

ARIES:

45mL Strawberries & Cream Absolut
15mL Joseph Cartron Watermelon Liqueur
20mL Apple Juice
10mL Lemon Juice
5mL Vanilla Syrup
1x barspoon Raspberry Cordial
Dash Egg White

Add all Ing. to Boston. Dry Shake. Wet Shake. Fine Strain. Spray w/ Massenez Basil Spray.

**If using batch, 70mL + juice 6 egg white*

Glass: Nick & Nora
Garnish: Basil Leaf

WEISS-POP:

30ml Grapefruit Belvedere
15ml Chinola Passionfruit Liqueur
15ml Lime Juice
20mL Mango puree
10ml Coconut Monin

Add all Ing. to Boston with ice. Shake hard & fine strain. Top up with phoenix ginger beer

Glass: Flute
Garnish: Fairy Floss

UNICA

60mL Averna Amaro
30mL Orange Juice
10-15 Mint Leaves

Build in Highball. Fill with ice. Top w/ Soda. Stir quickly.

Glass: Highball
Garnish: Mint Sprig

OVERNIGHT

40mL Beefeater Gin*
20mL St Germain*
15mL Lemon Juice
10mL Agave
1x slice Cucumber
1x charcoal pill (broken into mix)*

Add all Ing. to Boston. Shake & fine strain.

**60mL pre-mix pour instead*

Glass: Martini Glass
Garnish: White flower

NOTE TO SELF

60 ml Buffalo Trace Bourbon infused w/ salted caramel popcorn
15 mL Sugar Syrup
2 x Dash of Bitters

Add Ing. To mixing glass. Stir to diluted. Julep strain into glass.

Glass - Nick & Nora
Garnish - Salted Caramel Popcorn on base of glass (stick with honey)

TREAT

20 mL Vida or Machetazo infused w/ Mexican Chilli lime & chilli flakes
20 mL Campari
20 mL Antica Formula

Add Ing. to beaker; stir; strain over ice (large ice cub if possible).

Glass: Nick & Nora
Garnish: Orange Zest

CAPRICORNIA

30 mL Belvedere Ginger Zest
15 mL Piore Williams
15 mL Lemon
10 mL Vanilla Syrup
4x Cucumber Slices
6-8 Mint Leaves
Egg White

Muddle Cucumber; Clap mint; add all Ing. to Boston; Shake hard & fine strain

Glass: Coup
Garnish: 2x Mint Leaves

ALTITUDE

45mL Machetazo Salmiana
10mL Rhubi Mistelle Rhubarb Liqueur
30mL Lime Juice
15mL Jalapeno Shurb
5mL Agave

Add all Ing. to Boston. Dry shake. Wet Shake & fine strain.

Glass: DOF
Garnish: Jalapeno slice

Add all ing. to 1L carafe. Add ice to fill. Fill to top w/ Lemonade.

Gls - 1L Carafe & Wine Glasses
Garnish - None (Sangria fruit in carafe)

JALAPENO LIME SHRUB (3L batch = 200 cocktails):

12 Jalapenos
2 Grapefruit
3kg White Sugar
3L Apple Cider Vinegar

1. Muddle Jalapenos & grapefruit to press out as much juice / liquid as possible
2. Add to low soAdd apple cider vinegar & sugar

Shrub is now ready for use.

Jalapeño Shrub

Mulled 6 jalapeños and 1.5 grapefruit adding sugar after all the juice is out add 1.5 apple cider vinegar and 1.5 kg of white sugar and stir it

Bourbon salted caramel popcorn

Pour 4 bottles of bourbon in a big container with 1 bag of cobs 100g salted caramel popcorn, let it soak for at least 1 day and after filter it 3 times with coffee filters

Machetazo

1 Tea spoon of Chilli flakes, 1 skin lime and 1 chillie de árbol

CRANBERRY GINGER SPRITZ

60 mL Absolut Citreon
30 mL King's Ginger Liqueur
90 mL Cranberry Juice
1x Little Dragon Ginger Beer
4-6 Lime Wedges

Build in Carafe. Fill with Ice. Top w/ Soda. Stir.

Glass: Carafe w/ DOF
Garnish: Lime Wedges

SANGRIA ROSSO CARAFE (1L)

30mL Havana Especial
30mL Martell VSOP
30mL Cointreau
30mL Vanilla Syrup
150mL Rothbury Shiraz Cab.
150mL Orange Juice
5x Bar Spoons of Sangria Fruit Mix (Apple Orange Lemon pieces)