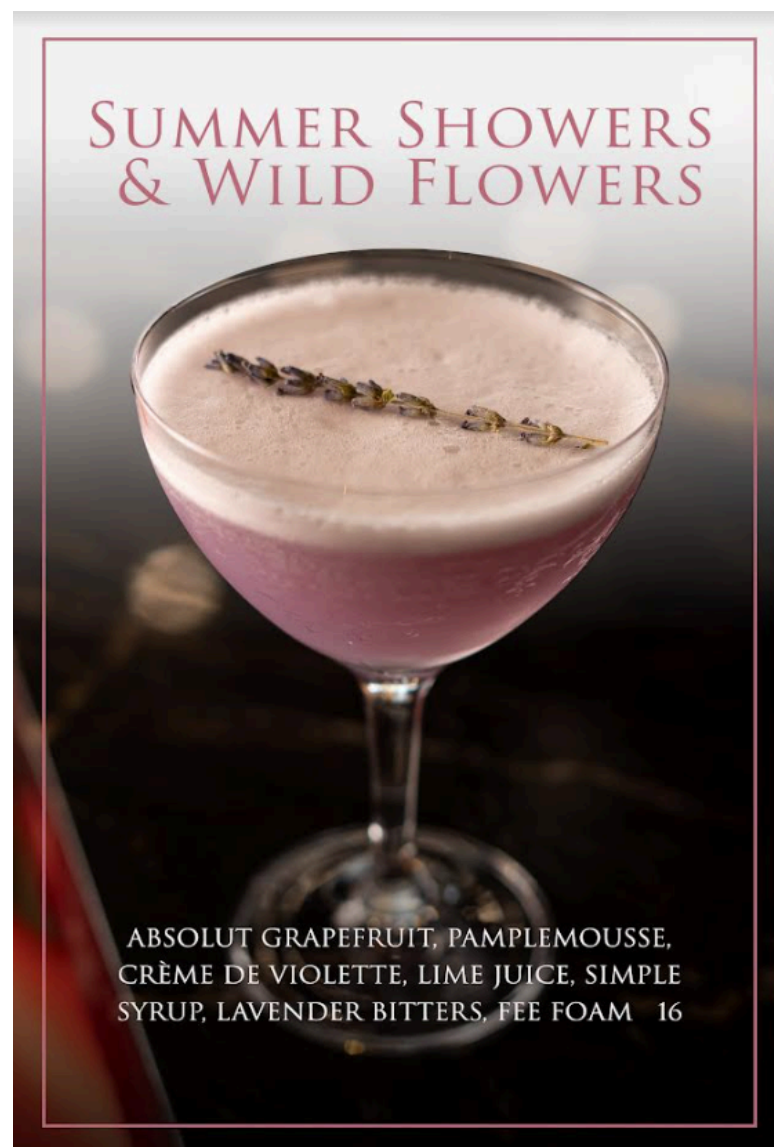
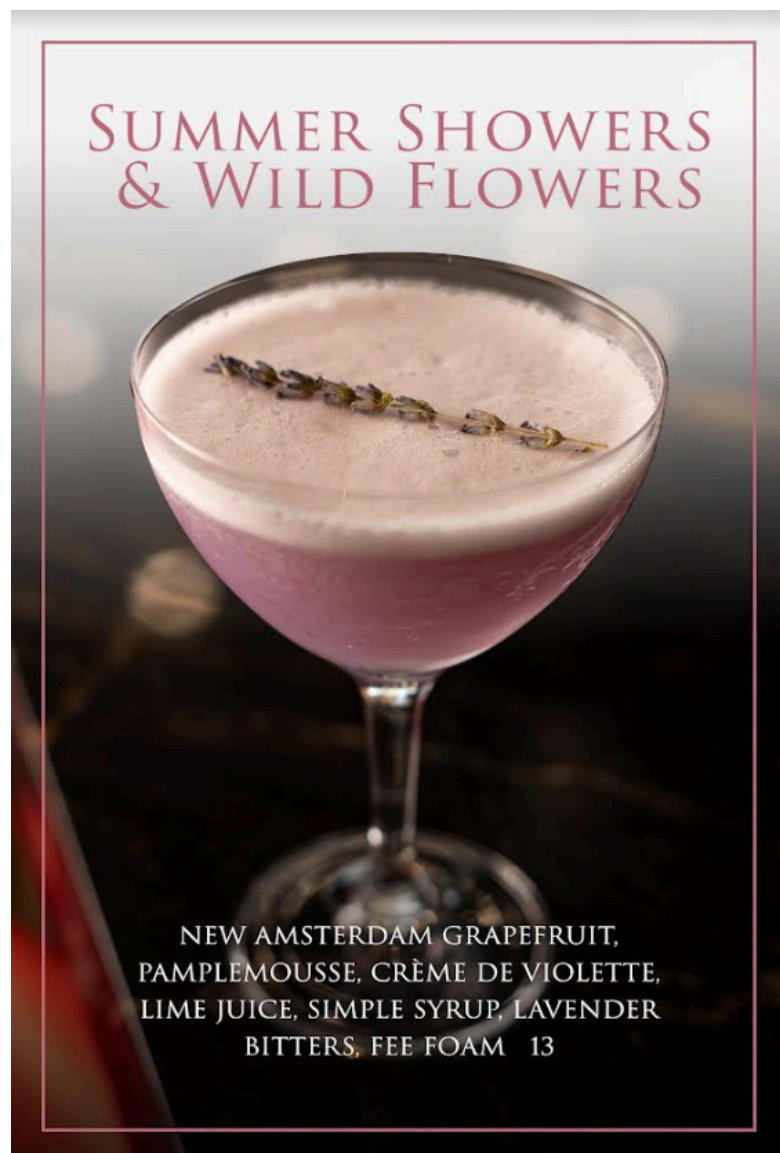




2024 August Cocktail~ Summer Showers & Wild Flowers All Locations Created By: Moe Ryan



AUGUST COCKTAIL 2024





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Cocktail Summer Showers & Wild Flowers	Recipe/Bartender Build Prime Both Oaks Oyster Bar	Recipe/Bartender Build Nonna's Nostalgia The Chicken Place	Method	Glass Ice Garnish
This summer inspired cocktail has fresh and vibrant floral flavors with a touch of grapefruit. The Lavender and Violette are complemented by notes of fresh citrus, a slight earthiness from the fee foam, and a mild sweetness from the liqueurs. A perfect pairing for any meal, it is both complex and balanced. Summer Showers & Wild Flowers is nostalgic of breezy August sunsets, and late season Lavender harvests.	2 oz New Amsterdam Grapefruit .75 oz Pamplemousse .50 oz Crème de Violette .50 oz Lime Juice .50 oz Simple 6 dashes Lavender Bitters 3-4 Dashes Fee foam	2 oz Absolut Grapefruit Vodka .75 oz Pamplemousse .50 oz Crème de Violette .50 oz Lime Juice .50 oz Simple 6 dashes Lavender Bitters 3-4 Dashes Fee foam	1. Combine all ingredients into shaker 2.(Or approximately 4 oz of batch + fee foam+ 6 dashes lavender bitters) 3.Dry shake vigorously to give fee foam volume 4.Add ice and shake again to chill	Coup Glass No ice Garnish with dried lavender sprig across foam

Ingredients Needed: Grapefruit New Amsterdam Vodka or Absolut Grapefruit Vodka (DEPENDING ON YOUR LOCATION)
~ Giffard Pamplemousse Liqueur ~ Giffard Crème de Violette Liqueur- Lime Juice ~ Simple Syrup
~Lavender Bitters ~ Fee Brothers Fee Foam ~ Dried Lavender Sprigs for garnish

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BATCH GUIDE:

Prep Time: 10 Minutes

Shelf Life: 1 Week

INGREDIENTS:

2 Liters New Amsterdam Grapefruit vodka or Absolut Grapefruit

750 ML Giffard Pamplemousse

.50 Liters Giffard Crème de Violette Liqueur

.50 Liter Lime juice

.50 Liter Simple

Combine all ingredients in Cambro, pour into batch bottles and label appropriately. (Side note: Lavender bitters will be added per order

QUALITY INDICATORS/SPECIAL INFORMATION:

Never mix a new batch with an old batch

All ingredients should be well mixed together

Wipe all containers down before storing in refrigerator

When placing in refrigerator place with label facing forward, using FIFO (first in, first out) method

TOOLS:

Cambro

Mixing Spoon

Batch bottles

Measuring cup

Label Tape



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Strawberry Sakura for Prime, Both Oaks & Oyster Bar				
Ingredients	QTY	Unit	\$ per Unit	Cost
Batch Yield: 141.5 oz uses 4 oz batch per drink	4.25 / 4	Liters / oz	\$0.37	\$1.48
Fee Foam	4	Dashes	\$0.06	\$0.12
Lavender Bitters	6	Dashes	\$0.07	\$0.42
Total Cost				\$2.02
Menu Price				\$16.00
Percentage				12.62%
Happy Hour				\$8.00
HH Percentage				25.24%
Strawberry Sakura for Nonna's Nostalgia & The Chicken Place				
Batch Yield: 141.5 oz uses 4 oz batch per drink	4.25 / 4	Liters / oz	\$0.24	\$0.96
Fee Foam	4	Dashes	\$0.06	\$0.12
Lavender Bitters	6	Dashes	\$0.07	\$0.42
Total Cost				\$1.50
Menu Price				\$13.00
Percentage				11.54%
Happy Hour				\$6.50
HH Percentage				23.08%