

# CANA'S FEAST

## CHINATO D'ERBETTI WINTER/SPRING COCKTAILS

While our Chinato d'Erbetti is exemplary as a standalone digestif, it can truly shine as a tool in the arsenal of a great bartender. Winemaker Patrick Taylor has collected Chinato drink recipes from several of Portland's top bartenders that can be made at home or inspire you to build one of your own delicious and unique cocktail creations.

### Carlton Sour

1½ oz. Bourbon  
1 oz. Lemon Juice  
¾ oz. 2:1 Simple Syrup  
1 Egg White  
1 oz. (floated) Cana's Feast Chinato d'Erbetti

Add first four ingredients to a shaker without ice and shake vigorously for 45 seconds. Next, add ice and shake for another 45 seconds. Strain into a cocktail glass and gently float 1oz. of Chinato d'Erbetti over top of drink.

By Jessica Braasch  
Bible Club PDX

### Italiano Martinez

2 oz. Reposado Tequila  
¾ oz. Cana's Feast Chinato d'Erbetti  
¼ oz. Luxardo Maraschino Liqueur  
2 dashes Miracle Mile Sour Cherry Bitters  
Flamed Orange Peel

By Kristen Cooper  
Lemma Wine Company



### Street Sense

1½ oz. Cynar  
½ oz. Cana's Feast Chinato d'Erbetti  
½ oz. Rothman & Winter Apricot Liqueur  
4 Mint Leaves

Shake all ingredients and double strain into Julep Cup or large tumbler. Fill with crushed ice, mounding if volume allows. Garnish with powdered sugar-dusted mint sprig.

By Beau Burtnick  
Superbite/Kask

### La Civetta (The Flirt)

1½ oz. Big Bottom Port Cask Finished Whiskey  
¾ oz. Cana's Feast Chinato d'Erbetti  
¼ oz. B. Nardini Amaro  
¼ oz. Amaro Nonino  
Orange Zest

Combine all ingredients including orange zest with ice and stir. Strain into coupe glass and garnish with brandied cherry.

By Sue Erickson  
Fireside Portland



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY THE HISTORIC REGIONS OF BORDEAUX, BOURGOGNE, ITALY & RHONE.

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