



SLAUGHTER HOUSE

| AMERICAN WHISKEY |

Vieux Carré

Crafted for Slaughter House American Whiskey by Scott Beattie*

$\frac{3}{4}$ oz. Slaughter House American Whiskey

$\frac{3}{4}$ oz. Carpano “Antica Formula” Sweet Vermouth

$\frac{3}{4}$ oz. Germain Robin Brandy

$\frac{1}{4}$ oz. Benedictine liqueur

2 dashes Angostura bitters

2 dashes Peychaud’s bitters

Lemon zest

Combine all ingredients in a large mixing glass and stir with ice for 30 seconds. Strain and serve over a large ice cube, and garnish with lemon zest.

**THE SPLINTER
GROUP**

*Author of “Artisanal Cocktails”

www.splintergroupspirits.com