

# Apéritifs

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Known as Apéritif (in France) or Apertivo (in Italy), the word means 'to open'. This category includes beverages that you would typically enjoy before a meal to stimulate your appetite and prepare your palate. Apéritifs can be spirits, liqueurs, amari, cocktails, and wines. Below is a list of common Apéritifs to learn about and enjoy!



## SPIRITS / LIQUEURS

**Amari are also included in this category. The following can be served neat, on the rocks, or combined with tonic or soda water. They can also be used to create apéritif cocktails (see below).**

**Absinthe** (various producers) - An anise-flavored French spirit once used as a medicinal elixir. Made from botanicals, anise, fennel, and other medicinal herbs. Neon green in color.

**Aperol** - An Italian amaro produced by Campari, although sweeter and more friendly. Flavors include bitter orange, gentian, rhubarb, and cinchona. Often used in a Spritz.

**Campari** - An Italian amaro that is slightly more bitter than Aperol and darker in color. Flavors include grapefruit, spices, herbs, and roots.

**Cynar** - An Italian amaro and artichoke-based bitter liqueur, also produced by Campari. Made with an infusion of 13 herbs and plants. Dark in color and the perfect balance of bitter and sweet. (This one can be used as a digestif, but still belongs in this category.)

**Fernet Branca** - An Italian amaro and extremely bitter blend of around 40 herbs and spices (including myrrh, chamomile, and saffron). It also tastes of Menthol and is considered a bartender's favorite. (This one is often used as a digestif, but still belongs in this category.)

**Gin** (various producers) - A spirit with various flavors and styles, generally revolving around the juniper berry. Essentially vodka with herbs and botanicals added.

**Jagermeister** - An anise-flavored German liqueur composed of 56 herbs and spices. Dark in color. (This one is often used as a digestif, but still belongs in this category.)

**Pimms** - A gin-based liqueur from England. Bright red/orange gin in color. Flavors of oranges and spice. Typically mixed with Lemonade to make a 'Pimms Cup'.

**Pastis** (various producers) - A French spirit with flavors of licorice or anise. Pale yellow in color. Pernod Ricard is the original producer.

**Suze** - A French bitter liqueur distilled from gentian root. A balance of sweet and bitter with flavors of citrus and earth.

**Vodka** (various producers) - A clear and typically tasteless spirit, originally from Russia. Most often distilled from wheat, rye, or potatoes.

# Apéritifs continued



**Dubonnet** - One of the initial apéritifs in France. A fortified wine made from a blend of red wine, herbs, and spices (as well as a small amount of quinine). Owned by Pernod Ricard in France and produced at Heaven Hill Kentucky distillery in the US. Similar to a spirit, it can be served in various ways.

**Lillet** - A fortified wine made in Bordeaux, FR. The blanc has a base of Sauvignon Blanc and Sémillon along with 15% fruit liqueur. The Rouge is made with a base of Merlot and Cabernet Sauvignon. Similar to a spirit, it can be served in various ways.

**White Wine** (various producers) - Any dry, white wine can be considered an apéritif. (Examples: Riesling, Pinot Grigio, Sauvignon Blanc, Chardonnay)

**Sherry** (various producers) - Lighter styles of Sherry can be considered an apéritif. A fortified wine from Spain made from the white Palomino grape with flavors of citrus, almond, hazelnut, and saline. (Examples: Fino or Manzanilla)

**Sparkling Wine** (various producers) - Any dry, sparkling wine can be considered an apéritif. (Examples: Champagne, Cava, Crémant, Prosecco)

**Vermouth** (various producers) - A fortified wine that's generally flavored with herbs. Similar to a spirit, it can be served in various ways.

## COCKTAILS

**ADONIS** - 2 oz **Fino sherry** + 1 oz **Sweet vermouth** + 2 dashes **Orange bitters** (stir/strain-garnish with an **Orange twist**)

**AMERICANO** - 1.5 oz **Campari** + 1.5 oz **Sweet vermouth** (mix and top with **Soda water**-garnish with an **Orange slice**)

**APEROL SPRITZ** - 2 oz **Aperol** + 3 oz **Prosecco** (mix and top with **Soda water**-garnish with an **Orange wheel**)

**FRENCH 75** - 1.5 oz **Gin** + 3/4 oz **Lemon juice** + 1/2 oz **Simple** (shake/strain + top with **Champagne**-garnish with a **Lemon twist**)

**GIMLET** - 2 oz **Gin** + 3/4 oz **Lime Juice** + 3/4 oz **Simple** (shake/strain-garnish with a **Lime wedge**)

**GIN + TONIC** - 2 oz **Gin** + 4 oz **Tonic water** (mix-garnish with a **Lime wedge**) (can also use **Vodka** in place of **Gin**)

**KIR** - 1 oz **Creme de Cassis** + 5 oz **Dry white wine** (or **Sparkling wine** for a **KIR ROYALE**)

**MARTINI** - 2.5 oz **Gin** (or **Vodka**) + .5 oz **Dry vermouth** (stir/strain-garnish with **Olives** or a **Lemon peel**)

**NEGRONI** - 1 oz **Gin** + 1 oz **Sweet vermouth** + 1 oz **Campari** (stir/strain-garnish with an **Orange peel**)

**VESPER** - 2 oz **Gin** + 1 oz **Vodka** + 1/2 oz **Lillet** (shake/strain-garnish with a **Lemon peel**)