



THE WHISKEY CLOUD

Starbucks Reserve® coffee, Westland Single Malt Whiskey, Averna® Amaro, Orange Piloncillo Syrup, Scrappy's Chocolate Bitters finished with a side of whipped cream and nutmeg.



BUILD		GLASS MUG	
Preheat glass mug with hot water.			
Discard water from the glass mug after 15-30 seconds.			
Brew coffee	Grind 20 g of coffee on Ditting setting #9		
	Place coffee into a 3-cup coffee press .		
	Fill with hot water and brew for four minutes .		
Add ingredients to glass mug	2 dashes chocolate bitters		
	¼ oz. Orange Piloncillo syrup		
	¼ oz. Averna Amaro		
	¾ oz. Westland Single Malt Whiskey		
Place press on the upper left corner of tray with handle facing left .			
Place glass mug in the middle of the tray with handle facing right .			
Add ingredients to shaker to create whipped cream	3 oz. heavy whipping cream		
	Shake briskly without ice until cream starts to thicken.		
	Place pitcher on top of logo on tray and pour whipped cream into pitcher.		
Grate nutmeg	Using a microplane, grate nutmeg over the top of pitcher of cream and tray.		
	Move cream pitcher to top right, leaving a circle around the logo.		
Finish and serve	Serve with instructions to plunge press when timer stops.		



STARBUCKS RESERVE[®] BOULEVARDIER

WoodinvilleTM Straight Bourbon Whiskey, Campari, Carpano Antica Sweet Vermouth and Barrel-Aged Vanilla syrup poured over freshly ground coffee. The filtered beverage is finished with a dash of Scrappy's lavender bitters.



BUILD	21.5 OZ. SPRITZ GLASS
Add ice to spritz glass to chill.	
Prep Hario V60 paper filter	Wet paper filter with cold water over glass carafe. Discard water and place glass carafe under Hario V60.
Add coffee to filter	10 g Starbucks Reserve® Coffee
	Grind coffee on Ditting setting #5
Add ingredients to a mixing vessel	¼ oz. Barrel-Aged Vanilla syrup
	½ oz. Campari
	¾ oz. Carpano Antica Sweet Vermouth
	1 ½ oz. Woodinville™ Straight Bourbon Whiskey
Fill mixing glass with ice and stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.	
Strain	Use a Julep strainer to pour drink using small, circular motions over coffee grounds.
Discard ice in spritz glass.	
Add ingredients to spritz glass	1 small ice sphere
	1 dash lavender bitters
Strain	Use a julep strainer to pour drink using small, circular motions over coffee grounds.
Finish and serve	Pour contents from carafe into spritz glass.



STARBUCKS RESERVE ESPRESSO MARTINI

Shaken espresso with Kalak Single Malt vodka and Barrel-Aged Vanilla syrup creates a frothy cocktail that is finished with a grating of dark chocolate.



BUILD		7.5 OZ. MARTINI GLASS
Add ice to martini glass to chill.		
Start 1 pull of espresso .		
Add ingredients to a shaker	¾ oz. Barrel-Aged Vanilla syrup	
	1 ½ oz. Kalak Single Malt Vodka	
	1 pull of espresso	
Discard ice from martini glass.		
Fill shaker with ice and shake vigorously. Ensure ice starts to crack and proper chilling and dilution is achieved.		
Double strain	Use a Hawthorne strainer and mesh strainer to pour drink into glass.	
Finish and serve	Garnish with freshly grated chocolate.	



RESERVE SICILIANO COCKTAIL

Cold Brew, Averna Amaro, Carpano Antica Sweet Vermouth and orange bitters topped with sparkling water create the Starbucks Reserve® version of the classic Siciliano.



BUILD	COUPE GLASS
Add ice to coupe glass to chill.	
Add ingredientst to a mixing vessel	2 dashes Scrappy's orange bitters
	1 ½ oz. cold brew concentrate
	1 ½ oz. Averna Amaro
	1 oz. Carpano Antica Sweet Vermouth
Fill mixing glass with ice and stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.	
Discard ice from coupe glass.	
Strain	Use a Julep strainer to pour cocktail into the glass.
Finish and serve	Top with sparkling water .
	Express with orange peel and add to glass.



MANHATTAN



BUILD		COUPE GLASS	
Add ice to a coupe glass to chill.			
Add ingredients to a mixing vessel	3 dashes Scrappy's aromatic bitters		
	1 oz. Carpano Antica Sweet Vermouth		
	2 oz. whiskey		
Fill mixing vessel with ice and stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.			
Discard ice from the coupe glass.			
Strain	Place Julep strainer over the top of mixing vessel and pour into the chilled glass.		
Finish and serve	Garnish with an expression of orange swath and discard. Place cocktail cherry in glass.		



OLD FASHIONED



BUILD	ROCKS GLASS
Fill a rocks glass with ice.	
Add ingredients to the glass	1 dash Scrappy's orange bitters
	2 dashes Scrappy's aromatic bitters
	¼ oz. Demerara syrup
	2 oz. whiskey
Gently lift and nuzzle ice with a long bar spoon to allow ingredients to come together.	
Finish and serve	Garnish with a skewered cocktail cherry, orange expression and peel.



VODKA MARTINI



BUILD		MARTINI GLASS	
Add ice to a martini glass to chill.			
Add ingredients to a mixing vessel	2 dashes Scrappy's orange bitters		
	½ oz. extra dry vermouth		
	2 scoops of ice		
	2 ½ oz. vodka		
Stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.			
Discard ice from martini glass.			
Strain	Place Julep strainer over the top of mixing vessel and pour into the chilled glass.		
Finish and serve	Ask customer preference for lemon or olives.		
	Garnish with an expression of lemon swath or two skewered Castelvetrano olives.		



GIN MARTINI



BUILD	MARTINI GLASS
Add ice to a martini glass to chill.	
Add ingredients to a mixing vessel	2 dashes Scrappy's orange bitters
	½ oz. extra dry vermouth
	2 scoops of ice
	2 ½ oz. gin
Stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.	
Discard ice from martini glass.	
Strain	Place Julep strainer over the top of mixing vessel and pour into the chilled glass.
Finish and serve	Ask customer preference for lemon or olives.
	Garnish with an expression of lemon swath or two skewered Castelvetrano olives.



FRENCH 75



BUILD		FLUTE GLASS	
Add ice to a flute glass to chill.			
Add ingredients to a mixing vessel	¼ oz. simple syrup		
	½ oz. lemon juice		
	1 oz. gin		
Fill mixing vessel with ice and stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.			
Swirl and then discard ice from the flute glass.			
Strain	Place Julep strainer over the top of mixing vessel and pour into the chilled glass.		
Add prosecco	Fill just below the rim of the glass.		
Finish and serve	Gently combine ingredients together by lifting with a long bar spoon.		
	Garnish with an expression of lemon swath.		



APEROL SPRITZ

The lightest and most refreshing of all of our aperitivos.

A hint of grapefruit bitterness balances out this approachable, orange and rhubarb-tasting beverage.



BUILD		21.5 OZ. SPRITZ GLASS	
Fill a spritz glass with ice.			
Add ingredients to the glass	1 ½ oz. Aperol		
	4 ½ oz. prosecco		
	Top with ½ oz. soda water.		
Gently lift and nuzzle ice with a long barspoon to allow ingredients to come together.			
Finish and serve		Garnish with a half-wheel orange slice.	
Quality reminder		Place orange slice between glass and ice. Serve so that the orange slice faces away from the customer.	



MILANO TORINO

The fullest and most robust of our apertivo beverages, each sip is full of orange, rhubarb and a hint of smokiness. A marriage of Italian ingredients from Milan and Turin.



BUILD	ROCKS GLASS
Fill a rocks glass with ice.	
Add ingredients to the glass	1 dash Zucca
	2 ½ oz. Carpano Antica Sweet Vermouth
	1 ½ oz. Campari
Gently lift and nuzzle ice with a long barspoon to allow ingredients to come together.	
Finish and serve	Express orange swath over the beverage and add to glass.



NEGRONI



BUILD		DOUBLE OLD FASHIONED GLASS	
Fill a double old fashioned glass with ice.			
Add ingredients to a mixing vessel	1 oz. Carpano Antica Sweet Vermouth		
	1 oz. Campari		
	1 oz. gin		
Fill mixing glass with ice and stir to allow ingredients to come together. Ensure proper chilling and dilution is achieved.			
Strain	Use a Julep strainer to pour cocktail into the glass.		
Finish and serve	Garnish with an expression of orange swath and add to glass.		



BOTTLED BEER & CIDER



BUILD	PINT GLASS
	<p>Hold glass at a 45 degree angle from the bottle, aiming the pour about halfway down the glass.</p>
Finish and serve	<p>Gently tilt the glass upright when it is half full and finish the pour.</p>



KEGGED BEER & CIDER



BUILD	PINT GLASS
Hold glass at a 45 degree angle, about 1" below the tap.	
Fully open tap	Fill glass without allowing the tap to touch the glass.
Finish and serve	Finish the pour by gently tilting the glass upright when is half full.



WINE & PROSECCO



WINE	
BUILD	WINE GLASS
Pour and serve	6 oz. into a wine glass.

PROSECCO	
BUILD	FLUTE
Pour and serve	6 oz. into a champagne flute.