



THE CONTESTANTS

Photos by Phil Jimenez

FIRST PLACE:

Michael Jack Pazdon

RECIPE: The King's Waes Hail

- 1 oz. Christian Drouin VSOP Calvados
- ¾ oz. The King's Ginger Liqueur
- ¾ oz. lemon juice
- ½ oz. Carpano Antica Formula
- ½ oz. egg white
- dash grenadine
- dash Maraschino Originale Luxardo
- 5 drops gingersnap spice tincture
- 5 drops Genevieve Genever-style Gin

Combine all ingredients in a mixing glass, dry shake for 10 seconds, add ice, shake hard and double strain into a chilled coupe. Float dehydrated apple chips, fresh grated nutmeg, rosemary flowers, 5 drops gingerbread spice tincture and 5 drops Genevieve on top of foam.



SECOND PLACE:

Jason Withrow

RECIPE: Rosey Cheeks

- 1 oz. No. 3 London Dry Gin
- 1½ oz. The King's Ginger Liqueur
- ½ oz. lemon juice
- ½ oz. spiced orange simple syrup
- 5 fresh cranberries

Muddle ingredients and double strain into a glass. Float The King's Ginger Liqueur on top. Garnish with spiced orange zests.

THIRD PLACE:

Matt Jerome

RECIPE: Fallen Apple

- 2 oz. Hirsch Bourbon
- ½ oz. The King's Ginger Liqueur
- ½ oz. St. Elizabeth Allspice Dram
- ¼ oz. cinnamon maple syrup
- ¼ oz. apple cider syrup
- soda

Combine ingredients in a pint glass filled with ice and stir. Strain into a rocks glass filled with ice and top with soda.



Noel Lopreore



Steve Middler



Cory Hancock



Christopher Kennedy



Melanie Smith-Martinez

"All of the contestants showed great creativity, and there was a real sense of season as well as use of The King's Ginger in the recipes. Mutineer organized a fantastic event which really showcased the best that Napa can offer in craft cocktails." **DAVID KING**, PRESIDENT OF THE ANCHOR DISTILLING COMPANY