

Manhattan

- 50 ml Rye whiskey
 - 20 ml Sweet vermouth
 - 2 Good dashes Angostura bitters
 - Orange twist
 - Good ice
 - Good quality cherry (e.g. Morello) to garnish
1. Prep your twist (doesn't have to be pretty, you will be discarding it).
 2. Add all ingredients to the mixing glass, fill with as much ice as possible.
 3. Stir until desired dilution.
 4. Strain into chilled coupe glass.
 5. Squeeze the orange twist to expel the citrus oil over the drink, then discard.
 6. Add your cherry to garnish, and enjoy!

Tools: chilled coupe glass, mixing glass, jigger, julep strainer, bar spoon

Old Fashioned

- 60 ml Rye whiskey
 - 5–10 ml Sugar syrup
 - 2 good dashes of Angostura bitters
 - Lemon twist
 - Ice
1. Prep your twist
 2. Add bitters, rye and sugar syrup to the glass, fill with as much ice as possible and stir until desired dilution. Strain over good quality ice, squeeze the lemon twist to expel the citrus oil over the drink then add the twist to the glass. Enjoy!

Tools: Rocks glass, Mixing glass, Jigger, Barspoon, Julep strainer

Negroni

- 30 ml London Dry gin
- 30 ml Sweet vermouth
- 30 ml Campari
- Orange twist to garnish
- Good ice

1. Prep twist.
2. Add all of the ingredients to the mixing glass, fill with as much ice as possible.
3. Stir until desired dilution.
4. Strain over good quality ice.
5. Squeeze the orange twist to expel the citrus oil over the drink, add the twist to drink.

Tools: Rocks glass, Mixing glass, Jigger, Barspoon, Julep strainer

East India Negroni

- 45 ml Dark rum
- 20 ml East India cream sherry
- 20 ml Campari
- Orange twist to garnish

1. Add all of the ingredients to your mixing glass.
2. Stir until it is chilled and diluted.
3. Strain over good ice. Squeeze your orange twist over the drink to expel the oils.
4. Garnish, and enjoy!

Tools: jigger, mixing glass, barspoon, julep strainer, rocks glass, ice

Royal Bermuda Yacht Club

- 50 ml Rum
- 20 ml Fresh lime juice
- 15 ml Falernum
- 5 ml Dry Curacao
- Lime wheel to garnish

1. Add all of your ingredients to your shaker tins and fill full with ice.
2. Seal the tins together and shake as hard as you can.
3. Double strain into coupe glass.
4. Garnish with lime wheel, and enjoy!

Tools: jigger, shaker tins, hawthorn strainer, fine strainer, coupe glass

Treacle

- 60 ml Dark rum
 - 10 ml Demerara sugar syrup
 - 15 ml Cloudy apple juice
 - 2 Dashes black walnut bitters
 - Orange twist to garnish
1. Prep your orange twist.
 2. Add all ingredients except the apple juice to the mixing glass, add plenty of ice and stir until chilled and diluted.
 3. Strain over a big block of ice and float the apple juice on top.
 4. Give orange twist a sharp fold over the top to expel oils and drop in to garnish.

Tools: jigger, mixing glass, barspoon, julep strainer, rocks glass, big block of ice