

Pope's Cocktails Recipes

Take The Time

- Makes 2: a perfect desert drink in the style of a Brandy Alexander
- 4oz Wheat Penny
- 1 3/4oz Dorda Double Chocolate Liqueur (or any dark creme de cocoa in a pinch)
- 1 1/2oz Pope's Orange Habanero Syrup
- 3oz half and half
- Instant coffee crystals
- Single drop
- Combine all ingredients (except coffee) in a shaker filled with ice. Shake vigorously and strain into two chilled coupe glasses.
- Garnish with a dusting of instant coffee crystals.

The Robar

- This baby is based on a Vieux Carré, so it has teeth and is well balanced.
- Makes 2
- 1 1/2oz Wheat Penny Bourbon
- 1 1/2oz Cognac
- 1oz Sweet Vermouth
- 1oz DOM Benedictine
- 2 TBSP Pope's Cranberry Lime syrup
- 6 drops Orange Bitters
- Torched Orange garnish
- Add all ingredients to a shaker tin filled with ice (except garnish), then shake and strain into two coupe glasses.
- Place the torched orange slice on top and enjoy!