

This Battle Station is Fully Operational (a.k.a. Coffee Whiskey Amaro Cocktail)

<http://userealbutter.com/2017/05/26/coffee-whiskey-amaro-cocktail-recipe/>
slightly modified from [Round Trip Ticket to the Moon](#)

2 oz. Bulleit rye whiskey

3/4 oz. Amaro Montenegro

1 1/2 oz. cold brew coffee (not concentrate), we used Lucky Jack Nitro Cold Brew

2 dashes Dram's Hair of the Dog bitters (you can use Angostura bitters)

1 tbsp simple syrup*

ice sphere for serving (use a Death Star ice sphere mold for complete awesomeness)

ice

lemon twist

*To make simple syrup, place 1 cup water and 1 cup granulated sugar in a small saucepan and stir over high heat until the sugar is dissolved. Bring to a boil for 1 minute. Turn off the heat and let the syrup cool.

Combine whiskey, amaro, cold brew coffee, bitters, and simple syrup in a glass. Place ice sphere in a lowball glass. Stir a few cubes of ice into the cocktail for 15 seconds. Strain cocktail into lowball over ice sphere. Express the lemon peel over the cocktail and garnish. Serves 1.