 3 over 3 / nine portraits (\$7,875),
- 4 over 4 / 16 portraits (\$14,000), 5 over 5 / twenty-five portraits (\$21,875),
- 6 over 6 / thirty-six portraits (\$31,500), 12 over 4 / forty-eight portraits (\$42,000) as pictured. Individual Portraits retail for \$1,000 each.

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- 50/50 -

The name of this unique cocktail refers to the balanced proportion of bourbon to cognac, and lemon syrup to black tea syrup. The result resembles a more concentrated “spirited” version of an Arnold Palmer. The chunk of honeycomb makes a very unique garnish.



- All Saints -

The Super Bowl requires an equally super cocktail and this one, inspired by the New Orleans Saints, fits the bill. Three kinds of rum and a stellar line-up of fruity complements put the cool in cooler and score points for being majorly delicious. .

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- *Anti-Gravity* -

Inspired by the Academy Award—winning film *Gravity*, this magnificent drink is a marvel of molecular mixology. It's encased in a hollow sphere of ice and has an "asteroid" Pop Rocks rim. When the ice is broken, the liquid flows out like "the primordial soup that created all life on Earth."



- *Arnold Palmer Collins* -

It turns out Arnold and Tom make a great team. The popular tea-and-lemonade drink, named for the American golfer who favored it, is reinvented as an irresistible cocktail that is hardly par for the course. It captures the same refreshing quality and easygoing spirit as its two namesakes.

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- Baked Apple -

Nothing evokes autumn better than the tantalizing fragrance of a freshly baked apple pie. This punch manages to balance the flavors of sweet fruit and classic spices with the underlying warmth of spirits. It's just what you want to serve at tailgating parties or Thanksgiving celebrations.



- Big Blue -

Created in tribute to the New York Giants, this sprightly combination of light beer, pineapple juice and Blue Curaçao goes down easy. The footed Pilsner glass is the ideal big, bold vessel for this generous pour.

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- Black Forest -

Dark and complex, this deeply enchanting drink was designed for the Oscar-nominated film *Into the Woods*. The combination of rich chocolate and spiced cherries is utterly bewitching, as any fan of Black Forest cake can attest. This magical combination of flavors is echoed in the garnish, which will leave you feeling happy ever after.



- Bloody Geisha -

An Asian influence pervades this drink, thanks to an irresistible blend of savory ingredients. Made from rice, sake has an alcohol content slightly higher than wine and a neutral presence that doesn't overtake the other powerful flavors. Yuzu is a Japanese citrus that is rarely found fresh in the U.S., but the bottled juice is readily available and quite delicious.

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- Bombay -

The original version of this drink, from the early 1900's, calls for Indian whiskey. This spirit is often based on molasses that more closely resembles rum. Here, spiced rum does the trick and the layering effect of cardamom pods and bitters reinforces the slightly exotic impression.



- Brandy Punch -

The use of tea in this fruity cocktail alludes to its Indian origins, and the green variety lends lighter flavor notes and a lovely color. This recipe is a variation on one from *The Bon Vivant's Companion*, a cocktail guide published in 1862 that was among the first to record many of today's classics.

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- Champagne Cocktail -

A star of the silver screen, the Champagne Cocktail has been the sophisticate's choice in countless Hollywood films. Hints of sweetness and spice dance around the lovely effervescence of this Oscar classic.



- Bloody Mary -

At the heart of this drink is the sweetness of the tomato juice, against which all the other bold flavors must be judiciously balanced. The classic version relies on vodka, whose neutral character allows the other elements to truly shine. The spice rim is a clever way to inject a wonderfully savory complexity.

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- Classic Margarita -

Although the origins of this refreshing drink are hotly disputed, it has become deeply entrenched in our national cocktail culture and even celebrated in popular song. Infinite variations are served in all manner of glassware, but the classic is served on the rocks with a salted rim and a lime garnish.



- Classic Martini -

Some purists contend that without gin, a Martini is actually something else altogether, but most now concur that vodka is an acceptable substitute. At its most traditional, it should contain a five-to-one ratio of gin to vermouth. This recipe references *The Savoy Cocktail Book* by Harry Craddock, an American bartender at London's Savoy Hotel in the 1920s

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- Colonial Cooler -

This brilliantly calibrated cocktail wields bitter against sweet, combining spicy and tart flavors that reference the era of British Colonialism in Southeast Asia. Wonderfully refreshing, it is born to be sipped on a verandah or anywhere there are balmy breezes.



- Excelsior! -

The cocktail was inspired by the cherished mantra of Pat, the character played by Bradley Cooper in the Oscar-nominated Silver Linings Playbook. It also references a classic, fruity Philly Punch, enjoyed by 18th-century fishermen in the City of Brotherly Love, where the film takes place.

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- Fireworks Margarita -

On July 4th, or whenever patriotic feeling is running high, this is the ideal cocktail to present with plenty of fanfare. Celebratory layers of red, white and blue and the colored salts that rim the glass pay tribute to Old Glory in high style



- French 75 -

A kissing cousin of the Champagne Cocktail, this drink actually originated as a variation on the Tom Collins, with the bubbles coming from champagne rather than club soda — thus its moniker of “Tom Collins in a tuxedo.” The French 75 was a staple of the Stork Club in New York during its heyday.

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- Frozen Mary -

Start the day with a cool blast of fresh tomato flavor, or enjoy this uniquely refreshing drink any time. Using vodka infused with jalapeños gives this eye-opener another tongue-tingling dimension that makes it a great accompaniment to seafood or classic Mexican fare



- Frozen Pink Sangria -

Lightly sweet, fruity, and bursting with color, this frozen cocktail is innately summery. The freezing technique is the same used to make granita, the traditional Italian ice. Perfect for brunch or ladies who lunch, it pairs well with sweet or salty fare. Be sure to serve it in clear glasses to show off its rosy hue.

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- Hail Mary -

In honor of the Hail Mary pass, this "Super Bloody Mary" is very hearty and fortifying. Bacon-infused vodka, dark beer and steak sauce add up to a rich and complex drink that definitely satisfies. As with any cocktail containing tomato juice, this one should be stirred, never shaken.

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- Irish Coffee -

The story goes that this classic drink was invented on a cold winter's night in the 1940s for a group of American passengers coming off the long flight to Ireland. To sip this warm, spiked cocktail through a thick layer of cool cream is truly a restorative and sensual delight.



- Irish Milkshake -

The rich sweetness of Irish cream, a liqueur based on Irish whiskey and heavy cream, makes it an ideal partner for chocolate, coffee, and caramel. This tempting cocktail is the perfect way to end a meal, whether served with dessert or on its own as a sweet finish.

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- La Seville -

Since the flavors of orange and espresso are both slightly bitter and powerfully aromatic, they complement each other beautifully. This robust cocktail brings them together in a way that comes across as both assertive and very suave.
Ideal as an after-dinner drink.



- Love Byte -

An adult version of a snow cone, this playful concoction combines sweet and tart for a semi-frozen, fruity refreshment. It resembles a granit , the Italian ice whose flavored crystals release a delicious elixir as they melt in the mouth.

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- Manhattan -

An all-time favorite, this iconic cocktail can be enjoyed either on the rocks or straight up—but the cherry is non-negotiable! Tradition dictates that a classic version be made with rye, though bourbon and Canadian whiskey are also widely accepted, so choose the spirit that moves you.



- Marktini -

This signature martini is never out of place at a cocktail party. It's ideal to scale up for a pitcher and can even be made into a punch with the addition of Champagne. Use this recipe as a point of departure to come up with your own variation and name it after yourself.

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- *Minted* -

Vodka, espresso and smooth Irish cream are infused with mint for an unexpected combination that really works. The minty accent adds a subtle freshness that is the perfect counterpoint to this bold, creamy drink.



- *Northeast Kingdom* -

As Vermont's greenery starts to give way to the fiery colors of fall, this cocktail combines the ease of endless summer with a taste of the season to come. Layers of apple flavor and the rich sweetness of maple syrup meld easily and, with the addition of local beer, go down even easier.

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- Ojo Rojo -

The name for this reputedly surefire hangover cure translates as “red eye,” but in Mexico it’s known as a michelada. The classic version calls for beer, lime juice, assorted chilies, and spicy sauces. Here, the addition of tomato juice makes for a mellower drink.

Try substituting Clamato juice for another savory option.



- Old Black Magic -

Strong, dark and rich. It’s the perfect recipe for a mate, as well as for this sultry variation on an Old Fashioned made with spiced black rum. Also known as dark rum, it has a sweet-smoky flavor that contains notes of molasses, vanilla and chocolate reinforced by the drink’s other ingredients.

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- Old Don -

Aged tequila adds complexity to this citrusy twist on the classic Old Fashioned. The reposado tequila is lightly aged in small oak barrels, imparting briny, barely smoky notes to this smooth and sophisticated drink.



- Old Fashioned -

The Old Fashioned cocktail is a paragon of restraint, engineered to contain nothing more than what is absolutely essential for the perfect balance of flavors. Its potency is tamed with a cube of sugar and a dash of water. This recipe is adapted from one in *The Savoy Cocktail Book*, a classic text from 1930.

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- Old Pal -

This heady concoction of Scotch, honey, ginger and lemon is as therapeutic as it is delicious. The strong flavors play off each other for a cocktail reminiscent of a hot toddy. Despite the intensity, it's difficult to stop at just one.



- Palm Beach -

This bold and sunny blend of gin, vermouth, and orange takes the Manhattan in an agreeably citrusy direction. Distantly related to the classic Italian Negroni, the Palm Beach is the perfect thing to drink on the American Riviera.

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- Perfect Love -

Created in honor of the Oscar-nominated French film *Amour*, this romantic cocktail is infused with delicate yet highly aromatic notes of fruits and flowers. Pear, orange, rose, and violet produce a swoon-worthy bouquet that is borne skyward on the wings of the finest French champagne.



- Poison Apple -

This magical libation is inspired by the classic fairy tale of Snow White, who falls into a deep sleep after biting into a poisoned apple. One sip of this apple-infused cocktail instantly induces a state of euphoria and youthful wonder!

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- Pom Pear -

Although nutrition might not be the first reason to make this cocktail, it happens to be loaded with antioxidants. Green tea is beneficial to the heart and the brain, and pomegranate contains important vitamins and minerals. But health aside, this fruity concoction is refreshing and eminently drinkable.



- Pomegranate Margarita -

Perhaps because of its profusion of seeds, the pomegranate has long been a symbol of abundance and generosity. In this drink, its sweet and tart flavors are gracefully accented by the herbal notes of a simple syrup infused with fresh thyme. It's a combination that is both unexpected and sophisticated punctuated by the Hawaiian black volcanic salt rim.

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- Porto Punch -

The combination of fresh orange and lime juices in this punch approximates the distinctive flavor of the fruit produced by Portugal's legendary citrus groves. It adds to the uniquely Mediterranean character of this cocktail, whose mix of ruby port and Cognac also presents an elegant and diverse expression of the grape.



- Provence -

This cocktail is fit for the most elegant occasions and glamorous celebrations, including a royal wedding. The traditional bitters are replaced with the floral complexity of lavender syrup. The distinct flavor and fragrance of lavender are also reputed to have a wonderfully calming effect.

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- Sangarita -

When Sangria meets Margarita, the result is this citrusy wine cocktail boosted with an herbaceous hit of tequila that renders it an ideal accompaniment to Mexican food. Another way to highlight the cross-pollination would be to rim the glasses with Citrus Salt.



- Sangria Flora -

This cocktail has a delightful bouquet, not only from the wine, but also from the elderflower liqueur, which delivers bright notes of honey and quince. Feel free to get creative with the added fruit, as melon and peaches also complement these flavors beautifully. The flower garnish makes a lovely finishing touch.

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- Sazerac -

Named for the brand of brandy that was its original ingredient, the Sazerac has become synonymous with New Orleans, where it was first concocted. Although variations of this riff on the Old Fashioned are many, one constant is the Peychaud's bitters, whose highly aromatic flavor is a defining characteristic of this classic Creole cocktail.



- Shamrock Royal -

Ideal for celebrating St. Patrick's Day, this cocktail is further proof of the luck of the Irish. The bright flavors of fresh mint and lemon are smoothed out with honey and whiskey, and the Champagne makes it all worthy of a festive toast.

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- *Skinny Rita* -

This super-low-cal version of a classic Margarita is served on the rocks and with only a hint of sweetness from the tonic water. It's easy to make and even easier to sip, since it goes down absolutely guilt-free. For maximum pleasure, it's important to choose good quality blanco tequila and a premium Indian tonic water.



- *Southside* -

Founded in the late 1890s, East Hampton's exclusive Maidstone Club remains the summer retreat for New York City's elite. A version of this citrusy, mint-infused cocktail is served there, though it likely got its name from another 19th-century Long Island gathering place, the esteemed Southside Sportsmen's Club.

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- Sparkling Gin-gerade -

Bubbles give this citrusy gin punch a light touch, but what really puts the sparkle in it is the dazzling combination of green tea, ginger, and honey. The salted rim brings a sophisticated flavor counterpoint to the cocktail and its delightful candied ginger garnish. Drink this in warm weather or as a prelude to spicy food.



- Summer-Thyme Shandy -

Often lightly spiced with coriander and orange peel, wheat beers tend to be more effervescent, with a silky mouthfeel. Like summer in a glass, this drink accentuates the citrusy and herbaceous flavors of the beer with a combination of fresh juices and a syrup infused with thyme.

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- Tom Collins -

This tall refresher most likely takes its name from the popular use of Old Tom gin, whose slight sweetness comes from natural botanicals. The love child of gin punch and a highball, it is essentially a grown-up sparkling lemonade. The key to a good one is fresh lemon juice and a deft hand with the sweetener.



- Veracruz -

Añejo tequila is aged in oak barrels until it acquires its characteristic dark color and rich flavor with notes of smoke, caramel and vanilla. Like bourbon, it has enough character to be sipped alone, but also holds its own in this south-of-the-border take on the Manhattan

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- Versailles -

The rose petal liqueur in this chic cocktail evokes the fragrant rose gardens of Versailles. The accompanying lightly sweet gin and vermouth are also infused with botanicals, imparting a wonderful herbal complexity to this pretty drink.



- Watermelon Margarita -

Few things scream summer louder than this refreshing and fruity cocktail. With nothing more than a muddler, the watermelon gives up its sweet juices, which are perfectly offset by the earthy tequila and fresh lime. Though salting the rim is optional, it definitely adds a brilliant flavor counterpoint..

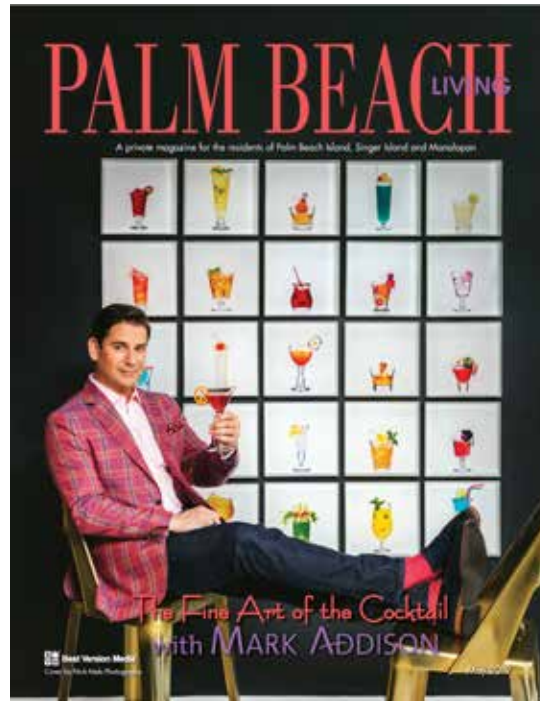
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As seen in...

- Palm Beach Living Magazine (cover)
- Architetual Digest (Holiday House)
- Modern Luxury Palm Beach
- Hamptons Designer Showhouse
- Modern Luxury San Diego

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