



HAMMER & TONGS

HAND-FORGED, ORIGINAL FORMULA VERMOUTHS - PORTLAND, ORE.

Perhaps one of the most refined and complex beverages humankind has aspired to, vermouth represents an evolutionary step in our culture where ancient herbal medicines, became contemporary cocktails and culinary habits. It is only with great energy and determination that naturally pure ingredients are forged into works as refined and complex as our Hammer & Tongs Vermouths.



L'AFRIQUE — VIN AROMATIQUE

L'Afrique is an original formulation of botanicals from West and North African regions. Some of these constituents are ubiquitous and known throughout the world in a range of consumables from curries to colas. The formula was inspired by my earliest awareness of the fertility of our earth - that distinctly warm, humic character that accompanies the anaerobic flow of nature underground. Compounded with classic carminative herbs & spices, these African botanicals are blended with a heavy & brooding wine and then fortified with spirits to make a distinctly American style Rosso Vermouth. Dark, rich and pleasantly earthy

VIET NOI

(original recipe by Mr. P. Andrew Taylor)

- 1 oz. Hammer & Tongs L'Afrique
- 1 oz. Punt e Mes
- 1/2 oz. Bulleit Rye
- 1/2 oz. Pimms No. 1
- Build over ice, garnish with 2- 3 sprigs of fresh Cilantro

LE TERAZINE *(original recipe by Mr. P. Andrew Taylor)*

- 1 oz. Hammer & Tongs L'Afrique
- 1 oz. Sherry (Amontillado or Oloroso)
- 1/2 oz. Cana's Feast Chinato D'Erbetti
- 1/2 oz. Del Maguey Vida Mezcal
- Stir over ice for 30 seconds, strain into chilled coup, garnish w/ lemon twist

LAPHRIQUE

(original recipe by Mr. P. Andrew Taylor)

- 1.5 oz. Hammer & Tongs L'Afrique
- 1.5 oz. Laphroaig 10-year Islay Single Malt Scotch Whisky
- 3 oz. San Pellegrino Aranciata Rossa (Blood Orange) Soda
- Build over ice, garnish w/ Orange twist



SAC'RÉSINE — FINE VERMOUTH

Sac'Résine is an original formula vermouth crafted with botanical resins of antiquity. These "Sacred Resins" were used as perfumes in rituals from birth to burial, prescribed medicinally both internally & externally, and were among the most valuable commodities dominating the ancient trade routes of South Asia and China. A compound of these powerfully pungent saps with delicate herbs and flowers, is blended with a lightly fragrant wine and fortified with spirits to make a unique style of vermouth best categorized as something between a Bianco and a Rosso. Light, citrusy and distinctly aromatic

ROLLED GOLD

(original recipe by Douglas Derrick and Mr. P. Andrew Taylor)

- 1.5 oz. Hammer & Tongs Sac'Résine
- 1 oz. Campari
- 3 oz. San Pellegrino Pompelmo (Grapefruit) Soda
- Build over ice, garnish with grapefruit zest (discard) and 2- 3 sprigs of fresh Cilantro

CRUZ-A-FIX

(original recipe by Jesse Card and Mr. P. Andrew Taylor)

- 1.5 oz. Cruzan Estate Single Barrel Rum
- 1 oz. Hammer & Tongs Sac'Résine
- 3/4 oz. Grapefruit Juice
- 3/4 oz. Lemon Juice
- Dash of Scrappy's Grapefruit Bitters
- Stir over ice for 30 seconds, strain into chilled coup, garnish w/ fresh grated ginger & orchid (or other edible) flower.

HAMMERSMITH HIBISCUS

(original recipe by Tony Tellin, Steve Smith and Mr. P. Andrew Taylor)

- 3 oz. Hammer & Tongs Sac'Résine
- 3 oz. Smith Tea Blend No. 4 Big Hibiscus
- Build over ice, garnish with fresh mint sprig

HIGH PRAISE & FAVORABLE MUSINGS

“By far the most expressive vermouth coming out of the American market right now hails from Patrick Taylor, owner of Portland-based Hammer & Tongs.”

<http://www.seriousseats.com/2014/05/best-new-american-vermouth-hammer-tongs-interrobang-matthaison-imbue-harris-vya-aperitif.html>

“Produced by Hammer & Tongs in Portland, Oregon, L’Afrique was the standout vermouth I tasted in the fascinating New Vermouth tasting room. Harkening to classic Italian and French vermouths, this unique vermouth holds whispers of African spice in its rich, earthy, complex layers.”

<http://www.theperfectspotsf.com/wp02/2013/08/01/imbiber-109/>

“Hammer & Tongs is the brainchild of winemaker P. Andrew Taylor that launched in the spring of 2013. We tasted his three vermouth products, all of which defy the traditional dry and sweet labels, and are quite unique. This is another one of the awesome products we discovered at Tales of the Cocktail last year. Intrigued? You should be.”

<http://dipsology.com/spirit-spotlight-hammer-and-tongs-vermouth/>

“a musky, blood-red vermouth redolent of turmeric and incense”

<http://online.wsj.com/news/articles/SB10001424127887323823004578593632339192560>

“Hammer & Tongs is made in Portland and it is dangerously tasty. Details on the botanical ingredients are scarce, but a little mystery is always fun. The drink itself has incredibly deep earth tones at the forefront. It then finishes with the slightest hint of sweet, and a tang of hibiscus. It is a full bodied beauty of a drink.”

<http://eugenedailynews.com/2014/04/eugene-rocks-party-downtown-lives-name/>

“Oh, would you like a drink? Vodka tonic, really? I could make you one, but I happen to have a bottle of vermouth with botanicals from West and North Africa, so...yeah. We’re doing that.”

<http://www.foodabletv.com/portland/2014/4/17/our-takeaways-from-this-years-the-original-artisan-spirits-tasting-event-in-pdx>



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