

Cocktail Recipe: The Honey Deutsch At Watermark



Watermark, the 10,000-square-foot outdoor bar and restaurant located at Pier 15 in New York City, is giving its annual **Oktoberfest** celebration a cheeky twist with a brand new cocktail: The Honey Deutsch. Inspired by the U.S. Open's iconic Honey Deuce, this over-the-top fall sipper swaps tennis balls for bratwurst.

The drink blends bourbon, Aperol, house-made apple cordial, pumpkin, cinnamon, and lemon, then tops it all off with three slices of German bratwurst for the ultimate Oktoberfest garnish.

Ingredients:

- 0.75 oz Remus Bourbon (6 years)
- 0.75 oz Woodinville Bourbon
- 0.5 oz St. Elizabeth Allspice Dram
- 0.25 oz Aperol
- 1.5 oz Housemade Pumpkin Syrup

Build:

- Add all ingredients to a shaker with ice.
- Shake until well chilled.
- Strain into a Collins glass over fresh ice.

Garnish:

- 1 Dried Orange + 3 German Sausage Wheels

Housemade Pumpkin Syrup

Ingredients:

- 200 g brown sugar
- 2 oz water
- 10 cinnamon sticks
- 15 oz apple cider
- 2 small jars of apple purée
- 200 oz pumpkin purée

Method:

1. Heat a pan on low heat.
2. Add the brown sugar and 2 oz water. Stir until the sugar melts and caramelizes.
3. Add the cinnamon sticks, apple cider, apple purée, and pumpkin purée.
4. Stir until smooth and fully combined.
5. Let cool before bottling.