

Cutler's Left Handed

The Ingredients:

- 1.5 oz Cutler's 33 Straight Bourbon Whiskey
- 0.75 oz Carpano Antica Vermouth
- 2 Dashes Fee Brothers Aztec Chocolate Bitters
- 0.75 oz Campari
- Cherry to garnish

The Assembly:

Combine Cutler's 33 Straight Bourbon Whiskey, Carpano Antica Vermouth, Campari, and bitters in a mixing cup with ice. Stir vigorously, strain and serve in a coupe style glass. Garnish with a single cherry.



Apple Pie Sour

The Ingredients:

- ~ 1.5 oz Cutler's Grandma Tommie's Apple Pie ~
- ~ 0.5 oz Cutler's 33 Straight Bourbon Whiskey
- ~ 2 Bar-spoons Superfine sugar
- ~ 1 Dash Angostura Bitters
- ~ 1.0 oz Fresh lemon juice ~ 1 Egg white



The Assembly:

Combine Cutler's Grandma Tommie's Apple Pie & 33 Straight Bourbon Whiskey in a cocktail shaker with ice, 2 bar-spoons of superfine sugar, fresh lemon juice, 1 egg white, and a dash or two of Angostura Bitters. Shake vigorously for 10-15 seconds & serve in a traditional sour glass. Garnish with fresh grated cinnamon.

33 Manhattan

The Ingredients:

- ~ 4 oz Cutler's 33 Straight Bourbon Whiskey
- ~ 0.75 oz of Carpano Antica Vermouth
- ~ 1-2 dashes of angostura bitters
- ~ Cherry to garnish



The Assembly:

Combine Cutler's 33 Straight Bourbon Whiskey, Carpano Antica vermouth and angostura bitters in a mixingcup with ice. Stir to combine and strain into a Martini glass and garnish with a single cherry.