



**DELTA SKY CLUB SIGNATURE  
COCKTAILS  
2024-2025**

**Yuzu Gimlet- New**

**Blood Orange Margarita - New**

**Kiwi Spritz - New**

**Whiskey Peach Smash - New**

**Smoked Cherry Old Fashioned - New**

**Tattooed Pineapple – New**

**Mezcal Fresca - No Changes**

**Bumper Crop – No Changes**

**Fuji Apple Mule - No Changes**

**Espresso Martini – No Changes**





# YUZU GIMLET

## INGREDIENTS:

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

GLASS: Rocks


## STEPS:

- Measure ingredients into a mixing glass
- Fill mixing tin 2/3 with ice
- Add measured ingredients to tin
- Cap with mixing glass and shake hard for 15 seconds
- Strain into rocks glass filled with fresh ice

GARNISH: Half orange wheel in drink at 2'o'clock

BATCH: Yuzu Puree & House Sour 1:1



 Yuzu is an Asian citrus that tastes like a cross between a grapefruit, a lemon and an orange



# BLOOD ORANGE MARGARITA

## INGREDIENTS:

- 1.5 oz Lalo Silver Tequila
- 2 oz Blood Orange Batch\*

GLASS: Rocks

## STEPS:

- Measure ingredients into a mixing glass
- Fill mixing tin 2/3 with ice
- Add measured ingredients to tin
- Cap with mixing glass and shake hard for 15 seconds
- Strain into rocks glass filled with fresh ice

GARNISH: 1 Dehydrated Blood Orange Wheel @ 2 o'clock

- \*BATCH: Blood Orange Margarita Mix
- 2-parts House Sour Mix
  - .50-part Monin Blood Orange Puree
  - .50-part Reà Agave





# KIWI SPRITZ

## INGREDIENTS:

- .50 oz Bacardi Superior Rum
- .50 oz St. Germain Elderflower Liqueur
- 1 oz Pineapple–Kiwi Batch\*
- 1 oz Soda Water
- 3 oz Nino Franco Prosecco to fill (1.5 inches from top of glass)

GLASS: Premium Wine

## STEPS:

- Add 1 lemon and 1 kiwi wheel to a premium wine glass
- Fill  $\frac{3}{4}$  with ice
- Add liquids in order listed
- Stir gently from bottom up a couple times to blend
- Add final kiwi wheel

GARNISH: 1 Lemon Wheel, 2 Kiwi Wheels

\*BATCH: Pineapple-Kiwi 3-parts Kiwi:1-part Pineapple Reàl syrup





# WHISKEY PEACH SMASH

## INGREDIENTS:

5-6 Mint Leaves

1 Lemon Wedge (dropped into tin)

1 oz Peach Sour\*

1.5 oz Uncle Nearest Premium Whiskey

.50 Triple Sec

GLASS: Rocks

## STEPS:

- Muddle 5-6 mint leaves w/ lemon wedge and peach batch in bottom of mixing tin
- Measure whiskey and triple sec into mixing tin
- Fill mixing tin with ice, cap with mixing glass
- Shake & double-strain [through tea strainer] into rocks glass filled with ice

GARNISH: 1 Large Mint Sprig placed at 2 o'clock

\*BATCH: 1:1 Peach Real Puree & House Sour Mix





# SMOKED CHERRY OLD FASHIONED

## INGREDIENTS:

- 2 oz Woodford Reserve Bourbon
- .50 oz Smoked Cherry Syrup \*
- 2 dashes Fee Brothers Cardamom Bitters
- 2 dashes Orange Bitters

GLASS: Rocks

## STEPS:

- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with a long-handled bar spoon
- Strain into rocks glass  $\frac{3}{4}$  filled with ice

GARNISH: 1 Wide Swath Orange Peel, 1 Smoked Cherry

- \*See batch recipes for Cherry Syrup & Smoked Cherries





# TATTOOED PINEAPPLE

## INGREDIENTS:

- 2 oz Sailor Jerry Spiced Rum
- 1 oz Pepper-Sour Batch\*
- 2 oz Pineapple Juice
- 1 Lemon Wedge squeezed & discarded

GLASS: Martini

## STEPS:

- Add ice to a martini glass to chill
- Measure all liquids and squeeze of lemon into mixing glass
- Fill mixing tin with ice, combine with liquids
- Shake & strain into chilled martini glass

GARNISH: A light sprinkle of ancho powder over 1 floated dehydrated, unsweetened pineapple wheel

\*BATCH: Reàl Pepper Puree & House Sour 1:1





# MEZCAL FRESCA

## INGREDIENTS:

- 1 oz Dos Hombres Mezcal
- .50 oz St. Germain Elderflower Liqueur
- 2 oz House Sour Mix
- 2 oz Cold Iced Tea, unsweetened
- .50 oz Monin Hibiscus Syrup [sinker]

GLASS: All Purpose

## STEPS:

- Measure all liquid ingredients except hibiscus syrup into a mixing glass
- Fill mixing tin 2/3 with ice
- Add measured ingredients to tin
- Cap with mixing glass and shake hard for 15 seconds
- Strain into footed all-purpose glass filled with fresh ice
- Add Hibiscus Sinker

GARNISH: 1 Mint Sprig & Lemon wheel tucked into drink



Inspired by the Agua de Jamaica drink sold by street vendors in Oaxaca, Mexico



# BUMPER CROP

## INGREDIENTS:

- 1.5 oz Crop Organic Cucumber Vodka
- .50 oz Triple Sec
- 1.5 oz Bumper Crop Watermelon Batch\*
- Soda Water to fill

GLASS: Rocks

## STEPS:

- Measure ingredients into a mixing glass
- Fill mixing tin 2/3 with ice
- Add measured ingredients to tin
- Cap with mixing glass and shake hard for 15 seconds
- Strain into rocks glass filled with fresh ice

GARNISH: Salt & Tajin ½ Rim, lime wedge @ 2 o'clock

\*Watermelon Batch: 1:1:1 Cranberry Juice, Real Watermelon Puree, House Sour Mix





# FUJI APPLE MULE

## 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:

- Fill Rocks Glass to the top with ice
- Measure all liquid ingredients into glass, topping with soda water to fill
- Roll into mixing tin and back to rocks glass, once to blend

**GARNISH:** 1 Red Apple wedge. Either cut to order or store in water with lemon juice to keep it fresh

**\*BATCH:** Apple Reàl, Ginger Reàl and House Sour Mix  
1 ginger: 1 apple: 2 House Sour

No Changes





# ESPRESSO MARTINI

## INGREDIENTS:

- 1.5 oz Grey Goose Vodka
- 1.5 oz UNSWEETENED Cold Brew Coffee \*
- 1 oz Caffe Borghetti Espresso Liqueur

- GLASS: Martini

## STEPS:

- Measure all ingredients up to garnish into mixing glass
- Fill mixing tin with ice, combine with liquids
- Shake & fully strain into a chilled Martini glass
- Use a Hawthorn Strainer and be sure to strain out all the crema from the tin.

GARNISH: 3 coffee beans

No Changes



\*Use Cold Brew, not espresso or concentrate

## SIGNATURE COCKTAIL BATCHES

### Kiwi Spritz Batch

3-part Kiwi Reàl Puree  
1-Part Pineapple Reàl Puree

### Blood Orange Margarita Mix

4-parts House Sour Mix  
1-part Monin Blood Orange Puree  
1-part Reàl Agave

### Pepper Sour

1-part Red Pepper Reàl Puree  
1-Part Sour Mix

### Apple Ginger Sour

1-part Crisp Apple Reàl  
1-Part Ginger Reàl  
2-parts House Sour

### Bumper Crop Watermelon Batch

1-part Cranberry Juice  
1-part Reàl Watermelon Puree  
1-part House Sour Mix

### Peach Sour

1-part House Sour Mix  
1-part Peach Reàl Puree

### Yuzu Sour

1-part Monin Yuzu Puree  
1-Part Sour Mix

### House Sour Mix

3-parts water  
1-part Monin Margarita Mix

### Smoked Cherry Syrup

To make without making Cherries  
1-part Filthy Black Cherry Syrup  
3-parts Monin Hickory Smoke Syrup



See separate recipe card for Smoked Cherries

- Mix any batch in volume needed.
- Store in a sealed squeeze bottle or a quart size store N'pour.
- Shelf life 5 days; Check Daily
- Keep all batches refrigerated.

Important: Keep Monin Margarita Mix base refrigerated, not stored in dry storage, to slow oxidation.

## Smoked Cherries:

- Start with a full, new 45 oz can of Filthy Black Cherries.
- Gently strain out cherry liquid into a measuring cup from the tin– leaving the cherries in the tin.
- Add straight Filthy Black Cherry Syrup from squeeze pack of cherry syrup until you have the needed amount of syrup – see ratio below.
- Mix
  - 1-part strained cherry liquid from can
  - 3-parts Monin Hickory Smoke Syrup
- Pour syrup blend back into the tin to cover cherries completely in the syrup blend.
- Cover and tilt tin upside down to blend.
- Do not stir.
- Label Can: SMOKED CHERRIES

All the cherries and syrup will not fit back in the tin. Store remaining syrup blend in sealed squeeze bottles or quart containers, labeled Smoked Cherry Syrup.

Use the remaining Smoked Cherry Syrup in the OF cocktail recipe.

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

### Example Ratio

2 liters Hickory Smoke Syrup  
22.5 oz Black Cherry liquid & syrup

Cherries should be stored at room temp. No need to refrigerate.

