

# QUADY



Cocktails  
by  
Season

*third edition*

## PREFACE TO THE THIRD EDITION



Quady is not, as those who know us will say, a *normal* winery. If we were, we wouldn't have made this book! Aperitif and dessert wines are our specialty. These wines inspire decadant dessert pairings and delicious mixed drinks. Cocktails with these wines are aromatic, spicy, and well-balanced.

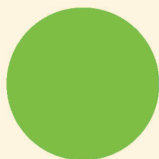
Our muscats—Essensia and Elysium—are fresh, exciting, fortified alternatives to liqueurs; our ports—Starboard Batch 88 and Vintage—make sweet drinks manly; our Vya Vermouth brings back pre-prohibition traditions that emphasize flavor over proof.

Thank you to the individuals who contributed recipes for this edition. We had a lot of fun making these drinks. We hope you'll enjoy drinking them and contribute your ideas for the next edition.



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# KEY


## *Cocktails in the....*

Springtime..... 

Summertime..... 


Autumn..... 


Wintertime..... 


*Light alcohol cocktails (no spirits or liqueurs).....* 


## *Cocktails made with...*


Vya Extra Dry..... 


Vya Sweet..... 

Vya Whisper Dry..... 

Essensia Orange Muscat..... 

Elysium Black Muscat..... 

Starboard Batch 88..... 

Starboard Vintage..... 





## VYA ROSITA

Andy Quady calls it one of the most delicious expressions of tequila. The complexity of Vya Sweet and reposado tequila are sensational together. Created by Andy Quady.

*1 oz Vya Whisper Dry Vermouth*

*1 oz Tequila (reposado)*

*1 oz Vya Sweet*

Stir ingredients together with ice until cold. Strain into a cocktail glass. Garnish with a lemon twist.



## AFFLUENCE

Velvety sipping in a mellow drink that slides right down. It's easy to feel on top of it all with a glass of this within your reach. Created by Dana Fares, Quady mixologist, Chicago.

*1 ½ oz rye whiskey*  
*1 oz Essensia Orange Muscat*  
*1 dash grenadine*  
*1 egg white*

Combine ingredients into cocktail shaker with ice. Shake vigorously. Strain into chilled cocktail glass. Serve.



## BLACK MUSCAT SOUR

Elysium adds remarkable black cherry flavor to a classic whiskey sour. Variations on this recipe work well. For example, combine Elysium and bourbon with rhubarb and strawberry compote in place of lemon and sugar. Created by Allie Quady.

*2 oz Elysium Black Muacat*

*1 oz good Bourbon*

*1 oz fresh squeezed lemon juice (strained through a fine sieve)*

*1 tsp bar syrup*

Combine with ice and stir until cold. Strain into a “bucket” glass containing three 1” diameter ice cubes. Garnish with long lemon peel strip.



## BLUEBERRY BELLE

Blueberries unite Essensia and gin. A fresh, unusual and delicious combination. Use only the sweetest, most flavorful blueberries. Derived from a drink first served at Dish in Charlestown, West Virginia.

*2 oz Essensia infused with blueberries*  
*1 oz gin*

Infusion: Add 3 cups of fresh, sweet, muddled blueberries to one 750 ml bottle of Essensia Orange Muscat. Infuse for 4-6 hours.

Add Essensia-blueberry infusion and gin to shaker with ice. Shake well. Strain into glass over ice. Garnish with fresh blueberries.



## MÉNAGE À TROIS

This drink debuted at the 2013 Imbibe Show in London. When a guest at the show suggested it Andy Quady mixed it on the spot. The simple ratio makes an exceptionally well-balanced reverse martini that is both easy to make and to savour.

*1 part Vya Whisper Dry*  
*1 part Vya Extra Dry*  
*1 part delicate gin*  
*1 dash Orange Bitters*

Add ingredients to a cold mixing glass with ice. Stir. Strain into an ice cold cocktail glass.



## SLAP AND TICKLE

Both Pisco and Vya use a variety of muscat as a base wine. The muscat honey and citrus notes shine through as one in this beautiful drink. Created by Maria Hunt of The Bubbly Girl for “Intoxicating Ladies 2012” in San Francisco.

*1 ½ oz Macchu Pisco*  
*1 ½ oz Vya Whisper Vermouth*  
*¼ oz rosemary simple syrup*  
*3 drops rose water*  
*4 drops Bittermen's Orchard Bitters*  
*organic rose petal or rosemary sprig for garnish*

Add the pisco, vermouth, simple syrup, rose water and bitters to a mixing carafe filled with ice. Stir until well-chilled then strain into a cocktail coupe.



## THE TWITCH

A lively aromatherapeutic experience awaits: Vya Extra Dry influenced with chamomile, pepper, and cardamom. A crafty drink created by Lauren Mote, Kale & Nori Culinary Arts, Vancouver, B.C.

*1 oz Vya Extra Dry Vermouth, infused with chamomile flowers*

*1 oz Beefeater 24 Gin*

*½ oz lemon juice*

*½ oz salted black pepper and cardamom syrup*

*dash of Bittered Sling Extracts Grapefruit & Hops Bitters*

Shake all ingredients together with ice. Serve neat in a chilled cocktail coupe. Garnish with a lemon twist.

For details on making the Vya Extra Dry chamomile infusion and the salted black pepper and cardamom syrup, visit [vermouthyouask.com](http://vermouthyouask.com).



## ESSENSIA & ELYSIUM SPRITZERS

Essensia and Elysium are refreshing patio pleasers.

### ESSENSIA SPRITZER

*3 parts Essensia  
1 part Seltzer Water  
Garnish of mint or lemon*

Add seltzer and Essensia to glass of ice. Stir. Garnish.

### ELYSIUM SPRITZER

*1 part Elysium  
1 part tonic  
Squeeze of lemon*

Add tonic, followed by Elysium to glass of ice. Stir.  
Squeeze lemon. Stir. Garnish with lemon wege.





## SUMMER PEACH

It was a hot summer day in Madera. The smell of ripe peach was in the air. The Quady's asked themselves, what else can we make with this delicious fruit? The Summer Peach debuted to wide acclaim at the 2013 Imbibe show in London.

*1 oz Essensia*  
*1 oz Whisper Dry Vermouth*  
*2 oz Prosecco*  
*¼ ripe fragrant white peach, with peel*

Muddle the peach in a mixing glass. Add Essensia and Vya Whisper Dry. Muddle. Fill the glass with ice and shake until ingredients are cold and frothy. Strain into a chilled champagne flute or cocktail glass (use a strainer with 1/8 inch holes). Top with 2 oz chilled Prosecco.



## VYA MOJITO

The Mojito is a crowd pleaser on sweltering summer nights. Delicious with or without rum when you use Vya Whisper. Created by Dana Fares, Quady Mixologist, Chicago.

*2 oz Vya Whisper Dry*  
*1 oz lime juice*  
 *$\frac{3}{4}$  oz simple syrup*  
*6-8 mint leaves*  
*splash of soda*

Build in a highball glass, muddle, add ice, top with soda, garnish with a mint leaf



## BLACKBERRY THYME

Sweet blackberries and thyme work well with the dark fruit flavors in Elysium, a rich foil for vodka. Created by Dana Fares, Quady Mixologist, Chicago.

*2 oz Elysium*

*½ oz Vodka*

*1 sprig thyme*

*10 to 15 Blackberries*

*Half of a lemon, sliced or chopped*

Place the thyme sprig in the palm of your hand and slap it to release its oils. Place at the bottom of your glass. In a shaker, muddle blackberries and lemon. Add the vodka and Elysium and fill with ice. Shake vigorously for 20 seconds. Strain into cocktail glass, or serve over crushed ice. Garnish with a sprig of thyme or blackberry.



## CUCUMBER WHISPER MARTINI

A delicate, refreshing, seasonal drink. You'll need to remind yourself not to gulp it down too quickly. A pleasure to make and to share in the summertime especially when cukes are taking over everyone's garden. Created by Dustin DeWinter, Kensington Grill, San Diego.

*1 ½ oz Gin*  
*¾ oz Vya Whisper Dry*  
*½ oz St Germain*  
*Muddled cucumber*  
*Squeeze of lemon*

Shake and strain through a fine mesh strainer.  
Garnish and serve with cucumber slice.



## THE ESSENSIA MARGARITA

Add a soft and luscious drink to your summer menu. The Essensia Margarita won first prize at the Seattle Margarita competition several years ago. You don't need triple sec when you have Essensia on hand. Thanks to Barrio Restaurant for creating this remarkable drink.

*½ oz Essensia Orange Muscat*  
*1 ½ oz Tequila (El Jimador Reposado)*  
*½ oz Agave Nectar*  
*1 ½ oz Fresh lime juice to taste*

Combine above in shaker with crushed ice and shake. Pour into a pint glass with a salted rim.



## LEMON TEA CRUSH

Summer sun tea. Cool and mouth watering. Easy to make and to serve on hot days and nights. Created by Quady Mixologist, Dana Fares, Chicago.

*½ oz Belvedere Lemon Tea Vodka*  
*¾ oz Vya Extra Dry Vermouth*  
*Splash of lemonade*  
*Splash of double strength fresh brewed*  
*passion fruit black iced tea*

Combine ingredients in a shaker with ice. Shake and strain into a glass with ice. Garnish with lemon slice.



## PEACH PATCH SANGRIA

Fresh fruit, vodka, and Vya Whisper Dry make a deceptively easy and refreshing combination. Sangria is on a lot of tables, make yours tastier. Created by Dana Fares, Quady Mixologist, Chicago.

*1 bottle Vya Whisper Dry  
½ cup Ciroc Peach Vodka  
3 peaches thinly sliced  
2 lemons thinly sliced  
1 red apple (cored)  
½ cup sugar*

Place sliced fruit in a large pitcher. Mix Vya Whisper Dry, Ciroc Peach Vodka, and sugar. Pour mixture over top. Refrigerate for 3-5 hours. Garnish with a rosemary leaf.



## THE TROPICAL TEASE

Take advantage of the laid back Whisper Dry as a base for a tantalizing tropical infusion. The muscat base wine in Vya pairs well with a variety of fruit. Infusing with cantaloupe is also recommended.

*2 oz tropical infused Vya Whisper Dry*  
*1 oz Kettle One Vodka*

Tropical Vya Infusion: 1 peeled and diced pineapple, 1 peeled and diced mango, 2 sliced oranges, 4 peeled and sliced kiwi fruit, 1.75 liter Vya Whisper Dry. Combine ingredients in a large glass container, cover, refrigerate overnight.

Combine 2 oz infused Vya and 1 oz vodka with ice in shaker. Shake. Garnish with kiwi.





Photo: Angie Salame

## SUMMER CAMP

A fantastic, smoky update to the traditional Rob Roy. Created by Derek Brown, The Columbia Room, Washington D.C.

*2 oz Marshmallow-infused Scotch*  
*1 oz "Smoked" Vya Sweet Vermouth*  
*1 dash Fee Brother's Whiskey Barrel Bitters*

Marshmallow Scotch: Melt  $\frac{1}{2}$  bag of marshmallows and add to liter of Blended Scotch. Seal and store for 48 hours. Strain with fine sieve or cheesecloth.

Smoked Vya Vermouth: Add two tablespoons of Lapsang Souchong tea leaves to one bottle of Vya Sweet Vermouth. Infuse for 20-30 minutes. Strain.

Add all ingredients in a tall glass with ice, stir, strain into a cocktail glass. Garnish with roasted marshmallow.



## VYA LAVENDER TWIST

The herbaceous Vya Extra Dry pairs excellently with aromatic herbs like lavender and lemon grass. This is a smooth, sweet, feminine gin drink. Created by Dana Fares, Quady Mixologist, Chicago.

*1 ½ oz gin*  
*½ oz Vya Extra Dry Vermouth*  
*¼ stock of lavender & lemon grass*  
*¾ oz lemon juice*  
*¾ oz agave nectar*

Place ingredients into a shaker set, muddle, shake lightly, strain into a rocks glass, add ice, garnish with a lavender sprig and a blade of lemon grass.



## THE ADONIS

Created in the late 19th century when Sherry was at a height of popularity, and named after the first Broadway Musical to run for more than 500 shows. Dry and woody, it pairs well with salty savory appetizers and makes an excellent aperitif. Palomino Fino is an amontillado sherry produced at Quady Winery with biodynamically grown Palomino grapes.

*1 ½ oz Palomino Fino (or other amontillado sherry)*  
*¾ oz Vya Sweet Vermouth*  
*¾ oz Vya Extra Dry Vermouth*  
*2 dashes orange bitters*

Combine ingredients in a glass and stir well with ice, strain into a chilled cocktail glass.



## THE VYA

How can something so easy to make taste so deliciously complex? Vya sweet, infused with roots and seeds is warming; Vya Extra Dry, made with leaves and flowers is cooling. Tasted together, you experience elements of the entire plant (or 17 plants in this case!). The yin yang energies complement one another in a vermouth cocktail like no other. The orange twist is essential: the oils bring everything into harmony.

*1 part Vya Sweet Vermouth  
1 or 2 parts Vya Extra Dry Vermouth  
Orange twist*

.Pour Vya Sweet and Vya Extra Dry into a rocks glass with ice. Add orange twist. Stir.



## THE TRI QUAD

The Palomino Fino, an amontillado sherry produced with biodynamic Palomino grapes, marries with Vya Sweet and Vya Extra Dry in an original variation on the Adonis. Created at NOPA in San Francisco by bartender Yanni Kehagiaras. The dry and nutty character of Palomino Fino envelops the bittersweet and herbaceous characters of the two Vyas. A favorite palate opener.

*2 oz Palomino Fino*  
 *$\frac{3}{4}$  oz Vya Sweet Vermouth*  
 *$\frac{1}{2}$  oz Vya Extra Dry Vermouth*

Add ingredients to a mixing glass with ice. Stir. Strain into a wine glass.



## 50-50 MANHATTAN

The original 1870s Manhattan created at the Manhattan Club in New York called for equal parts vermouth and whiskey. Vya stands out especially well using this recipe. Try it with your choice of rye or bourbon. Rye is traditional and exciting with Vya. When compared with other vermouths, Vya makes a spicy, well balanced, and full bodied Manhattan - don't forget the bitters!

*1 ½ oz Vya Sweet*

*1 ½ oz rye whiskey*

*3 dashes Regan's Orange Bitters*

Combine ingredients in a shaker. Shake with ice and strain into glassware.



## FANCY SOUR

Vya Sweet adds holiday spice to this classic cocktail. Made at Tales of the Cocktail by Katie Nelson, The Columbia Room, Washington, D.C.

*1 oz Vya Sweet Vermouth*  
*½ oz Luxardo Maraschino Liqueur*  
*½ oz fresh squeezed lemon juice*  
*1 dash Bitter Truth Aromatic Bitters*  
*1 dash Regan's Orange Bitters*  
*Orange peel garnish*

Shake all ingredients together (except orange peel) with ice. Serve in rocks glass over ice. Garnish with orange peel.





## HARVEST MANHATTAN

Filled with crisp honey-cider apple flavor, pecan, and the holiday spices in Vya sweet, if you have the time to infuse you will be well rewarded. Created by John Aquino, Coast Bar & Grill, Charleston, South Carolina.

*2 oz Woodford Reserve or other Bourbon*  
*1 oz Vya Sweet infused with apples and pecans*

Infusion: Combine 2 cups of Vya Sweet Vermouth, 2 diced Macintosh or other flavorful apples,  $\frac{1}{4}$  cup toasted pecans (rough chopped). Wrap and set in fridge. After 2 days, remove pecans; after 4, remove apples. Fine strain Vya to remove any solids. Refrigerate.





### THE OMG

A delighted surprise of “Oh my God!” (or other expletive) sometimes accompanies the first taste of this cocktail. Vya and Essensia create a symphony of sweet orange and holiday spice. Add the smallest dash possible of Green Chartreuse. Created for Laurie Quady by Troy Daigle, Craft, Dallas.

*2 oz. Vya Sweet*  
*1 oz. Vya Extra Dry*  
 *$\frac{3}{4}$  oz. Essensia*  
*Small dash of Green Chartreuse*

Combine in a shaker. Shake or stir with ice. Serve on the rocks or strain and serve with an orange twist.



## OX BLOOD

The robust round tannins in Vintage Starboard work exquisitely next to the Jack, then the sweet berry syrup pulls it all together. Rich and opulent, yet surprisingly easy to finish. Created by Sarah Lemke, Nine-Ten, La Jolla, CA.

*2 oz Jack Daniel Single Barrel Whiskey*

*1 oz Starboard Vintage 2006*

*½ oz Huckleberry syrup*

*(substitute blueberries for huckleberry)*

Combine ingredients in a stirring glass with ice. Stir. Strain into a cocktail glass.

Huckleberry syrup: put ripe berries in a pot on the stove. Heat over medium heat and stir.



## NORTHERN COMFORT

Mellow, softly spiced, and full of warm marmalade, apple and honey flavors. Pull up a chair and settle in for a good talk with an old friend. Thank you to Martin Doudoroff, of [Vermouth101.com](http://Vermouth101.com).

*2 oz Laird's Bonded Apple Brandy (or Applejack)*

*2 oz Essensia*

*1 dash Fee's Whiskey Barrel Aged Bitters*

*1 squeeze fresh lemon juice*

*1 tsp pure maple syrup*

Add ingredients to glass with ice and stir. Strain into cocktail glass and garnish with an apple slice.



## MULLED VYA

A tonic for the cold: warming for the body and stimulating for the senses. Guests will want to linger. Created by Dana Fares, Quady Mixologist, Chicago.

*375 ml (1 ½ cups) Vya Sweet*

*375 ml Vya Extra Dry*

*One peeled and sliced orange*

*¼ cup of brandy OR ½ cup Essensia Orange Muscat*

*8-10 cloves*

*⅓ cup honey*

*3 cinnamon sticks*

*1 tsp fresh or 2 tsp ground ginger*

Slowly warm ingredients on low to medium heat (avoid boiling), for 20-25 minutes in a large pot. Stir occasionally. Once the honey has dissolved and the stew is steaming it is ready to serve. Serves 4-6.



## ROUTE 99

Vya Whisper Dry and Campari are united with sweet and sour, and black pepper gives a soft kick at the end. Named in honor of Cal State Route 99, which connects Quady Winery to shipping destinations North and South. Bourbon & Branch in San Francisco created this delicious traveler's tonic.

*1 ½ oz Vya Whisper Dry Vermouth*  
*1 oz Campari*  
*½ oz lemon*  
*¾ oz Honey*  
*Black pepper*

Combine ingredients over ice. Stir. Strain into cocktail glass.



## GRAPEFRUIT BOULEVARDIER

An elegant twist on an old favorite uses grapefruit in place of orange. The robustness of Vya Sweet adds welcome complexity to any Campari drink. Created by David Wolowidnyk, West Restaurant, Vancouver, B.C.

*1 oz Vya Sweet Vermouth*

*1 oz Campari*

*1 oz Bourbon infused with grapefruit peel*

*Garnish with a grapefruit peel*

Infusion: Peel skin off two grapefruits in thin slices. Discard pith. Pour the bourbon and peels into an airtight glass container. Seal and sit for two days.

Once infusion is ready, place Vya, Campari, and bourbon infusion into a tall glass of ice. Stir. Strain. Garnish with a grapefruit peel.



## SUGAR AND SPICE

The warm spiciness of coriander infused Essensia balances nicely with the cool herbaceous Vya Extra Dry. Brandy gives backbone. A delicious original by Dana Fares, Quady Mixologist, Chicago.

*1 oz Vya Extra Dry*

*1 oz brandy*

*½ oz lemon*

*1 oz Essensia coriander curaçao*

Essensia coriander curaçao: toast two tablespoons coriander, infuse into Essensia for 1 hour. Add 1 tsp simple syrup or agave nectar.

Build in a shaker set, shake hard, strain up into a martini glass, garnish with a lemon peel.



## HAUTE HOLIDAY

Festive in the glass, perfect for a party and easy going down, Elysium sweetens up sparkling wine in the same manner as a *Kir Royale* in France. Thank you to Flemings Steakhouse.

*½ oz Elysium Black Muscat*  
*½ oz St-Germain Elderflower Liqueur*  
*4 oz Prosecco or other sparkling wine*  
*1 Luxardo cherry*

Pour chilled Elysium and St Germaine into a chilled champagne flute. Add chilled sparkling wine and luxardo cherry.

Note: You can mke this a ligh alcohol cocktail by topping a glass of sparkling wine with Elysium.





## MIDNIGHT MANHATTAN

Starboard Batch 88 settles nicely with bourbon and Vya Sweet in a hearty cocktail. A drink that will last you a while and known to satisfy a crowd of Camp Runamok bartenders. This version created by Dustin DeWinter, The Kensington Grill, San Diego.

*1 oz Bourbon*  
*1 oz Vya Sweet Vermouth*  
*1 ½ oz Starboard Batch 88*  
*Dash of bitters*

Combine ingredients and stir well with ice. Strain into a chilled cocktail glass



## 50:50 MARTINI

Vya Extra Dry and a well-balanced london dry gin are soulmates. Vya brings out the soft juniper in gin; gin balances the herbs in Vya Extra Dry. This is the way a martini was meant to taste: soft rather than harsh, refreshing rather than alcoholic.

*1 ½ oz Vya Extra Dry Vermouth*  
*1 ½ gin (london dry preferred)*  
*2 dashes Fee Brothers Orange Bitters*

Combine ingredients with ice. Stir gently until very cold. Strain into a chilled cocktail glass. Garnish with lemon.



## THE SCOFFLAW

This cocktail was created at Harry's New York Bar in Paris in 1924. The term "Scofflaw" originally referred to one who scoffed at Prohibition, and was used to deride speakeasy visitors. The barman at Harry's New York Bar in Paris had a rebuttal to the derisive term in the form of a delicious cocktail.

*1 ½ oz Bourbon Whiskey*  
*1 ½ oz Vya Extra Dry Vermouth*  
*1 dash orange bitters*  
*¾ oz grenadine syrup*  
*¾ oz lemon juice*

Stir well with ice, strain into a chilled cocktail glass.



## REVERSE WHISPER MARTINI

Vya Whisper softens the vodka and creates a nuanced, approachable drink. Vya Whisper aromatics impart a subtle forest-like character making a martini that is enticing to smell and savor.

*2 oz Vya Whisper Vermouth*  
*1 oz vodka*  
*1 shake Fee Brothers Orange Bitters*

Combine ingredients with ice. Stir gently until very cold. Strain into a chilled cocktail glass. Garnish with lemon.

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THE END!

for more cocktail ideas...

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