

The Drinks of Telluride

A cocktail recipe book from the alpine



[DEDICATION]

The Drinks of Telluride by Madeleine Kunda
Photos by [local photographer]
Illustrations and cover design by Madeleine Kunda

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MINT LIME

*Featured at the
Black Bear Bar*

Come experience the crisp refreshment of Black Bear Bar's Mint Lime Gin & Tonic. You'll enjoy a mixture of tangy lime, fragrant mint, and fruity gin, poured over ice and topped with tonic water. Served in a chilled rocks glass with a mint sprig and lime wedge garnish, it's a revitalizing cocktail perfect for quenching your thirst after a long day exploring Telluride. Sip in luxury inside an upscale, western-style cellar, where aromas delight the senses and staff tend to your every need. To make, muddle two fresh mint leaves in a rocks or highball glass. Add 2 to 3 ice cubes and a shot of gin. Fill the glass the rest of the way with 4 to 6 ounces of tonic water. Squeeze in two lime slices. This is a truly lively drink that will intrigue the most discerning cocktail aficionado.

- *2 fresh mint leaves*
- *1 1/2 ounces gin*
- *4 to 6 ounces tonic water*
- *2 to 3 ice cubes*
- *2 lime slices*

GIN & TONIC





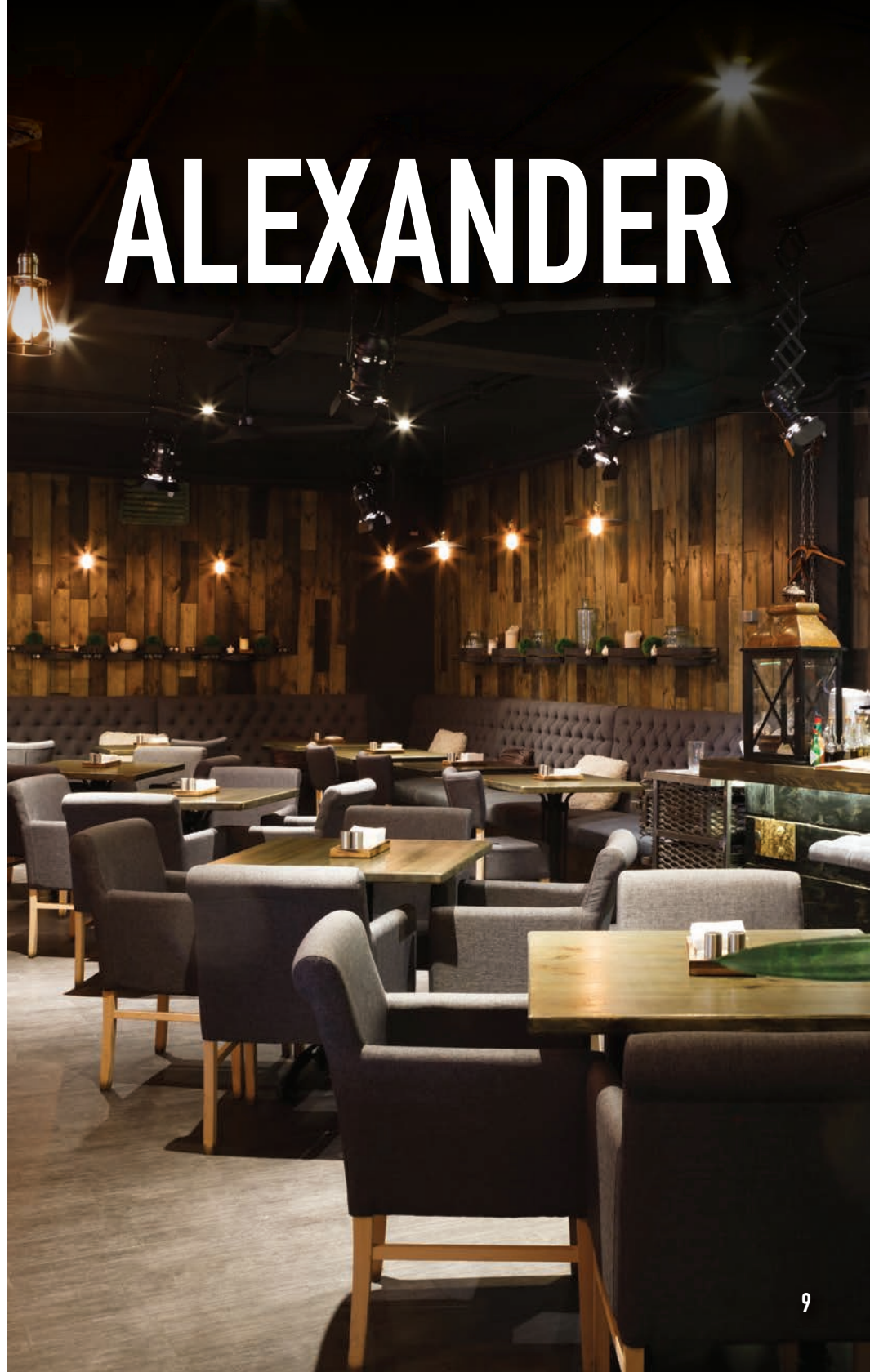
THE BRANDY

The Iron Mountain Bar & Grill

Indulge in the decadence of the Brandy Alexander, a harmonious blend of smooth brandy, rich crème de cacao, and velvety cream. Topped with a sprinkle of nutmeg, each sip reveals layers of caramel, chocolate and spice, enveloping your senses in a symphony of flavor. Served chilled in an elegant coupe glass, this is an ideal accompaniment to any Telluride adventure. Make sure to grab a seat at Iron Mountain Bar & Grill's historic bar to take in its rustic charm and candlelit atmosphere as you savor each sip. To make, combine all ingredients below into a shaker with ice and shake until well-chilled. Strain into a glass, sprinkle with nutmeg and serve. This is a deliciously sweet cocktail that's both simple and festive.

- *1 1/2 ounces Cognac (or other brandy)*
- *1 1/2 ounces dark Creme de Cacao*
- *1 1/2 ounces heavy cream or half & half*
- *Garnish: grated fresh nutmeg*

ALEXANDER





CHILI LIME CUCUMBER

*Featured at
The Wilson Place*

This vibrant cocktail combines the fresh flavors of summer with a robust and fiery finish that make it the perfect year-round refreshment for all Telluride enthusiasts. Aromatic cucumbers bring out subtle hints of jalapeño with an agave-lime finish that will have you hooked from the first taste. There's no better place to sip and soak in Main Street's sights than from the The Wilson Place, a bright and sunlit vantage point from which you'll feel in the center of the action. To make, muddle 4 slices of cucumber with 2-3 pieces of jalapeño, add orange liqueur, lime juice, simple & tequila, and shake with ice. Strain into a rocks or margarita glass that's been heavily rimmed with chili lime seasoning and serve with a cucumber garnish. This is a devilishly playful cocktail that's prime to become an instant household favorite.

- *4 slices cucumber*
- *1 ounce orange liqueur*
- *1 ounce freshly squeezed lime juice*
- *1 ounce simple syrup*
- *2 ounces blanco tequila*
- *2-3 slices fresh jalapeno, muddled*
- *Rim: chili lime seasoning*
- *Garnish: 1 slice cucumber*

MARGARITA





PASSION FRUIT

*Featured at
Senior's Slideout*

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- *4 ounces passion fruit vodka*
- *2 ounce passion fruit juice*
- *1 ounce freshly squeezed lime juice*
- *1 ounce simple syrup*
- *2 ounces sparkling wine or prosecco*

MARTINI





THE

*Featured at
Socco's Saloon*

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- *2 ounces bourbon*
- *1 ounce Campari*
- *1 ounce sweet vermouth*
- *Garnish: Lemon twist*

BOULEVARDIER





TELLURIDE

*Featured at
The Snowdrift Cafe*

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- *1 shot vodka*
- *1 shot Kahlúa liqueur*
- *1 shot Baileys Irish Cream*
- *1 shot espresso*

FLATLINER





GRAPEFRUIT

*Featured at
Gus's Wine Bar*

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- *2 ounces gin*
- *1/2 ounce grapefruit juice*
- *1/4 ounce lime juice*
- *1 1/2 ounce rosemary simple syrup*
- *Splash club soda*
- *Garnish: rosemary sprig*



GIN FIZZ



BLACKBERRY

*Featured at
Zulu's Kitchen*

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- *5 blackberries*
- *2 ounces white rum*
- *2 ounces soda water*
- *1 ounce lime juice*
- *3/4 ounce simple syrup*
- *7-8 mint leaves*





THE PERFECT

*Featured at
The Miner's Club*

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- *2 ounces rye whiskey*
- *1/2 ounce dry vermouth*
- *1/2 ounce sweet vermouth*
- *2 dashes Angostura bitters*
- *Garnish: brandied cherry or a lemon twist*

MANHATTAN

A photograph of a bar with shelves of liquor bottles and hanging Edison-style light bulbs. The bar is dimly lit, with the warm glow of the light bulbs illuminating the scene. The shelves are filled with various bottles of alcohol, and the overall atmosphere is cozy and sophisticated.



WHITE STRAWBERRY

*Featured at
The Columbia Rooftop*

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- 2 lemons (thinly sliced)
- 1 apple (cored & sliced)
- 1 cup strawberries (hulled)
- 750 ml Sauvignon Blanc or Chardonnay
- 1/2 cup light rum
- 4 cups lemon-lime soda

SANGRIA





THE CLASSIC

*Featured at
Stella's*

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- *2 ounces vodka*
- *1 ounce Cointreau*
- *1 ounce cranberry juice*
- *1 ounce fresh lime juice*
- *Garnish: orange twist & raspberries*

COSMO





MEZCAL

*Featured at
Magnolia's Market*

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- *1 ounce mezcal*
- *1 ounce Green Chartreuse*
- *1 ounce maraschino liqueur*
- *1 ounce lime juice*
- *Garnish: brandied cherry*

LAST WORD





SPICY BLOODY

*Featured at
Happy Thoughts*

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- *2 ounces vodka*
- *4 ounces tomato juice*
- *2 teaspoons horseradish*
- *3 dashes Tabasco sauce*
- *2 dashes Worcestershire sauce*
- *1 lemon wedge*
- *1 pinch ground black pepper & smoked paprika*
- *Garnish: green olive, cherry tomato, pickle, celery*

MARY





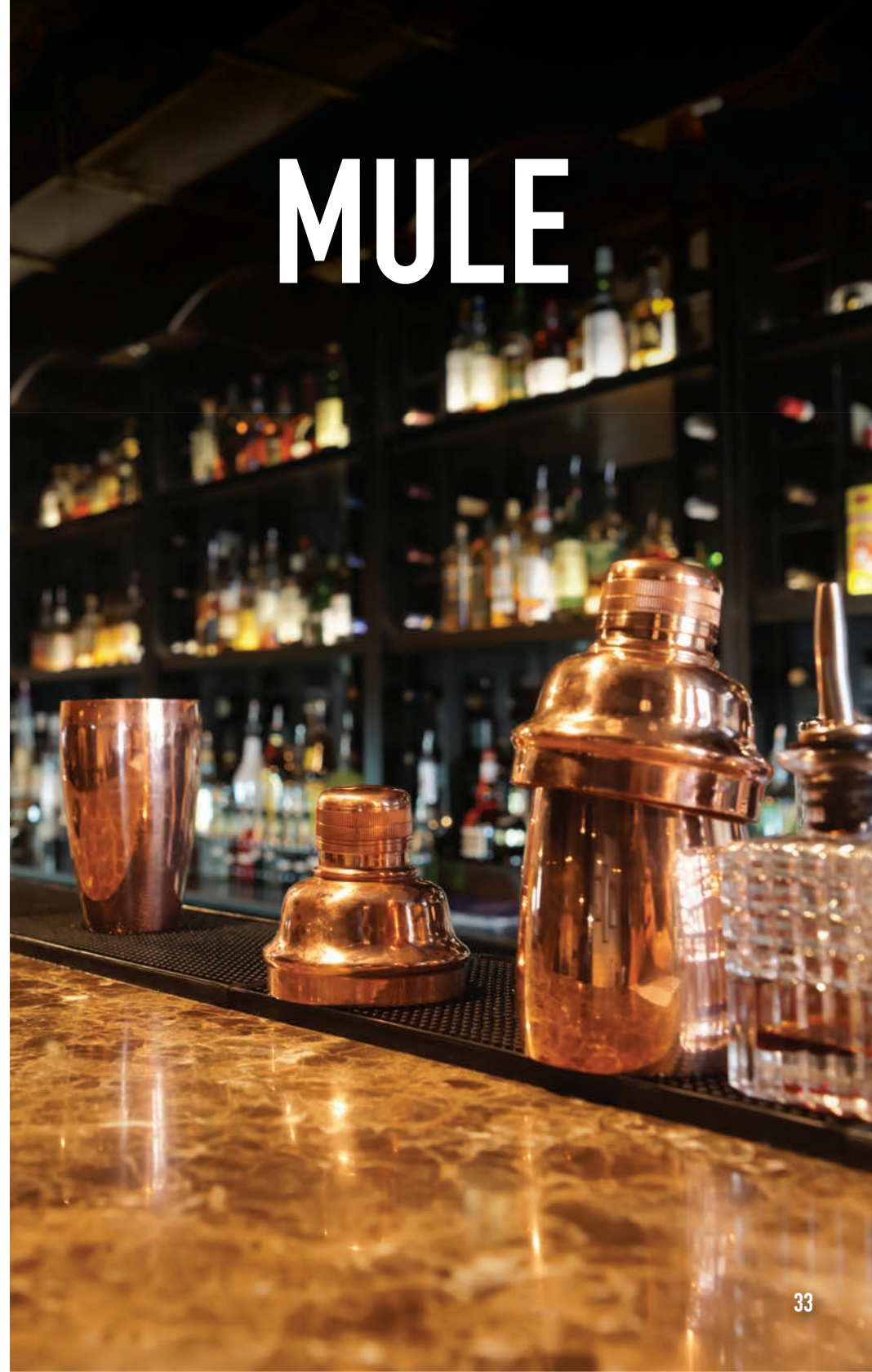
BLUEBERRY MOSCOW

*Featured at
The Simple Things*

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- *2 ounces vodka*
- *1 ounce fresh lime juice*
- *2 tablespoons fresh blueberries*
- *1/2 ounce pure maple syrup (optional)*
- *6 ounces ginger beer*
- *fresh mint leaves*

MULE





SMOKED OLD

*Featured at
The Ingram*

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- *1 teaspoon sugar*
- *3 dashes Angostura bitters*
- *1 teaspoon water*
- *2 ounces bourbon (or rye whiskey)*
- *Garnish: orange twist*

FASHIONED

A photograph of a bar interior. The background is a wall of vertical wood planks. Two shelves are suspended by chains, holding various bottles of liquor. Below the shelves, a bar counter is visible with stacks of white plates, glasses, and other bar equipment. The lighting is warm and focused on the bar area.



THE APEROL

*Featured at
Pandora's Patio*

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- *2 ounces Aperol liqueur*
- *2 ounces prosecco*
- *1 ounce club soda*
- *Garnish: slice of orange (optional)*

SPRITZ





SPICY WATERMELON

*Featured at
The Apris Tavern*

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- *2 ounces fresh watermelon juice*
- *1 1/2 ounces 100% agave tequila*
- *3/4 ounce fresh lime juice*
- *1/2 ounce fresh orange juice*
- *1 teaspoon agave nectar*
- *1 thinly sliced jalapeño*
- *Garnish: 1 small watermelon wedge*

MARGARITA





PEACH MINT

*Featured at
The Golden Hotel Bar*

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- *1 cup rosé wine*
- *1 cup frozen peaches*
- *3/4 ounce honey*
- *3/4 tablespoon mint*
- *Garnish: mint*

FROSÉ





CLASSIC RED

*Featured at
Cassidy's Club*

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- *1 green apple, cored & chopped*
- *1 orange, thinly sliced*
- *1 lime, thinly sliced*
- *1/3 cup raspberries or sliced strawberries*
- *1 750 mL bottle red wine*
- *1/2 cup orange juice*
- *1/2 cup Cointreau, Grand Marnier, or brandy*

SANGRIA



DARK 'N

*Featured at
Revy Ranch Bar & Grill*

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- *2 ounces Goslings Black Seal Rum*
- *1/2 ounce lime juice, freshly squeezed*
- *5 ounces ginger beer*
- *Garnish: lime wheel*

STORMY





THE FRENCH

*Featured at
The Alpenglow*

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- *1 ounce gin*
- *1/2 ounce lemon juice, freshly squeezed*
- *1/2 ounce simple syrup*
- *3 ounces champagne or prosecco*
- *Garnish: lemon twist*



75



TEQUILA

*Featured at
Ajax Overlook*

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- *2 ounces blanco tequila*
- *4 ounces orange juice, freshly squeezed*
- *1/4 ounce grenadine*
- *Garnish: orange slice & cherry*

SUNRISE





RASPBERRY LIMONCELLO

*Featured at
The Slopeside Eatery*

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- *2 ounces Limoncello liqueur*
- *4 ounces cold prosecco or sparkling wine*
- *5 fresh raspberries, muddled*
- *Garnish: raspberries & mint*



COOLER



HOT SPIKED PEPPERMINT

*Featured at
The Plunge Bar*

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- 1 cup 2% milk
- 1 ounce 30 or 60 proof peppermint schnapps
- 3/4 ounce cocoa powder
- 3/4 ounces semisweet or dark chocolate chips
- 1 1/2 tablespoons sugar
- Dash vanilla extract
- 1 pinch cinnamon
- Garnish: whipped cream & peppermint crumbs

CHOCOLATE





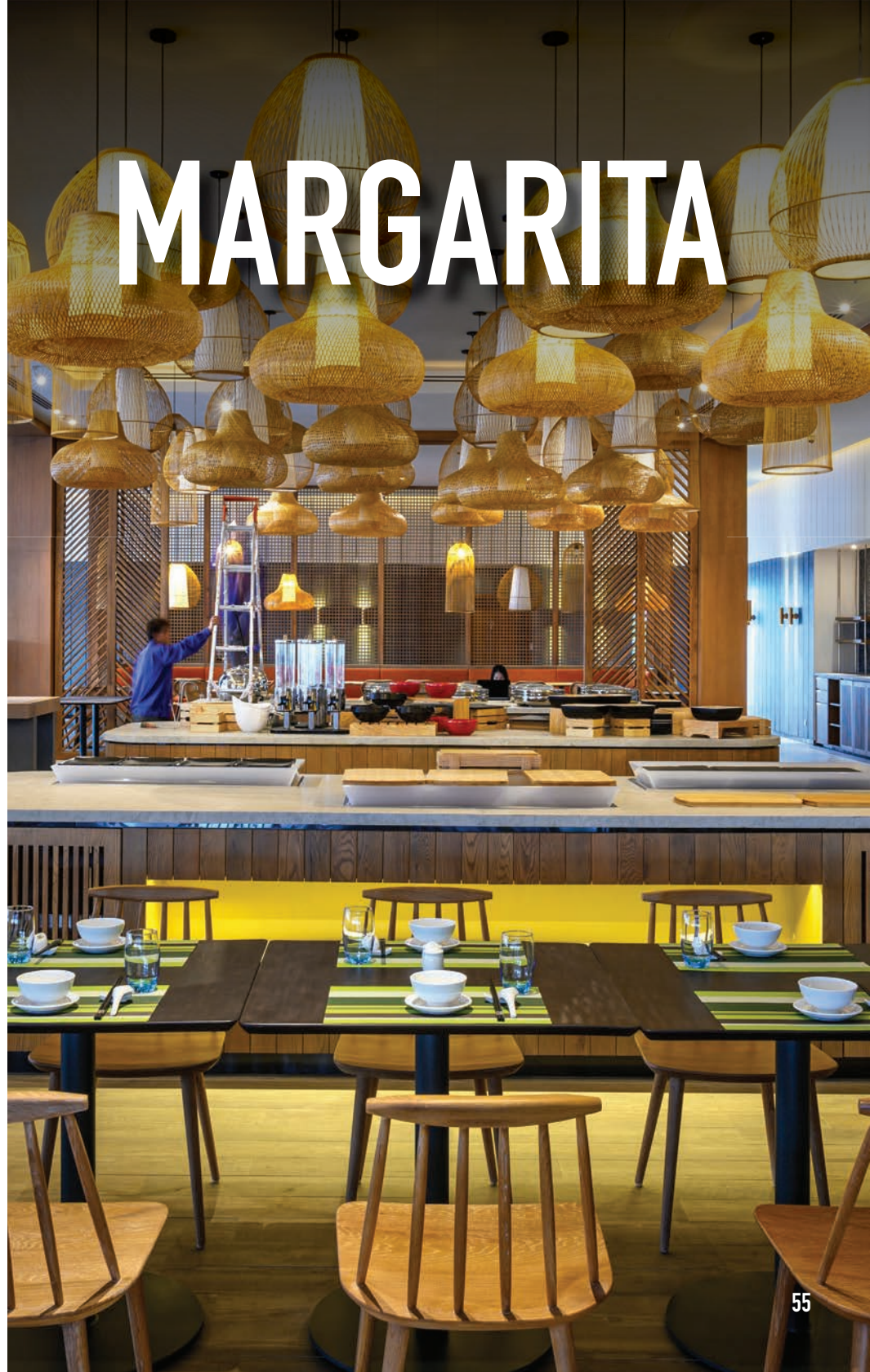
KIWI MINT

*Featured at
The Yeti*

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- *1 large kiwi, skins removed*
- *1 ounce agave nectar*
- *1 ounce lime juice*
- *1/2 ounce lemon juice*
- *1 1/2 ounce silver tequila*
- *5 mint leaves, stems removed*
- *1 cup ice (more as needed)*

MARGARITA





THE MAI

*Featured at
Backyard Billie's*

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- *1 1/2 ounces white rum*
- *3/4 ounce orange curacao*
- *3/4 ounce lime juice, freshly squeezed*
- *1/2 ounce orgeat*
- *1/2 ounce dark rum*
- *Garnish: lime wheel & mint sprig*



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