



BASIL SMASH

Ingredients

- 2 oz Malfy Limone
- .75 oz lemon juice
- .5 oz simple syrup
- 4-5 basil leaves for garnish
- · Lemon for garnish

Preparation

Shake and double strain. Garnish with lemon and basil.



BITTERSWEET SYMPHONY

Ingredients

- 1 oz Bombay Sapphire Gin.5 oz Martini & Rossi Fiero
- 5 oz Premium Tonic Water, (try Fever-Tree)
- Orange twist for garnish

Preparation

Mix gin & Fiero in a tall glass. Top with tonic and stir. Garnish with an orange twist.



BLACKBERRY FIZZ

Ingredients

- 1.5 oz Absolut Vodka
- .5 oz lime juice
- 1 oz honey simple syrup
- 3-5 blackberries
- 2 oz Fever-Tree Club Soda
- Blackberries and mint for garnish

Preparation

Shake and serve in a highball. Garnish with blackberries and mint.



BOMBAY BRAMBLE & TONIC

Ingredients

- 50 ml Bombay Bramble
 100 ml Premium Tonic Water, (try Fever-Tree)
- Lemon wedge for garnish

Preparation

Build cocktail over cubed ice. Squeeze and drop in lemon wedge.



EL BOMBIN

Ingredients

- 2 parts Hornitos Plata Tequila
- 1 part fresh grapefruit juice
- ½ part honey syrup
- Orange wheel, for garnish

Combine ingredients in a mixing glass with ice. Shake well for 10 seconds. Serve in a martini glass. Garnish with an orange wheel.







GROWN UP CRÈME EGG

Ingredients

- 3 oz Dorda Sea Salt Caramel Liqueur
- 1 oz Dorda Double Chocolate Liqueur
- 2 oz Chopin Vodka
- Whipped cream, for garnish

Preparation

Add ingredients into a shaker. Shake well and strain into a glass. Top with whipped cream.



MAKER'S MARK SWEET TEA MINT JULEP

Ingredients

- 2 parts Maker's Mark Bourbon
- 2 parts freshly brewed and chilled black tea
- 1 part fresh lemon juice
- 1 part simple syrup
- Fresh mint leaves, for garnish

Preparation

Add all ingredients to a shaker. Muddle mint gently to express the oils. Add ice. Give a quick shake. Strain into a julep cup. Add crushed ice. Garnish with a mint sprig and lemon wedge.



MANA DAISY

Ingredients

- 2 oz Teremana Blanco
- .75 oz lemon juice
- .75 oz passion fruit syrup
- Splash of soda (added directly to tin before straining)
- Edible flower, for garnish

Preparation

Place lemon juice, passion fruit syrup & Teremana Blanco into shaker. Shake and add a splash of soda directly to tin before straining. Strain into a coupe glass. Garnish with edible flower.



MINT CHIP ESPRESSO MARTINI

Ingredients

- 2 oz Ole Smoky Mint Chocolate Chip Whiskey Cream
- 1 oz Crème de Cocoa
- 2 oz espresso
- Chocolate syrup and mint sprig, for garnish

Preparation

Line a chilled martini glass with chocolate syrup. Add ingredients to a shaker filled with ice. Shake and strain into the martini glass. Garnish with more chocolate syrup and a sprig of mint.



ROUGE RASPBERRY

Ingredients

- 1.5 oz Central Standard North Brandy
- .75 oz Reàl Raspberry Puree
- .25 oz pineapple juice
- .25 oz lemon juice
- Fresh raspberries, for garnish

Preparation

Shake and serve over ice. Garnish with fresh raspberries.





FEATURED



STRAWBERRY DREAM

Ingredients

- 2 oz Licor 43 Horchata
- 2 scoops strawberry ice cream
- 2 oz soy or almond milk
- l oz condensed coconut milk
- 1 oz evaporated coconut milk
- Strawberries and powdered sugar, for garnish

Preparation

Mix all the ingredients in a blender until creamy. Pour into an old fashioned glass with ice and two pieces of strawberry on top. Dust with powdered sugar.



STRAWBERRY GINGER LIMELIGHT (N/A)

Ingredients

- 3 strawberries
- 3 mint leaves
 - ½ part fresh lime juice
- 1 part simple syrup
- 3 parts (½ bottle) Betty Buzz Ginger Beer
- Fresh sliced strawberry and mint, for garnish

Muddle strawberries, mint, lime juice and simple syrup in a shaker. Pour entire shaker contents into a highball glass. Fill with ice and top with Betty Buzz Ginger Beer. Garnish with fresh sliced strawberry and mint.



STRAWBERRY LIMEADE

Ingredients

- 2 oz Deep Eddy Lime Vodka
- .5 oz simple syrup
- .5 oz lime juice
- 2 strawberries

Preparation

Muddle 2 strawberries with simple syrup in a shaker. Add Deep Eddy Lime Vodka and lime juice. Shake and double strain over fresh ice in a sugar-rimmed glass.



SUNDAY BRUNCH

Ingredients

- 2 oz Seedlip Spice 94 1 oz carrot juice
- 1.5 oz fresh orange juice
- .5 oz local maple syrup
- Fever-Tree Premium Club Soda
- Orange peel for garnish

Preparation

Shake and strain into a flute. Top with club soda. Garnish with an orange peel.



SWEET LIPS

Ingredients

- 1.5 oz Dos Hombres Mezcal
- 1 oz carrot juice
- .75 oz lime juice
- .5 oz Martini & Rossi Fiero
- .5 oz orange juice
- .25 oz honey syrup
- Chili salt rim, for garnish

Preparation

Add all ingredients to your shaker and vigorously shake. Fine strain into a rocks glass. Garnish with chili salt.



