

The background is a solid gold color. It is decorated with several thick, black, wavy, organic lines that flow across the page. Some lines are horizontal, while others curve upwards or downwards, creating a sense of movement and depth. The lines vary in thickness and are positioned in the upper and lower portions of the cover, framing the central text.

**ACCOMPANI**  
COCKTAIL BOOK

# ACCOMPANI

**The name Accompani is derived from the words companion & accompany.**

It takes on a variety of interpretations to help explain what Amaro is and how it can be used.

- 1 Enjoy Amaro with your favorite drinking companions, friends, and confidants.
- 2 Accompany your meal - enjoy after an indulgent evening to boost digestion and unwind.
- 3 A building block for mixing great cocktails, Amari accompany many spirits and mixers to make a delicious drink.

# ACCOMPANI

## OFFERINGS



### Coffee Liqueur

Rich Stumptown coffee blended with multiple sugars and local honey for a full coffee expression that's none too sweet

**Key Ingredients:** Stumptown Cold Brew Coffee, local honey



### Flora Green

A verdant herbal liqueur with a distinctive alpine character

**Key Botanicals:** Hyssop, lemon balm, chamomile



### Blue Dorris

A floral liqueur with unusual depth and elegance

**Key Botanicals:** Orris root, pink peppercorn, rose



## Mari Gold

An easygoing, but complex Aperitivo bursting with citrus and orange blossom

**Key Botanicals:** Seville orange peel, citron peel, orange blossom, gentian root



## Crimson Snap

A bracing Aperitivo, citrusy and bitter with herbaceous and woody nuances

**Key Botanicals:** Seville orange peel, cinchona bark, gentian root



## Sweet Vermouth

Full-bodied and pleasantly brisk with a heady aroma of herbs, fruit, and spice

**Key Botanicals:** Wormwood, seville orange, allspice, coriander, chicory

## Dry Vermouth

Sweet Vermouth's herbaceous, affable sibling

**Key Botanicals:** Tarragon, thyme, citron, sweet woodruff, rose

# Coffee Liqueur



**COCKTAIL**  
**DEATH & COMPANI**  
**MIXOLOGIST**

Sid Chi  
Holy Ghost • Portland, OR

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1 oz Accompani Coffee Liqueur  
1 oz Mezcal  
1.5 oz Cold Brew  
.25 oz Combier Banana  
.5 oz Orgeat  
.5 oz Mole Bitters

**GLASS** : Large Coupe

**PREP** : Shake & double strain

**GARNISH** : 3 coffee beans

# Coffee Liqueur



# COCKTAIL

# ESPRESSO MARTINI

## MIXOLOGIST

Accompani Team  
Portland, OR

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.25 oz Simple Syrup

.5 oz Accompani Coffee Liqueur

1 oz Espresso

1.5 oz Vodka

**GLASS** : Stemmed

**PREP** : Shake with ice

**GARNISH** : 3 coffee beans



# Coffee Liqueur



**COCKTAIL**  
**HOWLING IN SHADOWS**  
**MIXOLOGIST**

Darren Polak  
Tulip Shop • Portland, OR

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3 Dashes Bittercube Corazon Bitters  
.25 oz Combier Orange  
.25 oz Braulio Amaro  
.5 oz Accompani Coffee Liqueur  
.75 oz Union Mezcal  
.75 oz Bourbon

**GLASS** : Rocks

**PREP** : Stir, strain over  
large cube

**GARNISH** : Orange peel express  
and insert

# Flora Green



# COCKTAIL LAST WORD

## MIXOLOGIST

Accompani Team  
Portland, OR

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.75 oz Dry Gin  
.75 oz Accompani Flora Green  
.75 oz Maraschino  
.75 oz Lime Juice

**GLASS** : Stemmed

**PREP** : Shake and serve up

**GARNISH** : Cherry

# Flora Green



**COCKTAIL**  
**FLORA GREEN**  
**SWIZZLE**

**MIXOLOGIST**

Accompani Team  
Portland, OR

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.5 oz Falernum

.75 oz Lime Juice

1.5 oz Accompani Flora Green

1.5 oz Pineapple Juice

**GLASS** : Collins

**PREP** : Shake and strain onto  
crushed ice

**GARNISH** : Pineapple frond, lime  
wheel, fresh nutmeg

# Flora Green



# COCKTAIL

# NOT FOR MUGGLES

## MIXOLOGIST

David Branch  
Violet Hour • Chicago, IL

---

1.5 oz Cynar  
.75 oz Accompani Flora Green  
.5 oz Lime Juice  
.5 oz Simple Syrup

**GLASS** : Coupe

**PREP** : Shake and double strain

**GARNISH** : Rosemary sprig



# Blue Dorris



# **COCKTAIL** **BLUE VESPER**

## **MIXOLOGIST**

Accompani Team  
Portland, OR

---

.5 oz Accompani Blue Dorris  
.75 oz Vodka  
2.25 oz Gin

**GLASS** : Stemmed

**PREP** : Stir and serve up

**GARNISH** : Lemon twist

# Blue Dorris



# COCKTAIL

# CHEST OF GOLD

## MIXOLOGIST

Bryan Tamayo  
Dolly Olive • Portland, OR

---

.75 oz Lime Juice  
.5 oz Apricot Liqueur  
.5 oz. Chai Rooibos Syrup (see *below*)  
1 oz. White Rum  
1 oz. Accompani Blue Dorris

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### CHAI ROOIBOS SYRUP

½ Tbsp Loose Leaf  
Rooibos Tea  
1 Cup Sugar  
1 Cup Hot Water



Steep rooibos leaves for 5 min and then pass through a fine mesh strainer. Whisk in sugar until dissolved and strain again.

**GLASS :** Stemmed

**PREP :** Combine in cocktail mixing tin, fill with ice & shake. Fine strain.

**GARNISH :** Lime twist

# Blue Dorris



# COCKTAIL AVIATION

## MIXOLOGIST

Accompani Team  
Portland, OR

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.5 oz Accompani Blue Dorris

.5 oz Lemon Juice

.5 oz Maraschino

2 oz Gin

**GLASS** : Stemmed

**PREP** : Shake and serve up

**GARNISH** : Lemon twist

# Mari Gold



# COCKTAIL

# SPRITZ VENEZIANO

## MIXOLOGIST

Accompani Team  
Portland, OR

---

.75 oz Sparkling Water  
1.5 oz Accompani Mari Gold  
3 oz Dry Sparkling White Wine

**GLASS** : Stemmed

**PREP** : Pour over ice and  
stir gently

**GARNISH** : Lemon or orange twist



# Mari Gold



# COCKTAIL

# NAKED & FAMOUS

## MIXOLOGIST

Accompani Team  
Portland, OR

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.75 oz Mezcal

.75 oz Accompani Mari Gold

.75 oz Accompani Flora Green

.75 oz Fresh Lime Juice

**GLASS** : Stemmed

**PREP** : Shake and serve up

**GARNISH** : Lime wedge

# Mari Gold



# COCKTAIL

# GIN BLOSSOM

## MIXOLOGIST

Afro Stefanakou  
Bar Cluny • New York, NY

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1oz Gin  
.5oz Accompani Mari Gold  
3/4oz Amaro Montenegro  
.5oz Pear Juice

**GLASS** : Stemmed

**PREP** : Strain over ice and  
stir gently

**GARNISH** : Orange twist

# Crimson Snap



# COCKTAIL

# JUNGLE BIRD

## MIXOLOGIST

Accompani Team  
Portland, OR

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.5 oz 1:1 Simple Syrup  
.5 oz Fresh Lime Juice  
.75 oz Accompani Crimson Snap  
1.5 oz Dark Rum  
1.5 oz Fresh Pineapple Juice

**GLASS** : Rocks

**PREP** : Shake and serve on  
the rocks

**GARNISH** : Pineapple wedge

# Crimson Snap



# COCKTAIL NEGRONI

## MIXOLOGIST

Accompani Team  
Portland, OR

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1 oz Accompani Sweet Vermouth  
1 oz Accompani Crimson Snap  
1.5 oz Dry Gin

**GLASS** : Rocks

**PREP** : Stir and serve on  
the rocks

**GARNISH** : Lemon or orange twist



# Crimson Snap



**COCKTAIL**  
**BEETLEJUICE**  
**MIXOLOGIST**

Jody Weinstein  
Accompani • Portland, OR

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1 oz Scotch  
1 oz Accompani Crimson Snap  
1 oz Accompani Sweet Vermouth  
1 Pinch of Black Magic  
*(charcoal & edible shimmer)*  
1 Blood Orange Potion Ice Ball

**GLASS** : Rocks

**PREP** : Combine all ingredients  
in mixing glass. Add ice.  
Stir. Julep strain over  
a blood orange potion  
ice ball.

**GARNISH** : Wood smoked finish

# Sweet Vermouth



# COCKTAIL

# BOULEVARDIER

## MIXOLOGIST

Accompani Team  
Portland, OR

---

1 oz Overproof Bourbon  
or Rye Whiskey

1 oz Accompani Crimson Snap

1 oz Accompani Sweet Vermouth

**GLASS** : Rocks

**PREP** : Stir and serve on  
the rocks

**GARNISH** : Orange or lemon twist

# Sweet Vermouth



# COCKTAIL MANHATTAN

## MIXOLOGIST

Accompani Team  
Portland, OR

---

2 Dashes Angostura Bitters  
1 oz Accompani Sweet Vermouth  
2 oz Rye Whiskey

**GLASS** : Stemmed

**PREP** : Stir and serve up

**GARNISH** : Amarena Cherry

# Dry Vermouth



# **COCKTAIL** **50/50 MARTINI**

## **MIXOLOGIST**

Accompani Team  
Portland, OR

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1.5 oz Gin

1.5 oz Accompani Dry Vermouth

1 Dash Orange Bitters

**GLASS** : Stemmed & chilled

**PREP** : Combine ingredients  
over ice, stir, strain  
into a chilled glass

**GARNISH** : Lemon twist



# Dry Vermouth



**COCKTAIL**  
**KEEP BROOKLYN  
WEIRD**

**MIXOLOGIST**

Jody Weinstein  
Accompani • Portland, OR

---

1.5 oz Rye Whiskey  
1.25 oz Accompani Dry Vermouth  
.25 oz Maraschino Liqueur  
.25 oz Accompani Mari Gold

**GLASS** : Coupe or Nick & Nora

**PREP** : Measure into mixing  
glass, add ice, stir,  
& strain into glass

**GARNISH** : Cocktail cherry

# WHY ACCOMPANI

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## TERROIR

Accompani is produced domestically, with distinctly Pacific Northwest takes on classic European styles of Liqueur and Amaro. Only a small percentage of amaro is made domestically and we're proud to be part of the small, but mighty, community of American amaro makers.



Photo by Dan Meyers on Unsplash

## CONTROL

We've intentionally crafted our spirits to be lower in sugar and higher in ABV than most comparable products in their categories to give bartenders the highest level of control over their cocktails. Dilution and sweetness are easier to add than subtract, and we're here to bring big flavor without washing out the rest of the recipe.



## MISSION DRIVEN

At Accompani, we support local businesses, communities, and organizations that are working to improve our world everyday. We've made a commitment to 1% For The Planet, 1% For Human Rights, and are currently in the B-Corp Certification process. Additionally, we donate a portion of proceeds of the Coffee Liqueur to the Oregon Bee Project to protect bees, educate on pollinator-friendly practices, and aid in research.



Photo by Kunal Kalra  
on Unsplash

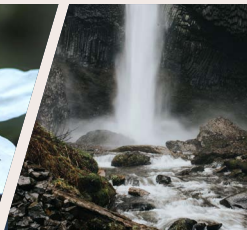


Photo by Cole Keister  
on Unsplash



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