ACCOMPANI
COCKTAIL BOOK
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.
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

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

.G.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

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

.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

.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
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

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

.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
**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

.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

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

1 oz Gin, .5 oz Mari Gold, 3/4 oz Amaro Montenegro, .5 oz pear, orange twist
JUNGLE BIRD

MIXOLOGIST
Accompani Team
Portland, OR

.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

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
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

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 ACCOMPAÑI

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.