

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 create one of your own delicious and unique cocktail creations.

Crimson & Clover

1 oz. Oban Single Malt 14yr
¾ oz. Cana's Feast Chinato d'Erbetti
¼ oz. Lagavulin Single Malt
½ oz. Combier Rouge
½ oz. Honey
Add ice & stir, strain into a cocktail glass.
By Tommy Klus (La Moule)

Your Dad

1 ¼ oz. Cana's Feast Chinato d'Erbetti
1 ¼ oz. Zaya 12 yr. Trinidad Rum
1 dash of Regan's Orange Bitters
Add ice and stir, strain into a cocktail glass and garnish with a big fat orange twist.
By Laura Fitzgerald (Portobello Vegan Trattoria)

The 5th Crusade

¾ oz. Cana's Feast Chinato d'Erbetti
¾ oz. Cynar
¾ oz. Aperol
In a mixing glass filled with ice, add all liquids and stir for 15 seconds. Strain and pour over a bucket glass with fresh ice. Garnish with a lemon twist.
By Russell Eastman (Davis Street Tavern)

La Lana

1 ½ oz. Sauza Hornitos Tequila
1 oz. Cana's Feast Chinato d'Erbetti
¾ oz. Combier Triple Sec
3 dashes of Orange Bitters
Stirred, served up with no garnish
By Jeremy Mielen (Tasty n Alder)



Rusty Triangle

2 oz. Zucca Rabarbaro Liqueur
1 oz. Cana's Feast Chinato d'Erbetti
¾ oz. Fresh Lime Juice
½ oz. Del Maguey Vida Mezcal
Shaken and strained,
served up in a coupe.
By Jeremy Mielen (Tasty n Alder)

Earl Argyle

3 oz. Argyle Extended Tirage
(works well with any decent Brut)
1 oz. Cana's Feast Chinato d'Erbetti
Splash of Fresh 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.
Prep time = Just 10 min. for about 200ml.
By Patrick Taylor

Miller's Crossing

1 ½ oz. Cana's Feast Chinato D'Erbetti
¾ oz. Martin Miller 80 Proof Gin
¾ oz. Aperol
Stir, strain, serve up with an orange twist.
By Junior Ryan (Clyde Common)

Beauty Contest

2 parts Cana's Feast Chinato d'Erbetti
2 parts Ruby Port
1 part Limoncello
Shake with ice and serve in a martini glass, topped with soda water and a lemon twist.
By Chris Miller (Lemma Wine Company)



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