



ALMOND JOY

Glass: Double Rocks

Technique: Shake Garnish: None

Ingredients:

1 1/2 oz. DISARONNO Originale amaretto

3/4 oz. dark crème de cacao

3/4 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

AMAZON PUNCH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Lime wedge

Ingredients:

1 1/2 oz. ABSOLUT BERRI AÇAÍ vodka

1/4 oz. grenadine Fill pineapple juice

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1.5 drinks

AMERICAN DREAM

Glass: Double Rocks

Technique: Shake Garnish: None

Ingredients:

3/4 oz. Kahlúa coffee liqueur

3/4 oz. DISARONNO Originale amaretto 3/4 oz. Frangelico hazelnut liqueur

3/4 oz. chocolate liqueur

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

ANCHORS AWAY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer Garnish: Orange flag

Ingredients:

1 oz. well vodka

1/2 oz. blue curação

1/2 oz. blackberry brandy

2 oz. orange juice 1 oz. sweet & sour

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

APPLETINI

Glass: Martini Technique: Shake Garnish: Cherry

Ingredients:

GREY GOOSE vodka 1 1/2 oz. 1/2 oz. sour apple liqueur

Fill shaker with ice & add all Mixology:

ingredients. Shake & strain

ATERIAL

ServeSafe equivalent is approximately 1.5 drinks

B-52

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 oz. Kahlúa coffee liqueur

BAILEYS Irish Cream liqueur 1 oz. Grand Marnier orange liqueur 1 oz. Mixology:

In glass over ice add Kahlúa then **BAILEYS then Grand Marnier**

ServeSafe equivalent is approximately 1.5 drinks

BACARDI COCKTAIL

Glass: Martini

Technique: Spindle Mixer Garnish: Lime wedge

Ingredients:

BACARDI SUPERIOR rum 1 1/4 oz.

sweet & sour 2 oz. 1/2 oz. grenadine

Fill shaker with ice & add all Mixology:

ingredients — strain into glass

ServeSafe equivalent is approximately 1 drink

BAHAMA MAMA — FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Orange flag

Ingredients:

TRAINING MA

1 1/2 oz. Pyrat XO Reserve rum 4 oz. Island Oasis Bahama Mama

Build in blender cup & blend. Mixology:

Pour in glass

BAHAMA PAPA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Pineapple wedge

Ingredients:

1 1/4 oz. Pyrat XO Reserve rum 3/4 oz. crème de banana liqueur

2 oz. pineapple juice 1 oz. orange juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

BAILEYS BUTTERBALL

Glass: Double Rocks

Technique: Shake
Garnish: None
Ingredients:

1 1/2 oz. BAILEYS Irish Cream liqueur

3/4 oz. butterscotch liqueur 3/4 oz. Kahlúa coffee liqueur

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

BAILEYS CHOCOLATE CAFÉ

Glass: Double Rocks

Technique: Shake
Garnish: None

Ingredients:

1 1/2 oz. BAILEYS with a Hint of Coffee

1/2 oz. well vodka

1/2 oz. white crème de cacao

1/2 oz. Frangelico 1 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake with ice & roll

into rocks glass

ServeSafe equivalent is approximately 1.5 drinks

BAILEYS SHIVER

Glass: Double Rocks
Technique: Island Oasis/Blend

Garnish: None Ingredients:

3 oz. BAILEYS Irish Cream liqueur

4 cubes Ice

BAIN

Mixology: Build in blender cup & blend.

Pour in glass

BANANA RAMA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Blender

Garnish: Pineapple flag

Ingredients:

1 1/4 oz. well dark rum

2 oz. Island Oasis piña colada2 oz. Island Oasis banana

1 glass crushed ice

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1 drink

BATIDAS

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: None

Ingredients: 2 oz.

Leblon Cachaça

1/2 oz. simple syrup

4 oz. Island Oasis (strawberry, mango, papaya or banana)

1 oz. half & half

1 02. Hall & Hall

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

BAYBREEZE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build
Garnish: None
Ingredients:

1 1/4 oz. 2 oz.

Top

oz. well vodka pineapple juice cranberry juice

Mixology: Build all ingredients in glass ServeSafe equivalent is approximately 1 drink

BBC

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Cherry

Ingredients:

1 1/4 oz. BAILEYS Irish Cream liqueur 3/4 oz. crème de banana liqueur Island Oasis piña colada

Mixology: Build in blender cup & blend.

Pour in glass

BELLINI

Glass: Champagne Flute

Technique: Stir
Garnish: None

Ingredients:

1 oz. Island Oasis peach4 oz. Domaine Chandon

Mixology: Add Island Oasis peach to bottom of

glass, fill with Domaine Chandon & stir

ServeSafe equivalent is approximately 1 drink

BELLINI - RASPBERRY PEACH

Glass: Champagne Flute

Technique: Build

Garnish: Strawberry

Ingredients:

1/2 oz. Chambord Black Raspberry liqueur

1 1/2 oz. peach purée Fill peach purée sparkling wine

Mixology: Build Chambord & peach purée in

Champagne flute. Top with

sparkling wine

ServeSafe equivalent is approximately 1.5 drinks

BELLINI - STRAWBERRY

Glass: Champagne Flute

Technique: Build

Garnish: Strawberry

Ingredients:

2 oz. strawberry purée Fill sparkling wine

Mixology: Pour strawberry purée into Champagne

flute. Top with sparkling wine

ServeSafe equivalent is approximately 1 drink

BELLINI SUNSET

Glass: Champagne Flute

Technique: Shake
Garnish: None
Ingredients:

1 oz. peach schnapps 2 oz. orange juice 1/2 oz. grenadine

Fill Domaine Chandon

Mixology: Fill shaker with ice & all ingredients

except Domaine Chandon. Shake & strain, fill with Domaine Chandon

BELLINI - WILDBERRY PEACH

Glass: Champagne Flute

Technique: Build Garnish: None

Ingredients:

1 oz. peach purée

1 oz. Island Oasis wildberry Fill sparkling wine

Mixology: Build peach purée & Island Oasis

wildberry in Champagne flute.

Top with sparkling wine ServeSafe equivalent is approximately 1 drink

BERRI ACAÍ MARTINI

Glass: Martini
Technique: Shake

Garnish: Lemon twist

Ingredients:

1 1/2 oz. ABSOLUT BERRI AÇAÍ vodka 1/2 oz. Chambord Black Raspberry liqueur

1 oz. cranberry juice 1 oz. sour mix

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

BERRY BANANA COLADA

Glass: Pint

Technique: Island Oasis/Blend

Garnish: Cherry

Ingredients:

2 oz. Island Oasis banana1 oz. Island Oasis strawberry

1/2 oz. grenadine

2 oz. Island Oasis piña colada

Mixology: Build in blender cup & blend.

Pour in glass

Non-Alcoholic

BLACK RUSSIAN

Glass: Double Rocks

Technique: Build Garnish: None Ingredients:

1 1/4 oz. well vodka

3/4 oz. Kahlúa coffee liqueur

Mixology: Build ingredients in glass

ServeSafe equivalent is approximately 1.5 drinks

BLOODY CAESAR CANADA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

1 1/4 oz. GREY GOOSE vodka

4 oz. clamato juice

Dash Worcestershire sauce

Dash Tabasco

Mixology: Build all ingredients in glass ServeSafe equivalent is approximately 1.25 drinks

BLOODY MARIA MEXICO

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

1 1/4 oz. Patrón Silver tequila 4 oz. Bloody Mary mix

Mixology: Build all ingredients in glass ServeSafe equivalent is approximately 1.25 drinks

BLOODY MARY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

1 1/4 oz. well vodka

4 oz. Bloody Mary mix

Mixology: Build all ingredients in glass ServeSafe equivalent is approximately 1.25 drinks

BLOODY MOLLY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

TRAINING

1 1/4 oz. Jameson Irish whiskey

Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

BLOODY PIRATE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

1 1/4 oz. Pyrat XO Reserve rum Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

BLOODY SHAME

Glass: Pint Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass

Non-Alcoholic

BLOODY MARY - ULTIMATE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

1 1/2 oz. GREY GOOSE vodka Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass

ServeSafe equivalent is approximately 1.5 drinks

BLOODY YANK

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

AIN

1 1/4 oz. Maker's Mark bourbon

Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

ING MATERI

BLUE MONDAY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer Garnish: Orange flag

Ingredients:

1 1/2 oz. well dark rum 1/2 oz. blue curaçao 3 oz. sweet & sour

Mixology: Fill shaker with ice

& add all ingredients

ServeSafe equivalent is approximately 1.5 drinks

BLUE HAWAIIAN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend
Garnish: Pineapple flag

Ingredients:

1 oz. BACARDI SUPERIOR rum

1 oz. blue curação

2 oz. Island Oasis piña colada

1 oz. pineapple juice

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.25 drinks

BOG FOG

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake **Garnish:** None

Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum

2 1/2 oz. orange juice cranberry juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

BORA BORA BREW

Glass: Pint Technique: Stir Garnish: None

Ingredients:

2 oz. pineapple juice 1/2 oz. grenadine Fill ginger ale

Mixology: Add all ingredients over ice in glass & stir

Non-Alcoholic

BOSTON ICED TEA PARTY

Glass: Pint Technique: Build

Garnish: Lemon wedge

Ingredients:

1/2 oz.well vodka1/2 oz.well rum1/2 oz.Beefeater gin1/2 oz.triple sec2 oz.sweet & sour

Fill Coke

Mixology: Build top 5 ingredients over ice

in glass. Fill with Coke

ServeSafe equivalent is approximately 1.5 drinks

BRANDY ALEXANDER

Glass: Martini
Technique: Shake
Garnish: None
Ingredients:

1 1/4 oz. well brandy

3/4 oz. dark crème de cacao

1 1/2 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

BUSHWACKER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Blender

Garnish: Pineapple flag

Ingredients:

3/4 oz. Kahlúa coffee liqueur 3/4 oz. BACARDI Black rum 1/2 oz. dark crème de caçao 2 oz. Island Oasis piña colada

1/2 oz. half & half

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

CAFÉ BLANCO

Glass: Irish Coffee Mug

Technique: Build

Garnish: Whipped cream

Ingredients:

1 1/2 oz. BAILEYS Irish Cream liqueur

1/2 oz. Monin vanilla Fill hot coffee

Mixology: Add all ingredients in glass & gently stir

CAIPIRINHA

Glass: Double Rocks
Technique: Muddle/Shake

Garnish: None Ingredients:

2 oz. Leblon Cachaça

2 tsp. sugar (or 3/4 oz. Monin Cane syrup)

6 lime quarters

Mixology: Muddle lime quarters in mixing glass.

Add remaining ingredients. Shake with

ice & roll into rocks glass

ServeSafe equivalent is approximately 1.5 drinks

CAIPIRISSIMA

Glass: Double Rocks
Technique: Muddle/Shake

Garnish: None Ingredients:

2 oz. BACARDI SUPERIOR rum

2 tsp. sugar (or 3/4 oz. Monin Cane syrup)

6 lime quarters

Mixology: Muddle lime quarters in mixing glass.

Add remaining ingredients. Shake with

ice & roll into rocks glass

ServeSafe equivalent is approximately 1.5 drinks

CAIPIROSKA

Glass: Double Rocks
Technique: Muddle/Shake

Garnish: None

Ingredients:

2 oz. STOLICHNAYA vodka

2 tsp. sugar (or 3/4 oz. Monin Cane syrup)

6 lime quarters

Mixology: Muddle lime quarters in mixing glass.

Add remaining ingredients. Shake with

ice & roll into rocks glass

ServeSafe equivalent is approximately 1.5 drinks

CALIFORNIA COOLER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange & cherry

Ingredients:

1 1/4 oz. Ketel One vodka 3/4 oz. peach schnapps 2 oz. orange juice 1/4 oz. orenadine

Top Sprite

Mixology: Add all ingredients in glass & stir ServeSafe equivalent is approximately 1.5 drinks

CANDY BAR

Glass: Irish Coffee Mug

Technique: Build

Garnish: Whipped cream & cherry

Ingredients:

1/2 oz. Monin coconut 1/2 oz. Monin almond

Ghirardelli Double Chocolate Fill

Hot Cocoa

Add all ingredients in glass & gently stir Mixology:

Non-Alcoholic

CAPE CODDER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Lime wedge

Ingredients:

1 1/4 oz. well vodka 3 oz. cranberry juice

Top soda water (ON REQUEST) Mixology: Build all ingredients in glass ServeSafe equivalent is approximately 1 drink

CAPTAIN'S CAIPIRINHA

Double Rocks Technique: Muddle/Shake

Garnish: None

Ingredients:

1 oz. Leblón Cachaca

CAPTAIN MORGAN Original Spiced rum 1 oz. 2 tsp sugar (or 3/4 oz. Monin Cane syrup)

lime quarters

Mixology: Muddle lime quarters in mixing glass.

Add remaining ingredients. Shake with

ice & roll into rocks glass

ServeSafe equivalent is approximately 1.5 drinks

CARAMEL COFFFF

Irish Coffee Mua Glass:

Technique: Build

Garnish: Whipped cream

Ingredients:

1/2 oz. Monin caramel

1/2 oz. cream Fill

hot coffee

Mixology: Add all ingredients in glass & gently stir

Non-Alcoholic

CARIBBEAN COOLER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Pineapple flag

Ingredients:

2 oz. Malibu Coconut rum 2 oz. pineapple juice 2 oz. cranberry juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

CARIBBEAN HOT CHOCOLATE

Glass: Irish Coffee Mug

Technique: Build

Garnish: Whipped cream

Ingredients:

1/2 oz. Pyrat XO Reserve rum

1 1/2 oz. crème de cacao

6 oz. Ghirardelli Double Chocolate

Hot Cocoa

Mixology: Add all ingredients in glass & gently stir

ServeSafe equivalent is approximately 1 drink

CARIBBEAN SIDECAR

Glass: Martini Technique: Shake

Garnish: Lemon twist

Ingredients:

1 1/2 oz. Pyrat XO rum

1/2 oz. Cointreau orange liqueur

1 oz. sweet & sour

Mixology: Shake all ingredients with ice,

strain into a martini glass

ServeSafe equivalent is approximately 1.5 drinks

CERVEZA-RITA

Glass: Pint

Technique: Shake/Strain
Garnish: Lime wedge

Ingredients:

1 1/2 oz. Patrón Silver tequila 1/2 oz. Grand Marnier

3 oz. sour mix 1 Corona

Mixology: Fill shaker with ice & add top 3

ingredients. Shake & strain into glass over fresh ice. Top with Corona.

Serve extra beer on the side

CHAMPAGNE COCKTAIL Glass: Champagne 51

Technique: Build

Garnish: Lemon twist

Ingredients:

1 tsp. pure cane sugar (or 1 packet)

2 dashes Angostura bitters Fill Domaine Chandon

Mixology: Add sugar & bitters. Fill with

Domaine Chandon

ServeSafe equivalent is approximately 1 drink

CHIVAS SIDECAR

Glass: Martini Technique: Shake Garnish: Lemon twist

Ingredients:

1 1/2 oz. Chivas Regal 12 year old

1/2 oz. **Grand Marnier** 1 oz. sweet & sour

Mixology: Shake all ingredients with ice,

strain into a martini glass

ServeSafe equivalent is approximately 1.25 drinks

CHOCOLATE MARTINI

Glass: Martini Technique: Shake Garnish: None

Ingredients:

1 1/2 oz. ABSOLUT VANILIA vodka 1 oz. white crème de cacao Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

CHOCOLATE TINI

Glass: Cocktail/Martini

Technique: Shake Garnish: None Ingredients:

Godiva Chocolate liqueur 1/2 oz.

1/2 oz. well amaretto Kahlúa coffee liqueur 1/2 oz.

BAILEYS Irish Cream liqueur 1/2 oz.

1 oz. chocolate syrup 1 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

COCONUT BLAST

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build
Garnish: None

Ingredients:

1 1/4 oz. BACARDI COCONUT rum

3/4 oz. sour apple liqueur 2 oz. pineapple juice Fill Red Bull Energy drink

Mixology: Build top 3 ingredients over ice.

Fill with Red Bull. (Give remainder

of Red Bull can to guest)

ServeSafe equivalent is approximately 1 drink

COCO-NUTS

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

1 1/2 oz. BACARDI COCONUT rum

1/2 oz. DISARONNO Originale amaretto

1 oz. pineapple juice 1/2 oz. orange juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1 drink

COLADA — ULTIMATE PIÑA COLADA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend **Garnish:** Pineapple wedge

Ingredients:

1 oz. BACARDI COCONUT rum
1 oz. Cruzan Pineapple rum
3 oz. Island Oasis piña colada

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.25 drinks

COLADA - XO COLADA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: None Ingredients:

BAIN

2 oz. Patrón XO Café coffee liqueur 3 oz. Island Oasis piña colada

3 oz. Island Oasis piña colada **Mixology:** Build in blender cup & blend.

Pour in glass

COLORADO BULLDOG

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer

Garnish: None Ingredients:

1 1/4 oz. well vodka

3/4 oz. Kahlúa coffee liqueur

half & half 2 oz. qoT Coke

Fill shaker with ice & add all Mixology:

ingredients

ServeSafe equivalent is approximately 1.5 drinks

COSMOPOLITAN

Glass: Cocktail/Martini

Technique: Shake

Garnish: Lemon twist

Ingredients:

1 1/2 oz. well vodka 1/2 oz. triple sec 1 oz. cranberry juice

2 lime wedges squeezed, and discard

Fill shaker with ice & add all Mixology: ingredients. Shake & strain

ServeSafe equivalent is approximately 1.75 drinks

COSMOPOLITAN - ULTIMATE

Glass: Martini Technique: Shake

Garnish: Lemon twist

Ingredients:

GREY GOOSE vodka 1 1/2 oz. 1/2 oz. Cointreau orange liqueur

1 oz. cranberry juice

2 lime wedges squeezed, and discarded

Fill shaker with ice & add all Mixology:

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

CREAMY CHOCOLATE MINT

Glass: Irish Coffee Mug

Technique: Build

Garnish: Whipped cream

Ingredients:

1 1/4 oz. BAILEYS Irish Cream liqueur 3/4 oz. peppermint schnapps

Fill Ghirardelli Double Chocolate

Hot Cocoa

Mixology: Add all ingredients in glass & gently stir

CUBA LIBRE

Glass: Double Rocks

Technique: Build

Garnish: Lime wedge

Ingredients:

1 1/4 oz. BACARDI SUPERIOR rum

Fill Coke

Mixology: Add rum over ice in glass, fill with Coke

ServeSafe equivalent is approximately 1 drink

DAIQUIRI - MANGO-BERRY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: None Ingredients:

1 1/2 oz. Cruzan Mango rum 2 oz. Island Oasis mango 2 oz. Island Oasis strawberry

Mixology: Build in blender cup & blend. Pour in glass

ServeSafe equivalent is approximately 1 drink

DAIQUIRI — ULTIMATE STRAWBERRY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: None Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum 4 oz. Island Oasis strawberry Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1 drink

DIRTY MARY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

1 1/4 oz. GREY GOOSE vodka

Dash olive brine Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

ELDERFLOWER LEMONADE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Lemon wedge

Ingredients:

1 1/4 oz. ABSOLUT VODKA
3/4 oz. elderflower liqueur
4 oz. Island Oasis lemonade

Mixology: Build in glass over ice & s

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1.5 drinks

ELDERFLOWER ROYALE

Glass: Champagne Flute

Technique: Build

Garnish: Lemon twist

Ingredients:

1 1/2 oz. elderflower liqueur 1/2 oz. lemon juice Top Domaine Chandon

Mixology: Add elderflower liqueur and lemon

juice, fill with Domaine Chandon

ServeSafe equivalent is approximately 1.5 drinks

ELDERFLOWER SANGRIA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange wheel

Ingredients:

1 oz. elderflower liqueur

1/2 oz. Cointreau orange liqueur

1/2 oz. lemon juice
1/2 oz. simple syrup
3 oz. Sauvignon Blanc
2 blackberries
1 strawberry

Mixology: Build in a tall glass over ice Servesafe equivalent is approximately 1.5 drinks

ELDERPHIRE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake
Garnish: Lemon twist

Ingredients:

1 1/2 oz. BOMBAY SAPPHIRE gin

1/2 oz. elderflower liqueur1/2 oz. sugar cane syrup1/2 oz. fresh lemon juice

Mixology: Fill shaker with ice & add all ingredients. Shake & strain

FLIRTINI

Glass: Champagne Flute

Technique: Shake Garnish: Cherry

Ingredients:

1 oz. peach schnapps
1 oz. cranberry juice
1 oz. pineapple juice
Fill Domaine Chandon

Mixology: Fill shaker with ice & top 3 ingredients.

Shake & strain into glass, fill with

Domaine Chandon

ServeSafe equivalent is approximately 1.5 drinks

FLORIDA RUM COOLER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer

Garnish: Lemon & lime wedges

Ingredients:

1 1/2 oz. well rum
1/2 oz. triple sec
1 1/2 oz. orange juice
1/2 oz. lime juice
1/2 oz. Monin Cane syrup

Top Sprite

Mixology: Fill shaker with ice & add all ingredients

ServeSafe equivalent is approximately 1.5 drinks

FRENCH PEAR MARTINI

Glass: Martini
Technique: Shake

TRAINING MATERIA

Garnish: Sugar rim & lemon twist

Ingredients:

3/4 oz. ABSOLUT PEARS vodka 3/4 oz. elderflower liqueur 1/2 oz. fresh lemon juice Fill Champagne

Mixology: Combine all ingredients, except

Champagne in mixing glass. Shake with ice. Strain into martini glass,

fill with Champagne

FRIAR TUCK

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

1 oz. Frangelico

1 oz. dark crème de cacao

2 oz. cream

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

FROZEN LEMONADE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Lemon wedge

Ingredients:

1 1/2 oz. Ketel One vodka 4 oz. Island Oasis lemonade

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1 drink

FUZZY NAVEL

Glass: Linz Pilsner

Technique: Build

Garnish: Orange & cherry

Ingredients:

1 1/2 oz. peach schnapps orange juice

Mixology: Add all ingredients over ice in glass

ServeSafe equivalent is approximately 1 drink

GHIRARDELLI DOUBLE CHOCOLATE HOT COCOA

Glass: Irish Coffee Mug

Technique: Build

Garnish: Whipped cream

AINING MATE

Ingredients:

1 packet Ghirardelli Double Chocolate

Hot Cocoa

8 oz. hot water

Mixology: Add all ingredients in glass & gently stir

Non-Alcoholic

GIBSON - HENDRICK'S

Glass: Martini or Double Rocks

Technique: Shake

Garnish: Cocktail onions

Ingredients:

2 oz. Hendrick's gin dry vermouth

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain (over ice if in double rocks glass)

ServeSafe equivalent is approximately 1.5 drinks

GIN FIZZ

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build
Garnish: Cherry

Ingredients:

2 oz. Tanqueray No. TEN gin 2 oz. sweet & sour

2 oz. sweet & sour Top soda water

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1.5 drinks

GODFATHER

Glass: Double Rocks

Technique: Build
Garnish: None
Ingredients:

1 1/4 oz. well scotch

3/4 oz. DISARONNO Originale amaretto

Mixology: Build in glass over ice & stir

ServeSafe equivalent is approximately 1.5 drinks

GODMOTHER

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/4 oz. well vodka

3/4 oz. DISARONNO Originale amaretto

Mixology: Build in glass over ice & stir

ServeSafe equivalent is approximately 1.5 drinks

GOLDEN CADILLAC

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer

Garnish: None

Ingredients:

1 oz. Myers's Original Dark rum

1/2 oz. Captain Morgan Original Spiced rum

1/2 oz. banana liqueur 1 1/2 oz. orange juice 1 1/2 oz. pineapple juice

Mixology: Fill shaker with ice & add all

ingredients

ServeSafe equivalent is approximately 1.5 drinks

GOOMBAY SMASH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Pineapple flag

Ingredients:

1 oz. Pyrat XO Reserve rum
 1/2 oz. Malibu Coconut rum
 1/2 oz. Cointreau orange liqueur
 3 oz. pineapple juice

1/4 oz. lime juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

GRASSHOPPER — ROCKS OR FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer/Blender

Garnish: None

Ingredients:

TRAINING

3/4 oz. green crème de menthe 1 1/4 oz. white crème de cacao

3 oz. half & half

Mixology: Fill shaker/blender with all ingredients

GRASSHOPPER/SCREAMING — ROCKS OR FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer/Blender

Garnish: None

Ingredients:

1/2 oz. green crème de menthe 1 oz. white crème de cacao

1/2 oz. well vodka 3 oz. half & half

Mixology: Fill shaker/blender with all ingredients

ServeSafe equivalent is approximately 1.25 drinks

GRAPEFRUIT BLUSH

Glass: Martini
Technique: Shake

Garnish: Pink grapefruit wedge & mint sprig

Ingredients:

2 oz. ABSOLUT RUBY RED vodka

1 oz. fresh lemon juice 1 oz. pink grapefruit juice 1/2 oz. Monin Cane syrup

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

GREYHOUND

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build Garnish: None Ingredients:

TRAINING MATERIA

1 1/4 oz. Grey Goose vodka

grapefruit juice

Mixology: Build ingredients in glass over ice ServeSafe equivalent is approximately 1 drink

HENDRICK'S CUCUMBER COCKTAIL

Double rocks Technique: Muddle/Build Garnish: Cucumber wheel

Ingredients:

2 oz. Hendrick's gin fresh lime juice 1 oz. 1 oz. simple syrup cucumber wheels

Mixology: Combine cucumber wheels & lime juice

> in a mixing glass. Using a muddler, mash cucumber until it is broken into small bits. Add gin & simple syrup. Fill with ice & shake until cold. Pour into glass over ice - do not strain. Garnish

with a cucumber wheel

ServeSafe equivalent is approximately 1.5 drinks

HENDRICK'S **CUCUMBER MARTINI**

Martini Glass:

Technique: Muddle/Shake Garnish: Cucumber wheel

Ingredients:

2 oz. Hendrick's gin 1 oz. fresh lime juice 1 oz. simple syrup 2 cucumber wheels

Mixology: Combine cucumber wheels & lime juice

in a mixing glass. Using a muddler, mash cucumber until it is broken into small bits. Add gin & simple syrup. Fill with ice & shake until cold. Strain into glass. Garnish with a cucumber wheel

ServeSafe equivalent is approximately 1.5 drinks

HURRICANE - PYRAT'S

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend Garnish: Pineapple flag

Ingredients:

AINTAIG

1 1/2 oz. Pyrat XO Reserve rum 4 oz. Island Oasis Hurricane Mixology:

Build in blender cup & blend.

Pour in glass

ICEBERG COCKTAIL

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Blender

Garnish: Pineapple flag

Ingredients:

1 1/2 oz. well rum 1/2 oz. blue curação

3 oz. Island Oasis piña colada

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

ISLAND REGGAE BEAT

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange flag

Ingredients:

1 oz. Courvoisier V.S.O.P 1/2 oz. Johnnie Walker Red

1/2 oz. Drambuie 1/2 oz. grenadine 3 oz. fruit punch

Mixology: Build all ingredients in glass over ice ServeSafe equivalent is approximately 1.5 drinks

ITALIAN FIZZ - APEROL

Glass: Double Rocks

Technique: Build

Garnish: Orange wedge & cocktail olive

Ingredients:

1 1/4 oz. Aperol

1 1/4 oz. dry white wine

Top Perrier or Pellegrino

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1 drink

ITALIAN FIZZ - DESERT PEAR

Glass: Pint Technique: Build Garnish: None

Ingredients:

1 1/2 oz. Monin Desert Pear

Fill soda water

Mixology: In a pint glass with ice, add soda water,

top with Monin Desert Pear & stir

Non-Alcoholic

ITALIAN TEA

Glass: Pint Technique: Build

Garnish: Lemon wedge

Ingredients:

1/2 oz. well vodka

1/2 oz. BACARDI SUPERIOR rum

1/2 oz. well gin 1/2 oz. triple sec 2 1/2 oz. sweet & sour

1/2 oz. DISARONNO Originale amaretto

Mixology: Build all ingredients over ice in glass

TERIAL

ServeSafe equivalent is approximately 1.5 drinks

JAMES BOND MARTINI

Glass: Martini
Technique: Shake

Garnish: Lemon twist

Ingredients:

2 oz. Hendrick's gin

3/4 oz. ELIT by STOLICHNAYA vodka

1/4 oz. Lillet Blanc

Mixology: Fill shaker with ice & add all ingredients. Shake & strain ServeSafe equivalent is approximately 2.25 drinks

JAMESON & GINGER

Glass: Double Rocks

Technique: Build
Garnish: None
Ingredients:

1 1/4 oz. Jameson Irish whiskey

Fill ginger ale

Mixology: Add whiskey over ice in glass,

fill with ginger ale

ServeSafe equivalent is approximately 1.25 drinks

JAPANESE COLLINS

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build
Garnish: Cherry

Ingredients:

1 1/4 oz. Ketel One vodka 3/4 oz. Midori Melon liqueur 2 oz. sweet & sour

Top Sprite

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1.5 drinks

KETEL ONE COOLER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange flag

Ingredients:

1 1/4 oz. Ketel One vodka

3/4 oz. DISARONNO Originale amaretto

2 oz. orange juice 1 oz. sweet & sour 1/4 oz. grenadine

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

KEY LIME PIE MARTINI

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

2 oz.

ABSOLUT VANILIA vodka

1/2 oz. Monin Key Lime Pie splash pineapple juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain ServeSafe equivalent is approximately 1.5 drinks

KEY LIME PIE SODA

Glass: Pint
Technique: Build
Garnish: None
Ingredients:

1 1/2 oz. Monin Key Lime Pie

Fill soda water

Mixology: In a pint glass with ice, add soda water,

top with Monin Key Lime Pie & stir

Non-Alcoholic

KIR ROYALE

Glass: Champagne Flute

Technique: Build

Garnish: Lemon twist

Ingredients:

TRAININ

1/2 oz. Chambord Black Raspberry liqueur

Fill Domaine Chandon

Mixology: Add Chambord to bottom of glass,

fill with Domaine Chandon

LAGER & LIME

Glass: Pint
Technique: Build
Garnish: Lime wedge

Ingredients:

1 oz. Rose's lime juice

1 Corona

Mixology: Combine Rose's lime juice & Corona

in chilled pint glass

ServeSafe equivalent is approximately 1 drink

LATIN COOLER

Glass: Double Rocks

Technique: Build

Garnish: Orange flag

Ingredients:

1 1/4 oz. well rum

3/4 oz. peach schnapps orange juice

Mixology: Build in glass over ice

ServeSafe equivalent is approximately 1.5 drinks

LAVA FLOW

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Orange flag

Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum 1/2 oz. Island Oasis strawberry 3 oz. Island Oasis piña colada

Mixology: Add rum & piña colada mix in blender

cup. Blend & fill glass 1/3 of the way. Add strawberry then fill glass with the

remainder of the piña colada

ServeSafe equivalent is approximately 1 drink

LAVA FLOW - MANGO

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Build

Garnish: Orange flag

Ingredients:

1 1/2 oz. Cruzan Mango rum 1/2 oz. Island Oasis mango

3 oz. Island Oasis piña colada

Mixology: Add rum & piña colada mix in blender

cup, blend & fill glass 1/3 of the way. Add mango then fill glass with the remainder of the piña colada

LAVA FLOW - PAPAYA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Orange flag

Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum 3 oz. Island Oasis piña colada 1/2 oz. Island Oasis papaya

Mixology: Add rum & piña colada mix in blender cup. Blend & fill glass 1/3 of the way.

Add papaya then fill glass with the remainder of the piña colada

ServeSafe equivalent is approximately 1 drink

LAVA FLOW - WILDBERRY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Build

Garnish: Orange flag

Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum 1/2 oz. Island Oasis wildberry 3 oz. Island Oasis piña colada

Mixology: Build rum & piña colada mix in blender

> cup. Blend & fill glass 1/3 of the way. Add wildberry then fill remainder of the

glass with piña colada mix

ServeSafe equivalent is approximately 1 drink

LAVA FLOW - UNION JACK

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Build

Garnish: None Ingredients:

NGM

1 1/2 oz. BACARDI SUPERIOR rum

1/4 oz. blue curação

Island Oasis piña colada 2 oz. 2 oz. Island Oasis strawberry

Separately build piña colada mix with 3/4 Mixology:

oz. rum & strawberry with 3/4 oz. rum in blender cups & blend. Fill half the glass with piña colada. Next, add the blue curação & top with strawberry mix

LAVA SMOOTHIE

Glass: Pint

Technique: Island Oasis/Blend **Garnish:** Pineapple wedge

Ingredients:

1 oz. Island Oasis strawberry4 oz. Island Oasis piña colada

Mixology: Pour piña colada mix in blender cup.

Blend & fill glass 1/3 of the way. Add strawberry then fill glass with the remainder of the piña colada

ERIAL

Non-Alcoholic

LEMON DROP

Glass: Martini
Technique: Shake

Garnish: Sugared rim & lemon twist

Ingredients:

2 oz. ABSOLUT CITRON vodka

1 oz. sweet & sour

juice from 2 lemon wedges 1 tsp. sugar

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

LIBERTY THYME

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Muddle/Build

Garnish: Thyme sprig & raspberries

Ingredients:

2 oz. Hendrick's gin

1 oz. freshly squeezed lime juice

1 oz. simple syrup 4 raspberries 1 thyme sprig Fill soda water

Mixology: Muddle berries with lime juice; add ice

& remaining ingredients; shake & roll into a hurricane glass; top with soda

LIMONCELLO TARTINI

Glass: Double Rocks

Technique: Shake

Garnish: Lemon wedge

Ingredients:

1 oz.

well vodka

1/2 oz.

Limoncello sweet & sour

1/2 oz.

Monin vanilla

1/2 oz.

Mixology:

Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

LONDON LEMONADE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Lemon wedge

Ingredients:

1 1/4 oz.

Beefeater gin

3/4 oz. Cointreau orange liqueur

sweet & sour

3 oz. Fill

Sprite

Mixology:

Fill shaker with ice & add top 3 ingredients. Shake & strain over ice

& top with Sprite

ServeSafe equivalent is approximately 1.5 drinks

LONG BEACH ICED TEA

Glass: Pint

Technique: Build

Garnish: Lemon wedge

Ingredients:

1/2 oz. STOLICHNAYA vodka

1/2 oz. **BACARDI SUPERIOR rum**

1/2 oz. well ain

1/2 oz. triple sec

2 oz. sweet & sour

cranberry juice splash

splash Sprite

TRAINING MATERIAL

Build top 5 ingredients over ice in Mixology:

glass. Top with cranberry juice & Sprite

LONG ISLAND ICED TEA

Glass: Pint Technique: Build

Garnish: Lemon wedge

Ingredients:

1/2 oz. STOLICHNAYA vodka 1/2 oz. BACARDI SUPERIOR rum

1/2 oz. well gin 1/2 oz. triple sec 2 oz. sweet & sour

Fill Coke

Mixology: Build top 5 ingredients over ice

in glass. Top with Coke

ServeSafe equivalent is approximately 1.25 drinks

LUXURY MARTINI

Glass: Martini Technique: Shake

Garnish: Lemon twist or cocktail olives

Ingredients:

2 oz. Hendrick's gin or GREY GOOSE vodka

1/4 oz. dry vermouth

Mixology: Fill shaker with ice & add all ingredients. Shake & strain

ServeSafe equivalent is approximately 2 with Hendrick's and 1.5 drinks with GREY GOOSE vodka

LYNCHBURG LEMONADE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer **Garnish:** Lemon wedge

Ingredients:

1 oz. Jack Daniel's Tennessee Whiskey

NG MATERI

1 oz. triple sec 2 oz. sweet & sour Top Sprite

Mixology: Fill shaker with ice & add all

ingredients

MAI TAI

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer

Garnish: Pineapple flag

Ingredients:

1 1/2 oz. Myers's Original Dark rum

1/2 oz. triple sec
1/2 oz. lime juice
1 oz. pineapple juice
1/2 oz. grenadine
1 oz. orange juice

Mixology: Fill shaker with ice & add all ingredients

ServeSafe equivalent approximately 1.5 drinks

MAITAI - FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Pineapple flag

Ingredients:

1 1/2 oz. Pyrat XO Reserve rum
2 oz. Island Oasis Hurricane
2 oz. Island Oasis passion fruit

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

MAITAI - MANGO

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake
Garnish: Orange flag

Ingredients:

1 1/2 oz. Cruzan Mango rum

1/2 oz. DISARONNO Originale amaretto

3 oz. pineapple juice juice from 2 lime wedges

1/4 oz. grenadine

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

MAITAI - ULTIMATE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake
Garnish: Orange flag

Ingredients:

1 1/4 oz. Pyrat XO Reserve rum

3/4 oz. DISARONNO Originale amaretto

1/2 oz. orange juice 3 1/4 oz. pineapple juice 1/4 oz. grenadine

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

MANGO COOLER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Build

Garnish: Orange flag

Ingredients:

1 1/2 oz. dark rum 1/2 oz. triple sec 1 oz. lemon juice

2 oz. Island Oasis Mango

Mixology: Build in a blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1 drink

MANGO MARTINI

Glass: Martini
Garnish: None
Ingredients:

1 1/4 oz. ABSOLUT MANGO vodka

1 oz. orange juice 1/2 oz. simple syrup

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1 drink

MANHATTAN - DRY

Glass: Double Rocks

Technique: Build Garnish: Cherry

Ingredients:

2 oz. well bourbon
1 dash Angostura bitters
1/4 oz. sweet vermouth

Mixology: Build in glass

MANHATTAN - JIM BEAM

Glass: Martini
Technique: Shake
Garnish: Cherry

Ingredients:

2 oz. Jim Beam bourbon 1/2 oz. sweet vermouth 2 dashes Angostura bitters

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

MANHATTAN - KNOB CREEK

Glass: Martini
Technique: Shake
Garnish: Cherry

Ingredients: 2 oz. Knob Creek Small Batch Bourbon

1/2 oz. sweet vermouth 2 dashes Angostura bitters

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

MARGARITA - CHAMPAGNE

Glass: Champagne Flute

Technique: Shake

Garnish: Sugared rim & lime wedge

Ingredients:

1/2 oz. Patrón Silver tequila1/2 oz. Cointreau orange liqueur

1/2 oz. orange juice Fill Domaine Chandon

Mixology: Fill shaker with ice, tequila, Cointreau

& orange juice. Shake & strain into glass, fill with Domaine Chandon

ServeSafe equivalent is approximately 1.25 drinks

MARGARITA - GUAVA 'RITA

Glass: Margarita

Technique: Island Oasis/Blend

Garnish: None

Ingredients:

RAIN

1 1/2 oz. Patrón Silver tequila 2 oz. Island Oasis guava 2 oz. Island Oasis margarita

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

MARGARITA - OCEAN 'RITA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Salted rim & lime wedge

Ingredients:

1 1/4 oz. Patrón Silver tequila 3/4 oz. blue curação

3 oz. Island Oasis margarita

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

MARGARITA — PASSION-MANGO 'RITA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: None Ingredients:

1 1/2 oz. Patrón Silver tequila2 oz. Island Oasis mango2 oz. Island Oasis passion fruit

1/4 oz. triple sec

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

MARGARITA — PATRÓN PERFECT

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Salted rim & lime wedge

Ingredients:

1 1/4 oz. Patrón Reposado tequila 3/4 oz. Patrón Citrónge orange liqueur

2 1/2 oz. Island Oasis margarita

1/2 oz. orange juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

NG MATER

ServeSafe equivalent is approximately 1.5 drinks

MARGARITA — PINEAPPLE ORANGE

Glass: Margarita
Technique: Shake
Garnish: Lime wedge

Ingredients:

1 1/2 oz. Patrón Reposado tequila 1 1/2 oz. Island Oasis margarita 1 oz. pineapple juice

1 oz. orange juice 1/4 oz. simple syrup

Mixology: Fill shaker with ice & add all ingredients.

Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

MARGARITA - POMEGRANATE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake
Garnish: Lime wedge

Ingredients:

1 oz. Patrón Silver tequila

1/2 oz. PAMA Pomegranate liqueur

1 oz. Monin pomegranate

1/2 oz. triple sec

2 oz. Island Oasis margarita

Mixology: Fill shaker with ice & ac

Fill shaker with ice & add all ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

MARGARITA - STRAWBERRY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Lime wedge

Ingredients:

1 1/2 oz. Patrón Reposado tequila 1/2 oz. Patrón Citrónge orange liqueur 3 oz. Island Oasis strawberry

juice from 1 lime wedge

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks.

MARGARITA — THE GRAND MARGARITA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Salted rim & lime wedge

Ingredients:

1 1/4 oz. Patrón Reposado tequila

3/4 oz. Grand Marnier

3 oz. Island Oasis margarita

Mixology: Fill shaker with ice & add all ingredients.

Shake & strain over ice

ServeSafe equivalent is approximately 1.5 drinks

MARGARITA - WILDBERRY

Glass: Margarita

Technique: Island Oasis/Blend

Garnish: None

Ingredients:

1 1/2 oz. Patrón Silver tequila

1/4 oz. triple sec

2 oz. Island Oasis wildberry2 oz. Island Oasis margarita

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

MELON BALL

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange wedge

Ingredients:

1 1/4 oz. STOLICHNAYA vodka 3/4 oz. Midori Melon liqueur

Fill orange juice

Mixology: Fill shaker with ice & add all

ingredients

ServeSafe equivalent is approximately 1.25 drinks

MELONTINI

Glass: Cocktail/Martini

Technique: Shake

Garnish: Orange flag

Ingredients:

1 1/4 well vodka

3/4 oz. Midori Melon liqueur

1 oz. orange juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.25 drinks

METROPOLITAN

Glass: Cocktail/Martini

Technique: Shake

Garnish: Lime wedge

Ingredients:

1 oz. ABSOLUT KURANT vodka 1/2 oz. Cointreau orange liqueur

1/2 oz. cranberry juice

2 lime wedges, squeeze and drop in

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.75 drinks

MIAMI NICE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Blender
Garnish: Orange flag

Ingredients:

1/2 oz. well rum
1/2 oz. triple sec
1/2 oz. well gin
1/2 oz. well bourbon

3 oz. Island Oasis Lemonade

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

MICHELADA

Glass: Pint Technique: Build

Garnish: Salted rim & lime wedge

Ingredients:

4 oz. Bloody Mary mix

1 Corona

1 lime wedge (squeezed)

Mixology: Squeeze lime wedge & drop into salt

rimmed glass. Top with ice & Bloody Mary mix. Top with Corona. Serve extra

beer on the side

ServeSafe equivalent is approximately 1 drink

MIDORI LEMONADE

Glass: Pint Technique: Build

Garnish: Lemon wedge & cherry

Ingredients:

1 1/2 oz. STOLICHNAYA vodka 1/2 oz. Midori Melon liqueur 4 oz. Island Oasis lemonade

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

MIMOSA

Glass: Champagne flute

Technique: Build Garnish: None

Ingredients:

1 oz. Monin (customer's choice)

1 oz. orange juice Fill sparkling wine

Mixology: Pour Monin & orange juice into

Champagne flute. Top with

ERIAL

sparkling wine

ServeSafe equivalent is approximately 1 drink

MIMOSA - FRAMBOISE

Glass: Champagne flute

Technique: Build Garnish: None

Ingredients:

1 oz. Monin Raspberry 1 oz. orange juice Fill sparkling wine

Mixology: Build Monin Raspberry & orange juice

in Champagne flute. Top with

sparkling wine

ServeSafe equivalent is approximately 1 drink

MIMOSA - SUNNY DAY

Glass: Champagne flute

Technique: Build Garnish: None

Ingredients:

1 oz. Island Oasis mango 1 oz. orange juice Fill sparkling wine

Mixology: Build Island Oasis mango & orange

juice in Champagne flute. Top with

sparkling wine

ServeSafe equivalent is approximately 1 drink

MOJITO

Glass: Double Rocks
Technique: Muddle/Build
Garnish: Mint sprig

Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum

2 lime wedges
2 mint leaves
1 oz. mojito syrup
Fill soda water

Mixology: Muddle the lime wedges & mint leaves

(not too hard). Add ice, syrup, rum &

soda water & stir

ServeSafe equivalent is approximately 1 drink

MOJITO - FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Lime wedge & mint sprig

Ingredients:

1 1/2 oz. BACARDI SUPERIOR rum

4 oz. Island Oasis mojito

4 mint leaves

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe Equivalent is approximately 1 drink

MOJITO - MANGO

Glass: Double Rocks
Technique: Muddle/Build
Garnish: Mint sprig

Ingredients:

1 1/2 oz. Cruzan Mango rum
lime wedges
mint leaves
oz. mojito syrup
soda water

Mixology: Muddle the lime wedges & mint leaves

(not too hard). Add ice, syrup, rum &

soda water & stir

ServeSafe equivalent is approximately 1 drink

TRAINING MATERIA

MOJITO - PINEAPPLE

Glass: Double Rocks
Technique: Muddle/Build
Garnish: Mint sprig

Ingredients:

1 1/2 oz. Cruzan Pineapple rum

2 lime wedges 2 mint leaves 1 oz. mojito syrup Fill soda water

Mixology: Muddle the lime wedges & mint leaves

(not too hard). Add ice, syrup, rum &

soda water & stir

ServeSafe equivalent is approximately 1 drink

MOJITO - ROYAL

Glass: Double Rocks
Technique: Muddle/Stir
Garnish: Mint sprig

Ingredients:

1 1/2 oz. BACARDI LIMÓN rum

2 lime wedges 2 mint leaves 1 oz. mojito syrup Fill soda water

Mixology: Muddle the lime wedges & mint leaves

(not too hard). Add ice, syrup, rum &

soda water & stir

ServeSafe equivalent is approximately 1 drink

MOJITO - SPARKLING

Glass: Champagne Flute

Technique: Build

Garnish: Mint sprig & half orange wheel

Ingredients:

1/4 oz. Monin Mojito mix Fill Domaine Chandon

Mixology: Add mojito mix to glass, fill with

Domaine Chandon

ServeSafe equivalent is approximately 1 drink

MUDSLIDE - FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend
Garnish: Chocolate swirl

Ingredients:

1/2 oz. ABSOLUT VODKA

3/4 oz. BAILEYS Irish Cream liqueur 3/4 oz. Kahlúa coffee liqueur 3 oz. Island Oasis ice cream

Mixology: Build in blender cup & blend.

Pour into a chocolate swirled glass

ServeSafe equivalent is approximately 1.5 drinks

NEGRONI

Glass: Double Rocks

Technique: Build

Garnish: Orange wedge

Ingredients:

3/4 oz. well gin

3/4 oz. sweet vermouth

3/4 oz. Campari

Mixology: Build in glass over ice and stir ServeSafe equivalent is approximately 1.5 drinks

NEAPOLITAN

Glass: Cocktail/Martini

Technique: Shake

Garnish: None Ingredients:

1 oz.

Tuaca

1/2 oz. Godiva Chocolate liqueur 1/2 oz. strawberry schnapps

Fill shaker with ice & add all Mixology:

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.75 drinks

NO. 10 DOWNING

Glass: Martini Technique: Shake

Garnish: Lemon twist or cocktail olives

Ingredients:

2 oz. Tanqueray NO. TEN gin

1/4 oz. dry vermouth

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.75 drinks

NUTTY IRISHMAN

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/4 oz. Frangelico hazelnut liqueur 3/4 oz. BAILEYS Irish Cream liqueur

half & half 2 oz.

Mixology: Build all ingredients in glass ServeSafe equivalent is approximately 1.5 drinks

NUTTY YANK

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: None Ingredients:

2 oz. Frangelico hazelnut liqueur 3 oz. Island Oasis ice cream

1/2 oz. chocolate syrup

Mixology: Build in blender cup & blend.

> Add chocolate syrup swirl to inside of glass & pour drink into glass

ServeSafe equivalent is approximately 1 drink

OATMEAL COOKIE

Double Rocks Glass:

Technique: Shake Garnish: None

Ingredients:

BAILEYS Irish Cream liqueur 1 oz.

3/4 oz. Goldschläger 3/4 oz. butterscotch liqueur

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

OCFAN CRUISER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Blender

Garnish: Pineapple flag

Ingredients:

1 1/2 oz. Midori Melon liqueur 3 oz. Island Oasis piña colada 1 oz. Island Oasis peach

Build in blender cup & blend. Mixology:

Pour into glass

ServeSafe equivalent is approximately 1 drink

OLD-FASHIONED

Glass: Double Rocks

Technique: Build

Garnish: Orange wedge, cherry, lemon twist

Ingredients:

orange wedge muddled Maraschino cherry muddled

1/2 oz. Monin Cane syrup 2 dash Angostura bitters

2 07 well bourbon

Stir and add ice

(ON REQUEST ONLY) Top soda Mixology: Build in glass and add ice ServeSafe equivalent is approximately 1.5 drinks

OLD FASHIONED - BOOKER'S

Glass: Double Rocks
Technique: Muddle/Build

Garnish: Orange wheel & cherry

Ingredients:

2 oz. Booker's bourbon 1 orange wheel 1 Maraschino cherry 2 dashes Angostura bitters 1/4 oz. Monin Cane syrup

Fill soda water

Mixology: Muddle cherry, orange & bitters.

Add ice & top with bourbon

ServeSafe equivalent is approximately 3 drinks

OLD-FASHIONED — CROWN ROYAL

Glass: Double Rocks
Technique: Muddle/Build

Garnish: None Ingredients:

2 oz. Crown Royal whisky
1 orange wheel
1 Maraschino cherry
2 dashes Angostura bitters
Fill soda water

Mixology: Muddle orange, cherry & bitters.

Add ice & whisky, fill with soda water

ServeSafe equivalent is approximately 1.5 drinks

OREO COOKIE

Glass: Pint

Technique: Island Oasis/Blend
Garnish: Crushed Oreo cookies

Ingredients:

5 oz. Island Oasis ice cream 1/2 oz. crushed Oreo cookies 1/2 oz. chocolate syrup

Mixology: Build in blender cup & blend. Add

chocolate syrup swirl to inside of glass,

pour drink into glass

Non-Alcohol

TRAINING MATERIA

PARADISE COCKTAIL

Glass: Double Rocks
Technique: Spindle Mixer

Garnish: None Ingredients:

1 1/4 oz. well gin 3/4 oz. apricot brandy 2 oz. orange juice

Mixology: Fill shaker with ice & add all ingredients

ServeSafe equivalent is approximately 1.5 drinks

PASSION GUAVA LAVA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend **Garnish:** Pineapple wedge

Ingredients:

1 1/2 oz. BACARDI SUPERIOR Rum 3 oz. Island Oasis piña colada 1/2 oz. Island Oasis guava 1/2 oz. Island Oasis passion fruit

Mixology: Add rum, piña colada mix & guava mix

into blender cup. Blend & fill glass 1/3 of the way. Add passion fruit then fill glass the remainder of the way with the

piña colada & guava mix.

ServeSafe equivalent is approximately 1 drink

PASSION PAPAYA CRUSH

Glass: Pint
Technique: Shake
Garnish: None
Ingredients:

1 1/2 oz. Island Oasis papaya 1/2 oz. Island Oasis passion fruit

1/2 oz. pineapple juice

Top Sprite

Mixology: Fill shaker with ice & add top 3

ingredients. Shake & strain over ice,

NGMATER

top with Sprite

Non-Alcoholic

AIN

PEAR MELON MARTINI

Glass: Martini
Technique: Shake
Garnish: None
Ingredients:

1 1/2 oz. ABSOLUT PEARS vodka 1/2 oz. Midori Melon liqueur

1/2 oz. sweet & sour 1/2 oz. Sprite

Mixology: Fill shaker with ice & add top

3 ingredients. Shake & strain into

glass, top with Sprite

ServeSafe equivalent is approximately 1.25 drinks

PEPPAR MARY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive &

lime wedge

Ingredients:

1 1/4 oz. ABSOLUT PEPPAR vodka

Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

PEPPERMINT PATTY

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1/2 oz. dark crème de cacao 1/2 oz. peppermint schnapps

1 oz. BAILEYS Irish Cream liqueur

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.5 drinks

PINEAPPLE BLAST

Glass: Pint Technique: Build Garnish: None

Ingredients: 2 oz. Red Bull Energy drink

Fill pineapple juice

Mixology: Add all ingredients over ice in glass

Non-Alcoholic

PINK LADY

Glass: Cocktail/Martini

Technique: Shake Garnish: None Ingredients:

1 1/2 oz. well gin 1/2 oz. grenadine 1 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Strain into glass

ERIAL

ServeSafe equivalent is approximately 1.5 drinks

PLANTER'S PUNCH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer **Garnish:** Orange flag

Ingredients:

1 1/4 oz. Myers's Original Dark rum

1/2 oz. lime juice 3 oz. orange juice 1/2 oz. grenadine

Mixology: Fill shaker with ice & add all

ingredients

ServeSafe equivalent is approximately 1.25 drinks

POMEGRANATE COSMO

Glass: Martini
Technique: Shake

Garnish: Lemon twist

Ingredients:

1 1/2 oz. STOLICHNAYA vodka

1/2 oz. PAMA Pomegranate liqueur1/2 oz. Monin pomegranate

1 1/2 oz. cranberry juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.25 drinks

POMEGRANATE ITALIAN FIZZ

Glass: Double Rocks

Technique: Build

Garnish: Lemon wedge

Ingredients:

1/2 oz. Monin pomegranate

1 oz. Aperol Fill soda water

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately .5 drinks

POMEGRANATE SODA

Glass: Pint
Technique: Build
Garnish: None
Ingredients:

1 1/2 oz. Monin pomegranate

Fill soda water

Mixology: In a pint glass with ice, add soda water,

top with Monin Pomegranate & stir

Non-Alcoholic

POMEGRANATE SPRITZ

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build/Stir
Garnish: Lemon twist

Ingredients:

1 1/4 oz. Ketel One vodka

3/4 oz. PAMA Pomegranate Liqueur

Fill soda water

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1.5 drinks

PYRAT RUM RUNNER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake
Garnish: Orange flag

Ingredients:

1 oz. Pyrat XO Reserve rum 1/2 oz. blackberry brandy

1/2 oz. crème de banana liqueur

1 1/2 oz. orange juice 1 1/2 oz. pineapple juice 1/4 oz. grenadine

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.5 drinks

QUEEN MARY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive

& lime wedge

Ingredients:

TRAININ

1 1/4 oz Hendrick's gin Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

RASPBERRY ORANGE MARTINI

Glass: Cocktail/Martini

Technique: Shaker

Garnish: Orange wedge

Ingredients:

1 1/4 oz. ABSOLUT KURANT vodka

1/2 oz. Chambord Black Raspberry liqueur

1/2 oz. Cointreau orange liqueur

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

RAZZLE DAZZLE

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

1 1/2 oz. BACARDI RAZZ rum 1/2 oz. peach schnapps 1 oz. pineapple juice 1 oz. Domaine Chandon

Mixology: Fill shaker with ice & add top

3 ingredients. Shake & strain, top with Domaine Chandon

ServeSafe equivalent is approximately 1.5 drinks

RED BULL & VODKA

Glass: Pint
Technique: Build
Garnish: None
Ingredients:

1 1/2 oz. ABSOLUT VODKA Fill Red Bull Energy drink

Mixology: Add ice to glass, pour vodka over ice

& fill with Red Bull. (Give remainder

of Red Bull can to guest)

ServeSafe equivalent is approximately 1 drink

RHAPSODY RHUM SWIZZLE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Muddle/Build Garnish: Mint sprig

Ingredients:

2 oz. 10 Cane rum 2 oz. pink grapefruit juice

1/2 oz. simple syrup 1/2 oz. grenadine 6 mint leaves Top soda water

Mixology: Muddle mint leaves with simple syrup; add ice & remaining ingredients; shake

& pour into glass

ServeSafe equivalent is approximately 1.5 drinks

ROB ROY

Glass: Double Rocks

Technique: Build Garnish: Cherry

Ingredients:

1 dash orange bitters 1 1/2 oz. well scotch 1/2 oz. sweet vermouth

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately 1.5 drinks

ROB ROY - CHIVAS REGAL

Glass: Martini
Technique: Shake
Garnish: Cherry

Ingredients:

1 1/2 oz. Chivas Regal 12 year old

1/4 oz. sweet vermouth dry vermouth

1 dash Angostura bitters (optional)

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain ServeSafe equivalent is approximately 1.5 drinks

ROYAL FIZZ

Glass: Martini
Technique: Stir

Garnish: Lemon twist

Ingredients:

1 oz. Cointreau orange liqueur juice from 1 lemon wedge 1/4 oz. Monin Cane syrup Fill Domaine Chandon

Mixology: Add top 3 ingredients to glass,

stir & top with Domaine Chandon

ServeSafe equivalent is approximately 1.5 drinks

ROYAL HOT CHOCOLATE

Glass: Irish Coffee Mug

Technique: Build

Garnish: Whipped cream

Ingredients:

1 oz. Chambord Black Raspberry liqueur

1 oz. crème de cacao

6 oz. Ghirardelli Double Chocolate

Hot Cocoa

Mixology: Add all ingredients in glass & gently stir

ServeSafe equivalent is approximately 1 drink

RUBY RED MARTINI

Glass: Martini
Technique: Shake
Garnish: Sugared rim

Ingredients:

1 1/2 oz. ABSOLUT RUBY RED vodka

1 oz. cranberry juice 1/2 oz. triple sec

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ERIAL

ServeSafe equivalent is approximately 1 drink

RUM PUNCH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer **Garnish:** Orange flag

Ingredients:

1 1/4 oz. Myers's Original Dark rum

4 oz. fruit punch

Mixology: Fill shaker with ice & add all

ingredients

ServeSafe equivalent is approximately 1.25 drinks

RUM RUNNER - FROZEN

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Island Oasis/Blend

Garnish: Orange flag

Ingredients:

2 oz. Pyrat XO Reserve rum 3 oz. Island Oasis Rum Runner

Mixology: Build in blender cup & blend.

Pour in glass

ServeSafe equivalent is approximately 1.5 drinks

RUSTY NAIL

Glass: Double Rocks

Technique: Shake

Garnish: Orange flag

Ingredients:

TRAINING MA

1 1/2 oz. Johnnie Walker Red

3/4 oz. Drambuie

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.75 drinks

SANGRIA - AROMATIC

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange Flag

Ingredients:

1 oz. elderflower liqueur1/2 oz. Cointreau orange liqueur

1/2 oz. lemon juice
1/2 oz. simple syrup
3 oz. Sauvignon Blanc
2 blackberries
1 strawberry

Mixology: Build in a tall glass over ice ServeSafe equivalent to approximately 1.5 drinks

SAPPHIRE COLLINS

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake/Strain
Garnish: Cherry

Ingredients:

1 1/2 oz. BOMBAY SAPPHIRE gin

3/4 oz. fresh lemon juice 3/4 oz. simple syrup Top club soda

Mixology: Fill shaker with ice & add first three

ingredients. Shake & strain into glass

over fresh ice. Top with soda water

ServeSafe equivalent is approximately 1.5 drinks

SCREWDRIVER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange wedge

Ingredients:

1 1/4 oz. Ketel One vodka Fill orange juice

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

SCREWDRIVER — HARVEY WALLBANGER

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange wedge

Ingredients:

1 1/4 oz. well vodka Fill orange juice 3/4 oz. Galliano

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

SCREWDRIVER - MADRAS

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange wedge

Ingredients:

1 1/4 oz. Ketel One vodka

Fill equal parts orange juice &

cranberry juice

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

SCREWDRIVER - TWISTED

Glass: Double Rocks
Technique: Build/Stir

Garnish: Orange & cherry

Ingredients:

1 1/4 oz. Ketel One vodka

3/4 oz. Monin (customer's choice)

Fill orange juice

Mixology: Add all ingredients over ice in glass

& stir

ServeSafe equivalent is approximately 1 drink

SEABREEZE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange wedge

Ingredients:

1 1/4 oz. well vodka

Fill equal parts grapefruit juice &

cranberry juice

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

SEVENTH AVENUE

Glass: Double Rocks

Technique: Shake Garnish: None

Ingredients:

AINING

3/4 oz. DISARONNO Originale amaretto

3/4 oz. Drambuie 3/4 oz. chocolate liqueur 1 1/2 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

SEX ON THE BEACH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer

Garnish: None Ingredients:

3/4 oz. peach schnapps 1 1/4 oz. well vodka

Fill equal parts orange juice

& cranberry juice

Mixology: Fill shaker with ice & add all

ingredients

ServeSafe equivalent is approximately 1.5 drinks

SHANGHAI SMASH

Glass: Double Rocks
Technique: Muddle/Shake
Garnish: Mint spriq

Ingredients:

1 1/2 oz. Glenfiddich 12 Year
1/2 oz. orange curaçao
1 oz. simple syrup
4 lemon quarters
6 mint leaves

Mixology: Muddle lemon & mint in mixing glass.

Add remaining ingredients. Shake with

ice & strain into rocks glass ServeSafe equivalent is approximately 2 drinks

SINGAPORE SLING

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer **Garnish:** Orange flag

Ingredients:

1 1/4 oz. well gin

3/4 oz. cherry liqueur 1/2 oz. grenadine 3 oz. sweet & sour

Top soda water

Mixology: Fill shaker with ice & add all ingredients

except soda water. Shake & strain. Top

with soda water

ServeSafe equivalent is approximately 1.5 drinks

SMITH & KEARNS

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/4 oz. Kahlúa coffee liqueur

1 oz. half & half Top soda water

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

SMOKEY MARY

Souvenir Hurricane/Linz Pilsner Glass:

Technique: Build

Celery stalk, cocktail olive Garnish:

& lime wedge

Ingredients:

1 1/4 oz. Glenfiddich 12 Year Fill Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

SNAKEBITE

Mixology:

Glass: Pint Technique: Build Garnish: None Ingredients:

1 part Strongbow hard cider

1 part draft lager

> Fill glass half full with Strongbow. Layer draft lager on top using spoon

ServeSafe equivalent is approximately 1 drink

SOMBRERO - KAHLÚA

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/4 oz. Kahlúa coffee liqueur half & half. Ask to shake Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

SOMBRERO -PATRÓN XO CAFÉ

Double Rocks

Technique: Shake Garnish: None

Ingredients:

TRAINING MA

Patrón XO Café coffee liqueur 1 1/4 oz.

half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

STINGER

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/4 oz. well brandy

3/4 oz. white crème de menthe

Mixology: Build ingredients in glass
ServeSafe equivalent is approximately 1 drink

SPA THYME

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Muddle/Build

Garnish: Thyme sprig & raspberries

Ingredients:

2 oz. Hendrick's gin

1 oz. freshly squeezed lime juice

1 oz. simple syrup4 raspberries1 thyme sprigFill soda water

Mixology: Muddle berries with lime juice; add ice

& remaining ingredients; shake & roll into a hurricane glass; top with soda

ServeSafe equivalent is approximately 2 drinks

STORMY SEAS

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Salted rim & lime wedge

Ingredients:

1 1/4 oz. Patrón Silver tequila

3/4 oz. blue curação

3 oz. Island Oasis margarita

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

SUMMER BREEZE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake Garnish: None

Ingredients:

1 oz. Cruzan Citrus rum 1 oz. peach schnapps 1/2 oz. blue curaçao 3 oz. pineapple juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

SUNBURST SPLASH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Shake

Garnish: Lemon wedge

Ingredients:

1 1/4 oz. STOLICHNAYA vodka 1/2 oz. peach schnapps Island Oasis strawberry 1 oz.

2 oz. sweet & sour

Juice from 1 lemon wedge

soda water Top

Mixology: Fill shaker with ice & all ingredients

except soda water. Shake & strain

over ice. Top with soda

ServeSafe equivalent is approximately 1.25 drinks

TEN GIN & JUICE

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/2 oz. Tanqueray NO. TEN gin

Fill choice of juice

Add Tanqueray over ice in glass Mixology:

& fill with customers choice of juice

ServeSafe equivalent is approximately 1.5 drinks

TENNESSEE MARY

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Celery stalk, cocktail olive &

lime wedge

Ingredients:

1 1/4 oz. Jack Daniel's Tennessee Whiskey Fill

Bloody Mary mix

Mixology: Add all ingredients over ice in glass ServeSafe equivalent is approximately 1.25 drinks

TEQUIL A SUNRISE

Souvenir Hurricane/Linz Pilsner Glass:

Technique: Build

Garnish: Orange wedge

Ingredients:

1 1/4 07 Patrón Silver tequila

Fill orange juice Float grenadine

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

TEQUINI

Glass: Martini

Technique: Guest specifies

Garnish: Lime wedge

Ingredients:

1 1/2 oz. Patrón Silver tequila

1/2 oz. Cointreau

Mixology: Made to guest specifications ServeSafe equivalent is approximately 1 drink

TOASTED ALMOND

Glass: Double Rocks

Technique: Shake
Garnish: None
Ingredients:

1 1/4 oz. Kahlúa coffee liqueur

3/4 oz. DISARONNO Originale amaretto

1/2 oz. half & half

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1 drink

TOM COLLINS

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer Garnish: Orange flag

Ingredients:

1 1/4 oz. well gin 3 oz. sweet & sour Top soda water

Mixology: Fill shaker with ice & add gin and sweet

& sour. Top with soda water

ServeSafe equivalent is approximately 1 drink

TORCHED CHERRY & COKE

Glass: Double Rocks

Technique: Build

Garnish: Cherry

Ingredients:

1 1/2 oz. BACARDI TORCHED CHERRY rum

Fill Coke

Mixology: Add all ingredients over ice in glass

ServeSafe equivalent is approximately 1 drink

TORCHED CHERRY SANGRIA

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Orange slice

Ingredients:

1 lemon wedge 1 lime wedge 1 cherry 3 oz. Merlot

1/2 oz. BACARDI TORCHED CHERRY rum

1/2 oz. Cointreau 3/4 oz. orange juice 1/2 oz. simple syrup Top Sprite

Mixology: Put lemon wedge, lime wedge & cherry

in bottom of glass. Fill glass with ice.

Add all ingredients. Stir to mix

ServeSafe equivalent is approximately 1.5 drinks

TORRENTIAL TEA

Glass: Pint
Technique: Build

Garnish: Lemon wedge

Ingredients:

1/2 oz. well vodka

1/2 oz. BACARDI SUPERIOR rum

1/2 oz. well gin
1/2 oz. triple sec
2 oz. sweet & sour
1/2 oz. Midori Melon liqueur

Fill Sprite

Mixology: Build top 5 ingredients over ice in

glass. Fill with Sprite & top with Midori

ServeSafe equivalent is approximately 1.5 drinks

TRINIDAD PUNCH

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build

Garnish: Pineapple flag

Ingredients:

TRAINING MA

2 oz. 10 Cane rum
Fill pineapple juice
Dash grenadine
Dash lime juice

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1.25 drinks

TROPICAL MARTINI

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

1 oz. Ketel One vodka1 oz. Malibu Coconut rum1 oz. pineapple juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.25 drinks

TROPICAL STORM

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

1 oz. ABSOLUT VODKA
1 oz. Cruzan Coconut rum
1 oz. pineapple juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.25 drinks

ULTIMAT MARTINI

Glass: Martini
Technique: Shake

Garnish: Lemon twist or cocktail olives

Ingredients:

2 oz. Ultimat vodka 1 dash dry vermouth

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1.5 drinks

VANILLA ITALIAN FIZZ

Glass: Double Rocks

Technique: Build

Garnish: Lemon wedge

Ingredients:

TRAININGN

1/2 oz. Monin vanilla 1 oz. Aperol Fill soda water

Mixology: Build in glass over ice & stir ServeSafe equivalent is approximately .5 drinks

VANILLA SODA

Glass: Pint Technique: Build Garnish: None

Ingredients:

1 1/2 oz. Monin vanilla soda water

Mixology: In a pint glass with ice, add soda water,

top with Monin vanilla & stir

Non-Alcoholic

VODKA ROCKS - THE CLASSIC

Glass: Double Rocks

Technique: Build

Garnish: Lime wedge

Ingredients:

1 1/2 oz. Absolut vodka Fill Selected mixer

Mixology: Add all ingredients over ice in

glass & stir

ServeSafe equivalent is approximately 1 drink

WASHINGTON APPLE

Glass: Martini
Technique: Shake
Garnish: None

Ingredients:

1 oz. Crown Royal whisky 1 oz. sour apple liqueur 1 oz. cranberry juice

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain

ServeSafe equivalent is approximately 1 drink

WHITE RUSSIAN

Glass: Double Rocks

Technique: Build Garnish: None

Ingredients:

1 1/4 oz. well vodka

3/4 oz. Kahlúa coffee liqueur

Top half & half

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

ING MAT

WHITE RUSSIAN - VANILIA

Glass: Double Rocks

Technique: Shake Garnish: None

Ingredients:

1 1/4 oz. ABSOLUT VANILIA vodka 3/4 oz. Kahlúa coffee liqueur

2 oz. cream

Mixology: Fill shaker with ice & add all

ingredients. Shake & strain over ice

ServeSafe equivalent is approximately 1.25 drinks

WILD BLOSSOM MARTINI

Glass: Martini Technique: Shake

Garnish: Lemon twist

Ingredients:

1 1/4 oz. Hendrick's gin 3/4 oz. elderflower liqueur

1/4 oz. **DISARONNO** Originale amaretto 1/4 oz. Patrón Citrónge orange liqueur

1/2 oz. sweet & sour

Mixology: Add all ingredients into a mixing tin.

Shake & strain

ServeSafe equivalent is approximately 2 drinks

WOO WOO

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build Garnish: None Ingredients:

1 1/4 oz.

peach schnapps Fill cranberry juice

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

WOO WOO - SCREAMING

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Build Garnish: None Ingredients:

3/4 oz. peach schnapps 1 1/4 oz. well vodka Fill cranberry juice

Mixology: Build ingredients in glass ServeSafe equivalent is approximately 1 drink

YELLOWBIRD

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer **Garnish:** Pineapple flag

Ingredients:

1 oz. well rum

1/2 oz. banana liqueur 1/2 oz. Galliano 2 oz. pineapple juice Top orange juice

Mixology: Fill shaker with ice & add ingredients ServeSafe equivalent is approximately 1.25 drinks

ZOMBIE

Glass: Souvenir Hurricane/Linz Pilsner

Technique: Spindle Mixer **Garnish:** Pineapple flag

Ingredients:

TRAINING M

1/2 oz. well rum

1/2 oz. Myers's Original Dark rum 1/2 oz. BACARDI Dark rum

1/2 oz. apricot brandy 1 1/2 oz. pineapple juice 1 1/2 oz. orange juice

wedges of lemons squeezedMixology: Fill shaker with ice & add all

ingredients

ServeSafe equivalent is approximately 1.25 drinks



