



WHEELLOCK

KITCHEN / BATH / HOME

www.ChuckWheelock.com



approach to food-focused entertaining are all helping to reshape our kitchen culture.

Wheelock Design provides a comprehensive, one-stop design destination through an offering of timeless, modern and original options for the evolving kitchen: cabinetry, hardware, lighting, surfaces, sinks, and accessories.

Chuck Wheelock is known for his hands on, thought provoking approach which inspires clients to be creative in their environment so that is not only innovative and creative but thoughtful and compelling to anyone who enters a space designed by Wheelock.

Wheelock Design creates one-of-a-kind kitchen, bath and home designs that stand out with unique characteristics that exude a client's lifestyle and personality.

With more than three decades of expertise in design, Chuck Wheelock is addressing how the American kitchen is changing. The favorite gathering place in the home for cocktail parties and family dinners now includes farm-to-table dining, restaurant-style appliances and an expanded



"It's about creating an environment that innately fits the customers needs and lifestyle."

– CHUCK WHELOCK

THE WHEELOCK COCKTAIL

- 2 oz. Super Anejo Tequila
- 1 oz. Royal Rose Simple Syrup of 3 Chilies
- 4 oz. Freshly Squeezed Orange Juice
(always fresh squeezed!)
- 2-3 dashes chocolate bitters

To a Boston Shaker fill 1 the tin side 3/4 with ice. In the empty side add the syrup, tequila and orange juice. Cap and shake hard for 20 or so seconds. Strain into glass. Dot with bitters. Serve.



BROAD REACH

- 2 oz. Vodka
- 4 oz. Freshly Squeezed Grapefruit Juice
- 1 oz. Royal Rose Simple Syrup
- Shake of Peychaud's Gin Barrel Aged Bitters
- Splash of Seltzer
- Grapefruit zest twist

To a Boston Shaker fill 1 the tin side 3/4 with ice. In the empty side add the vodka and the simple syrup. Add the Bitters to the vodka and simple. Pour the liquids over the ice, cap and shake hard for 30 seconds at least! Strain into a wine glass and top with a splash of seltzer and a twist of grapefruit.

HOLIDAY TO ANEGADA

- 1.5 oz. Stroh 160 Rum
- 6 oz. Cane Sugar, Coca Cola or like– Never corn syrup!
- 1/4 Lime wedge
- Angostura Bitters

To a Collins glass (tall, cylinder shaped), fill 3/4 with ice. Add the cola, and pour the rum over the top. Squeeze the lime over the rum. Splash with Angostura and put straw in the bottom of the glass. Drink up from the bottom to the top.



THE MANHATTAN

3 oz. Bourbon, Rye Whiskey or Scotch Whiskey
1 oz. Carpano Antica Sweet Vermouth
Orange zest, pinched and flamed

Warm the outside of an orange with your lighter for a second or two to warm the oils, pinch over finished cocktail behind a flame towards your glass, the oils will burn and spray into your glass

To a Rocks glass, add one large cube of ice.
Add the vermouth and then the whiskey. Pinch and flame the orange zest over the top. Serve.

RAW HONEY GIN & TONIC

This is a sweet and tangy drink.

1 oz. honey simple syrup
1.5 oz. of your favorite Gin
6 oz. of Tonic
Dash of Bitters

To a Collins glass add the simple syrup (2 parts raw honey, 2 parts boiling water) and seltzer or the artisan tonic water (your choice). Float the gin on top of the tonic. Serve with a lime squeezed over the top and rubbed on the rim of the glass. Dot with Bitters.



Warren Bobrow, weaves liquid memories out of delicious ingredients. He is also the author of Whiskey Cocktails, Bitters & Shrub Syrup Cocktails, Apothecary Cocktails and the forthcoming Cannabis Cocktails. www.cocktailwhisperer.com

**“Ideas come from
curiosity.”**

– WALT DISNEY



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232 Sound Beach Avenue
Old Greenwich, CT 06870 203.525.0020

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