



Wednesday, February 11, 2015

Oscar Cocktails: Birdman



This drink is part of my series of Oscar Cocktails inspired by the 2015 Academy Award nominees for Best Picture. See all of my Oscar Cocktails [here](#).

In [Birdman](#), an actor (Michael Keaton) best-known for playing a superhero years ago (sound familiar?) tries to resurrect his career with a serious Broadway play. In this year's race, it is the film with the best chance to unseat frontrunner *Boyhood* for the Best Picture win. *Birdman* is up for 9 Academy Awards, including Picture, Director (Alejandro González Iñárritu), Supporting Actor (Edward Norton) and Supporting Actress (Emma Stone).

The Birdman Oscar Cocktail looks to Keaton's superhero-character for inspiration. It's all about things a bird encounters in the wild: fir trees, flowers, bees (and thus honey). Among this year's Oscar Cocktails, this film was the hardest for me to represent. Yet, I really like this drink and tested several variations of it (some on the rocks, some with

ginger) before deciding this is the best recipe.

Oscar Cocktails: Birdman

1 1/2 oz. American dry gin (Aviation)
3/4 oz. Clear Creek Eau de Vie of Douglas Fir
1/4 oz. elderflower liqueur (St. Germain)
1/2 oz. honey syrup (see note)
2 dashes grapefruit bitters (Scrappy's)
Rosemary sprig garnish

Combine gin, Eau de Vie, elderflower liqueur, honey syrup and grapefruit bitters in a cocktail shaker with ice. Shake until very cold. Strain into a chilled coupe glass. Garnish with rosemary sprig.

Note: To make honey syrup, stir together equal parts of honey and warm water until combined.



OSCAR COCKTAILS 2015



BIRDMAN

Aviation, trees, flowers, honey...things that birds or rather Birdman would encounter high up in the sky.

1 ½ oz. Aviation gin
¾ oz. Eau de Vie of Douglas Fir
¼ oz. St. Germain elderflower liqueur
½ oz. honey syrup*
2 dashes grapefruit bitters
Rosemary sprig garnish

Combine gin, Eau de Vie, elderflower liqueur, honey syrup and grapefruit bitters in a cocktail shaker with ice. Shake until cold. Strain into a chilled coupe glass. Garnish with rosemary.

*To make honey syrup, stir together equal parts of honey and warm water until combined.