

Autumn Sparkling
Cocktails with

BEARA BITTERS



All cocktails are named in homage to Irish Inventions

Seismic Treasure

Boycotts Bane

Ingredients:

- 1 sugar cube (½ teaspoon sugar)
- 4 dashes Aromatic Bitters
- 30ml Cognac
- Prosecco

Method:

Add the sugar, bitters and cognac to a Champagne flute. Carefully top up with Prosecco.

Portable Defibrillator

Ingredients

- 180ml extra dry prosecco (or other dry sparkling white wine like Cava)
- one slice of grapefruit, skin on, cut into quarters
- 2-3 tablespoons fresh pomegranate arils
- 3-6 drops of Aromatic bitters (Orange would also work well)

Method:

- In a tin or glass, muddle together the grapefruit, pomegranate, and bitters. Muddle enough to get the oils from the grapefruit peel in the mix and to juice most of the pomegranate seeds.
- Strain about one ounce of the juice into a champagne flute or wine glass and top with bubbly.
- garnish with pomegranate arils if desired
- Can be sweetened with vanilla syrup, if desired (see Seismic Treasure)

Ingredients:

- 60 ml bourbon cask aged whiskey
- 2 Tbsp. vanilla simple syrup*
- 3 dashes of Orange bitters
- Prosecco (or Sparkling Wine)

Method:

- Add Bourbon Vanilla Simple Syrup and Spiced Cherry Bitters to a chilled champagne flute. Add 2 ounces Woodford Reserve bourbon and mix well. Fill with Prosecco or sparkling wine. Garnish with a Woodford Reserve Bourbon Cherry
- Pour over ice in a rocks glass

*Ingredients for Vanilla Syrup

- 200g granulated sugar
- 120ml water
- 1 teaspoon vanilla extract

Method

- In a small saucepan over medium heat, combine all ingredients. Bring to a soft boil and cook until the sugar has dissolved, stirring the entire time.

Transfer to a heat-proof container to cool to room temperature. Store in refrigerator until ready to use.

Ejection Seat

- 45ml Valentia Island Vermouth
- 15ml Yellow Chartreuse
- Orange Bitters
- Prosecco, to top
- Orange Twist, for garnish

Method:

- Combine vermouth, Chartreuse, and bitters in a cocktail shaker filled with ice; shake vigorously and strain into a coupe glass. Top with prosecco and garnish with orange twist.