



Recipes for blood and sand, corpse reviver and blood sipper

Gore is more when it comes to Halloween cocktails.

From classics like bloody mary to new-fangled libations inspired by the trend for all things vampiric, mixologists are seeing red for the annual celebration of things fun and ghoulish.

At BANK Cafe and Bar in Napa, bartenders will be making a “blood and sand,” a classic cocktail that is believed to have gotten its name from the 1922 bullfighter movie of that name starring Rudolf Valentino. The red of cherry brandy brings the “blood” to this drink, which also includes scotch, sweet vermouth and orange juice.

BANK bar manager Lou D’Angelo looked forward to mixing up a few for Halloween revelers, especially those who emulate the vampires so popular in movies and TV shows.

“It makes a really nice-looking Halloween cocktail. It’s not quite red and it’s not quite orange, it’s just got that blend of in between. It’s a fun cocktail,” says D’Angelo.

BLOOD AND SAND

Start to finish: 5 minutes

Servings: 1

Ice

3/4 ounce Johnnie Walker Black Scotch

3/4 ounce cherry liqueur

3/4 ounce sweet vermouth

3/4 ounce orange juice

1 thin strip orange zest

In a cocktail shaker filled with ice, combine the scotch, cherry liqueur, vermouth and orange juice. Strain into a martini glass, then garnish with the strip of zest.