

# *The Cocktails*

## **TEQUILA SUNRISE**

- 1 OZ 1800 TEQUILA
- ADD ORANGE JUICE WITH 1/2 INCH HEAD SPACE
- 1/2 OZ FLOAT OF GRENADINE
- GARNISH WITH LIME WEDGE

## **FRENCH 75**

- 1 OZ ST. GEORGE BOTANIVORE GIN
- 3/4 OZ LEMON JUICE
- 3/4 OZ SIMPLE SYRUP
- 3-4 OZ SPARKLING WINE
- FINISH WITH A LEMON TWIST

## **MARTINEZ (THE CHRISTMAS TREE EDITION)**

- 2 OZ ST. GEORGE TERROIR GIN
- 1/2 OZ CARPANO ANTIQUA SWEET VERMOUTH
- 1/2 OZ MARASCHINO LIQUOR
- FINISH WITH A LEMON TWIST

## **OLD FASHIONED**

- 2 1/2 OZ WHISKEY
- 1/2 OZ ORANGE SIMPLE SYRUP
- DASH ANGOSTURA BITTERS
- FINISH WITH AN ORANGE TWIST

## **PIKINI (ZACH JOHNSON ORIGINAL)**

- 1 1/4 OZ VODKA
- 1/2 OZ GRAN GALA
- 1 OZ LIME JUICE
- 1/2 OZ LEMON GRASS SYRUP
- 1/4 OZ GREEN CHARTREUSE

# The Bar

## BEER & WINE

- At least 1 red & 1 white wine
- Suggested Beer Selections: 1 light beer, a lager or Pilsner, an ale & an IPA or dark beer, depending on the guests & cuisine

## SPIRITS

- Vodka
- Gin
- Whiskey
- Rum
- Scotch
- Brandy
- Vermouth
- Bitters

*& Your Favorite Liqueur*

## GARNISHES & MIXERS

- Lots of Ice - 1 or 2 25lb bags. You'll be going through a pound of ice for every 2-3 mixed drinks, even for shaken drinks, because the ice in a shaker should be replaced every time
- 12 oz or 1 liter bottles of soda/tonic/etc instead of 2L bottles
- Save the whole citrus for garnishes - oranges, limes, lemons - and for drinks, get quality bottled juices
- Limes compliment most white spirit (vodka, gin, rum, tequila) drinks
- Maraschino cherries are classics for Manhattens and Old Fashioneds, & tall drinks with a lot of fruit juice

### *Homemade Grenadine Recipe*

- 16 OZ POMEGRANATE JUICE
- 16 OZ SUGAR
- 2 OZ POMEGRANATE MOLASSES
- 1 TSP ORANGE FLOWER WATER