

# NEIGHBORHOOD PROVISIONS

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## MR. WALLBANGER, ESQ.

Mr. Wallbanger, Esq.  
2.5 oz Ford's Gin  
.5 oz Galliano  
2 dashes orange bitters

Stir ingredients with ice for 30 seconds, strain into a coupe glass and garnish with an orange twist.

Galliano may not have been cool in the 80s -nicknamed by bartenders as "the wallbanger" because it's tall and sat in the back of all the other bottles because nobody reached for it.

- Galliano is seeing a revival of interest, with a deep herbal complexity rivaling Chartreuse, with more prominent notes of vanilla.

This is a perfect winter martini riff showing off the clean versatility of Ford's Gin at the same time.

Show of  
Hands

## 2020 WAS NUTS - I NEED A DRINK!

1 oz Peloton de La Muerte Mezcal  
(any mezcal will do)  
1 oz 1792 Small Batch Bourbon  
(any bourbon will do)  
.25 oz Yzaguirre Rojo Vermouth  
(sherry vermouth is a little nuttier  
and plays off of the Nocino)  
.25 oz Don Ciccio Figli Nocino  
2 dashes Bittermens Xocolatl Mole  
Bitters

Stir with ice for 30 seconds, strain into a rocks glass, garnish with a torched cinnamon stick (light it on fire and then extinguish it in the glass).

Winter for me always means big and bold flavors. This cocktail is warming and boozy and perfect for the end of December, or any holiday you're celebrating. I like doing split base Mezcal cocktails because it adds the flavor of mezcal without it being overwhelming, in this case adding just a touch of smoke to the nutty notes provided by the Nocino and the Sherry Vermouth, and the caramel from the bourbon. 2020 was a little much. So is this drink. Drink it to forget the last year and ring in the new one.

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