



SKY CLUB[®]

Classic Cocktail Recipes – Burgundy cards

Signature Cocktail Recipes – Orange cards

Bartender's Selection – Blue cards

BAR DECK

2024-2025

Aperol Spritz	Dirty Martini Vodka	Mimosa
Aviation	Espresso Martini	Mint Julep
Basic Highball	Gimlet	Mojito
Bay Breeze	Hemingway Daiquiri	Moscow Mule
Bellini	Lemon Drop	Negroni
Black Russian	Long Island Iced Tea	Old Fashioned
Bloody Mary	Madras	Rob Roy
Boulevardier	Manhattan, Perfect	Sangria
Cape Cod	Manhattan	Seabreeze
Cosmopolitan	Margarita	Sidecar
Daiquiri	Martinez	Tom Collins
Dark & Stormy	Martini, Gin	Whiskey Sour
Dirty Martini, Gin	Martini, Vodka	White Russian

Aperol Spritz

GLASS:

Wine



METHOD:

Build & Stir



GARNISH:

1 Orange Half Wheel



INGREDIENTS:

- 2 oz Aperol
- 1 oz splash of Soda Water
- 3 oz Comp Sparkling wine

TECHNIQUE:

- Fill wine glass 3/4 with ice
- Measure liquid ingredients into glass
- Stir 2 quick rotations with long-handled bar spoon to blend
- Garnish with orange half wheel in drink



Aviation

GLASS:

Cocktail

METHOD:

Shake & Strain

GARNISH:

Dark Amarena cherry



INGREDIENTS:

- 2 oz gin
- .75 oz Luxardo Maraschino liqueur
- .75 oz House Sour Mix
- Squeeze of one lemon wedge, discarded

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied cocktail glass
- Garnish



Basic Highball

GLASS:

Rocks



METHOD:

Build

GARNISH:

As Requested

INGREDIENTS:

- 1.5 oz Requested base spirit
- 3 oz Requested mixer

TECHNIQUE:

- Fill rocks glass with ice to just over the rim
- Measure in requested spirit
- Fill with requested mixer to .5" from rim of glass
- Garnish with requested garnish



Bay Breeze

GLASS:

Rocks



METHOD:

Build

GARNISH:

1 Lime Wedge



INGREDIENTS:

- 1.5 oz Comp Vodka
- 1.5 oz Cranberry Juice
- 1.5 oz Pineapple Juice

TECHNIQUE:

- Fill rocks glass with ice
- Measure liquid ingredients in order listed into glass
- Garnish with lime wedge



Bellini

GLASS:

Flute



METHOD:

Build & Stir



GARNISH:

None

INGREDIENTS:

- 1 oz Reàl Brand Peach Puree
- 4 oz Veuve Du Vernay

TECHNIQUE:

- Measure puree into glass
- Top with 1 oz of the sparkling wine
- Stir well to blend puree into sparkling wine
- Top with remaining sparkling wine



Black Russian

GLASS:

Rocks



METHOD:

Build

GARNISH:

None

INGREDIENTS:

- 1.5 oz Comp Vodka
- .75 oz Kahlua

TECHNIQUE:

- Fill rocks glass 3/4 with ice
- Measure vodka into glass
- Float 3/4 oz of Kahlua over the top of the vodka
- Do not stir or mix - the Kahlua will mix into the vodka



Bloody Mary

GLASS:

Rocks



METHOD:

Roll



GARNISH:

1 Celery Stalk, 4" long piece

May add Lime/Olives upon request



INGREDIENTS:

- 1.5 oz Comp Vodka
- 3 oz Bloody Mary Mix

TECHNIQUE:

- Fill rocks glass with ice
- Measure all liquid ingredients into glass
- Roll drink into mixing tin and back to drinking glass to blend ingredients
- Garnish with celery



Boulevardier

GLASS:

Rocks



METHOD:

Stir & Strain



GARNISH:

1 Orange Twist



INGREDIENTS:

- 1 1/4 oz Comp Bourbon
- 1 oz Sweet Vermouth
- 1 oz Campari

TECHNIQUE:

- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain into rocks glass over fresh ice with Julep strainer
- Garnish with orange twist



Cape Cod

GLASS:

Rocks



METHOD:

Build

GARNISH:

Lime



INGREDIENTS:

- 1.5 oz Comp Vodka
- 3 oz Cranberry Juice

TECHNIQUE:

- Fill rocks glass with ice to just over the rim
- Measure in vodka
- Fill with cranberry juice to .5" from top of glass
- Garnish



Cosmopolitan

GLASS:

Cocktail

METHOD:

Shake & Strain

GARNISH:

1 Lime Wedge



INGREDIENTS:

- 1.5 oz Comp Vodka
- .5 oz Triple Sec
- .25 oz House Sour Mix
- 1.5 oz Cranberry Juice

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied cocktail glass
- Garnish with the lime wedge



Daiquiri

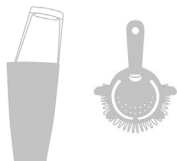
GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

1 Lime Wedge



INGREDIENTS:

- 2 oz Comp Rum
- 1.5 oz House Sour Mix

TECHNIQUE:

- Fill cocktail glass with ice to chill glass while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied, chilled cocktail glass
- Garnish with the lime wedge



Dark & Stormy

GLASS:

All Purpose



METHOD:

Build

GARNISH:

1 Lime Wedge



INGREDIENTS:

- 1.5 oz Premium Dark Rum
- 3 oz Barritt's Ginger Beer

TECHNIQUE:

- Fill all purpose glass with ice
- Fill to 1.5 inches from the top with ginger beer
- Float dark rum over the top - DO NOT STIR
- Garnish with lime wedge



Dirty Gin Martini

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Olive



INGREDIENTS:

- 2.5 oz Comp Gin
- .25 oz Dry Vermouth (more or less as requested)
- .5 oz Olive Brine (more or less as requested)

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure vermouth and gin into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep Strainer into emptied cocktail glass
- Add brine
- Garnish with olive



Dirty Vodka Martini

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

1 Olive



INGREDIENTS:

- 2.5 oz Comp Vodka
- .25 oz Dry Vermouth (more or less upon request)
- .5 oz Olive Brine

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure vodka and vermouth into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied cocktail glass
- Add Brine
- Garnish with olive



Espresso Martini (Comp recipe)

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

3 Coffee Beans



INGREDIENTS:

- 2 oz Comp Vodka
- 1 oz Fresh Espresso
- .5 oz Simple Syrup
- .5 oz Kahula

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied, chilled cocktail glass
- Garnish with three coffee beans



Gimlet

GLASS:

Cocktail

METHOD:

Shake & Strain

GARNISH:

1 Lime Wedge



INGREDIENTS:

- 2 oz Comp Vodka or Gin
- 1 oz House Sour Mix

TECHNIQUE:

- Fill cocktail glass with ice to chill glass while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied, chilled cocktail glass
- Garnish with lime wedge



Hemingway Daiquiri

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

1 Lime Wheel



INGREDIENTS:

- 2 oz Comp Rum
- .50 oz Luxardo Maraschino Liqueur
- .75 oz House Sour Mix
- .50 oz Grapefruit Juice
- 1 lime wedge squeezed & discarded

TECHNIQUE:

- Fill cocktail glass with ice to chill glass while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into emptied, chilled cocktail glass
- Garnish with the lime wheel



Lemon Drop

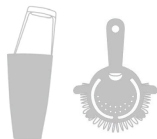
GLASS:

Cocktails



METHOD:

Shake & Stir



GARNISH:

1 Lemon Wedge



INGREDIENTS:

- 1.5 oz Comp Vodka
- .5 oz Triple Sec
- 1.5 oz House Sour Mix

TECHNIQUE:

- Fill cocktail glass with ice to chill glass while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- At guest request, optional sugar rim
- Strain into emptied, chilled cocktail glass
- Garnish with the lemon wedge



Long Island Iced Tea

GLASS:

All Purpose



METHOD:

Build

GARNISH:

1 Lemon Wedge



INGREDIENTS:

- .5 oz Comp Vodka
- .5 oz Comp Gin
- .5 oz Comp Rum
- .5 oz Triple Sec
- 1.5 oz House Sour Mix
- Top with Coke

TECHNIQUE:

- Fill all purpose glass with ice
- Measure liquid ingredients in order into glass, topping with the coke to fill
- Garnish with lemon wedge



Madras

GLASS:

Rocks



METHOD:

Build

GARNISH:

None

INGREDIENTS:

- 1 oz Comp Vodka
- 1.5 oz Cranberry Juice
- 1.5 oz Orange Juice

TECHNIQUE:

- Fill rocks glass with ice
- Measure liquid ingredients in order listed into glass



Manhattan

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Cherry



INGREDIENTS:

- 2 oz Comp Whiskey
- 1 oz Sweet Vermouth
- 2 dashes Angostura Bitters

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep Strainer into emptied, cocktail glass
- Garnish with cherry



Manhattan, Perfect

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Lemon Twist



INGREDIENTS:

- 2 oz Comp Whiskey
- .5 oz Dry Vermouth
- .5 oz Sweet Vermouth
- 2 dashes Angostura Bitters

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep strainer into emptied cocktail glass
- Garnish with lemon twist



Margarita

GLASS:

Rocks



METHOD:

Shake & Strain



GARNISH:

1 Lime Wedge



INGREDIENTS:

- 1.5 oz Comp Tequila
- .5 oz Triple Sec
- 1.5 oz House Sour Mix

TECHNIQUE:

- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- At guest's request, optional salt rim
- Strain into rocks glass over fresh ice
- Garnish with lime wedge



Martinez

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Orange Twist



INGREDIENTS:

- 1.5 oz Comp Gin
- 1.5 oz Sweet Vermouth
- .25 oz Luxardo Maraschino Liqueur
- 2 dashes Angostura bitters

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquids into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep Strainer into emptied cocktail glass
- Garnish with an orange twist



Martini, Gin

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Lemon Twist and/or Olive



INGREDIENTS:

- 2.5 oz Comp Gin (see recipe for Vodka version)
- .5 oz Dry Vermouth (more or less on request)

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep strainer into emptied, chilled cocktail glass
- Garnish



Martini, Vodka

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Lemon Twist and/or Olive



INGREDIENTS:

- 2.5 oz Comp Vodka (see recipe for gin version)
- .25 oz Dry Vermouth (more or less upon request)

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep strainer into emptied cocktail glass
- Garnish with lemon or olive



Mimosa

GLASS:

Flute



METHOD:

Build

GARNISH:

None

INGREDIENTS:

- 1 oz Orange Juice
- 4 oz Veuve Du Vernay to fill 1" from top of glass

TECHNIQUE:

- Measure chilled OJ into flute
- Top with Veuve Du Vernay to fill 1" from top of glass



Mint Julep

GLASS:

Rocks



METHOD:

Build & Stir



GARNISH:

1 Mint Sprig



INGREDIENTS:

- 2.5 oz Comp Bourbon
- .5 oz Simple Syrup
- 6-8 Mint leaves

TECHNIQUE:

- Add mint & simple syrup to rocks glass and gently press with muddler just to release oils
- Over fill rocks glass with ice to just past rim
- Measure bourbon into glass, stir for 30 rotations
- Garnish with mint sprig



Mojito

GLASS:

All Purpose



METHOD:

Muddle

Shake & Strain



GARNISH:

1 Mint Sprig



INGREDIENTS:

- 1.5 oz Comp Rum
- 5 - 6 Mint leaves
- 1.5 oz House Sour Mix
- Soda Water to fill

TECHNIQUE:

- Add mint and sour mix to mixing glass
- Gently muddle to release oils
- Add rum to mixing glass
- Fill mixing tin 3/4 with ice
- Cap with mixing glass
- Shake for 15 seconds
- Strain over fresh ice into all purpose glass
- Top with soda water to fill
- Garnish with mint sprig



Moscow Mule

GLASS:

Rocks



METHOD:

Build & Stir



GARNISH:

1 Lime Wedge



INGREDIENTS:

- 1.5 oz Comp Vodka
- .5 oz House Sour Mix
- 2 oz Barritt's Ginger Beer to fill

TECHNIQUE:

- Fill rocks glass with ice
- Measure ingredients in order listed into glass
- Stir 2 rotations with long-handled bar spoon
- Garnish with lime wedge



Negroni

GLASS:

Rocks



METHOD:

Stir & Strain



GARNISH:

1 Orange Twist



INGREDIENTS:

- 1 oz. Comp Gin
- 1 oz. Sweet Vermouth
- 1 oz. Campari

TECHNIQUE:

- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain into rocks glass over fresh ice with Julep strainer
- Garnish with orange twist



Old Fashioned

GLASS:

Rocks



METHOD:

Stir & Strain



GARNISH:

1 Orange Twist



INGREDIENTS:

- 2 oz Comp Whiskey
- .5 oz Simple Syrup
- 2 dashes Angostura Bitters

TECHNIQUE:

- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain into rocks glass over ice with Julep strainer
- Garnish with orange twist
- May add cherry and/or muddle garnish upon request



Rob Roy

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Cherry



INGREDIENTS:

- 2 oz Premium Scotch
- 1 oz Sweet Vermouth
- 2 dashes Angostura Bitters

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep strainer into emptied cocktail glass
- Garnish with cherry



Sangria

GLASS:

Wine Glass



METHOD:

Build & Stir



GARNISH:

1 Lemon wedge,
1 Orange half wheel



INGREDIENTS:

- 3 oz House Red Blend Wine
- 1 oz Triple Sec
- 1 oz Orange Juice
- .5 oz House Sour Mix
- Splash of Soda Water

TECHNIQUE:

- Fill glass 3/4 full with ice
- Measure liquid ingredients into glass except soda water
- Add a splash of soda water last
- Stir 3 rotations with long-handled bar spoon
- Garnish with lemon wedge and orange half wheel



Seabreeze

GLASS:

Rocks



METHOD:

Build

GARNISH:

None

INGREDIENTS:

- 1.5 oz Comp Vodka
- 1.5 oz Cranberry Juice
- 1.5 oz Grapefruit Juice

TECHNIQUE:

- Fill rocks glass with ice
- Measure in liquid ingredients in order listed



Sidecar

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

Optional Sugared Rim
Lemon Wedge



INGREDIENTS:

- 1.5 oz Premium Brandy
- .5 oz Triple Sec
- 1.5 oz House Sour Mix

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- At guest request, optional sugar rim
- Strain into emptied cocktail glass
- Garnish



Tom Collins

GLASS:

All Purpose



METHOD:

Shake & Strain



GARNISH:

1 Orange 1/2 wheel & Cherry



INGREDIENTS:

- 1.5 oz Comp Gin
- 1.5 oz House Sour Mix
- Soda Water to fill

TECHNIQUE:

- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into all purpose glass filled with fresh ice
- Top with soda water
- Garnish with orange and cherry



Whiskey Sour

GLASS:

Rocks



METHOD:

Shake & Strain



GARNISH:

1 Orange 1/2 wheel & Cherry



INGREDIENTS:

- 1.5 oz Comp Whiskey
- 2 oz House Sour Mix

TECHNIQUE:

- Measure all liquid ingredients into mixing glass
- Fill tin 2/3 with ice
- Add measured ingredients
- Cap with mixing glass and shake hard for 15 seconds
- Strain into rocks glass filled with fresh ice
- Garnish with orange and cherry



White Russian

GLASS:

Rocks



METHOD:

Build

GARNISH:

None

INGREDIENTS:

- 1.5 oz Comp Vodka
- 75 oz Kahlua
- 1.5 oz splash of half & half or cream

TECHNIQUE:

- Fill rocks glass 3/4 with ice
- Measure vodka into glass
- Float Kahlua over the vodka
- Float Cream over the Kahlua
- Do not stir or mix - the Kahlua and cream will mix into the vodka



Blood Orange Margarita



A blood orange looks like a regular orange on the outside but has crimson-colored flesh on the inside. Its gorgeous red color comes from a pigment called anthocyanin, which develops only when night temperatures are low and is also responsible for coloring raspberries. Blood oranges likely originated in the southern Mediterranean region as the fall and winter nights are cool enough for anthocyanin to develop.

With the Agave, Sour Mix and Blood Orange Puree pre-measured in the batch, this drink is super fast to make consistently!



Blood Orange Margarita

GLASS:

Rocks



METHOD:

Shake & Strain



GARNISH:

1 Dehydrated Blood Orange Wheel

INGREDIENTS:

- 1.5 oz Lalo Blanco Tequila
- 2 oz Blood Orange Sour Batch*

STEPS:

1. **Measure** all liquid ingredients into mixing glass
2. **Fill** tin 2/3 with ice
3. **Add** measured ingredients
4. **Cap** with tin and shake hard for 15 seconds
5. **Strain** into rocks glass over fresh ice
6. **Garnish** with dehydrated Blood Orange

BATCH:

*See Batch card for Blood Orange Batch

Bumper Crop



Mexican street vendors popularly combine fruit and Tajin: the iconic salty-spicy-tart chili seasoning.

Guests are going to love it paired with our organic cucumber vodka and watermelon puree.

If you see a bottle of Tajin anywhere, you won't have to look far for this classic pairing!

Be sure to only add the chili salt to the side of the glass, as shown, and not on the rim. The drink should be tart and refreshing with only the side of the glass spicy-salty.

Watch the video for tips!



Bumper Crop

GLASS:

Rocks, Prepared with Tajin Salt



METHOD:

Build & Roll



GARNISH:

1 lime wedge



INGREDIENTS:

- 1.5 oz Crop Organic Cucumber Vodka
- .5 oz Triple Sec
- 1.5 oz Watermelon Sour Batch*
- .5 oz Soda Water to top

STEPS:

- 1. Prepare** glass using cut lime edge & Tajin Salt
- 2. Fill** Rocks glass to the top with ice
- 3. Measure** all liquid ingredients into glass, topping with soda water to fill
- 4. Roll** into mixing tin and back to rocks glass, once to blend, carefully not to knock off salt

GARNISH:

1 lime wedge placed at edge of Tajin Salt Rim

*See Batch recipe card

Espresso Martini



Espresso martinis - created in 1983 in London -are typically garnished with three coffee beans floating on the center of the drink's creamy surface.

The 3 whole beans represent wishes of health, wealth and happiness to the drinker.

Using espresso liqueur helps build the crema or foam that forms on the top of the strained drink, especially if you shake it extra hard.

The perfect wake-up call, anytime!



Espresso Martini

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

3 whole coffee beans,
floated on top



INGREDIENTS:

- 1.5 oz Grey Goose Vodka
- 1 oz Caffè Borghetti Espresso liqueur
- 1.5 oz Cold Brew Coffee

STEPS:

1. **Chill** cocktail glass with ice
2. **Measure** liquid ingredients into mixing glass
3. **Fill** mixing tin 3/4 with ice
4. **Combine** with liquids
5. **Hard** shake for 15 seconds
6. **Strain** into emptied cocktail glass, shake well to get all crema into glass

GARNISH:

With 3 whole coffee beans

Fuji Apple Mule



The original Moscow Mule - made with Smirnoff (Russian) vodka and ginger beer - was invented in LA in the 1940's.

Today there are countless variations made with most any base spirit, lime and topped with pre-made or house made ginger beer.

Our Signature Mule, made with a touch of apple pairs perfectly with the soft orchard fruit and honey notes of the Toki Japanese Whisky. Named of course for the iconic Mt. Fuji, the most famous mountain in Japan.



Fuji Apple Mule

GLASS:

Rocks



METHOD:

Build & Roll



GARNISH:

1 Fuji (or Gala) apple wedge, cut to order



INGREDIENTS:

- 1.5 oz Toki Japanese Whisky
- 1 oz Apple-Ginger Sour*
- 1 Lime Wedge Squeezed & Discarded
- 2 Dashes Angostura Bitters
- Soda Water to Fill

STEPS:

1. **Fill** rocks glass with ice to top
2. **Measure** all liquid ingredients into glass, topping with soda water
3. **Roll** into mixing tin and back to rocks glass, 1x to blend
4. **Garnish** with 1 apple wedge

BATCH:

* See batch recipe card.

Kiwi Spritz



There is no more refreshing sipper than a Prosecco-based spritz.

Any combination of 3-parts sparkling wine, 1-part soda water and 2-parts of a low alcohol base like Aperol or another liqueur with a slice or two of fresh citrus all stirred over ice in a wine glass and you've got it!

Our kiwi version, with elderflower liqueur, a little rum and both kiwi and pineapple purees, makes for a light, fruity and tropical refresher that's perfect before or after a long flight.



Kiwi Spritz

GLASS:

Premium Wine



METHOD:

Build & Stir

GARNISH:

2 Kiwi + 1 Lemon Wheel

INGREDIENTS:

- .5 oz Bacardi Superior Rum
- .5 oz St. Germain Elderflower liqueur
- 1 oz Kiwi-Pineapple Batch*
- 1 oz Splash of Soda Water
- 3 oz Nino Franco Prosecco Rustico

STEPS:

- 1. Place** one kiwi + 1 lemon wheel in bottom of wine glass
- 2. Fill** wine glass 3/4 with ice
- 3. Measure** rum, elderflower liqueur and cold batch into glass
- 4. Add** 1 oz Splash of Soda Water
- 5. Top** with Prosecco to 1" from top of glass
- 6. Stir** 2 rotations up from the bottom to blend
- 7. Garnish** with last Kiwi wheel

BATCH:

* See batch recipe card

Mezcal Fresca



This drink is inspired by the flavors of our past and very popular signature cocktail the Flower District Margarita and the Agua de Jamaica (Hibiscus Tea) served by street vendors to thirsty travelers in Oaxaca, Mexico.

With just a splash of Hibiscus in the bottom of the glass, the drink refreshes and ends on a sweet and complex floral note.



Mezcal Fresca

GLASS:

All-Purpose



METHOD:

Shake & Strain

Add Sinker



GARNISH:

1 Large Mint Sprig

1 Lemon Wheel



INGREDIENTS:

- 1 oz Dos Hombres Mezcal
- .5 oz St. Germain
- 2 oz Cold Unsweetened Iced Tea
- 2 oz House Sour Mix
- .5 oz Hibiscus syrup (Sinker added at end)

STEPS:

1. **Measure** all liquid ingredients except hibiscus syrup into a mixing glass
2. **Fill** mixing tin 2/3 with ice
3. **Add** measured ingredients to tin shake hard for 15 seconds
4. **Strain** into drinking glass filled with fresh ice
5. **Add** Hibiscus Sinker - do not stir

GARNISH:

Mint & lemon wheel - side by side

Smoked Cherry Old Fashioned



Our new signature variation of the classic Old Fashioned, is sure to be a big hit!

The delicious smoked cherry syrup sweetening this drink is made even more complex with the sweet cola and soft spice notes of the cardamom bitters. The orange bitters and peel give the whole drink a balanced lift with the acidity of the orange oil so be sure to express the peel gently over the drink.

Its going to be important to follow the prep recipes exactly to craft a great version of this cocktail. You've got this!

Note: Our recipe for a classic regular Old Fashioned does NOT get a cherry. Just an orange peel.



Smoked Cherry Old Fashioned

GLASS:

Rocks



METHOD:

Stir & Strain



GARNISH:

1 Smoked Cherry

1 Orange Twist



INGREDIENTS:

- 2 oz Woodford Bourbon
- .5 oz Smoked Cherry syrup batch*
- 2 dashes Cardamom Bitters
- 2 Dashes Orange Bitters

STEPS:

- 1. Measure** liquid ingredients into glass mixing beaker
- 2. Add** ice to fill 2/3 full
- 3. Stir** 30 rotations with long-handled bar spoon
- 4. Strain** into rocks glass over ice with Julep strainer
- 5. Garnish** with smoked cherry* and orange twist

BATCH:

* See batch card for recipes

Tattooed Pineapple



This sweet & spicy, spiced rum Daiquiri was created in honor of a real man: Norman “Sailor Jerry” Collins, who was a famous WWII era tattoo artist in Hawaii.

His iconic images of pinup girls, banded heart and “Mother” tattoo designs are still recognizable as distinctly his. Additionally, he was the first American to fuse Asian sensibilities into the art form.

Our House Sour mix is blended with red jalapeno, habanero and chipotle pepper purees, which when mixed with his namesake spiced rum creates a complex, balanced and fun new cocktail.

Remember to “tattoo” the pineapple with a little shake of ancho powder for the finish!



Tattooed Pineapple

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

Dehydrated Pineapple Wheel,
ancho chili powder, dusted

INGREDIENTS:

- 2 oz Sailor Jerry
- 2.5 oz Pineapple Juice
- 1 oz Red Pepper Sour Batch*
- 1 lemon wedge squeezed & discarded

STEPS:

1. **Chill** cocktail glass with ice
2. **Measure** liquid ingredients including lemon juice into mixing glass
3. **Fill** mixing tine 2/3 with ice
4. **Combine** and shake hard for 10 seconds
5. **Strain** into emptied cocktail glass
6. **Garnish** Float dehydrated pineapple wheel on top of drink and dust with ancho powder on top of pineapple.

BATCH:

* See batch recipe card

Whiskey Peach Smash



To make a proper smash - you guessed it - step #1 is to smash or muddle some fruit, citrus and sugar in the bottom of a glass.

Our signature riff uses peaches with a splash of orange from the triple sec for a trifecta of stunning aromatics, flavors and a visual pow!

Adding the lemon wedge together with the peach batch and mint leaves and not just squeezing in the juice will extract the flavorful oils from the lemon peel and protect the mint from over muddling. Just lightly press the mint leaves when muddling. Then shake!

Double strain out the little mint flecks and go big or go home with the mint sprig garnish!



Whiskey Peach Smash

GLASS:

Rocks



METHOD:

Muddle, Shake &
Double Strain



GARNISH:

1 Large, perky mint sprig

INGREDIENTS:

- 5-6 Mint leaves
 - 1 lemon wedge
 - 1 oz Peach Sour*
-

- 1.5 oz Uncle Nearest Whiskey
- .05 oz Triple Sec

STEPS:

1. **Muddle** "A" ingredients in mixing glass
2. **Add** Whiskey & Triple Sec
3. **Fill** mixing tin 2/3 with ice
4. **Combine** with glass, shake 15 seconds
5. **Strain** over fresh ice using a tea strainer to double strain out mint pieces, seeds
6. **Garnish** with fresh, perky mint sprig

BATCH:

* See batch recipes card

Yuzu Gimlet



Our signature riff on the classic Gimlet brings the complex grapefruit, lemon and mandarin flavors of yuzu to the mix. Yuzu is a complexly flavored citrus indigenous to Asia.

Classically made simply with gin or vodka and just sweetened lime cordial, we think our new version with yuzu, lemon, and fresh orange added to the lime is our new all-season favorite.

Super refreshing!



Yuzu Gimlet

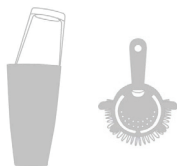
GLASS:

Rocks



METHOD:

Shake & Strain



GARNISH:

1 half orange wheel



INGREDIENTS:

- 2 oz Hendrick's Gin
- 2 oz Yuzu Sour Batch*

STEPS:

1. **Measure** all liquid ingredients into mixing glass
2. **Fill** tin 2/3 with ice
3. **Add** measured ingredients
4. **Cap** with tin and shake hard for 15 seconds
5. **Strain** into rocks glass over fresh ice
6. **Garnish** with an Orange 1/2 wheel

BATCH:

* See batch recipe card

Signature Cocktail Batches

Peach Sour

1-part House Sour Mix

1-part Peach Reàl Puree

Kiwi-Pineapple Batch

3-part Kiwi Reàl Puree

1-Part Pineapple Reàl Puree

Blood Orange Sour

4-parts House Sour Mix

1-part Monin Blood Orange Puree

1-part Reàl Agave

Red Pepper Sour Batch

1-part Red Pepper Reàl Puree

1-Part Sour Mix

Yuzu Sour

1-part Monin Yuzu Puree

1-Part Sour Mix

House Sour Mix

3-parts water

1-part Monin Margarita Mix

- **Mix any batch in volume needed.**
- **Store in a sealed squeeze bottle or a store-n-pour.**
- **Shelf life - 5 days**
- **Keep Refrigerated**

Signature Cocktail Batches

Bumper Crop Watermelon Batch

1-part Cranberry Juice

1-part Reàl Watermelon Puree

1-part House Sour Mix

Apple Ginger Sour

1-part Crisp Apple Reàl

1-Part Ginger Reàl

2-parts House Sour

Smoked Cherry Syrup

(To make without making cherries)

1-part Filthy Dark Cherry Syrup

3-parts Monin Hickory Smoke Syrup

**See separate card for
Smoked Cherry Recipe**

- **Mix any batch in volume needed.**
- **Store in a sealed squeeze bottle or a store-n-pour.**
- **Shelf life - 5 days**
- **Keep Refrigerated**



Signature Cocktail Batches

Smoked Cherries:

- Start with a full new can of Filthy Black Cherries.
 - Gently strain out cherry liquid into measuring cup.
 - Add straight Filthy Dark Cherry Syrup from squeeze pack until you have the needed amount of syrup.
 - Mix
 - 1-part strained cherry liquid from can
 - 3-parts Monin Hickory Smoke Syrup
 - Pour back over cherries to cover.
 - Label: SMOKED CHERRIES
1. Keep any remaining syrup blend in sealed squeeze bottles or quart containers, labelled Smoked Cherry Syrup
 2. Use the syrup in the cocktail recipe

Marinate Cherries for a minimum of 4 hours, preferably 24 hours before using.

Example Ratio

2 litres Hickory Smoke Syrup

22.5 oz cherry liquid



Scan to go to the IMIManage Bar Training Portal



Bartender's
Selection
Information



Bar Technique
Training
Videos



Drink Making
Videos



Product
Knowledge



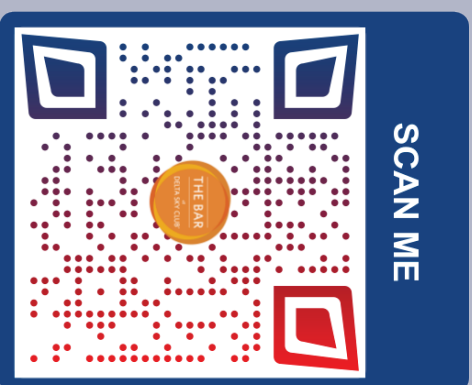
Wine Tasting
Notes



Past Recipes



Bar
Management
Tools



The site is updated regularly so check it out for new content!