

# Nieux Carré

**Bartender:** Sean McClure

**Bar/Company:**

**Location:**

**Season:** N/A

**Ingredients:** 1.5 oz Karlsson's Gold Vodka  
.75 oz Gran Duque d Alba Solera gran Reserva brandy  
.75 oz Carpano Antica Vermouth  
.25 oz Benedictine  
1 tincture Peychaud's Bitters  
1 tincture Angostura bitters

**Garnish:** Lemon twist

**Glassware:** Old Fashioned Glass

**Preparation:** Combine all liquid ingredients in a chilled mixing glass with cracked ice and stir for 20 seconds.  
Double strain the cocktail over a large cube placed in an old-fashioned glass.  
Garnish with a lemon twist making sure to release all the essential oils out of the twist. Also make sure to rub the entire rim of the glass with the twist before dropping it into the cocktail.

**Notes:** This cocktail is a spin on a classic cocktail called the "Vieux Carré" or "Old Square". The original cocktail was created by a bartender at The Hotel Monteleone in New Orleans. Though this drink may have been derived from a traditional vermouth cocktail created in the mid-1800s, many people who encounter the Vieux Carré today will equate it to a Manhattan variation, served on the rocks.

This new or "Nieux" version is a little nuttier and lighter in body. The nutty flavors of the sherry brandy really play off the savory earthy notes of the Karlsson's Gold Vodka. Enjoy this cocktail with some cheese or as an after dinner drink. It is perfect in front of a fireplace.

**Legal:**