

# Celebrations GO

A MIXOLOGIST'S JOURNEY  
BY DAVEY WENDT



# THE EVOLUTION OF A MIXOLOGIST

***I first met Davey Wendt*** in the fall of 1999, in a private room at Adam’s Place—at the time, one of the premiere restaurants in Eugene, Oregon. The occasion was a salon devised by two mutual friends, and was auspicious not only as the beginning of our long friendship, but as the foundational event of Davey’s own journey into the world of mixology. It was the first time he’d ever ordered a martini, and he maintains that was the experience which suddenly propelled him, from merely enjoying a good cocktail, into a wide-open world of creative possibilities. He began tinkering with many of the cocktails of his past, giving them new life with bolder spirit choices, dramatic visual elements, and surprising flavor profiles.

Sometimes lost in his many other accolades—as the culinary genius behind Astoria’s top-of-the-line restaurant Temerity, as the guiding spirit behind the city’s vibrant food cart culture, and of course for the exquisite confections of Davey’s Chocolates—is the fact that he is also a talented and innovative mixologist. This volume brings together ten of his favorite handcrafted cocktail creations, curated by him for his 60th birthday celebration in 2024. Not only does he trace his evolution as a mixologist through these recipes, he also shares the secrets of creating the handmade syrups and other non-spirit elements that give his beverages that memorable edge.

The recipes are deceptively simple, and each one is enlivened by his inspiration for the cocktail, whether a re-imagined classic (who would have thought there was anything new to say about the venerable G&T at this late date?) or a new creation (the punny Gin Quincy Adams). Many of his inspirations spring from his personal muse, his wife of almost forty years, Claire Syrett. The long-time mayor of Astoria, her presence is felt in many of these drinks, and I for one cannot wait to see what new creations she may inspire in Davey in the years to come!

Brian Flint  
Author of *Rise of the Vanguard: Astoria After the Incident*

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# Frozen Gin & Tonic

A.K.A. FROGNT



"THE HOTTER IT IS THE BETTER THEY ARE!"

—DAVEY WENDT

This drink was originally conceived for an Academy Awards party, to represent the best picture nominee, *Frost/Nixon*.

I imagined Richard Nixon walking the beach at San Clemente, drinking gin right out of the bottle, and Sir David Frost—being a bit of a fop—enjoying a blended slushy drink. On that cold, rainy Oscars night, it was evident that I was on to something, and we knew that once it got warmer, the "frog nuts" would be better.

## Ingredients

- ▶ 1 c Tanqueray
- ▶ ½ c lime juice
- ▶ ½ c simple syrup
- ▶ tonic water ice cubes
- ▶ 1 c ice

## Method

1. At least 8 hours in advance, fill an ice cube tray with tonic water and freeze.
2. Place ingredients in a blender and process until slushy.
3. Serve immediately.

# Seven of Limes

My sister introduced me to Seagram's 7 Whiskey and 7UP® on the same night she introduced me to *Monty Python and the Holy Grail*, in my late teens.

The Vanilla Lime Syrup is an example of me riffing on one of my fruit salad secrets—adding vanilla beans and lime juice, with a little sugar.

Fever-Tree® makes excellent products, and came out with a lime yuzu tonic water, and I knew I had to use it.

I like making cocktails based on my wife Claire's heroes. Seven of Nine is one of them, and so a cocktail is born.

## Ingredients

- ▶ 1½ oz Seagrams 7
- ▶ v1½ oz vanilla lime syrup (see *The Side Bar*)
- ▶ Fever-Tree® lime yuzu tonic

## Method

1. Fill a tall glass with ice.
2. Stir the whiskey, rye, and syrup together.
3. Pour over ice.
4. Top with tonic water.



"RESISTANCE IS FUTILE."

—SEVEN OF NINE

# Walking Dead

This is my update of the Zombie—a cocktail I drank in copious quantities out of a 64 ounce insulated Super Copilot mug from Circle K, while watching Marx Brothers movies. I wanted to keep the flavor profile, but update the spirits.

## Ingredients

- ▶ 1 oz Stiggin's Fancy Pineapple Rum
- ▶ 1 oz Goslings Black Seal Rum
- ▶ ¾ oz Ferrand Dry Curaçao
- ▶ ½ oz Mandarine Napoléon
- ▶ 2 oz pineapple juice
- ▶ 1 oz orange juice
- ▶ ½ oz lime juice

## Method

1. Squeeze citrus juices.
2. Stir together all the ingredients.
3. Pour over ice in a tiki glass.



"ALL I WANT IS AN UMBRELLA IN MY DRINK."

—JOE, FROM "THE SPANISH PRISONER"

# Purple Smokey Rye

I love a good pun as much as I love a Smokey single malt scotch. However, scotch should *only* be served neat. Enter mescal, as a way to bring smokiness to a drink. The licorice of the Herbsaint is a sultry flavor, and when combined with blueberries, the cocktail takes on a great shade of purple.

## Ingredients

- ▶ 2 oz Wild Turkey Rye
- ▶ 1 oz mescal
- ▶ ½ oz Herbsaint
- ▶ 1½ oz blueberry tarragon syrup (see *The Side Bar*)
- ▶ ½ oz lime juice

## Method

1. Combine all ingredients in a shaker over ice.
2. Shake for 5 seconds.
3. Strain into a coupe glass.



"I LIKE MY PUNS LIKE I LIKE MY SCOTCH—SMOOTH AND SLIGHTLY AGED."

—J.J. ASTOR VIII

EXCELLENCE CANNOT BE RUSHED

At the heart of each cocktails is hand-crafted element. Whether it's as simple as freshly squeezed juice, or as complex as Olive Oil Fat Washed Gin, hand-crafted elements allow you to demonstrate you knowledge of ingredients, or convey your personal tastes.

The recipes listed here are a only a starting point, and can be adjusted to taste to fine-tune your cocktails to perfection.

Excellence cannot be rushed, so plan ahead, and make your syrups, blends, and brandied cherries in advance!

**Please note:** some items can be stored safely on your bar shelf, but others need to be refrigerated.



BAR MENU, FROM DAVEY'S 60TH BIRTHDAY PARTY



VANILLA LIME SYRUP

- ▶ 1 c lime juice
- ▶ 1 c sugar
- ▶ 1 vanilla bean, split lengthwise

1. Combine ingredients in a pot.
2. Bring to a simmer until sugar dissolves, then cool.
3. Scrape out the vanilla bean, then strain into a bottle.



BLUEBERRY TARRAGON SYRUP

- ▶ 2 c fresh or frozen blueberries
- ▶ 2-3 sprigs of tarragon
- ▶ 1 tsp anise seeds
- ▶ 1 c sugar
- ▶ 2 c water

1. Place ingredients into a pot.
2. Bring to a simmer, then simmer for 10 minutes.
3. Pour into a jar and let cool.
4. When thoroughly cooled, refrigerate for 24-48 hours.
5. Muddle the berries, then strain into a bottle.



VANILLA FERNET

- ▶ 2 vanilla beans, split lengthwise
- ▶ 8 oz bourbon
- ▶ 2 oz Fernet

1. Combine in a bottle
2. Let sit for at least a week.
3. Shake before using.



BRANDIED CHERRIES

- ▶ 1 jar Luxardo cherries
- ▶ brandy

1. Strain the cherries, then return to the jar.
2. Top off the jar with brandy.
3. Shake, then let sit for at least 24 hours.



CUCUMBER SYRUP

- ▶ 2 cucumbers with peel on, cut into 1/2" dice
- ▶ 3/4 c sugar
- ▶ boiling water

1. Layer cucumbers and sugar into a large glass jar, then muddle until juiced.
2. Add boiling water to cover. Muddle some more.
3. Cool and refrigerate overnight.
4. Strain into a bottle, pushing out as much juice as possible.



GRENADINE SYRUP

- ▶ 4 c pomegranate juice
- ▶ 3 c cane sugar
- ▶ 6 oz pomegranate molasses
- ▶ 1 T orange blossom water

1. Combine the juice and the sugar into a pot on medium heat.
2. Stir till the sugar is dissolved, but do not let come to a boil
3. Cool thoroughly.
4. Stir in the molasses and orange blossom water



QUINCE SYRUP

- ▶ 1/2 c Meyer lemon juice
- ▶ 2 T quince paste
- ▶ 1/2 c water
- ▶ 3/4 c sugar.

1. Combine ingredients in a pot.
2. Bring to a simmer, the simmer until sugar is dissolved.
3. Cool, then strain into a bottle.



OLIVE OIL FAT WASHED GIN

- ▶ 8 oz Wild Roots gin
- ▶ 1 oz California olive oil

1. Combine ingredients in a clean mason jar.
2. Shake vigorously 30 seconds.
3. Let infuse at room temperature for 2-4 hours, shaking occasionally.
4. Freeze for 6-8 hours, or overnight.
5. Poke a hole in the oil plug that has formed.
6. Strain through a fine mesh sieve that has been lined with a damp coffee filter.



RYE BLEND

- ▶ 250 ml Rittenhouse Rye
- ▶ 250 ml Old Forrester Rye
- ▶ 250 ml Woodford Reserve Rye

1. Combine ingredients.
2. Allow to meld together at least 24 hours.



VERMOUTH BLEND

- ▶ 1 c Dolin Rouge
- ▶ 1c Punt e Mes

1. Combine ingredients in a bottle.

REFRIGERATE THESE ITEMS. STORE THESE ITEMS AT ROOM TEMPERATURE.



"I AM VENGEANCE. I AM THE NIGHT."  
—BATMAN

## Artemis

I was trying to understand the appeal of fernet. A bartender friend suggested Coca-Cola as a good mixer, so this drink is going for a cherry vanilla soda fountain vibe, but with a hint of the dark side from the fernet.

This drink is named after Claire's favorite member of the Vanguard, co-leader and field commander Artemis. Like the drink, the hero is a dark and brooding presence, but with a hint of something sweet.

### Ingredients

- ▶ 1 oz Heering Cherry Liqueur
- ▶ 1 tsp vanilla fernet (see *The Side Bar*)
- ▶ 2 oz Mexican Coca-Cola
- ▶ brandied cherry (see *The Side Bar*)

### Method

1. Stir together all the ingredients.
2. Pour over a large ice cube in a rocks glass.
3. Garnish with a brandied cherry.

## Cucumber Gimlet

In an episode of the TV show *Taxi*, Reverend Jim had discovered gambling, and made a bet with Alex to predict the next drink to come out of the coffee vending machine. He guessed "gimlet," and I've been fascinated by the word and the drink ever since.

### Ingredients

- ▶ 2½ oz Vivacity Banker's Gin
- ▶ ½ oz Dolin White Vermouth
- ▶ 1½ oz cucumber syrup (see *The Side Bar*)
- ▶ ½ oz Lemon juice
- ▶ ice
- ▶ cucumber slice for garnish

### Method

1. Combine ingredients in a cocktail shaker.
2. Shake on ice.
3. Strain into cocktail glass.
4. Garnish with a cucumber slice.



"YOU WOULDN'T KNOW IT TO LOOK AT ME NOW, BUT I WASN'T ALWAYS THIS TOGETHER."  
—REV. JIM IGNATOWSKI



"MODERN GRENADINE IS AN OVER-SIMPLIFIED CORRUPTION OF A ONCE COMPLEX AND INTERESTING PRODUCT."  
— DARCY O'NEIL

## Ward 7

A bartender friend of mine was of the opinion that orange juice makes drinks *flabby*, which I think is a perfect word for it.

My wife served as City Councilor to Ward 7 in Eugene, OR, which is also the home of Ninkasi Brewing. Based on the classic Ward 8 cocktail, I substituted the orange juice with a citrus forward IPA which brings a welcome touch of bitterness to it.

When it comes to rye, Claire prefers Wild Turkey.

### Ingredients

- ▶ 2½ oz Wild Turkey rye
- ▶ ½ oz lemon juice
- ▶ ½ oz grenadine syrup (see *The Side Bar*)
- ▶ 1 oz Ninkasi IPA (such as Prismatic)

### Method

1. Juice the lemon.
2. Stir the ingredients together on ice.
3. Strain into a cocktail glass.

## Gin Quincy Adams

Another exploration of gin, puns, and syrup.

A friend of mine has a quince tree in his backyard, and every summer I get a batch of quince paste.

I have been hosting a series of parties for Claire and her compatriots called "The Adams Street Political Salon," based on the street we live on.

### Ingredients

- ▶ 2 oz Beefeater London Dry Gin
- ▶ 1 oz quince syrup (see *The Side Bar*)
- ▶ ½ oz lime juice

### Method

1. Juice the lime.
2. Shake ingredients together on ice.
3. Strain into a coupe glass.



"QUINCES ARE RIPE...WHEN THEIR SCENT TEASES YOU WITH THE SNAP OF GREEN APPLES AND THE PERFUMED EMBRACE OF CORAL ROSES."  
—MONIQUE TRUONG

# Wild & Dirty Martini

I came to the martini late in my cocktail life, and the first one I ever ordered was at a chef's table event.

I think I made an impression on the owner when, after ordering a martini, his waiter asked if wanted a vodka or gin martini. I replied, "If I wanted a *vodka* martini, I would have **ordered** a vodka martini."

I've been enjoying them for 25 years now. This is my take on a dirty martini.

## Ingredients

- ▶ 4 oz olive oil gin  
(see *The Side Bar*)
- ▶ 1 oz Dolin Dry Vermouth
- ▶ ¾ oz olive brine
- ▶ olives and pearl onions

## Method

1. In a shaker with ice, shake together for 10 seconds.
2. Prepare a cocktail pick with two olives and a pearl onion.
3. Shake again for at least ten seconds.
4. Strain into a cocktail glass, add olive pick.



"ONE MARTINI IS ALL RIGHT. TWO ARE TOO MANY, AND THREE ARE NOT ENOUGH."

—JAMES THURBER



"A MANHATTAN FOR THE LADY."

—MIKE, FROM "THE LAST SEDUCTION"

# House Manhattan

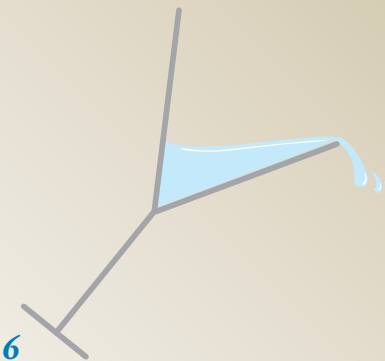
The House Manhattan, although fairly straightforward in its construction of whiskey, vermouth, and bitters, offers many layers of flavors by using more than one whiskey, plus a vermouth blend, and a growing assortment of flavored bitters. This recipe was Claire's basic Manhattan at the time.

## Ingredients

- ▶ 3 oz rye blend  
(see *The Side Bar*)
- ▶ ¾ oz vermouth blend  
(see *The Side Bar*)
- ▶ 3 dashes Angostura Bitters
- ▶ 1 dash Fee Brother's Whiskey Barrel-Aged Bitters

## Method

1. Combine ingredients in a cocktail shaker.
2. Shake together over ice at least 15 seconds.
3. Strain into cocktail glass.



Design by Mick Geronimo, 2026



# Old fashion Mixology

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