

Cock ~ tales



by Quady

Cock-tales by Quady

This little book of drinks is dedicated to the new breed of bartender, one who works from the premise that cocktails should be savored - like fine wine. Although their numbers are small they are leading the way, setting higher standards and spreading the word that a visit to a bar can be about more than absorbing alcohol. This little book celebrates the spirit of their drinks but all of these drinks can be made by the amateur mixologist as well as by the professional. These drinks are made to entertain. The alcohol level is an important consideration in choosing a drink. Is it the

middle of a warm day, or the first drink after work, or the starter drink before a wine dinner? To assist we grouped our drinks according to alcohol level.

Light and Refreshing

Aperitifs

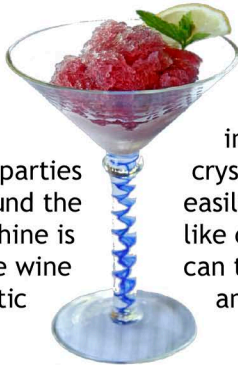
Cocktails

Light and Refreshing drinks are mostly long drinks and make good thirst quenchers. *Aperitifs*, from the Italian word “apeiro” (to open), have typically a little herbal character which wakes up the taste buds, are mostly wine and are served “on the rocks” which dilutes their strength. Typical *Cocktails*, (made largely with distilled spirit) can dull the taste buds along with the drinker. Our versions of classic *cocktails* contain more wine and less spirit. They are tastier, gentler and more complex, and won't sedate you, **as fast**.

Laurel & Andrew Quady

ELECTRA SLUSHIE OR GRANITÉ

The coolest way to enjoy Electra



With only 4-5% alcohol, Electras freeze beautifully. At our summer-time winery parties there is always a crowd around the slushie machine. But a machine is not necessary. Just pour the wine into a bowl, cover with plastic

wrap, and place the bowl into a freezer until the wine crystallizes. It will break up easily into an attractive granité like consistency. The frozen wine can then be scooped into a glass and garnished in various ways.



ELECTRA MIMOSAS

New twist on an old idea

**Fill a chilled flute three quarters full with the juice of an orange:
either regular or blood orange.**

Top with Electra and add a fun garnish.

Nice way to start the day !!

THE ELECTRA MARTINI

With this Martini you can have "Electra into the Morning"



Fill a chilled martini glass with ice.

Fill with either:
Electra or Red Electra

Garnish as you choose.

Thanks to Joel Diner
(co-owner with wife, Marine
of Denver's Pesce Fresco)
you can have a "Light Martini"

ELYSIUM COOLER

Great patio drink - make it in a pitcher



One half chilled Elysium
One half chilled tonic water
Lemon wedge

Fill glass with ice. Add tonic followed by Elysium. Stir twice with long handled cocktail spoon. Squeeze lemon wedge - a nice squirt - on top. Stir again.

ESSENSIA SPRITZER

bubbly ~ citrusy ~ refreshing

4 parts sparkling water
1 part Essensia

Fill a glass with ice
Add sparkling water
Top with Essensia
Stir or not
Garnish as you choose



GINGER VYA

Ginger Ale for grown-ups

2 oz. chilled dry Vya
1 tsp. chilled sweet Vya
1 tsp. grenadine syrup
4 oz. ginger ale

Pour the vermouth, grenadine and ginger ale into a collins glass almost filled with ice cubes. Stir well, garnish with an orange slice, and serve.



VYA COOLER

Herbal Vya and Quinine = refreshing, refreshing, refreshing



2 oz. chilled dry Vya
1/2 tsp. grenadine syrup
3 oz. chilled tonic water

Pour grenadine and half of the tonic water into a collins glass and stir. Add ice cubes and dry Vya. Fill with remaining half of tonic water and stir again. Add a twist of lemon peel or orange spiral or mint leaf or a combination. Dangle the garnish over the glass if you like.

THE VYA

Perfect marriage of Sweet and Dry Vya
Wakes up the taste buds !

Combine in a shaker with ice:

1 1/2 oz. Dry Vya

1 1/2 oz. Sweet Vya

Shake well and serve ~ either
on the rocks in a bucket glass
or strained and straight up in
a martini glass.

Garnish with a twist or slice
of orange or lemon.



DEVIANT SPARKLERS

To start: pour 3 oz. chilled sparkling wine into a chilled flute

DEVIANT ESSENSIA SPARKLER:
Add 1 oz. each chilled Essensia,
Deviation, and 1 tsp. grenadine.
Garnish with cherry or strawberry.

DEVIANT ELYSIUM SPARKLER:
Add 1 oz. each chilled Elysium
and Deviation. Garnish with a cherry

DEVIANT FIZZ: Top with chilled Deviation
and 1/2 tsp. grenadine. Garnish with a cherry.



DEVIATION BY "STREET"

Devised by Marissa Gierlich ~ *Street Restaurant*, Los Angeles
A little sweet, a little bitter, a little crazy, & oh so different

In a champagne flute or other interesting glass drinking vessel, place:

1 sugar cube

2 dashes Angostura bitters

1 oz. Deviation

Top with something bubbly

Garnish with an orange wedge

And as Marissa says



"Toast to all that is good, and devious, in life!"

DEVIANT SPARKLING MENAGE A TROIS

Three wines get intimate ~ make a scandalously good drink.

Fill a chilled flute glass in the following order with:

- 3 1/2 oz. chilled sparkling wine
- 1 1/2 oz. chilled Elysium
- 1/2 oz. chilled Essensia
- 1/2 oz. chilled Deviation



This ruby colored sparkler has a romantic flavor of citrus and pomegranate with a delicate hint of rose.

SWEET VYA FIZZ

Spicy sweet bubbles

When Josh Wesson (founder of Best Cellars and a judge of our dessert pairing competition) declared on tasting Sweet Vya, "This would be good with sparkling wine," the Vya Fizz was born. Sparkling wine is the medium and Sweet Vya the message.

3 1/2 oz. chilled sparkling wine
1 oz. chilled Sweet Vya

Fill a champagne flute about 1/2 full, add Sweet Vya and top with remaining sparkling wine.



THE “OMG”

Laurie's tippie of choice !

2 oz. Sweet Vya
1 oz. Extra Dry Vya
3/4 oz. Essensia
Dash of green Chartreuse

Combine all ingredients in a shaker with ice. Shake and serve on the rocks with an orange twist. Or, stir with ice and strain into a cocktail glass. Garnish with an orange twist or, if you desire, flame the orange oil.

Created for Laurie by Troy Daigle, Beverage Manager
Craft Restaurant, Dallas



"BURMESE BANDITO"

Cardamom & Dry Vya add a new dimension to Champagne



3 cracked green cardamom pods

1 oz. Vya Extra Dry

1 Demerara sugar cube

Chilled dry champagne or sparkling wine

Garnish with lime circle & mint leaf

Crush cardamom pods. Add Vya and keep crushing. Let above mixture stand while chilling champagne flute. Put sugar cube in champagne flute. Strain Vya mixture over the cube. Top with sparkling wine.

From Justin Gvi, a recent discover of Vya, who "...once had a cardamom infused peach champagne cocktail at Oleana's in Boston" and fashioned this drink it its memory.

THE BRIGHTON BEACH

It's all about balancing the flavors

2 oz. Rum
1/2 oz. Deviation
1/2 oz. Sweet Vya
Dash of bitters

Combine with ice, stir, strain,
garnish with a piece of orange.

Andy devised this drink from my memory of a drink mixed by Fraser Creighton, charming mixologist, at the Drake's Hotel in Brighton Beach, UK.



THE DARB

from Robert Heugel, The Anvil Bar & Refuge, Houston
& drinkdogma.com

1 oz. Junipero Gin 1 oz. Marie Brizzard Apry
1 oz. Vya Extra Dry 1/2 oz. Fresh Lemon Juice

Shake with ice and strain into a chilled cocktail glass.
Garnish with a long lemon twist. Cut a section of the
peel off as if you're going to do a flamed orange peel.
The goal here is to spray a good layer of oil across the
top of the drink.



Per Robert “I find the finished cocktail to strike a good balance of sweet fruit and bright acid, which are both supported by the strong gin and highlighted with the spice from the vermouth.” See Drinkdogma.com for “The Darb’s” history.

DEVIOUS COCKTAIL

by Gary Regan (aka "The Professor")

Author of "The Joy of Mixology & Creator of ArdentSpirits.com

A talented mixologist worked his magic here.

2 oz. Deviation
1 oz. Armagnac
Fresh lemon juice
to taste (go easy)
1 lemon twist
for garnish

Fill a cocktail shaker
2/3 full of ice and add
all of the ingredients.
Shake for approximately
15 seconds, strain into
a chilled cocktail glass
and add the garnish.



"The Professor decided to marry Deviation with Armagnac, a French brandy from the Gascony region because it has a sterling sharp quality that cuts through the sweetness of the Deviation and there are often prune notes in the oft overlooked spirit that marry nicely to the flowery tones of the wine. Fresh lemon juice completes the scene."

ESSENSIA MARGARITA

Essensia takes the place of Triple Sec
Marries with Tequila



1/2 oz. Essensia
1 1/2 oz. Tequila (El Jimador Reposado)
1/2 oz. Agave Nectar
1 1/2 oz. Fresh lime juice to taste.

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

Thank you to: Casey Robison &
Christine Prentice of Barrio, Seattle

ESSENSIA DAQUIRI

Essensia adds a new dimension
to the classic Daiquiri

1/2 oz. Essensia
1 1/2 oz. Dark Rum
1/2 oz. Fresh Lime Juice
1/3 oz. Bar Syrup

Combine all ingredients in shaker
with ice. Shake well and strain
into a chilled martini glass.





PURPLE HAZE

From a Chicago fan

1 oz. Vodka

1/2 oz. Elysium

2 oz. Electra (white)

Orange twist and mint leaf

Combine all ingredients in shaker with ice. Stir and strain into a chilled martini glass. Garnish with a lime leaf and orange twist or whatever suits your fancy.

FALLEN LEAVES

Thank you Ava Collins for this killer drink

Adapted from a recipe sent by Ava Collins
Abacrombie Restaurant, Baltimore Md.

1 1/2 oz. Calvados or Applejack
1 1/2 oz. Sweet Vya
1/2 oz. Dry Vya
1/2 oz. Cognac

Stir with ice, strain, serve up
in chilled martini glass.

Garnish with a strip of lemon.



FIFTY-FIFTY MANHATTAN

Marriage made in heaven: Rye Whiskey and Sweet Vya



1 1/2 oz. Rye whiskey

1 1/2 oz. Sweet Vya

4 Dashes Peychaud's Bitters

Combine ingredients in shaker.

Shake with ice.

Strain into beautiful glassware.

Garnish with Maraschino cherry.

VYA BENTLEY

From Vya fan, Julie Sunstein
Sweet Vya spices with apple



2 oz. Sweet Vya
1 oz. Applejack
Dash Grenadine
Lemon strip

Combine all ingredients
with ice, stir and strain
into a martini glass.

Garnish with lemon strip.
Try to get a little of the
lemon oil into the drink.

VYA MARTINEZ

Supposedly invented in Martinez, California



1 1/2 oz. Old Tom Gin
1 1/2 oz. Sweet Vya
2 dashes maraschino liqueur
1 dash orange bitters

Stir with ice and strain
into Martini glass.
Garnish with lemon strip



VYA VODKA MARTINI

**A whisper of Dry Vya adds a breath
of springtime to ice cold vodka**

**1 1/2 tsp.
Vya Extra Dry**

**3 oz. Vodka
chilled
in the freezer**

**1 Shake
Fee Brothers
Orange Bitters**

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

**Garnish with olive
or strand of lemon.**

VYA WET MARTINI

**“I love to drink Martinis, one or two at the most.
Three I’m under the table and four I’m under the host.”
Dorothy Parker**

**1 1/2 oz. Gin
(Choose a flavorful balanced gin,
such as: 209, Tanqueray 10 or Citadel
1 1/2 oz. Vya Extra Dry
2 Dashes Fee Brothers Orange Bitters**

**Combine ingredients with ice.
Stir gently until well chilled.
Strain into a martini glass and
garnish with 1 or 2 large Queen olives.**

Variation: Classic Vya Martini - Use 2 oz. gin and 1 oz. Vya Extra Dry





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