

2024 October Cocktail~ **Lynn's #6** ~ All Locations

Created By:

Danny Molina



6

PICTURE	Name:	Recipe/Bartender Build Prime Both Oaks Oyster Bar	Recipe/Bartender Build Nonna's The Chicken Place	Method	Glassware Ice Garnish	Description
	Lynn's #6	1.5 Tito's vodka 1 oz apple cin dem .50 triple sec .50 lemon juice.	1.5 Fris vodka 1 oz apple cin dem .50 triple sec .50 lemon juice	Pour all spirits and mixer's into shaker tin, add ice and double strain	Martini NONE Apple slice (apple type fuji)	A sweetened apple pie with notes of lemons, sprinkled with cinnamon notes. A festive southern drink

Apple Pie Dem build:

Dice up and peel 5 apples(fuji) and toss into a sauce pan with 6 cinnamon sticks crushed up, using 4 cups of water. Bring to a simmer for 15 minutes. After 15 minutes strain out the mixture then recombine it with 4 cups of demerara on a low heat.

Lynn's 6 for Prime, Both Oaks & Oyster Bar				
Ingredients	QTY	Unit	\$ per Unit	Cost
Tito's Vodka	1.5	oz	\$0.70 per oz	\$1.15
Apple Cinnamon Dem	1	oz	\$0.13 per oz	\$0.13
Conciere Triple Sec	.50	oz	\$0.14 per oz	\$0.07
Lemon Juice	.50	oz	\$0.20 per oz	\$0.10
Total Cost				\$1.45

OCTOBER COCKTAIL 2024



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Menu Price				\$16.00
Percentage				9.06%
Happy Hour				\$8.00
HH Percentage				18.12%
Lynn's 6 for Nonna's & The Chicken Place				
Fris Vodka	1.5	oz	\$0.28 per oz	\$0.42
Apple Cinnamon Dem	1	oz	\$0.13 per oz	\$0.13
Triple Sec	.50	oz	\$0.14 per oz	\$0.07
Lemon Juice	.50	oz	\$0.20 per oz	\$0.10
Total Cost				\$0.72
Menu Price				\$14.00
Percentage				7.75%
Happy Hour				\$6.50
HH Percentage				15.50%