



Watermark Gives Oktoberfest a Cheeky Twist with the Honey Deutsch

By Isabella Cruz

Move over Honey Deuce—Meet the Honey Deutsch!

[Watermark](#), the 10,000-square-foot outdoor bar and restaurant at Pier 15 in Seaport, is putting a playful spin on [Oktoberfest](#) with its newest cocktail: The Honey Deutsch. A cheeky nod to the U.S. Open's iconic Honey Deuce, this fall sipper trades tennis balls for bratwurst, literally.

Made with bourbon, Aperol, house-made apple cordial, pumpkin, cinnamon, and lemon, the drink lands somewhere between a spiced bourbon-apple cider and a pumpkin punch. The kicker? It's garnished with three slices of German bratwurst, making it as bold and festive as Oktoberfest itself.



WHISKEY

The Honey Deutsch

Ingredients

-  ¾ oz. Remus Bourbon (6 years)
-  ¾ oz. Woodinville Bourbon
-  ½ oz. St. Elizabeth Allspice Dram
-  ¼ oz. Aperol
-  1 ½ oz. House-made Pumpkin Syrup*

Preparation

1. Add all ingredients to a shaker with ice.
2. Shake until well chilled.
3. Strain into a Collins glass over fresh ice.
4. Garnish with 1 Dried Orange + 3 German Sausage Wheels on a Skewer

*Housemade Pumpkin Syrup

Ingredients

-  200g Brown Sugar
-  2 oz. Water
-  10 Cinnamon Sticks
-  15 oz. Apple Cider
-  2 small jars of Apple Purée
-  200 oz. Pumpkin Purée

Preparation

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