

# CANA'S FEAST

## CHINATO D'ERBETTI 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.*

### Wild Moon

2 oz Cana's Feast Chinato d'Erbetti  
¾ oz. Plymouth Navy Strength Gin  
¾ oz. Giffard Crème de Pêche de Vigne  
1 tsp. 2:1 Simple Syrup  
4 dashes Orange Bitters

Stir ingredients and strain into Nick & Nora glass (or other footed stemware). Garnish with orange peel.

By Beau Burtnick  
Superbite/Kask



### Earl Argyle

3 oz. Argyle Extended Tirage  
(works well with any decent Brut)  
1 oz. Cana's Feast Chinato d'Erbetti  
½ oz. Del Maguey Chichicapa Mezcal  
Splash of Bergamot Syrup\*

\*Macerate, reduce, and strain the pulp/juice of fresh Bergamot over medium heat, mix with simple syrup, and serve up in a flute, garnished with a twist of fresh bergamot rind.

By Patrick Taylor

### Chinato-Rita

1 oz. Blanco Tequila  
¾ oz. Fresh Lime  
½ oz. Cana's Feast Chinato d'Erbetti  
½ oz. Del Maguey Chichicapa Mezcal  
½ oz. Cointreau

Shake ingredients and single strain into salt-rimmed double-Old Fashioned glass.

By Beau Burtnick  
Superbite/Kask

### Chinato Daiquiri

2 oz. Caña Brava 7 Year Rum  
1 oz. Cana's Feast Chinato d'Erbetti  
¾ oz. Lime Juice  
1 oz. Honey-Ginger Syrup  
3 dashes Brooklyn Hemispherical Sriracha Bitters

By Kristen Cooper  
Lemma Wine Company



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