

# Turquoise Seas

## Beverage Manual



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# Rum Drinks

## **Sugar Cane**

Rum distinguishes itself from other spirits by the plant from which it is made. In the US, rum is defined as a spirit distilled from the fermented juice of sugar cane, sugar cane syrup, sugar cane molasses or other sugar cane byproducts at less than 95% abv and bottled at at least 40% alcohol by volume.

In the EU, rum can be distilled to up to 96% abv must retain the aroma and taste of rum. Sugar cane, a member of the grass family has its origins in Papau New Guinea but this hearty plant is grown in tropical climes around the world. The sweet juice of the mature plant is extracted by pressing the hard stalk in mechanical mills.

Some distilleries use this fresh juice while others use the by-product of the sugar refining process known as molasses as the raw material for the fermentation process.

## **Fermentation**

The addition of yeast to the sugar cane juice or molasses converts the available sucrose to alcohol in a process called fermentation. Typically this takes about a day but some distilleries use yeast that takes as much as ten days. To make other spirits, the starches found in grains must be cooked and then enzymes are used to convert the glucose to sucrose which can be fermented. The resulting fermented wine contains only about 10% alcohol by volume.

## **Distillation**

To concentrate the alcohol in the sugar cane wine, the wine is boiled while the vapor is collected and condensed. The earliest pot stills resembled a tea kettle with a long spout and were capable of distilling only a few liters of alcohol at a time. Modern continuous stills are vertical columns about 10 meters high and are capable of distilling as much as 20,000 liters per day.

In the French islands, spirits made from sugar cane juice are typically distilled to a relatively low distillation purity resulting in a heavier tasting spirit.

Since molasses contains higher amounts of sulphur than does sugar cane juice, spirits distilled from fermented molasses are generally distilled to a high distillation purity to reduce the congeners that have been concentrated in the molasses.

## **Aging**

Immediately after distillation, the fresh or raw spirits contain small amounts of hydrogen sulfide gas formed during fermentation which can give the spirit a hot harsh taste. Although some connoisseurs prefer fresh rum, most consumers prefer the more elegant taste of an aged spirit. Today, almost all rum is aged in used oak barrels that once held whiskey or bourbon. Aging can last from one to thirty years or more, making rum one of the most varied of the distilled spirits. During the aging process the rum acquires a golden color that changes to a dark brown with time.

## Trader Vic's Original Mai Tai

### Ingredients:

- 2 ounce J. Wray & Nephew Rum (17 year old)
- Juice from one fresh lime.
- ½ ounce Holland DeKuyper Orange Curacao.
- ¼ ounce Trader Vic's Rock Candy Syrup.
- ½ ounce French Garier Orgeat Syrup
- Sprig of Mint

### Directions:

- ◆ Add ice to a low ball glass
- ◆ Pour rum over the ice
- ◆ Add the rest of ingredients except mint
- ◆ Shake vigorously
- ◆ Garnish with a sprig of mint



## Pineapple Mai Tai:

### Ingredients:

- 1 ounce light rum
- ½ ounce triple sec
- ¼ ounce lime juice
- 1 ½ ounces pineapple juice
- 1 ½ ounces orange juice
- 1 dash of Grenadine
- ½ ounce dark rum
- Maraschino cherry for garnish

### Directions:

- ◆ Pour all the ingredients except the dark rum into a shaker with ice cubes.
- ◆ Shake well.
- ◆ Strain into an old-fashioned glass half filled with ice.
- ◆ Top with the dark rum.
- ◆ Garnish with the cherry.



## Mojito

### Ingredients:

- ½ Lime
- 12 Mint leaves
- 1 ½ ounce White Rum
- Club Soda
- 1 tsp. of Powdered Sugar
- Sprig of Mint

### Directions:

- ◆ Muddle mint leaves with juice from lime and a teaspoon of powdered sugar.
- ◆ Place in tall cocktail glass
- ◆ Fill with ice
- ◆ Add the white rum.
- ◆ Top with club soda
- ◆ Garnish with a sprig of mint



## Wytini Sunset

### Ingredients:

- 1 ounce Mount Gay Extra Old Rum
- 2 ounce Orange Juice
- ½ ounce Simple Syrup
- ½ ounce Lime Juice
- Grenadine
- Mint Sprig
- Lime slice
- Maraschino Cherry

### Directions:

- ◆ Half fill hurricane glass with ice
- ◆ Add the first 4 ingredients
- ◆ Stir
- ◆ Add a dash of Grenadine (do not stir)
- ◆ Garnish with lime, mint, and cherry



## Rum Punch

### Ingredients:

- 1 ounce Orange Juice
- 1 ounce Pineapple Juice
- 1 ounce Guava juice
- ½ ounce lime juice
- 3 dashes of Bitters
- 3 ounces Mount Gay White Rum
- ½ ounce Amaretto
- Nutmeg
- Orange Slice
- Magenta orchid (Edible)

### Directions:

- ◆ Add first 6 ingredients to a shaker
- ◆ Add ice and shake
- ◆ Pour into high ball glass
- ◆ Add an Amaretto floater
- ◆ Grate fresh nutmeg over top of drink
- ◆ Garnish with orange slice and orchid



## Cuba Libre

### Ingredients:

- 1 ½ ounce dark Rum
- 1 ounce fresh Lime Juice
- Cola
- Lime Wedge

### Directions:

- ◆ Fill a highball glass with ice
- ◆ Add all liquid ingredients
- ◆ Stir
- ◆ Garnish with lime wedge





## Pina Colada

### Ingredients:

- 1 cup ice cubes
- 1 ounce white rum
- 1 ounce dark rum
- 2 ounces pineapple juice
- 2 ounce coconut cream
- Orange Slice
- Maraschino Cherry

### Directions

- ◆ Place all ingredients into a blender
- ◆ Blend until smooth
- ◆ Pour into a hurricane glass
- ◆ Garnish with orange wedge and maraschino cherry



## Zombie

### Ingredients:

- 1 ¼ ounce lemon juice
- 1 ounce dark rum
- ¾ ounce orange juice
- ½ ounce cherry brandy
- ½ ounce light rum
- ½ ounce high-proof dark rum
- 2 dashes grenadine
- Mint Sprig

### Preparation:

- ◆ Pour the ingredients into a cocktail shaker with ice.
- ◆ Shake well.
- ◆ Strain into a highball glass with crushed ice
- ◆ Garnish with a sprig of mint





## Daiquiri Cocktail

### Ingredients:

- 1 ½ ounce light Rum
- 1 ounce lime juice
- 1 tsp. super fine sugar

### Directions:

- ◆ Add all ingredients to cocktail shaker
- ◆ Shake vigorously with ice
- ◆ Strain into martini glass



## Ginger Daiquiri

### Ingredients:

- 3 thin slices of ginger
- 1 ½ ounce Havana Club Anejo Rum (7 year)
- ½ ounce Havana Club Anejo Blanco
- ½ ounce Dry Orange Curacao
- 1 ounce fresh lime juice
- Dash of Bitters
- Lime Slice

### Directions:

- ◆ Muddle 2 slices of ginger with dash of rum in a shaker
- ◆ Add the rest of ingredients except lime slice and 1 ginger slice
- ◆ Shake well and fine strain into pre-chilled Martini glass
- ◆ garnish with slice of ginger and lime slice



## Frozen Daiquiri

### Ingredients:

- 1 ½ ounce white rum
- ½ ounce Triple Sec
- 1 ½ ounce fresh Lime juice
- 1 tsp. powdered sugar
- 1 cup crushed ice
- Lime Slice

### Directions:

- ◆ Add all ingredients to a blender
- ◆ Blend until smooth
- ◆ Pour into Martini glass
- ◆ Garnish with lime slice



### Fruit Variations:

Note: Use tall cocktail glass or hurricane glass for serving fruit daiquiris

Use an appropriate garnish

- **Avocado:** Add ¼ fresh avocado to above recipe. Reduce lime juice to ¾ ounce
- **Banana:** Add 1 banana to above recipe
- **Strawberry:** Add 2 ounce of strained strawberry puree. Add 1 ounce strawberry Schnapps
- **Mango:** Add 3 ounce of strained mango puree
- **Pineapple:** Add 4 chunks of fresh pineapple. Reduce lime juice to ½ ounce

## Turquoise Sea

### Ingredients:

- 1 ½ ounce golden Rum
- ½ ounce Blue Curacao
- ½ ounce Lime Juice
- 3 ounce White Cranberry Juice
- Lemon or Lime slice

### Directions:

- ◆ Fill a cocktail shaker with ice
- ◆ Add the four liquid ingredients
- ◆ Shake well to mix ingredients
- ◆ Strain into martini glass
- ◆ Garnish with lemon or lime slice



## Blue Breeze

### Ingredients:

- 2 ounces Hpnotiq
- 1 ounce Coconut Rum
- 2 ounces of Pineapple Juice
- Lemon Twist
- Pineapple slice

### Directions:

- ◆ Fill a tall cocktail glass with ice
- ◆ Add the 3 liquid ingredients
- ◆ Stir to mix ingredients
- ◆ Garnish with lemon twist and pineapple



## Strawberry Lemon Mojito

### Ingredients:

- 2 Lemon wedges
- 1 Strawberry + ½ for garnish
- 6 mint leaves
- 2 ounce gold Rum
- ¾ ounce lemon Juice
- ½ ounce Agave Nectar

### Directions:

- ◆ Muddle the lemon wedges with whole strawberry and mint leaves in a cocktail shaker
- ◆ Add ice cubes rum, lemon juice, and agave nectar
- ◆ Shake well
- ◆ Strain into highball glass filled with crushed ice
- ◆ Garnish with the strawberry half



## Watermelon Mojito

### Ingredients:

- 1” cube of watermelon (seeded or seedless)
- ¾ of a lime, cut into 3 pieces
- 6 mint leaves
- 1 tsp. superfine sugar
- ½ ounce Simple Syrup
- 2 ounces light Rum
- 3 ounces watermelon puree
- 3 ounces Club Soda

### Directions:

- ◆ Muddle the watermelon, lime, mint and sugar in the bottom of a shaker glass
- ◆ Add the rum, watermelon puree, and simple syrup
- ◆ Fill the glass with ice cubes
- ◆ Top with the club soda
- ◆ Shake vigorously
- ◆ Pour entire shaker contents into a highball glass
- ◆ Garnish with a melon wedge



## Mango Pomegranite Mojito

### Ingredients:

- 2 ounces fresh mango, cubed
- ½ of a lime, quartered
- 5 mint leaves
- ½ ounce Simple Syrup
- 2 ounces light Rum
- 2 ounces Club Soda
- 2 ounce Pomegranate juice

### Directions:

- ◆ Muddle the mango, lime, and mint in the bottom of a shaker glass
- ◆ Add the rum, simple syrup, and club soda
- ◆ Fill the shaker to the top with ice
- ◆ Shake vigorously
- ◆ Pour entire contents into a highball glass
- ◆ Top gently with the pomegranate juice
- ◆ Garnish with lime slice and mint sprig



# Tequila Drinks

## Types

There are two basic categories of tequila: mixtos and 100% agave. Mixtos use no less than 51% agave, with other sugars making up the remainder. Mixtos use both glucose and fructose sugars. The bottle will not say 100% agave. Jose Cuervo Gold is a popular example

With 100% agave tequila, blanco or plata is harsher with the bold flavors of the distilled agave up front, while reposado and añejo are smoother, subtler, and more complex. As with other spirits that are aged in casks, tequila takes on the flavors of the wood, while the harshness of the alcohol mellows. The major flavor distinction with 100% agave tequila is the base ingredient, which is more vegetal than grain spirits (and often more complex).

Tequila is usually bottled in one of five categories:

- **Blanco** ("white") or **plata** ("silver"): white spirit, un-aged and bottled or stored immediately after distillation, or aged less than two months in stainless steel or neutral oak barrels;
- **Joven** ("young") or **oro** ("gold"): is the result of blending Silver Tequila with Reposado and/or Añejo and/or extra Añejo Tequila;
- **Reposado** ("rested"): aged a minimum of two months, but less than a year in oak barrels;
- **Añejo** ("aged" or "vintage"): aged a minimum of one year, but less than three years in oak barrels;
- **Extra Añejo** ("extra aged" or "ultra aged"): aged a minimum of three years in oak barrels. This category was established in March 2006.

## Aging process

Reposado may be rested in oak barrels or casks as large as 20,000 litres, allowing for richer and more complex flavors. The preferred oak comes from US, France or Canada, and is usually white oak. Some companies char the wood to impart a smoky flavor, or use barrels that were previously used with different kinds of alcohol (e.g. whiskey, scotch, or wine). Some reposados can also be aged in new wood barrels to achieve the same woody flavor and smoothness, but in less time<sup>+</sup>

Añejos are often rested in barrels that have been previously used to rest reposados. The barrels cannot be more than 600 liters, and most are in the 200-liter range. Many of the barrels used are from whiskey or bourbon distilleries in America, France, or Canada, and Jack Daniels barrels are especially popular<sup>±</sup>. This treatment creates many of the aspects of the dark color and more complex flavors of the añejo tequila. After aging—a period of four years is standard - the añejo can be removed from the wood barrels and placed in stainless steel tanks to reduce the amount of evaporation that can occur in the barrels.



## Classic Margarita

### Ingredients:

- Margarita Salt
- 1½ ounce Blanco Tequila
- 1 ounce Cointreau
- ½ ounce Lime Juice
- Slice of lime

### Directions:

- ◆ Salt the rim of a martini glass
- ◆ Add all liquid ingredients to cocktail shaker
- ◆ Add ice and shake vigorously
- ◆ Pour into the martini glass
- ◆ Garnish with a slice/wedge of lime



\*Note: Can also be served on the rocks in a low ball cocktail glass

## Mango Frozen Margarita

### Ingredients:

- 1 ounce Blanco Tequila
- 1 ounce Triple Sec
- 2 ounces Simple Syrup
- 2 ½ ounces Mango Puree
- ½ ounce Lemon Juice
- 1 cup of ice

### Directions:

- ◆ Add all ingredients to a blender
- ◆ Blend until smooth
- ◆ Pour into cocktail glass
- ◆ Garnish with edible flower or mango slice



\*\*Note: Can make with other flavor by replacing mango puree with purees of other fruit such as strawberry, melon, berry, etc.

## Blanco Pomegranate Margarita

### Ingredients:

- 1 ½ ounce blanco Tequila
- 2 ½ ounce Pomegranate Juice
- 2 tsp. fine sugar
- ½ ounce lime juice
- Raw Sugar
- Slice of Lime

### Directions:

- ◆ Combine all ingredients in a cocktail shaker
- ◆ Rim a Collins glass with raw sugar
- ◆ Fill the glass with ice
- ◆ Pour contents of the shaker into the glass
- ◆ Garnish with a slice of lime



## Platino Fresco

### Ingredients:

- 1 ounce Jose Cuervo Platino
- ½ ounce Elderflower Liqueur
- 2 Cucumber slices
- 6 Mint Leaves
- Pink Grapefruit Juice
- Cucumber Spear
- Mint Sprig

### Directions:

- ◆ Muddle mint leaves and cucumber slices in Collins glass
- ◆ Combine tequila and liqueur in cocktail shaker
- ◆ Shake with ice and strain into Collins glass
- ◆ Add ice and top with pink grapefruit juice
- ◆ Garnish with mint sprig and cucumber spear



## Tequila Sunrise

### Ingredients:

- 2 ounces Tequila
- 4 ounces Orange Juice
- ¾ ounce Grenadine
- Lemon slice
- Maraschino Cherry

### Directions:

- ◆ Half fill high-ball glass with ice
- ◆ Add the tequila and orange juice
- ◆ Stir
- ◆ Add Grenadine and let settle to bottom
- ◆ Garnish with lemon wedge and maraschino cherry



## Reposado Paloma

### Ingredients:

- 1 1/2 ounce Reposado Tequila
- 2 ounce Grapefruit Juice
- Tonic Water
- ½ ounce Grand Marnier
- Lime slice

### Directions:

- ◆ Add ice to a Collins glass
- ◆ Build tequila, grapefruit juice, and tonic in glass
- ◆ Float the Grand Marnier on top
- ◆ Garnish with a slice of lime



# Vodka Drinks

Vodka, one of the world's most popular liquors, is composed solely of water and ethanol with possible traces of impurities and flavorings. Vodka is made from any one of these fermented substances: grain, rye, wheat, potatoes, rice, or sugar beet molasses. Vodka may not be aged in oak to add color. Today however, there are many flavored vodkas where the flavor has been infused into the vodka.

Vodka's alcoholic content usually ranges between 35-50% by volume; the standard Russian, Lithuanian, and Polish vodkas are 40 percent alcohol by volume (80 proof).

Historically, this alcoholic-proof standard derives from the Russian vodka quality standards established by Tsar Alexander III in 1894. The Muscovite Vodka Museum reports that chemist Dmitri Mendeleev determined the ideal alcohol content as 38%; however, because in that time distilled spirits were taxed per their alcoholic strength, that percentage was rounded upwards to 40 percent for simplified taxation calculations.

For such a liquor to be denominated "vodka," governments establish a minimal alcohol content; the European Union established 37% alcohol by volume as the minimal alcohol content for European vodka.

## **Distilling and filtering**

A common property of vodkas produced in the United States and Europe is the extensive use of filtration prior to any additional processing, such as the addition of flavorants. Filtering is sometimes done in the still during distillation, as well as afterwards, where the distilled vodka is filtered through charcoal and other media. This is because under U.S. and European law vodka must not have any distinctive aroma, character, color or flavor. However, this is not the case in the traditional vodka producing nations, so many distillers from these countries prefer to use very accurate distillation but minimal filtering, thus preserving the unique flavors and characteristics of their products.

The "stillmaster" is the person in charge of distilling the vodka and directing its filtration. When done correctly, much of the "fore-shots" and "heads" and the "tails" separated in the distillation process are discarded. These portions of the distillate contain flavor compounds such as ethyl acetate and ethyl lactate (heads) as well as the fusel oils (tails) that alter the clean taste of vodka. Through numerous rounds of distillation, or the use of a fractioning still, the taste of the vodka is improved and its clarity is enhanced.

Repeated distillation of vodka will make its ethanol level much higher than is acceptable to most end users, whether legislation determines strength limits or not. Depending on the distillation method and the technique of the stillmaster, the final filtered and distilled vodka may have as much as 95-96% ethanol. As such, most vodka is diluted with water prior to bottling. This level of distillation is what truly separates a rye-based vodka (for example) from a rye whisky; while the whisky is generally only distilled down to its final alcohol content, vodka is distilled until it is almost totally pure alcohol and then cut with water to give it its final alcohol content and unique flavor, depending on the source of the water.

## Cosmojito

### Ingredients:

- 2 ounce Vodka
- ½ ounce Cointreau
- 8 Mint leaves
- 1 tsp. Brown Sugar
- Cranberry Juice
- Lime

### Directions:

- ◆ Muddle mint leaves with teaspoon brown sugar and the juice of half a lime.
- ◆ Add vodka, Cointreau, and a splash of cranberry juice.
- ◆ Shake with ice
- ◆ Strain into a martini glass
- ◆ Garnish with a mint sprig



## Cayman Lemonade

### Ingredients:

- 1 ½ ounce Vodka
- 1 ounce Light Rum
- 1 ounce Peach Schnapps
- 4 ounce Sweet and Sour mix
- 2 ounce Cranberry Juice
- Lemon slice

### Directions:

- ◆ Fill a hurricane glass half full with ice
- ◆ Add all the liquid ingredients
- ◆ Stir
- ◆ Garnish with lemon slice



## Screwdriver

### Ingredients:

- 2 ounce Vodka
- 5 ounce Orange Juice (fresh)
- Orange Slices

### Directions:

- ◆ Build the ingredients in a Collins glass  
With ice
- ◆ Stir well
- ◆ Garnish with orange slices



## Screwdriver Sunrise

### Ingredients:

- 1 ounce Black Currant Syrup
- 2 ounce Vodka
- 5 ounce Orange Juice (fresh)

### Directions:

- ◆ Add ice to a Collins glass
- ◆ Build vodka and orange juice in the glass
- ◆ Stir well
- ◆ Pour in black currant syrup and allow to settle before serving





## Lemon Drop

### Ingredients:

- 1 ½ ounce Citron Vodka
- 1 ounce Lemon Juice
- 1 tsp. sugar
- Lemon Twist

### Directions:

- ◆ Add ingredients (except twist) to a shaker with ice
- ◆ Shake until all sugar is dissolved
- ◆ Rim a Martini glass with lemon and coarse sugar
- ◆ Strain shaker contents into the glass
- ◆ Garnish with lemon twist



## Sea View

### Ingredients:

- 1 ounce Raspberry Vodka
- 2 ounce Mango Juice
- Champagne/Sparkling Wine
- Mango Slice

### Directions:

- ◆ Fill a cocktail shaker with ice
- ◆ Add vodka and juice
- ◆ Shaker until chilled well
- ◆ Strain into a Champagne flute
- ◆ Top with Champagne or Sparkling Wine
- ◆ Garnish with a mango slice



# *The Classics*

## Classic Martini

### Ingredients:

- 2 ½ ounce Gin
- ½ ounce Dry Vermouth
- 2 green olives

### Directions:

- ◆ Pour the ingredients into a mixing glass filled with ice cubes.
- ◆ Stir well.
- ◆ Strain into a martini glass.
- ◆ Garnish with the olives



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### Variations:

- **Shaken:** Instead of stirring, shake the ingredients with ice cubes
- **Dry:** Very little Vermouth – add to ice before adding Gin and then pour off excess Vermouth
- **Bone Dry:** No Vermouth
- **Gibson:** Garnish with a cocktail onion instead of olives
- **Dirty:** At 1/8 ounce olive brine
- **50-50:** Add equal amounts of Vermouth (2 ounces each)
- **Vodka Martini:** Substitute vodka for the gin
- **Tequini:** Replace the Gin with Blanco Tequila

## Old Fashioned

### Ingredients:

- ½ tsp. Sugar
- 2 dashes aromatic bitters
- Splash of Soda Water
- 2 ounces bourbon
- Twist of Lemon

### Directions:

- ◆ Place the sugar in an Old Fashioned glass
- ◆ Moisten with the soda water and bitters
- ◆ Muddle until dissolved.
- ◆ Add the bourbon and give it a quick stir.
- ◆ Add ice and stir again.
- ◆ Garnish with twist of lemon



## Manhattan

### Ingredients:

- 2 ounce Rye Whiskey
- ¾ ounce Sweet Vermouth
- 2 dashes Bitters
- Maraschino Cherry

### Directions:

- ◆ Place all ingredients into a mixing glass
- ◆ Stir well
- ◆ Strain into martini glass
- ◆ Garnish with the cherry



## Mint Julep

### Ingredients:

- 6-8 Fresh Mint Leaves
- 2 tsp. Simple Syrup
- 3 ounces Bourbon
- Mint Sprig

### Directions:

- ◆ Very gentle muddle the mint in the bottom of a lowball glass
- ◆ Add the simple syrup and 1 ounce of bourbon
- ◆ Gently stir
- ◆ Fill the glass with crushed ice
- ◆ Add the rest of the bourbon
- ◆ Garnish with mint sprig



## Long Island Iced Tea

### Ingredients:

- ½ ounce gin
- ½ ounce tequila
- ½ ounce vodka
- ½ ounce white rum
- ½ ounce Triple Sec
- ½ ounce fresh lemon juice
- 3 ounces cola
- 1 lemon wedge

### Directions:

- ◆ Pour all of the alcohol ingredients into an ice-filled highball glass.
- ◆ Add fresh lemon juice
- ◆ Stir all ingredients
- ◆ Add cola to top
- ◆ Garnish with lemon wedge



## Gin and Tonic

### Ingredients:

- 2 ounces Gin
- 5 ounce Tonic Water
- Squeeze of lime
- Lime wedge

### Directions:

- ◆ Fill a highball glass with ice cubes
- ◆ Pour gin and tonic water into glass
- ◆ Add a squeeze of lime
- ◆ Stir well
- ◆ Garnish with a lime wedge



\*\*\*Note: Vodka Tonic is a variation. Substitute vodka for the gin.

## Greyhound

### Ingredients:

- 1 ½ ounce Gin
- Grapefruit Juice

### Directions:

- ◆ Fill lowball glass with ice cubes
- ◆ Add Gin to glass
- ◆ Fill with grapefruit juice
- ◆ Stir the drink

### Variations:

- **Vodka:** Substitute vodka for the gin
- **Monkey Wrench:** Substitute light/white gin for the gin





## Bloody Mary

### Ingredients:

- 1 ½ ounce Vodka
- ½ cup Bloody Mary Mix (house made)
- Celery Salt
- Celery Stick
- Pickled Jalapeño Slice
- Lemon Wedge

### Directions:

- ◆ Combine vodka and Bloody Mary mix in shaker
- ◆ Shake with ice
- ◆ Strain into highball glass filled with ice
- ◆ Garnish with celery stick, jalapeño, and lemon wedge



### Variations:

- **Spicy:** Replace the vodka with a black pepper infused vodka
- **Bloody Maria:** Replace the Vodka with Blanco Tequila

## Fuzzy Navel

### Ingredients:

- 2 ounce Peach Schnapps
- 2 ounce Orange Juice
- 2 ounce Lemonade
- Orange Slice
- Maraschino Cherry

### Directions:

- ◆ Fill highball glass with ice cubes
- ◆ Add first 3 ingredients
- ◆ Stir to mix
- ◆ Garnish with orange slice and cherry



**Variations:** **Hairy Navel:** Add 1 to 1 ½ ounces of vodka.

## The Sidecar

### Ingredients:

- 1 ½ ounce Cognac
- ¾ ounce Cointreau
- ¼ ounce Lemon Juice
- Orange wedge

### Directions:

- ◆ Pour the ingredients into a cocktail shaker with ice cubes
- ◆ Shake well
- ◆ Strain into a chilled Martini glass
- ◆ Garnish with orange wedge





# *Wine Drinks*

## Hpnotiq Heaven

### Ingredients:

- 2 ounces Hpnotiq (chilled)
- 2 ounces Champagne or Sparkling Wine (chilled)
- 2 ounces Chambord
- 2 Maraschino Cherries

### Directions:

- ◆ Pour chilled Hpnotiq and Champagne to a Champagne flute
- ◆ Slowly add Chambord
- ◆ Garnish with cherries



## White Wine Spritzer

### Ingredients:

- 2 ounces White Wine (chilled)
- Soda water
- Lemon Slice

### Directions:

- ◆ Half fill wine glass with ice cubes
- ◆ Pour in wine.
- ◆ Top with soda water to about 2/3 full
- ◆ Stir to mix
- ◆ Garnish with lemon slice



## There Will Me Rum

### Ingredients:

- 1 ounce Malibu Rum
- 1 ounce Ruby Red Grapefruit juice
- Dash of Grenadine
- Champagne (chilled)
- Strawberry slice

### Directions:

- ◆ Add ice to a cocktail shaker
- ◆ Add the rum, grapefruit juice, and grenadine
- ◆ Shake to chill and blend all ingredients
- ◆ Strain into a champagne glass
- ◆ Top with Champagne
- ◆ Garnish with a strawberry slice



## Miranda

### Ingredients:

- 2 ounces Gin
- 1 ounce Lemon Puree
- ½ ounce Simple Syrup
- 1 ounce Lillet Blanc
- 2 ounces Pinot Noir
- Lemon Slice

### Directions:

- ◆ Combine the first 4 ingredients in a mixing glass
- ◆ Shake and strain highball glass or wine glass
- ◆ Float the wine on top so the drink is layered
- ◆ Garnish with a lemon slice







# *Non-Alcoholic Drinks*

## Shirley Temple

### Ingredients:

- 1 ounce fresh Lime Juice
- 1 ounce Grenadine
- 5 ounce Ginger Ale
- Maraschino Cherry
- Orange Slice

### Directions:

- ◆ Fill a tall glass with ice
- ◆ Build the liquid ingredients in the glass
- ◆ Stir to mix ingredients well
- ◆ Garnish with the cherry and orange slice



## Caribbean Vacation

### Ingredients:

- 1 ounce Passion Fruit juice
- ½ ounce Coconut Cream
- 3 ounce Orange juice
- 2 ounce Mango juice
- Mango slice

### Directions

- ◆ Fill a cocktail shaker with ice
- ◆ Add all ingredients except mango slice
- ◆ Shake well until chilled
- ◆ Strain into a cocktail glass filled with ice
- ◆ Garnish with a slice of fresh mango



## Coco Colada

### Ingredients:

- 4 ounce Pineapple juice
- 2 ounce Coconut Cream
- 1 cup ice
- Orange slice

### Directions

- ◆ Add first 3 ingredients to blender
- ◆ Blend until slushy
- ◆ Strain into a Collins glass
- ◆ Garnish with an orange slice



## Gentle Breeze

### Ingredients:

- 4 ounce Cranberry juice
- 4 ounce Grapefruit juice
- Cranberry
- Mint Leaf

### Directions

- ◆ Fill a tall cocktail glass with ice
- ◆ Add cranberry and grapefruit juice
- ◆ Stir to blend
- ◆ Garnish with cranberry and mint leaf



## Spiced Sangria Mocktail

### Ingredients:

- ½ ounce Lemon juice
- 3 ounce Pomegranate juice
- ¼ tsp. Hot Sauce
- 2 ounce Cranberry Juice
- 3 ounce lemon/lime soda
- 3 Raspberry
- 3 Lemon Slice
- 3 Lime Slice

### Directions

- ◆ Fill a red wine glass with ice
- ◆ Add all liquid ingredients
- ◆ Stir to blend
- ◆ Garnish with raspberry, lemon, and lime
- ◆ Stir to mix in



## Island Afternoon Mocktail

### Ingredients:

- ¼ cup fresh Cantaloupe (diced)
- 4 ounce tart Lemonade
- Dash of Bitters
- Mint Sprig

### Directions:

- ◆ Add cantaloupe to a cocktail shaker
- ◆ Muddle the cantaloupe
- ◆ Fill the shaker with ice cubes
- ◆ Add lemonade and bitters
- ◆ Shake and strain into a rocks glass filled with ice
- ◆ Garnish with a mint sprig



# *Dessert and Coffee Drinks*

## Caribbean Coffee:

### Ingredients:

- 1 ounce dark Rum
- 4 ounce double-strength coffee
- 1 tsp golden brown sugar
- 1 Tbsp thick double cream

### Directions

- ◆ Warm a 6 ounce coffee cup
- ◆ Add the rum to the cup
- ◆ Add brown sugar and half of the coffee.
- ◆ Stir to dissolve the sugar
- ◆ Pour in the rest of the coffee and stir to mix
- ◆ Pour in cream and give one stir



## Jamaica Coffee

### Ingredients:

- 1 ounce dark Rum
- 1 ounce Brandy
- 4 ounce strong black Coffee
- Whipped Cream

### Directions:

- ◆ Pour rum and brandy into coffee mug
- ◆ Pour in coffee
- ◆ Stir to mix
- ◆ Top with whipped cream



## Cancun Drizzle:

### Ingredients:

- ¾ ounce gold Tequila
- 4 ounce hot Coffee
- Whipped Cream
- ¾ ounce Chambord Royale
- 2 Chocolate Dipped Raspberries

### Directions

- ◆ Add tequila to coffee mug
- ◆ Top with hot coffee and whipped cream
- ◆ Drizzle Chambord Royale over top
- ◆ Garnish with chocolate raspberries



## La Buena Vida

### Ingredients:

- ¾ ounce Bailey's
- ¾ ounce Kahlua
- ¾ ounce white Rum
- ¾ ounce Gran Marnier
- 1 ½ ounce Cream of Coconut
- 1 ½ ounce Condensed Milk
- 1 cup ice

### Directions:

- ◆ Add all ingredients to a blender
- ◆ Blend until smooth
- ◆ Pour into a tall cocktail glass





## Wally Whacker

### Ingredients:

- 2 ounces Vodka
- 1 ounce white Rum
- 1 ounce Bailey's
- 1 ounce Kahlua
- ½ ounce Amaretto
- ½ ounce dark Crème de Cacao
- ½ ounce Cream of Coconut
- 1 cup Ice
- Hershey's Chocolate Syrup
- Whipped Cream
- Maraschino Cherry

### Directions

- ◆ Place all ingredients except chocolate and whipped cream in a blender
- ◆ Blend until smooth
- ◆ Swirl chocolate syrup inside tall glass
- ◆ Pour contents from blender into glass
- ◆ Top with whipped cream and cherry



# *Mixers*

## Sweet and Sour Mix:

<b>Ingredients:</b> <ul style="list-style-type: none"><li>• 1 cup water</li><li>• 1 cup sugar</li><li>• 1 cup fresh lime juice</li><li>• 1 cup fresh lemon juice</li></ul>	<b>Directions:</b> <ul style="list-style-type: none"><li>• Combine water and sugar in a sauce pan</li><li>• Bring to a boil</li><li>• Stir to completely dissolve the sugar</li><li>• Remove from heat and let cool</li><li>• Add lemon and lime juice</li><li>• Mix well and refrigerate</li></ul>
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## Simple Syrup:

<b>Ingredients:</b> <ul style="list-style-type: none"><li>• 2 cup water</li><li>• 2 cup sugar</li></ul>	<b>Directions:</b> <ul style="list-style-type: none"><li>• Combine water and sugar in a sauce pan</li><li>• Bring to a boil</li><li>• Stir to completely dissolve the sugar</li><li>• Remove from heat and let cool</li></ul>
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## Bloody Mary Mix:

<b>Ingredients:</b> <ul style="list-style-type: none"><li>• 1 1/2 pounds plum tomatoes, coarsely chopped</li><li>• 1 large carrot, peeled, coarsely chopped</li><li>• 1 large golden beet, peeled, coarsely chopped</li><li>• 1 small fennel bulb, trimmed, coarsely chopped</li><li>• 1 large garlic clove, chopped</li><li>• 1 bay leaf</li><li>• 1 1/2 Tbsp</li><li>• 3 Tbsp fresh lemon juice</li><li>• 1/2 tsp celery seeds</li><li>• 6 Tbsp Worcestershire sauce</li><li>• 1 Tbsp hot pepper sauce</li><li>• 1 Tbsp grated peeled fresh horseradish</li><li>• 2 tsp coarsely ground whole black peppercorns</li></ul>	<b>Directions:</b> <ul style="list-style-type: none"><li>• Place first 6 ingredients in large pot.</li><li>• Add enough water just to cover (about 6 cups).</li><li>• Bring to boil; reduce heat to medium and simmer uncovered until vegetables are very soft, about 50 minutes.</li><li>• Discard bay leaf.</li><li>• Add 1 tablespoon coarse salt and lemon juice; cool slightly. Working in batches, puree vegetable mixture in blender until smooth.</li><li>• Add enough water, if needed, to measure 8 cups.</li><li>• Cover and chill.</li><li>• Grind celery seeds with remaining coarse salt in mortar with pestle or in spice grinder.</li><li>• Add celery-seed salt, Worcestershire sauce, hot pepper sauce, horseradish, black pepper, hot chili sauce, to vegetable puree.</li><li>• Cover and chill Bloody Mary mix overnight</li></ul>
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