



SIGNATURE DRINK»

The Commodore

COURTESY of the
COMMODORE BAR AND
RESTAURANT

The restored Commodore Bar and Restaurant, St. Paul's Art Deco-gem that first opened in 1934 and closed in 1984, reopened to the public in October 2015. The full-service restaurant, bar, cocktail lounge and banquet venue crafted a signature drink in honor of the iconic Commodore Hotel in which it resides. The Commodore features an artisan-distilled bourbon from 45th Parallel, a Wisconsin distillery. "We want to be the Twin Cities showcase for the best in locally and regionally distilled spirits," says Bob Crew, director of food and beverage operations, Commonwealth Properties. Using its house-made crème de cacao—rich in flavor, like a boozy, chocolate-covered cherry—the cocktail is best enjoyed in house, where a selection of other classic drinks with a local twist are served.

thecommodorebar.com | 651.330.5999

INGREDIENTS:

- 45th Parallel Border Bourbon
- Commodore Crème De Cacao
(specialty of the house)
- Tattersall Sour Cherry



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