

Onanism on the Beach

A Ulyssean twist on the classic Sex on the Beach cocktail, with inverted emphasis on peach instead of orange (for added sexual innuendo) and a complicating dose of smoke (redolent of church incense).

- 1.5 oz. vodka
- 1.5 oz. smoked and strained peach purée
- 1 oz. cranberry juice
- 0.5 oz. triple sec
- 0.5 oz. Odd Society crème de cassis
- (Optional garnish) cocktail umbrella

Shake all ingredients in a mixing glass, with ice, and strain into a chilled cocktail glass or highball glass. Garnish.

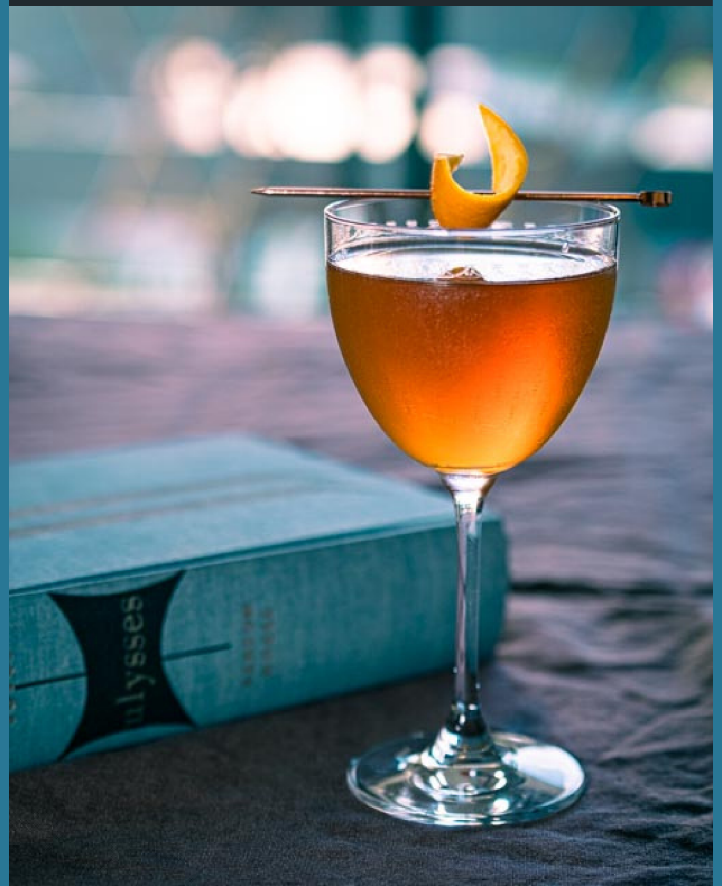
“She felt the warm flush, a danger signal always with Gerty MacDowell, surging and flaming into her cheeks. Till then they had only exchanged glances of the most casual but now under the brim of her new hat she ventured a look at him and the face that met her gaze there in the twilight, wan and strangely drawn, seemed to her the saddest she had ever seen.
Through the open window of the church the fragrant incense was wafted and with it the fragrant names of her who was conceived without stain of original sin, spiritual vessel, pray for us, honourable vessel, pray for us, vessel of singular devotion, pray for us, mystical rose.”

Denizens of the Aqueous Kingdom

A slight adaptation of Jacob Grier’s The Massey cocktail, which also pays tribute to the Emerald Isle and its inhabitants.

- 1 oz. Jameson or Bushmills Irish whiskey (depending on your religious, political, or mixological biases)
- 1 oz. gin
- ¾ oz. Bigallet China-China Amer
- ¼ oz. Green Chartreuse
- ⅛ oz. Cynar
- (Optional garnish) orange twist

Stir all ingredients in a mixing glass, with ice, and strain into a chilled coupe or cocktail glass. Add garnish.





The Inner Organs of Beasts and Fowls

You may be relieved to know that this cocktail is vegetarian (though please do let me know if bacon fat-washing the bourbon improves the recipe—I’ve not yet tried that). Also absent: the “fine tang of faintly scented urine.”

- 1 oz. Buffalo Trace bourbon
- 1 oz. thyme-infused Wild Turkey bourbon
- 0.25 oz. nocino, for “nutty gizzard” vibes
- 2 tsp. Amaro Montenegro
- 1 tsp. demerara gum syrup
- (Optional garnish) kidney beans skewered on a cocktail pick
- (Optional garnish) fresh thyme sprigs

Stir all ingredients in a mixing glass, with ice, and strain into a chilled rocks glass with a single large ice-cube. Add garnishes. Drink with relish.

“Mr Leopold Bloom ate with relish the inner organs of beasts and fowls. He liked thick giblet soup, nutty gizzards, a stuffed roast heart, liver slices fried with crustcrumbs, fried hencods’ roes. Most of all he liked grilled mutton kidneys which gave to his palate a fine tang of faintly scented urine.”



Rob (Con)roy

A Joycean twist on the classic Rob Roy cocktail.

- 0.5 oz. maraschino liqueur, for rinse
- 2 oz. rye whiskey or high-rye bourbon (e.g., Four Roses Small Batch Select)
- 0.5 oz. Carpano Antica Formula sweet vermouth
- 0.5 oz. mezcal
- (Optional) 1-2 dashes Peychaud's bitters
- (Optional garnish) 1 good quality maraschino cherry (e.g., Luxardo or Hotel Starlino)

Pour the maraschino liqueur into a chilled cocktail or coupe glass, rotate the glass until the inside is evenly coated, then discard the liqueur. Next, stir all remaining ingredients in a separate mixing glass, with ice, and strain into the liqueur-coated glass. Add garnish.



Parataxis

A jocoserious confluence of disparate fluids.

- 1 ½ oz. dry gin
- ½ oz. Amaro Montenegro
- 1 tsp Fernet-Branca
- 1 tsp Hungaria Golden Pear liqueur
- 2 tsp mango ginger shrub
- 2 oz. club soda

Stir all ingredients minus the club soda in a mixing glass, with ice, and strain into a chilled rocks or highball glass with a single large ice-cube. Top with the club soda, stirring it in gently.



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Bloomsday Cocktails

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