



2 ounces Del
Magüey pechuga
mezcal
 $\frac{3}{4}$ ounce Pedro
Ximenez sherry
 $\frac{1}{4}$ ounce allspice
dram
1 dash Angostura
bitters
1 dash Regan's
Orange Bitters
No. 6

Stir ingredients together in an ice-filled rocks glass. Garnish with a lemon twist.

DRINK IN WASHINGTON, D.C.

Pasa Negra

"We don't have a drink menu at The Passenger. Instead, we write four or five cocktails on a chalkboard every day. People often just tell us what they're in the mood for though, and we work with their tastes. This is an interpretation of an Old Fashioned, using mezcal instead of rye, and sherry rather than sugar. Pechuga is a type of mezcal that has a silky, meaty flavor. Pedro Ximenez sherry has a lot of raisin and date qualities, which go really well with that smoky meatiness. The allspice dram and the bitters are accents—the salt and pepper of the cocktail that add spice and balance. Because of its dark-fruit flavors, I named it *pasa negra*, which means 'black raisin.'"

WHO Alexandra Bookless, head bartender **WHERE** The Passenger
WEB passengerdc.com