



Liquid Riot Fernet Michaud earned Double Gold & Best of Category for Specialty Spirits at the 14th annual American Distilling Institute Craft Spirits Conference. To celebrate, bartenders from around Maine shared these unique "double gold" drink recipes with us. It's our pleasure to share them with you. Cheers!



DISTILLED & BOTTLED IN PORTLAND, MAINE
BY LIQUID RIOT BOTTLING CO.





FERNET MICHAUD DOUBLE GOLD COCKTAIL RECIPES

Sunbather

- 1 oz Fernet Michaud
- 1 oz Drambuie
- 1/4 oz Pierre Ferrand Dry Curaçao
- 1/2 oz Honey Syrup (1:1)
- 1/2 oz Fresh Lemon Juice
- 2 Dashes Angostura Bitters
- 1 Dash Fee Bros. Old Fashioned Bitters
- Garnish: orange swath
- Shake, Strain, Serve Up

Bramhall, Portland

Created by: Mark Hibbard

Family Secret

- 1 1/2 oz Fernet Michaud
- 2 oz Watermelon juice
- 1/2 Chamomile infused honey
- 1/2 Lemon juice
- Large pinch mint leaves (mountain/fuzzy suggested)
- Garnish with mint
- Hard shake, double strain into coupe

Solo Italiano, Portland

Created by: Caleb Landry

Neat

- 1 3/4 oz Fernet Michaud
- Pour Fernet in a rocks glass and enjoy

Oxbow, Portland

I Can Michaud You The World

- 1 oz Fernet Michaud
- 1 oz Cherry Heering
- 1 oz Barbancourt Rum 8 yr
- 1 oz. Pineapple juice
- 1/2 oz Lemon juice
- Shake and strain into an 8.5 oz. coupe and top with sparkling wine

Boda, Portland

Created by: Jeremy Sossei

Capo Tonic (Boss Tonic)

- 1 1/2 oz Fernet Michaud
- 1 oz Dry Curacao
- 3 mint leaves
- 1 orange wedge
- Garnish: orange peel
- Muddle mint leaves and orange wedge, shake, strain over fresh ice in highball glass, top with tonic

Slab Italian Street Food, Portland

Created by: Emily Kingsbury

The Jester

- 3/4 oz Beefeater Gin
- 3/4 oz Fernet Michaud
- 1/2 oz St. Germain
- 1 oz Cocchi Americano
- 3 cucumber wheels
- 5 mint leaves
- Garnish with mint sprig and cucumber wheel
- Muddle cucumber and mint, add ice and other ingredients, shake and double strain into an ice-filled Collins glass, top with club soda

Lolita Vinoteca + Asador, Portland

Created by: Matthew Irving

After Dinner Mint

- 2 oz Fernet Michaud
- 10-12 mint leaves
- Orange wedge
- 2 dashes orange bitters
- 1/4 oz ginger simple syrup
- Garnish: orange peel
- Muddle mint, orange, add other ingredients, shake and top with soda

Sea Dog Brewing Company, So Portland

Created by: Tara McNeal

Central Americano

- 3/4 oz Light Rum
- 3/4 oz Zirbenz Pine liqueur
- 1/2 oz Fernet Michaud
- 1/2 oz Lime juice
- 1/2 oz Strong pineapple syrup (made 2:1)
- Shake, strain over fresh ice, top with 2 oz dry sparkling wine

Black Birch, Kittery

Created by: Gavin Beaudry

Shoemaker's Revolt

- 2 1/2 oz Amontillado Sherry
- 1 oz Fernet Michaud
- 3/4 oz Chamomile honey syrup
- 4 Rhubarb pieces (1" long)
- 2 Lemon slices
- 2 Dashes rhubarb bitters
- Garnish: lemon wheel, fresh mint
- Muddle rhubarb and lemon with chamomile honey syrup and rhubarb bitters in a cocktail shaker. Add all other ingredients, add ice, and shake vigorously. Strain into a collins glass filled with crushed ice. Garnish with a lemon wheel and fresh mint.

Eventide, Portland

Created by: John R. Myers

Bruno and Rico

- 2 oz Bulleit Rye
- 1 oz Rothman & Winter Orchard Apricot Liqueur
- 1/2 oz Lemon juice
- Garnish with burnt orange peel
- Stir and strain into rocks glass, top with Fernet Michaud, serve up

Neighborhood, Belfast

Created by: Jon Poto

Dirty Rogers

- 1 1/2 oz Fernet Michaud
- 1/4 oz Bada Bing black cherry juice
- 6 oz Maine Root Root Beer
- Garnish w/ Bada Bing Cherry
- Combine ingredients, serve over rocks, top with root beer

Nocturnem Draft Haus, Bangor

Created by: Gene Beck

Ruby Stewart

- 1 oz Vida Mezcal
- 1 oz Fernet Michaud
- 2 oz Grapefruit
- 1 oz Hibiscus agave syrup
- Shake, strain into coupe

Uno Mas, Farmington

Created by: Bill Burke

