

Fall & Winter Cocktails

It's easy to toast to the rich flavors of fall & winter when you have a vermouth with complexity, nuance and versatility. Choose Vya Vermouths and taste the difference.



Midnight Manhattan

INGREDIENTS

1½ oz. Starboard Batch 88

1 oz. Vya Sweet Vermouth

1 oz. Bourbon

Dash of Bitters

Garnish (optional): brandied cherries

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

Madera County Martinez

INGREDIENTS

1½ oz. Gin (juniper forward)

1 oz. Vya Sweet Vermouth

½ oz. Vya Extra Dry Vermouth

¼ oz. Ferrand Dry Curaçao

2 dashes Angostura Bitters

Garnish: orange peel

Pour measured gin, vermouth, orange liqueur and bitters into a mixing glass. Add ice cubes to mixing glass and stir for 20 seconds. Strain into a chilled coupe glass and garnish with an orange peel twist.



Fancy Sour

INGREDIENTS

1 oz. chilled Vya Sweet Vermouth

½ oz. Maraschino Liqueur of choice

½ oz. fresh Lemon Juice

1 dash Aromatic Bitters

1 dash Orange Bitters

Garnish: orange peel

Shake all ingredients together with ice. Pour over ice and garnish with an orange peel.

Vya
VERMOUTH
Aperitif



Vya Manhattan

INGREDIENTS

- 2 oz. Rye Whiskey
- 1 oz. Vya Sweet Vermouth
- 3-5 dashes preferred Bitters
- Garnish: orange peel or brandied cherry

Combine ingredients in a mixing glass with ice. Stir and strain into glassware. Garnish and serve.

Vya con Dios

INGREDIENTS

- 1 part Vya Whisper Dry Vermouth
- 1 part Vya Sweet Vermouth
- 1 part Reposado Tequila
- Garnish: lemon twist

Stir ingredients together with ice until cold. Strain into an ice-cold cocktail glass and garnish with a lemon twist if desired.



Mulled Vya

INGREDIENTS

- 375 mL (1½ cups) Vya Sweet Vermouth
- 375 mL Vya Extra Dry Vermouth
- ½ cup of Essensia Orange Muscat (or ¼ cup brandy)
- 8-10 Cloves
- 1/3 cup Honey
- 3 Cinnamon Sticks
- 1 tsp. fresh or 2 tsp. ground Ginger
- 1 Orange peeled (if desired) and sliced

Place all ingredients into a large pot and slowly warm on low to medium heat for 20-25 minutes, stirring occasionally. (Avoid boiling.)

Once the honey has dissolved and the stew is steaming, your Mulled Vya is ready to serve.

Garnish with additional orange slices, cinnamon sticks and other ingredients as desired. Serves 4-6.

