

Sara's Evening Ritual

2 oz Old Forester 1847 Bottled in Bond
3/4 oz honey syrup
3/4 oz lemon juice
8-10 mint leaves
3 Dash Angostura Bitters



Double old fashioned / large cube
GLASS



Shake / fine strain
METHOD

None
GARNISH

A strong bourbon for a strong woman ~



*Sara knows what she likes to sip on,
and it isn't tea* *Cyrus*

◀ A RECIPE FOR ▶

Moore's Lemonade

1 1/2 oz. Ford's Gin
3/4 oz. lemon juice
3/4 oz. Earl Grey tea syrup
2 oz. sparkling wine



Coupe
GLASS



Shake / strain
METHOD

Lemon twist discard
GARNISH

AN ORIGINAL COCKTAIL BY *Death & Co* INSPIRED BY *THE ALIENIST: ANGEL OF DARKNESS*

John Moore sips lemonade with ice while
visiting his grandmother



but when he is at the bar,
his lemonade is filled with gin
— Cyrus

◀ A RECIPE FOR ▶

Kreizler's Glass

1 1/2 oz Old Forester 1847 Bottled in Bond
1/2 oz Laird's Apple Brandy
3/4 oz Carpano Antica Sweet Vermouth
1 tsp Amaretto
2 dashes Angostura Bitters



Coupe
GLASS



Stir

METHOD

Cherry & lemon pit

GARNISH

AN ORIGINAL COCKTAIL BY *Death & Co* INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

*A complex flavor, for the complex
mind of Dr. Koreizler*



*(and the only way he can
enjoy a whiskey drink)*

Cyrus

A RECIPE FOR

Silver Smile

1 1/2 oz Herradura Blanco
1/4 oz Aperol
3/4 oz lime juice
3/4 oz vanilla syrup



Double old fashioned / large cube
GLASS



Shake / strain
METHOD

Lime wheel
GARNISH

AN ORIGINAL COCKTAIL BY *Death & Co* INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

Too many sweet things will rot a man's teeth,



but add a shot of tequila and I find
most men do not mind so much

Cyrus

◀ A RECIPE FOR ▶

Superior Sleuth

- 1 3/4 oz Old Forester 1897 Bottled in Bond
1/4 oz coffee liqueur
1 tsp Luxardo Maraschino Liqueur
1 tsp Green Chartreuse
2 Dash Angostura bitters



Single old fashioned / large cube
GLASS



Stir / strain
METHOD

Orange twist
GARNISH

AN ORIGINAL COCKTAIL BY Death & Co. INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

Never thought I would see a day when an
old-fashioned whiskey could be improved ~



but here we are Cyrus

← A RECIPE FOR →

Matron of the Arts

2 oz. Benriach 10yr Scotch
3/4 oz. Dolin Blanc Vermouth
1 tsp. Creme De Cacao
1 tsp. Campari
2 dashes Peychaud's Bitters



Nick & Nora

GLASS



Stir / Shake

METHOD

None

GARNISH

AN ORIGINAL COCKTAIL BY *Death & Co* INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

Some cry, some write or paint ~



*but sometimes a weighty whiskey drink is
what you need to bear a breaking heart*

Cyrus

◀ A RECIPE FOR ▶

Flatfoot Old Fashioned

1 3/4 oz Old Forester 1847 Bottled in Bond
1/4 oz Benriach 10yr Scotch
1 tsp Mathilde Poire liqueur
1 tsp maple syrup
2 Dash Angostura bitters



Single old fashioned / large cube
GLASS



Stir

METHOD

Lemon twist

GARNISH

AN ORIGINAL COCKTAIL BY

Death & Co

INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

As steadfast a flatfoot Detective as she is,
Sara still has a soft side.



This drink is like that - sweet, but potent,
and not to be messed around with - Cyrus

A RECIPE FOR

The Citadel

2 oz Ford's Gin
3/4 oz Dolin Dry Vermouth
1 tsp Creme de Peche
1 dash celery bitters
3 basil leaves, lightly muddled



Nick & Nora

GLASS



Stir / strain

METHOD

Lemon twist

GARNISH

AN ORIGINAL COCKTAIL BY *Death & Co* INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

If you can't get into "The Ortolan," this dry
martini with a twist, served up with a good steak,



makes you almost feel like you're in that
grand Delmonico's dining room - Cyrus

A RECIPE FOR

Deeds Not Words

2 oz Old Forester 1847 Bottled in Bond
3/4 oz lemon juice
1/4 oz apple cider vinegar
1/2 oz maple syrup
1/4 oz simple syrup



Collins with ice cube

GLASS



Shake / strain over seltzer

METHOD

Lemon wheel

GARNISH

AN ORIGINAL COCKTAIL BY *Death & Co* INSPIRED BY THE ALIENIST: ANGEL OF DARKNESS

After marching through the city fighting for
their "deeds not words" the ladies of the
suffrage movement take to this tonic ~



I find it goes down easier with a
splash of bourbon Cyrus

Hudson Duster



2 oz Benriach 10yr Scotch
3/4 oz lemon
3/4 oz pineapple syrup
1 Egg white



Coupe
GLASS



Shake & fine strain
METHOD

Old Forester Cinnamon
Smoked Bitters
GARNISH

There's one thing I know the high brows
and the hustlers have in common ~



a taste for fine liquor, and a tendency to
drink more than their share
— Cyrus