

WELCOME TO
UNCOMMON EXPERIENCES

Smoke and Spirits Cocktails Class

 **uncommon goods**

MESSAGE FROM YOUR INSTRUCTOR

Greetings! I'm looking forward to our upcoming class and to meeting all of you. Here, you'll find info on what you need to get ready before class, so that we can start the learning—and the fun!—right on time.

Matt Levy, Instructor

Smoke and Spirits Cocktails Class

The leap from mixing drinks to mastering them starts with fire in this live virtual class. Join Brooklyn bartender **Matt Levy** for an exploration of the smoky side of cocktail culture that blends history, technique, and hands-on practice as spirits take on deeper flavor and drama right before your eyes.

- During this live online experience, participants learn how to use an electric cocktail smoker (see "Comes with the class", below) while exploring how smoking spirits has evolved over time.
- You'll craft three cocktails in class: a Paper Plane, a Rome with a View, and a Smoked Martini. The class includes alcoholic and zero-proof versions of Matt's recipes—yes, even simple soda drinks can be transformed with flavored smoke.
- Each recipe highlights a different wood chip, pairing pear, applewood, and oak with distinct flavor profiles.
- *Please note: Our expert mixology instructors create a bar vibe in their classes, with conversation that may include mild profanity and references to the fun of getting buzzed.*

Class length: 90 minutes

Comes with the class: Our [Electric Cocktail Smoking Kit](#) will be shipped before the class so you can follow along and smoke each cocktail in real time.

NOTE: These classes will be held live on Zoom and will be recorded. We'll email you instructions at least 24 hours before the class. If you don't see them, check your spam folder. If you still don't see them, contact our customer services team at experiences@uncommongoods.com or 888-365-0056.

BEFORE CLASS

- Clear a workspace on your table or counter.
- Set up your laptop or tablet where you can see and hear it clearly but won't risk spilling anything on it.
- When purchasing spirits and liqueurs that are not staples of your home bar, consider asking your store if smaller bottles are available.

EQUIPMENT FOR THE CLASS

- Jigger (*or measuring cup with ounces marked*)
- Cocktail shaker
- Cocktail strainer
- Barspoon (*or teaspoon*)
- Mixing glass
- Two Coupe glasses
- One Rocks glass
- Plenty of ice
- Electric Cocktail Smoking Kit (*included with class*)

INGREDIENTS FOR THE CLASS

See recipes below for ingredients

Paper Plane

Ingredients:

- 0.75 oz bourbon (Matt uses Elijah Craig Small Batch)
- 0.75 oz Aperol
- 0.75 oz Amaro Nonino
- 0.75 oz fresh lemon juice

Directions:

1. Combine all ingredients in a shaker half-filled with ice.
2. Shake well.
3. Strain into a chilled coupe or cocktail glass.
4. Place the electric smoker over the glass and fill with pear woodchips.
 - a. Optional: Add spices such as broken cinnamon sticks, cloves, star anise, or dehydrated citrus rinds (lemon or grapefruit) to smoke alongside the woodchips.

Non-alcoholic version

Ingredients:

- 2 oz zero-proof whiskey
- 1–2 bar spoons rich syrup
- 1 oz fresh lemon juice

Directions:

1. Prepare as above, shaking with ice and straining into a chilled glass before smoking.

Rome With a View

Ingredients:

- 1 oz dry vermouth
- 1 oz fresh lime juice
- 1 oz Campari
- 0.75 oz simple syrup
- Seltzer (to top)

Directions:

- Combine vermouth, lime juice, Campari, and simple syrup in a shaker without ice.
- Shake briefly to combine.
- Pour into a rocks glass without ice.
- Place the electric smoker over the glass and fill with apple woodchips.
- Remove smoker, add ice to the glass, and top with seltzer.

Non-alcoholic version

Ingredients:

- 1 oz zero-proof vermouth
- 1 oz fresh lime juice
- 1 oz zero-proof aperitivo (*bitter; suggested: Lyre's Italian Orange*)
- 0.75 oz simple syrup
- Seltzer (to top)

Directions:

1. Prepare using the same method as above.

Oak-Smoked Martini

Ingredients:

- 2 oz London dry gin
- 1 oz dry vermouth
- 2 dashes orange bitters

Directions:

- Combine all ingredients in a mixing glass filled with ice
- Stir for 20–45 seconds, until well chilled and properly diluted.
- Strain into a chilled coupe glass.
- Place the electric smoker over the glass and fill with oak woodchips.

Non-alcoholic version

Ingredients:

- 2 oz zero-proof gin
- 1 oz zero-proof vermouth
- 2 dashes zero-proof or aromatic bitters (optional, but recommended)

Directions:

1. Prepare as above, stirring with ice and straining before smoking.



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