

SHOOTER

GLADIATOR

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SALTY'S

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Salty's Bar Philosophy

At Salty's we strive to create trend setting and world class drinks. We are a constantly evolving bar concept using the finest ingredients with attention to every detail. From house made syrups to hand crafted cocktails from around the world you will not find a more inspired and specialized bar program within our market. We take pride in the art of pouring the perfect drink; it is held in high esteem to be considered a bartender as a profession at Salty's. Each year Salty's will introduce new cocktails, martinis

and shooters to our seasonal menus that celebrate what is new and hot in the world of mixology. A great bar is not only about great cocktails but great experiences. Through talented, knowledgeable and entertaining bar partners we create an atmosphere that guests know will provide them an exceptional experience where we take the craft of cocktail making seriously.

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THE BANANA BAILEYS COLADA

Presentation:

The Guest Expectation:

A Classic Pina Colada, with a Salty's twist

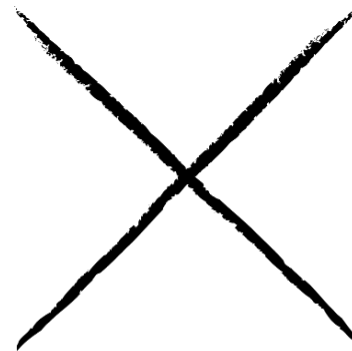
Technique: Blend

Glassware: Hurricane

Garnish: Pineapple Wedge

Bill Time: 1 Min

Ingredients:



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SALTY'S



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INGREDIENTS	QUANTITY
BAILEY'S	SG: 1oz SS: 1.5oz
BOLS BANANA	SG: .5oz SS: 1oz
COCONUT SYRUP	.5oz
MILK	1.5oz
PINEAPPLE JUICE	1.5oz

THE BANGKOK CAESAR (SPICY!)



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GLADIATOR

Presentation:

The Guest Expectation:

Perfectly spiced and (fresh fruit/veg) garnished cocktail

Technique: Build

Glassware: Shaker Glass

Garnish: 1 Olive, 1 Celery, 1 Lime, Celery Salt Rim

Bill Time: 1 Min



Ingredients:

INGREDIENTS	QUANTITY
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SHOOTER
SS

GLADIATOR

POLAR ICE VODKA	1oz. SS 2oz.
CLAMATO	FILL
WORCHESIRE SAUCE	TO TASTE- AVG 1.5 TO 2OZ
SAMBAL	TO TASTE- AVG 1-2 BARSPOONS
CELERY SALT	RIM

THE BASIL GIN FIZZ

Presentation:

The Guest Expectation:

Refreshing look, fresh basil.



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GLADIATOR

Technique: Muddle & Build

Glassware: Mojito Glass

Garnish: Lemon wedge

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Bill Time: 1 Min

Ingredients:

INGREDIENTS	QUANTITY
BEEFEATER GIN	1oz. SS 2oz.
FRESH BASIL	4-6 LEAVES
LEMON WEDGE	1

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LEMONADE	3oz.
SODA	2oz.

THE BIG DOG

Presentation:

The Guest Expectation:

Authentic presentation, clip on the rim

Technique: Build

Glassware: Big Dog Glass, Coronita clip



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GLADIATOR

Garnish: Lime

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Bill Time: 1 Min

Ingredients:

INGREDIENTS	QUANTITY
OLMECA TEQUILA	1oz. SS 2oz.
BAR LIME	FILL TO ¾ FULL
CORONITA	1

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THE BLUE HAWAII

Presentation:

The Guest Expectation:

A fun, tropical, blue cocktail.

Technique: Build

Glassware: Hurricane Glass

Garnish: Pineapple Wedge

Bill Time: 1 Min



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GLADIATOR

Ingredients:

INGREDIENTS	QUANTITY
LAMB'S WHITE RUM	1oz.
MALIBU	.5oz.
BOLS BLUE	.5oz.
PINEAPPLE JUICE	TOP

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THE BOAT DRINK

Presentation:

The Guest Expectation:

Vibrant colour, tropical flavour, fresh orange garnish.

Technique: Build

Glassware: Mini Pitcher

Garnish: Orange, Umbrella

Bill Time: 1 Min



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GLADIATOR

Ingredients:

INGREDIENTS	QUANTITY
MALIBU RUM	1oz. SS 1.5oz.
LAMB'S WHITE RUM	1oz. SS 1.5oz.
ORANGE JUICE	3oz.
PINEAPPLE JUICE	3oz.

THE CUBA LIBRE



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GLADIATOR

Presentation:

The Guest Expectation:

A highball with a splash of lime juice

Technique: Build

Glassware: Rocks

Garnish: Lime Wedge

Bill Time: 1 Min



Ingredients:

INGREDIENTS	QUANTITY

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GLADIATOR

LAMB'S	1oz SS: 2oz
LIME JUICE	Splash
COKE	TOP

THE CUCUMBER-GIN MOJITO

Presentation:

The Guest Expectation:

Refreshing look, fresh mint & cucumber

Technique: Muddle & Build



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GLADIATOR

Glassware: Collins Glass

Garnish: Cucumber

Bill Time: 1 Min

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Ingredients:

INGREDIENTS	QUANTITY
LAMB'S WHITE RUM	1oz. SS 2oz.
FRESH MINT	4 Leaves
FRESH CUCUMBER	4 Slices

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GLADIATOR

LIME WEDGE	1 (Muddle)
LIME JUICE	Splash
SIMPLE SYRUP	.5oz.
SODA	Top

THE DARK & STORMY

Presentation:

The Guest Expectation:

A refreshing tall drink, with a kick

Technique: Build

Glassware: Collins Glass

Garnish: Lime Wedge



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GLADIATOR

Bill Time: 1 Min

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Ingredients:

INGREDIENTS	QUANTITY
KRAKEN RUM	.5oz.
GINGER SYRUP	1.5oz.
SODA WATER	Top

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THE HURRICANE

Presentation:

The Guest Expectation:

A classic and tropical rum drink.

Technique: Shake and Strain

Glassware: Hurricane Glass

Garnish: Pineapple Wedge

Bill Time: 1 Min



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GLADIATOR

Ingredients:

INGREDIENTS	QUANTITY
KRAKEN RUM	.5oz
SAILOR JERRY'S RUM	.5oz
HAVANA CLUB RUM	.5oz
LAMB'S WHITE RUM	.5oz
PASSIONFRUIT CORDIAL	.5oz.
LEMONADE	1oz.
SODA WATER	Top



THE JALAPENO MARGARITA

Presentation:

The Guest Expectation:

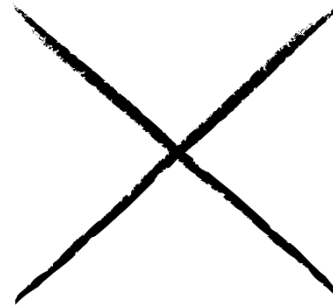
A fresh take on the classic Margarita with an added kick

Technique: Muddle, Shake & Strain

Glassware: Margarita Glass

Garnish: Lime Wedge

Bill Time: 1 Min



SPEC IMAGE

JAL I I J

Ingredients:

SHOOTER
SS

GLADIATOR

INGREDIENTS	QUANTITY
TEQUILA	1oz. SS: 2oz.
SIMPLE SYRUP	75oz.
TRIPLE SEC	.25oz
LIME JUICE	1oz.
WATER	1oz. *for a salty's size, omit water and replace with 1oz. tequila
GREEN JALAPENO	2 slices

THE KEY LIME PIE MARTINI



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GLADIATOR

Presentation:

The Guest Expectation:

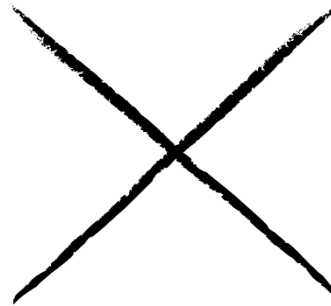
A sweet dessert martini

Technique: Shake and Strain

Glassware: Chilled martini

Garnish: Lime wedge, graham cracker rim

Bill Time: 1 Min



SPEC IMAGE

JAL I I J

Ingredients:

INGREDIENTS	QUANTITY

SHOOTER
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GLADIATOR

VANILLA VODKA	2oz
COCONUT SYRUP	.5oz
PINEAPPLE JUICE	2oz
LIME JUICE	1oz

THE KINKY REGGAE PARTY

Presentation:

The Guest Expectation:

Raspberry, fruity, an old Salty's classic.



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Technique: Build

Glassware: Hurricane Glass

Garnish: Lemon, Umbrella

Bill Time: 2 Min

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Ingredients:

INGREDIENTS	QUANTITY
SOUTHERN COMFORT	.5oz SS: 1oz

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GLADIATOR

ABSOLUT RASPBERRY	.5oz. SS 1oz.
RASPBERRY PUREE	1oz
CRANBERRY JUICE	2oz
ORANGE POP	Top

THE OLD FASHIONED CAESAR

Presentation:

The Guest Expectation:

Perfectly spiced and (fresh fruit/veg) garnished cocktail

Technique: Build



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GLADIATOR

Glassware: Shaker Glass

Garnish: 1 Olive, 1 Celery, 1 Lime, Sea Salt Rim

Bill Time: 1 Min

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Ingredients:

INGREDIENTS	QUANTITY
BEEFEATER GIN	1oz. SS 2oz.
CLAMATO	FILL
WORCHESIRE SAUCE	TO TASTE- AVG 1.5 TO 2OZ
TOBASCO	TO TASTE- AVG 2 DASHES

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HORSERADISH	BAR spoon
HIMILAYAN SEA SALT	RIM

THE PLANTER'S PUNCH

Presentation:

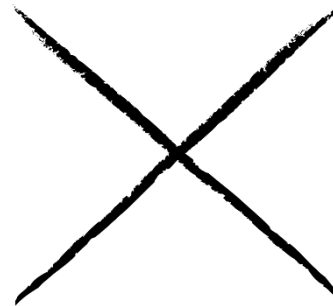
The Guest Expectation:

A strong, fruity rum drink

Technique: Shake & pour

Glassware: Hurricane

Garnish: Pineapple Wedge



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Bill Time: 1 Min

Ingredients:

INGREDIENTS	QUANTITY
LAMB'S DARK RUM	1oz
LAMB'S WHITE RUM	1oz
GRENADINE	.5oz
LEMON JUICE	.5oz
ORANGE JUICE	1oz
PINEAPPLE JUICE	2oz

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ANGOSTURA BITTERS

2 dashes

THE RASPBERRY BASIL COLLINS

Presentation:

The Guest Expectation:

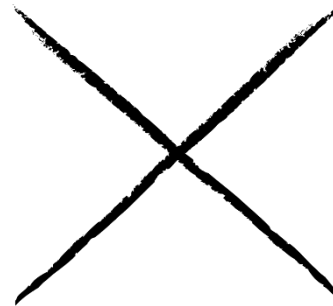
A fruity, herbaceous twist on the classic cocktail.

Technique: Muddle, Build

Glassware: Collins Glass

Garnish: Lemon Peel

Bill Time: 1 Min



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Ingredients:

INGREDIENTS	QUANTITY
GIN	1oz. SS: 2oz.
SIMPLE SYRUP	1oz.
LEMON JUICE	1oz.
BASIL	4-6 Leaves
FROZEN RASPBERRIES	1 Portion
SODA	Top

THE SHARK ATTACK (2 PERSON MIN)



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Presentation:

The Guest Expectation:

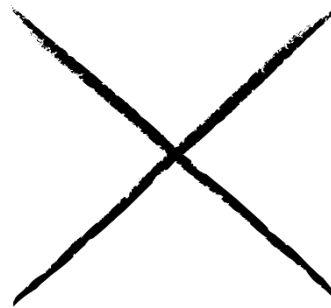
Bowl should resemble 'bloody water'

Technique: Build

Glassware: Fish Bowl

Garnish:

Bill Time: 1 Min



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Ingredients:

INGREDIENTS	QUANTITY
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POLAR ICE VODKA	4oz.
BLUE CURACAO	2oz.
SPRITE	EQUAL FILL
SODA	EQUAL FILL
BAR LIME	EQUAL FILL
GRENEDINE	RIM INSIDE OF BOWL

THE CHI CHI

Presentation:



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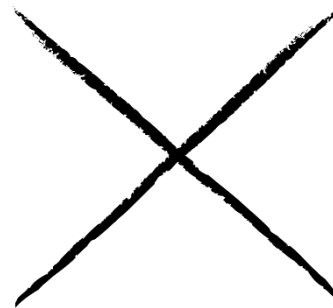
The Guest Expectation:
Summery tropical drink

Technique: Blend

Glassware: Hurricane

Garnish: Orange Wedge

Bill Time: 1 Min



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Ingredients:

INGREDIENTS	QUANTITY

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VODKA	SG: 1oz SS: 2oz
MILK	1.5oz
PINEAPPLE JUICE	2oz
COCONUT SYRUP	.5oz

THE CLASSIC CAESAR

Presentation:

The Guest Expectation:

Perfectly spiced and (fresh fruit/veg) garnished cocktail

Technique: Build



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Glassware: Shaker Glass

Garnish: 1 Olive, 1 Celery, 1 Lime, Celery Salt Rim

Bill Time: 1 Min

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Ingredients:

INGREDIENTS	QUANTITY
POLAR ICE VODKA	1oz. SS 2oz.
CLAMATO	FILL
WORCHESIRE SAUCE	TO TASTE- AVG 1.5 TO 2OZ
TOBASCO	TO TASTE- AVG 2 DASHES

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CELERY SALT

RIM

THE CLASSIC MOJITO

Presentation:

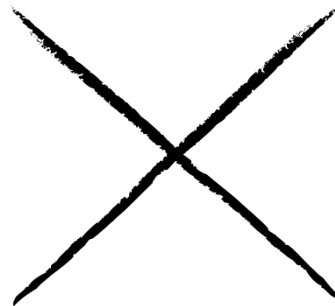
The Guest Expectation:

Refreshing look, fresh mint

Technique: Muddle & Build

Glassware: Collins Glass

Garnish: Mint Sprig



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SHOOTER
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Bill Time: 1 Min

Ingredients:

INGREDIENTS	QUANTITY
HAVANA CLUB	1oz. SS 2oz.
FRESH MINT	6-10 Leaves
LIME WEDGE	1 (Muddle)
LIME JUICE	DASH
SIMPLE SYRUP	.5oz
SODA	TOP

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For Berry Mojito just add mixed berry portion

THE FRENCH MARTINI

Presentation:

The Guest Expectation:

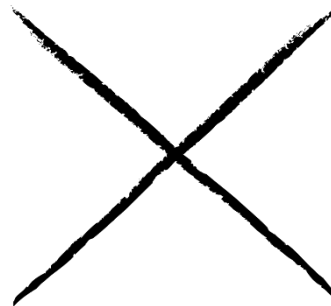
An exotic, fruity gin cocktail

Technique: Shake and Strain

Glassware: Chilled martini

Garnish: None

Bill Time: 1 Min



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JAL I I J

~~SHOOTER~~
~~SB~~

~~GLADIATOR~~

Ingredients:

INGREDIENTS	QUANTITY
GIN	1.5oz
CHAMBORD	.5oz
PINEAPPLE JUICE	2oz

THE FROZEN MARGARITA



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Presentation:

The Guest Expectation:

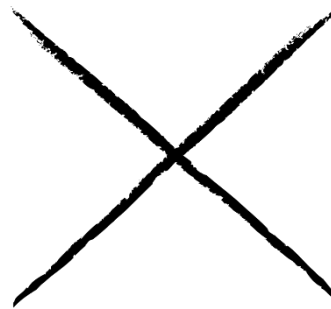
A cold, slushy margarita.

Technique: Blend

Glassware: Margarita glass

Garnish: ½ Salted rim & Lime Wedge

Bill Time: 1 Min



SPEC IMAGE

JAL I I J

Ingredients:

INGREDIENTS

QUANTITY

SHOOTER
80

GLADIATOR

ICE	Full marg glass
OLMECA BLANCO TEQUILA	SG: 1oz. SS: 2oz.
TRIPLE SEC	.25oz
BAR LIME	2oz

THE ROCKS MARGARITA

Presentation:

The Guest Expectation:

A traditional margarita, served on the rocks.



SHOOTER
80

GLADIATOR

Technique: Shake and Strain

Glassware: Margarita glass

Garnish: ½ Salted rim & Lime Wedge

Bill Time: 1 Min

SPEC IMAGE

Ingredients:

INGREDIENTS		QUANTITY	
OLMECA BLANCO TEQUILA		SG: 1oz.	
		SS: 2oz.	
LIME JUICE		1oz	

SHOOTER
80

GLADIATOR

TRIPLE SEC	.25oz
SIMPLE SYRUP	.75oz
WATER	1oz *note: for a double, replace water w/ 1oz tequila

THE PIÑA COLADA

Presentation:

The Guest Expectation:

Summery tropical drink

Technique: Blend

Glassware: Hurricane



SHOOTER
80

GLADIATOR

Garnish: Orange Wedge

Bill Time: 1 Min

SPEC IMAGE

Ingredients:

INGREDIENTS		QUANTITY	
LAMB’S WHITE RUM		SG: 1oz	
		SS: 2oz	
MILK		1.5oz	

SHOOTER
80

GLADIATOR

PINEAPPLE JUICE	2oz
COCONUT SYRUP	.5oz

THE CORAL REEF (ROUND OF 4)

Presentation:

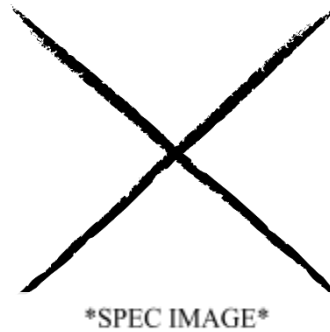
The Guest Expectation:

Chilled, well-mixed shooter

Technique: Shake and Strain

Glassware: 4 Shot Glasses

Garnish: None



SALTY'S

SHOOTER

GLADIATOR

80

Bill Time: 1 Min

Ingredients:

INGREDIENTS	QUANTITY
ALIZE LIQUEUR	2oz.
MALIBU RUM	2oz.

SHOOTER
80

GLADIATOR

THE SHIPWRECK SHOOTER (ROUND OF 4)

Presentation:

The Guest Expectation:

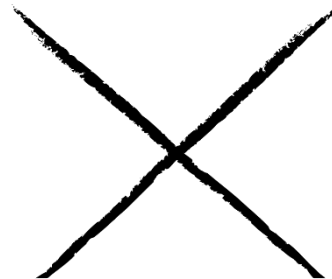
Chilled, well-mixed shooter

Technique: Shake and Strain

Glassware: 4 Shot Glasses

Garnish: None

Bill Time: 1 Min



SPEC IMAGE

SALTY'S



SHOOTER

GLADIATOR

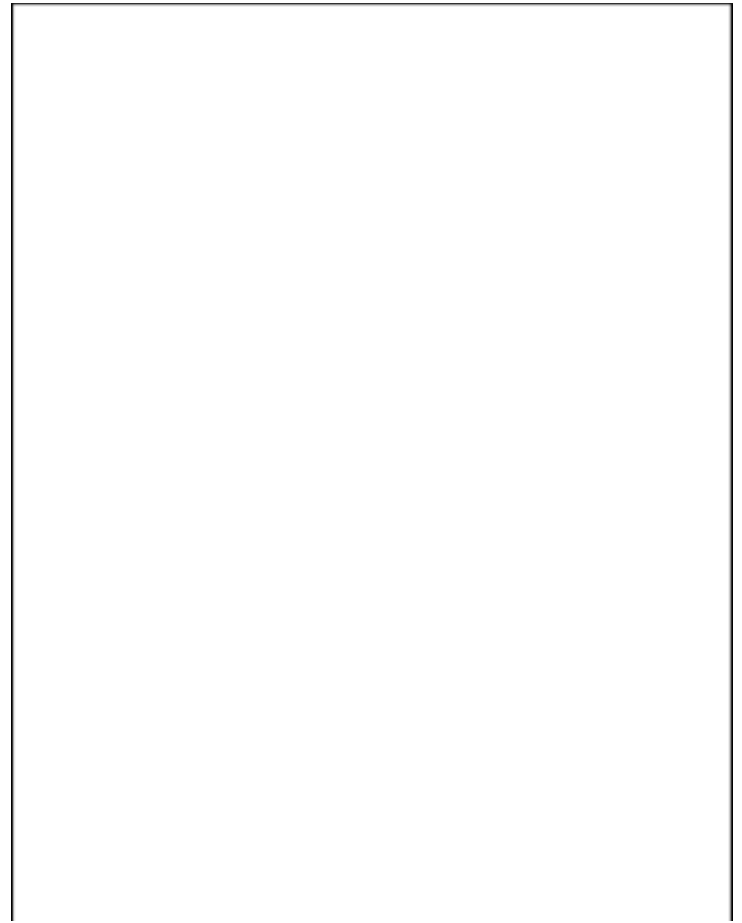
80

Ingredients:

INGREDIENTS	QUANTITY
CAPTAIN MORGAN'S SPICED RUM	2OZ
BUTTER RIPPLE SCHNAPPS	2OZ.

SHOOTER
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GLADIATOR



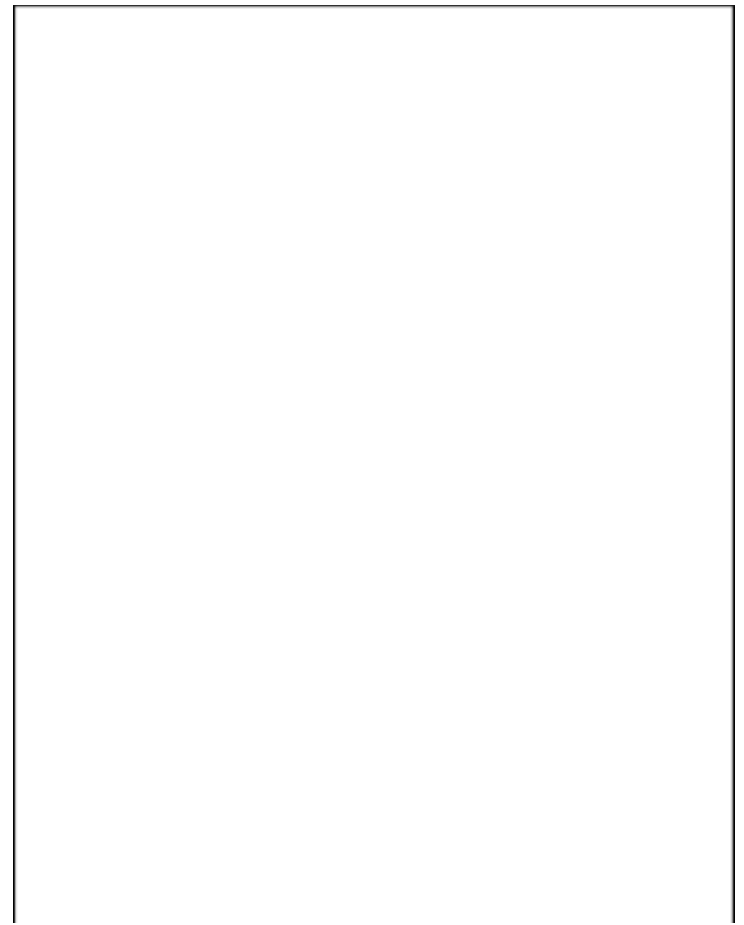
SHOOTER
SB

GLADIATOR

QUANTITY	INGREDIENTS:
1 L	Pre Portioned Red Sangria

RECIPE:

1. Pour entire contents of Pre Portioned Sangria directly into Sangria Pitcher **without** ice.
2. Add the approved Ladle
3. Serve with proper number of Riedel Wine glasses (**PACKED FULL**) with ice



SHOOTER
SB

GLADIATOR

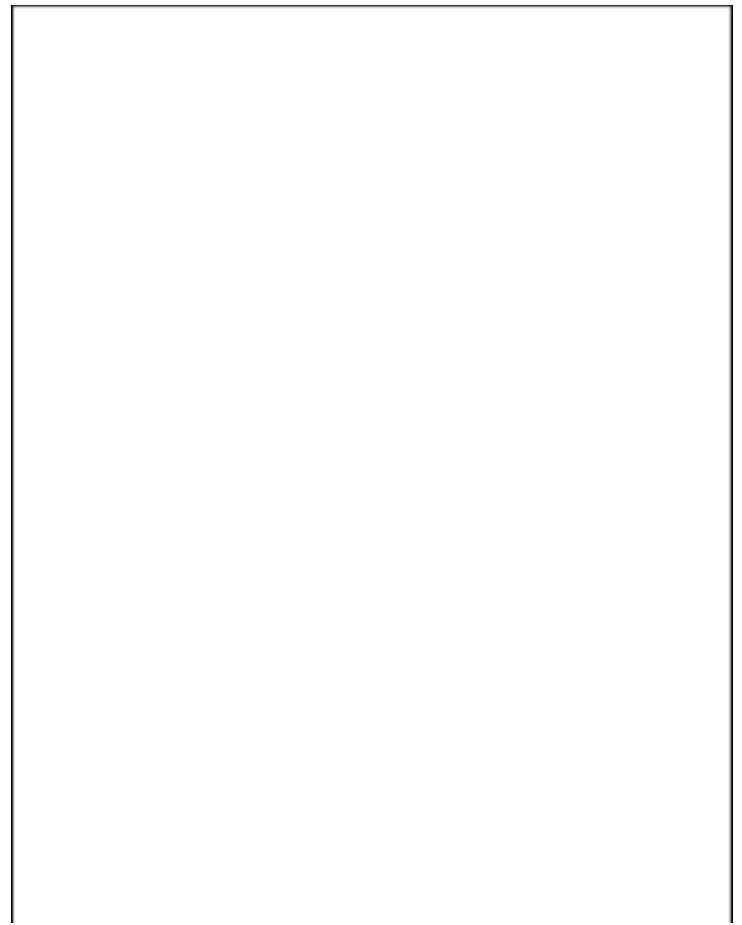
QUANTITY	INGREDIENTS:
1 L	Pre Portioned White Sangria

RECIPE:

1. Pour entire contents of Pre Portioned Sangria directly into Sangria Pitcher **without** ice.
2. Add the approved Ladle
3. Serve with proper number of Riedel Wine glasses (**PACKED FULL**) with ice and 6" Straw.

SHOOTER
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GLADIATOR



SHOOTER

GLADIATOR

SB

QUANTITY	INGREDIENTS:
6 fl oz	Pre Mixed Sangria With Alcohol

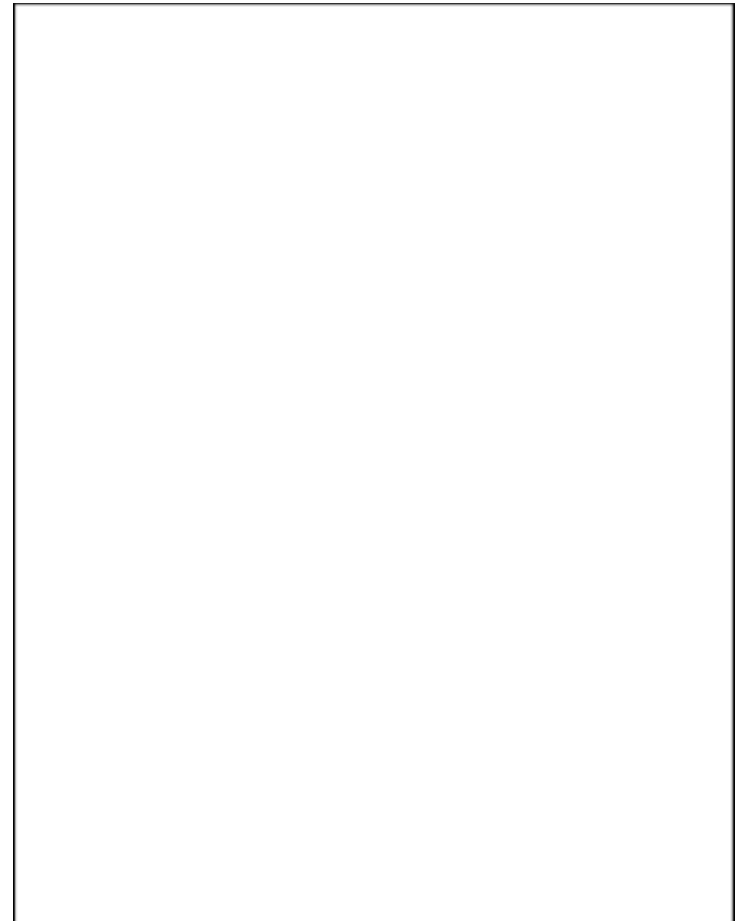
RECIPE:

1. Pack a Riedel Wine glass **Full of Ice**
2. Fill glass with 6 fl oz of Sangria.
3. Garnish with 5 pre-portioned pieces of Sangria Fruit
4. Add a 6" Straw

SHOOTER

88

GLADIATOR



SHOOTER

GLADIATOR

SB

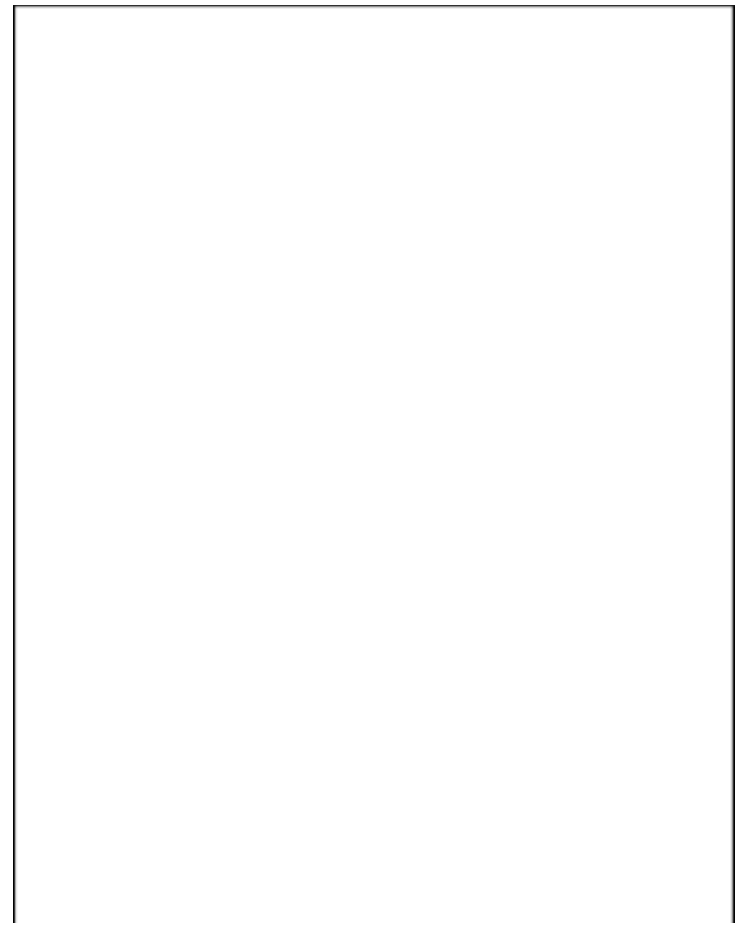
QUANTITY	INGREDIENTS:
6 fl oz	Pre Mixed Sangria With Alcohol

RECIPE:

1. Pack a Riedel Wine glass **Full of Ice**
2. Fill glass with 6 fl oz of Sangria.
3. Garnish with 5 pre-portioned pieces of Sangria Fruit
4. Add a 6" Straw

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
0.5 fl oz	Campari
0.5 fl oz	Sweet Vermouth
3 fl oz *	Soda Water *(fill with soda approximate volume)

RECIPE:

1. Pack a Double Rocks glass full of ice.
2. Measure 0.5 fl oz Campari, 0.5 fl oz Sweet Vermouth and pour over ice.
3. Top with 3 fl oz of Soda Water
4. Top with ice level with the rim of the glass.
5. Garnish with an Orange Zest
6. Add a 6" Straw.

DOUBLE: Add 0.5 fl oz Campari & 0.5 fl oz Sweet Vermouth

FUN FACT: The Americano was created in the 1860's by Gaspare Campari who as well invented Campari. It was originally named the Milano-Torino

SHOOTER

GLADIATOR

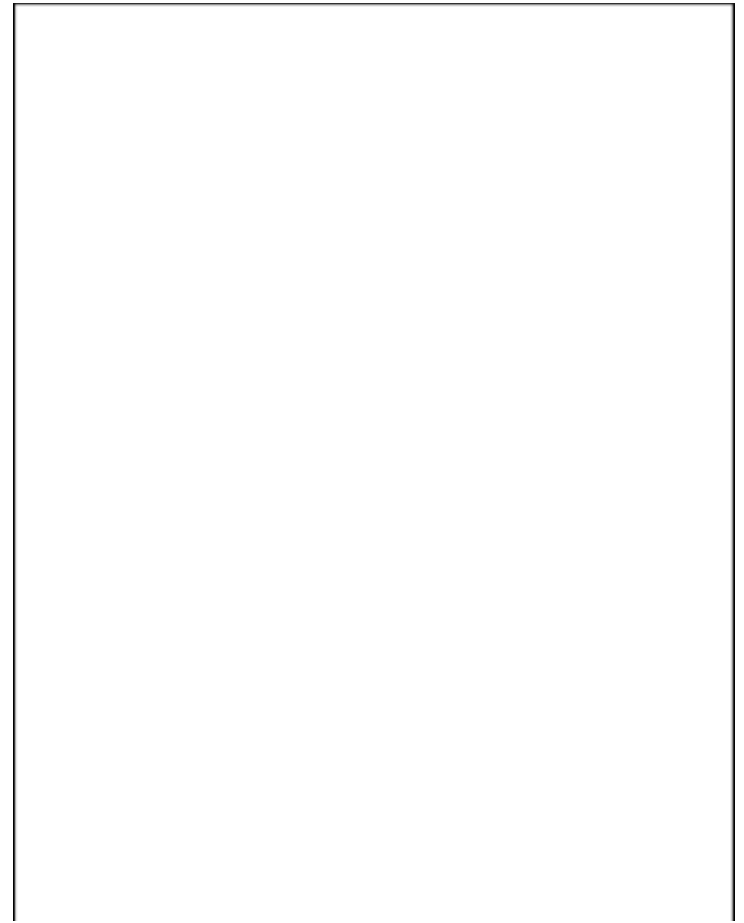
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paying homage to the origins of the two ingredients Campari and Cinzano.
The name was changed during prohibition when American tourists began to
drink them in excess.

SHOOTER

GLADIATOR

88



QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1 fl oz	Fresh Lime Juice
1 fl oz	Sour Puss Apple
1 fl oz	Green Apple Vodka

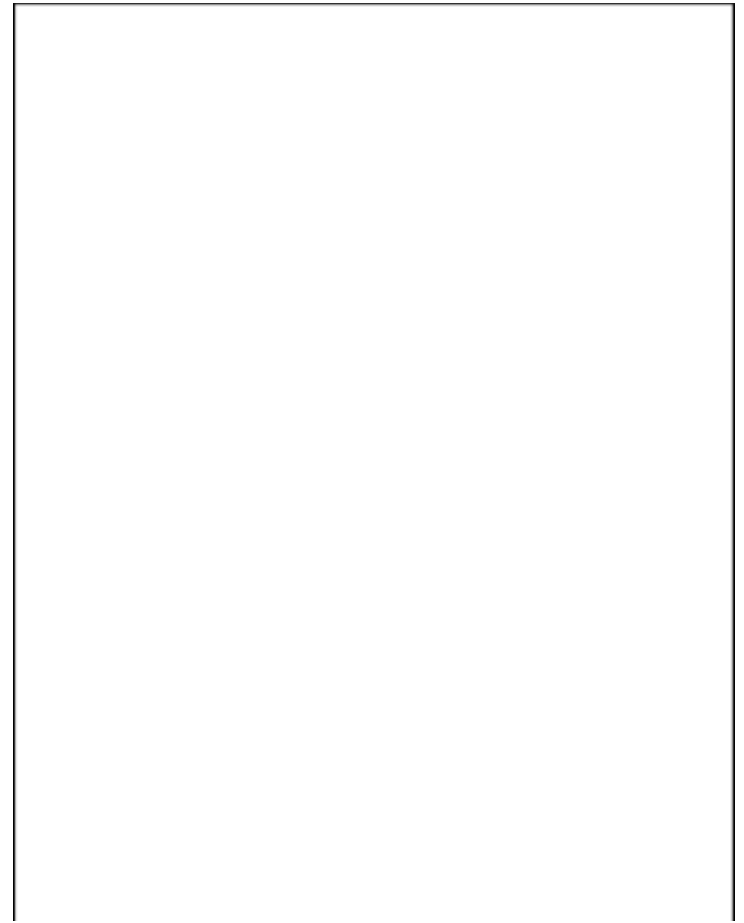
RECIPE:

1. In a Mixing glass, measure 1 fl oz Simple Syrup, 1 fl oz Fresh Lime Juice, 1 fl oz Sour Puss Apple, and 1 fl oz Green Apple Vodka.
2. Pack Mixing glass full with ice. Top with a stainless steel Shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Strain into a chilled Martini glass.

DOUBLE: Add 0.5 fl oz Sour Puss Apple and 0.5 fl oz Green Apple Vodka

SHOOTER
88

GLADIATOR



SHOOTER
SB

GLADIATOR

QUANTITY	INGREDIENTS:
0.5 fl oz	Well Vodka
0.5 fl oz	Kahlua

RECIPE:

1. Pack a Small Rocks glass full of ice.
2. Measure 0.5 fl oz Well Vodka and 0.5 fl oz Kahlua and pour over ice.
3. Add a 6" Straw.

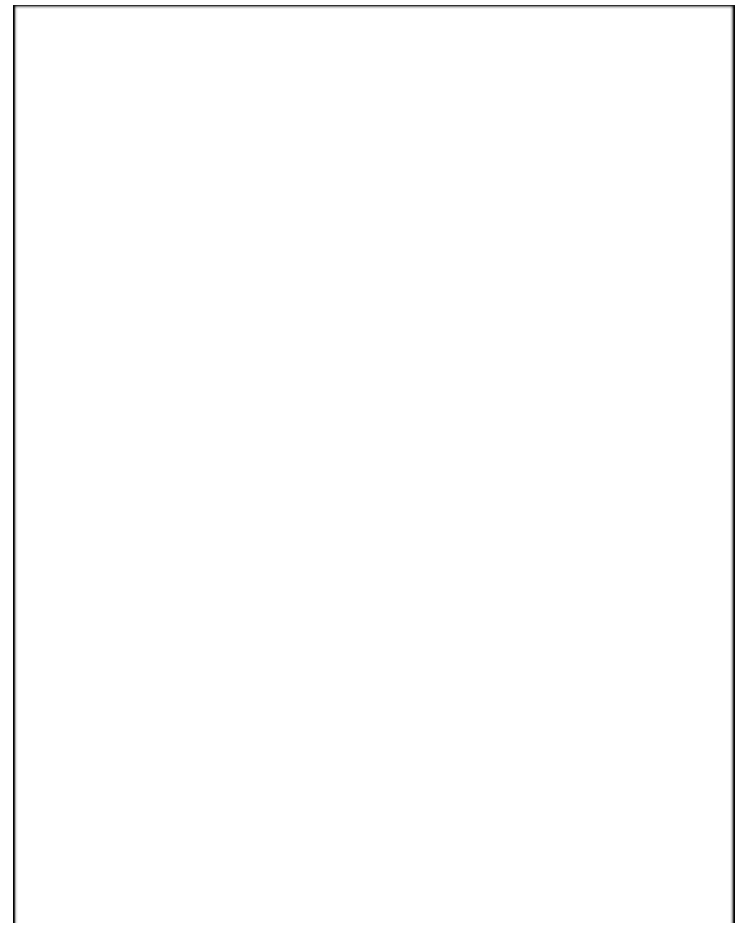
DOUBLE: Add 0.5 fl oz Well Vodka & 0.5 fl oz Kahlua

FUN FACT: Created in 1949 in Belgium by a bartender at the Hotel Metropole, the Black Russian is not a traditional Russian drink, but rather a pun on the name of the anti-Bolshevic "White Russians" from the Russian Civil War.

SHOOTER

GLADIATOR

88



QUANTITY	INGREDIENTS:
4 wedges	Lime (1/8 th wedge)
1 fl oz	Simple Syrup
0.5 fl oz	Fresh Lime Juice
0.5 fl oz	Water
1 fl oz	Cachaca

RECIPE:

1. In a Mixing glass, add 4 1/8th Lime Wedges, 1 fl oz Simple Syrup, 0.5 fl oz Lime Juice, 0.5 fl oz Water and 1 fl oz Cachaca.
2. Muddle
3. Pack Mixing glass with ice and top with stainless steel shaking tin.
4. Shake vigorously 12 times to mix ingredients.
5. Pour **WITHOUT** straining into Double Rocks glass. Top with ice if necessary.
6. Add a 6" Straw.

DOUBLE: REPLACE WATER with 1 fl oz Sagatiba Cachaca.

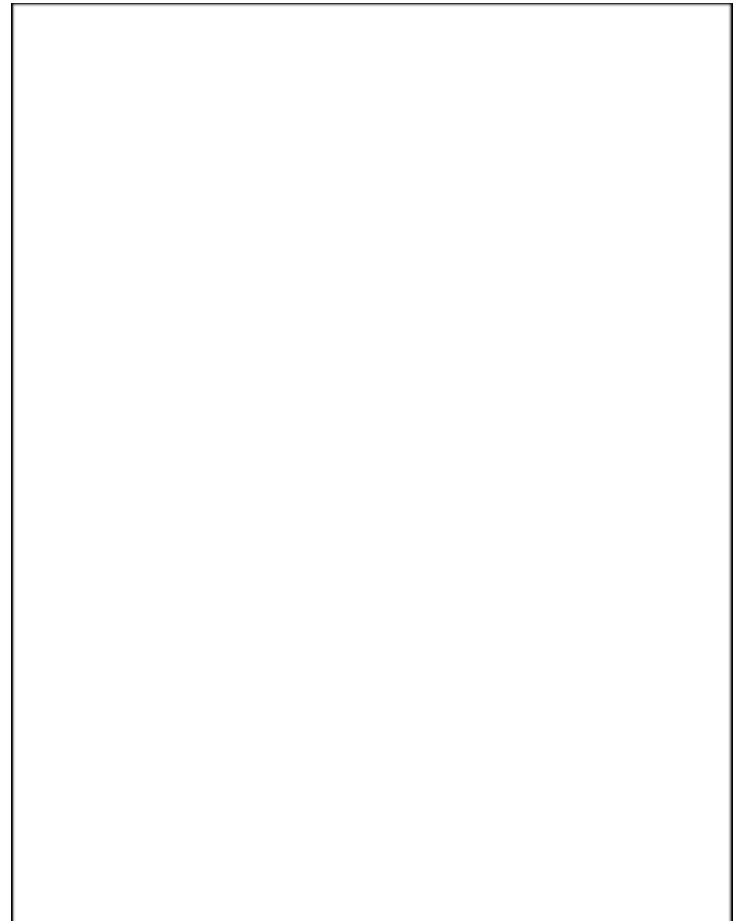
SHOOTER

GLADIATOR

88

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1 fl oz	Fresh Lemon Juice
1 fl oz	Spirit of Choice (Gin, Vodka, Whiskey, etc.)
4 fl oz *	Soda Water *(fill with soda approximate volume)

RECIPE:

1. Pack a Collins glass full of ice.
2. Measure 1 fl oz Simple Syrup, 1 fl oz Lemon Juice, 1 fl oz of Chosen Spirit and pour over ice.
3. Top with 4 fl oz of Soda Water.
4. Insert bar spoon and stir to thoroughly mix ingredients.
5. Top with ice level with the rim of the glass.
6. Garnish with a Lemon Zest.
7. Add 8" Straw

DOUBLE: Add 1 fl oz of the spirit of choice

SHOOTER

GLADIATOR

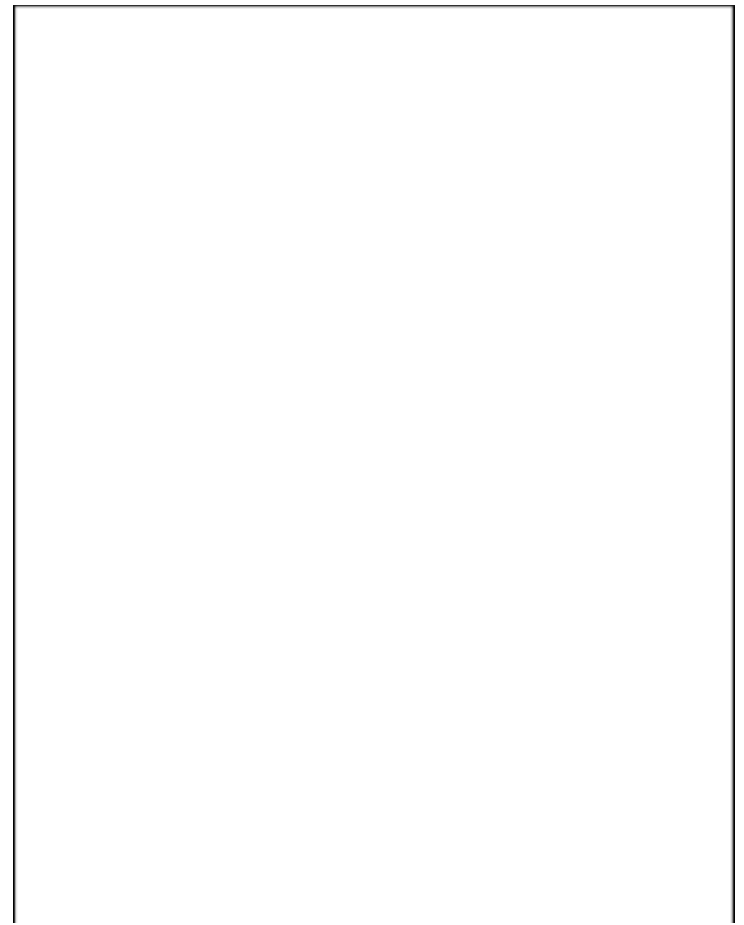
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ALTERNATE VARIATIONS:

1. Tom Collins = Gin
2. John Collins = Whiskey

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
0.5 fl oz	Simple Syrup
0.5 fl oz	Fresh Lime Juice
2 fl oz	Cranberry Juice
0.5 fl oz	Triple Sec
1.5 fl oz	Citrus Vodka

RECIPE:

1. In a Mixing glass, measure 0.5 fl oz Simple Syrup, 0.5 fl oz Fresh Lime Juice, 2 fl oz Cranberry Juice, 1.5 fl oz Citrus Vodka, and 0.5 fl oz Triple Sec.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Strain into a chilled Martini glass
7. Garnish with an Orange Zest

DOUBLE: Add 0.5 fl oz Citrus Vodka & 0.5 fl oz Triple Sec

SHOOTER

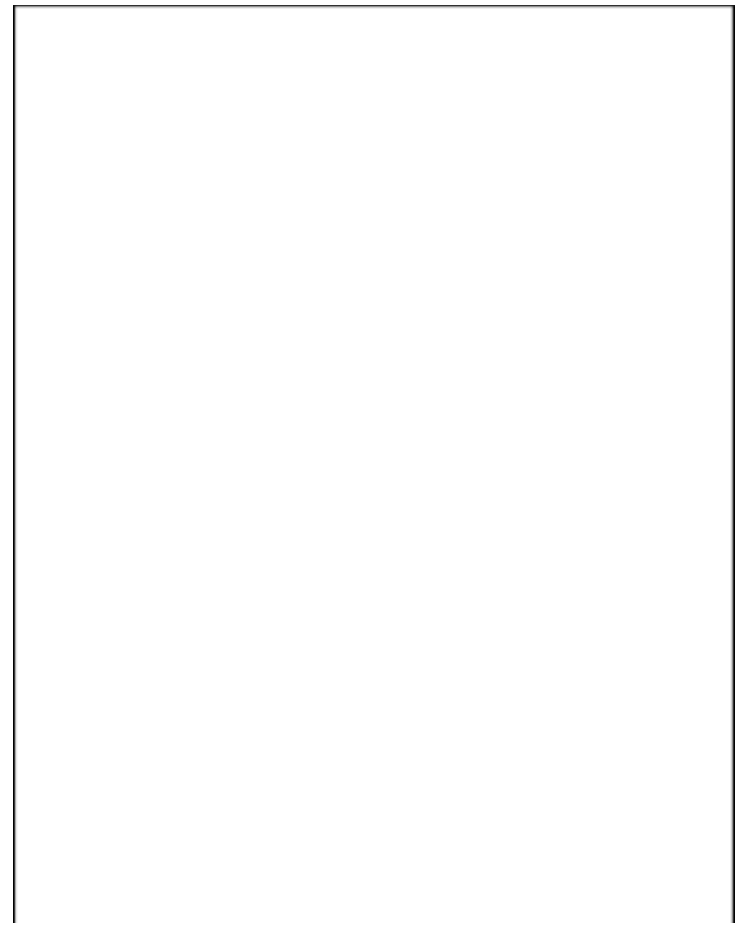
GLADIATOR

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FUN FACT: What started as a cocktail launch in the 80's by ocean spray was reinvented by Cheryl Charming in Florida by adding citrus vodka following the launch of Absolut in North America. Then in the late 80's Dale Degroff perfected the drink by substituting roses lime with real lime juice.

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
3 fl oz	Cranberry Juice
2 fl oz	Well Vodka

RECIPE:

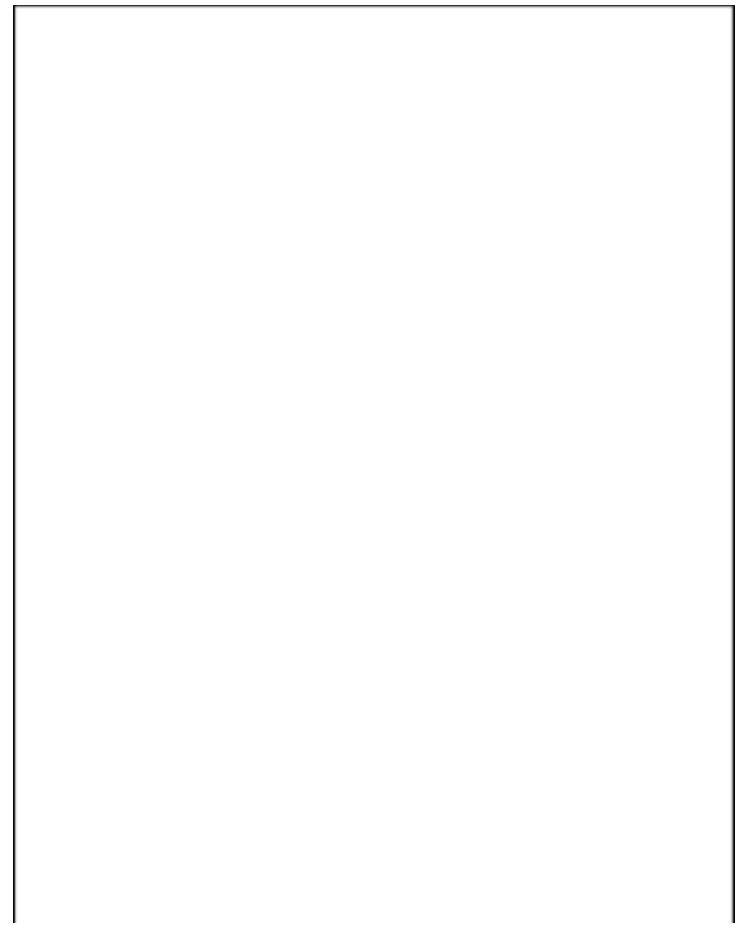
1. In a Mixing glass, measure 3 fl oz Cranberry Juice and 2 fl oz Well Vodka.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Strain into a chilled Martini glass
7. Garnish with a Lemon Zest

DOUBLE: Add 1 fl oz Well Vodka

SHOOTER

88

GLADIATOR



QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1 fl oz	Fresh Lime Juice
1 fl oz	Water
1 fl oz	Well White Rum

RECIPE:

1. In a Mixing glass, measure 1 fl oz Simple Syrup, 1 fl oz Fresh Lime Juice, 1 fl oz Water and 1 fl oz Well White Rum.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Strain into a chilled Martini glass
7. Garnish with a Wide Lime Zest

DOUBLE: REPLACE WATER with 1 fl oz Well White Rum

SHOOTER
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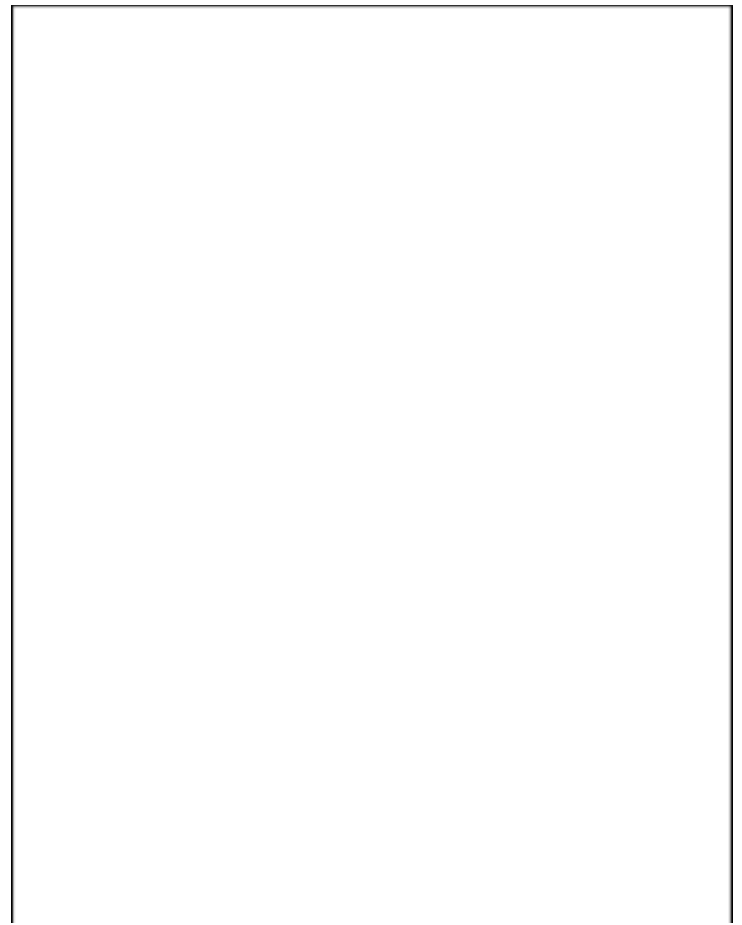
GLADIATOR

FUN FACT: Invented in 1898 in Cuba by both Harry E. Stout and Jennings Cox in the town of Daiquiri. Not much of an invention but the addition of the newest cocktail ingredient, ice, mixed with the local hooch, rum.

SHOOTER

88

GLADIATOR



QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1 fl oz	Fresh Lime Juice
1 fl oz	Water
1 fl oz	Spirit of Choice (Gin, Vodka, Whiskey, etc.)

RECIPE:

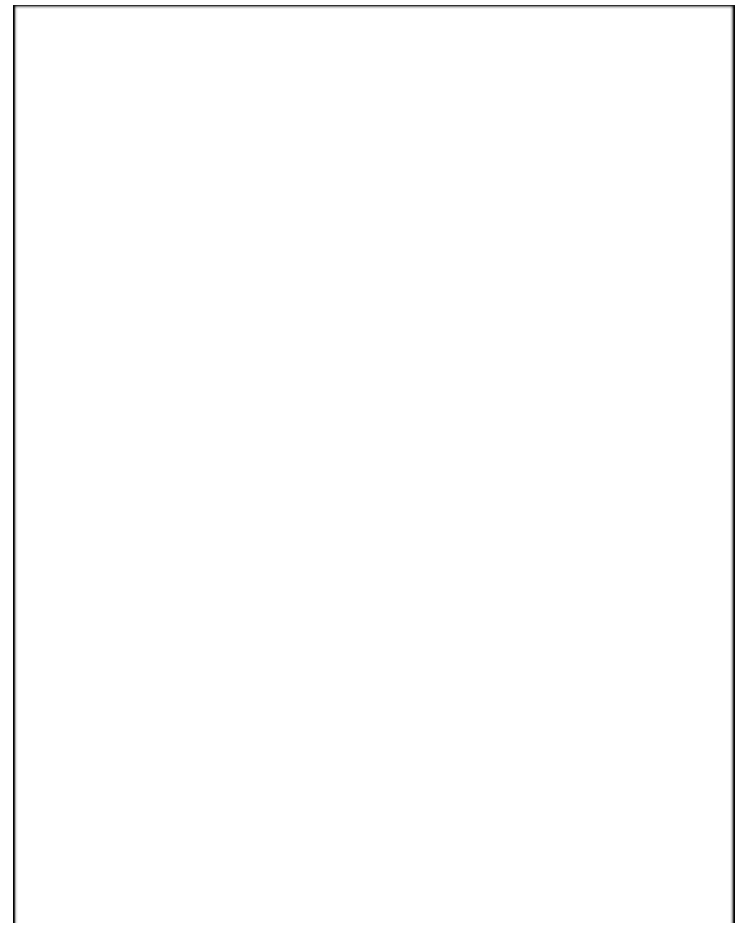
1. In a mixing glass, measure 1 fl oz Syrup, 1 fl oz Fresh Lime Juice, 1 fl oz Water, and 1 fl oz Chosen Spirit,
2. Pack mixing glass full with ice. Top with a stainless steel shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Strain into a chilled martini glass.
7. Garnish with a Lime Zest

DOUBLE: REPLACE WATER with 1 fl oz Spirit of Choice

SHOOTER

GLADIATOR

88



SHOOTER
SB

GLADIATOR

QUANTITY	INGREDIENTS:
4 fl oz	Grapefruit Juice
1 fl oz	Well Vodka

RECIPE:

1. Pack a Double Rocks glass full of ice.
2. Measure 4 fl oz Grapefruit Juice and 1 fl oz Well Vodka and pour over ice.
3. Add a 6" Straw.

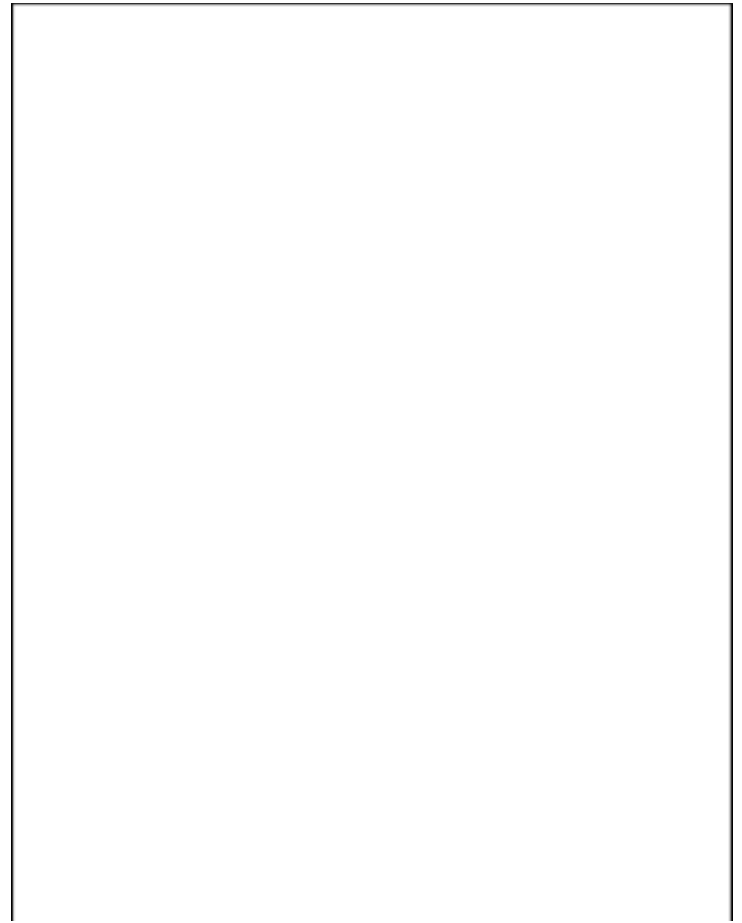
DOUBLE: Add 1 fl oz Well Vodka

FUN FACT: By adding a salted rim a greyhound becomes a "Salty Dog"

SHOOTER

GLADIATOR

88



QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1.5 fl oz	Fresh Lemon Juice
2 fl oz	Citrus Vodka

RECIPE:

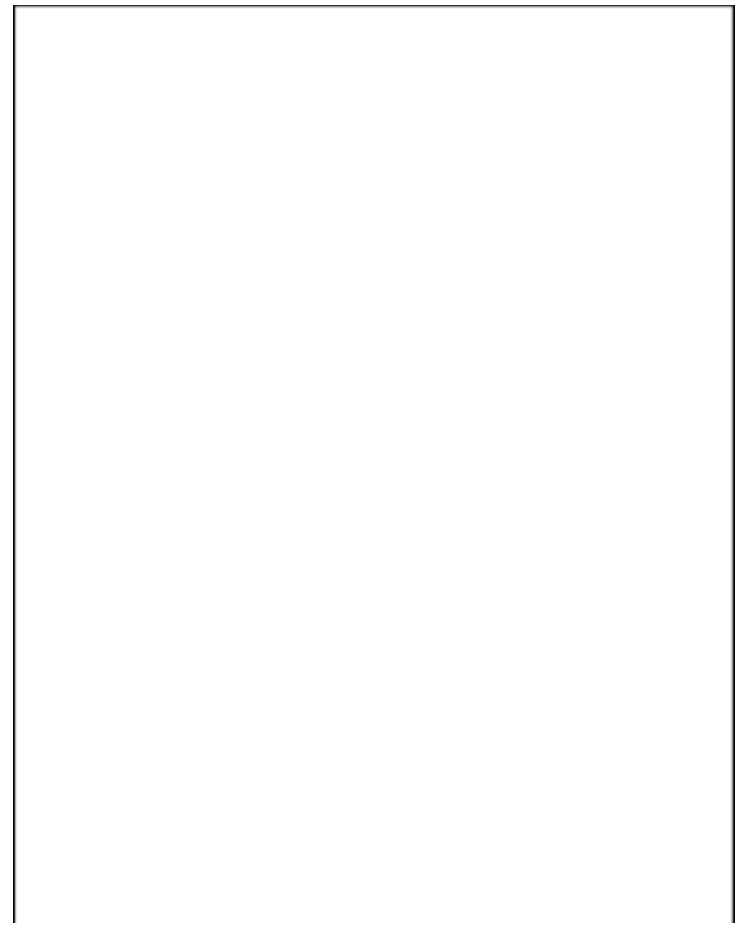
1. In a Mixing glass, measure 1 fl oz Simple Syrup, 1.5 fl oz Fresh Lemon Juice, and 2 fl oz Citrus Vodka.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Rim Martini Glass with Sugar
7. Strain into a chilled Martini glass with a White Sugar rim.
8. Garnish with a Lemon Zest.

DOUBLE: Add 1 fl oz Citrus Vodka

SHOOTER

GLADIATOR

88



QUANTITY	INGREDIENTS:
1 fl oz	Long Island Iced Tea Liqueur
1 fl oz	Simple Syrup
1 fl oz	Lemon Juice
2 fl oz *	Coke *(fill half with coke approximate volume)
2 fl oz *	Soda *(fill half with soda approximate volume)

RECIPE:

1. Pack a Collins glass full of ice.
2. Measure 1 fl oz Long Island Iced Tea Liqueur, 1 fl oz Simple Syrup, 1 fl oz Lemon Juice and 2 fl oz Coke + 2 fl oz soda and pour over ice.
3. Insert bar spoon and stir to thoroughly mix ingredients.
4. Top with ice level with the rim of the glass.
5. Garnish with a Lemon Wedge
6. Add 8" Straw.

DOUBLE: Add 1 fl oz Long Island Iced Tea Liqueur

SHOOTER

GLADIATOR

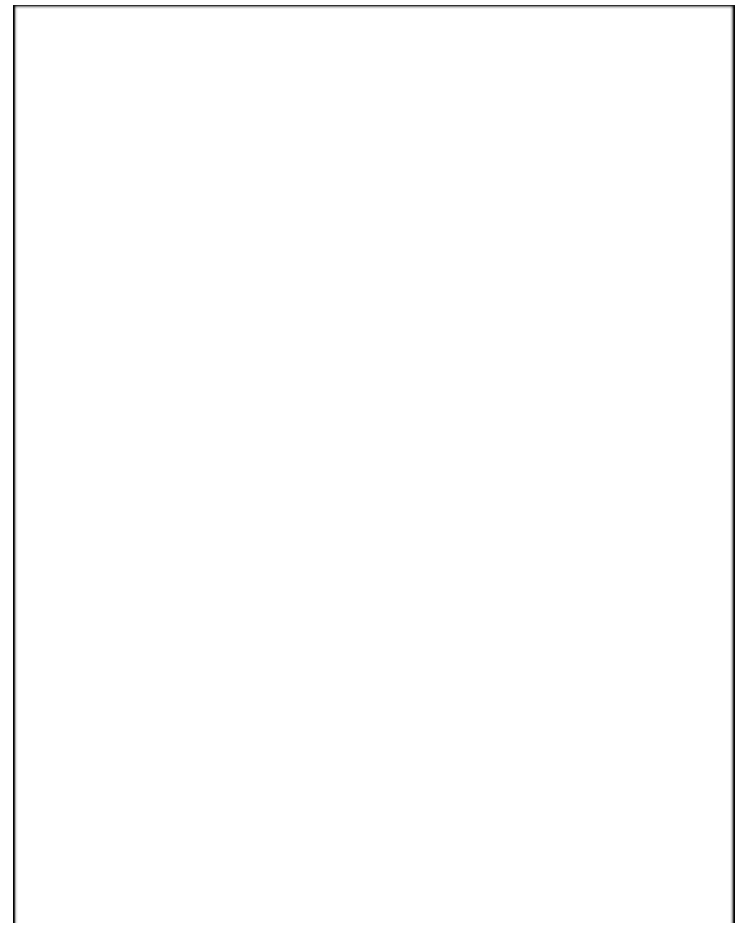
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FUN FACT: This drink is rumored to be invented in Long Island by wives who while their husbands were off at work would mix a little of everything from the liqueur cabinet and disguise it as iced tea.

SHOOTER

88

GLADIATOR



QUANTITY	INGREDIENTS:
1.5 fl oz	Jim Beam (or whiskey of choice)
0.5 fl oz	Sweet Vermouth
2 dashes	Angostura Bitters

RECIPE:

1. In a Mixing glass; measure 1.5 fl oz Jim Beam, 0.5 fl oz Sweet Vermouth and 2 dashes Angostura Bitters.
2. Pack Mixing glass full of ice.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Insert Bar Spoon and stir in circles for 20 seconds.
5. Empty chilling ice and soda from Martini Glass into dump sink.
 6. Top with a Julep Strainer without removing spoon and strain into a chilled Martini glass.
7. Garnish with a Cherry.

DOUBLE: Add 0.5 fl oz Jim Beam, 0.5 oz Sweet Vermouth & 1 dash of bitters.

SHOOTER

GLADIATOR

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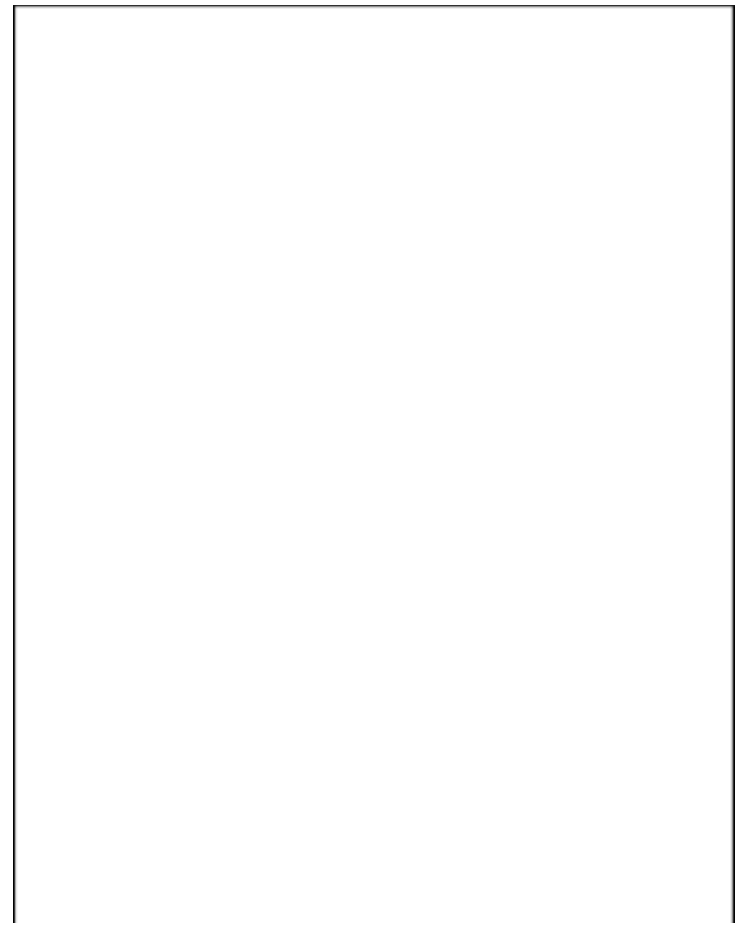
ALTERNATE VARIATIONS:

1. Dry Manhattan = Substitute Dry Vermouth for the Sweet

SHOOTER

GLADIATOR

88



QUANTITY	INGREDIENTS:
2 fl oz	Gin of Choice
0.25 fl oz	Dry Vermouth

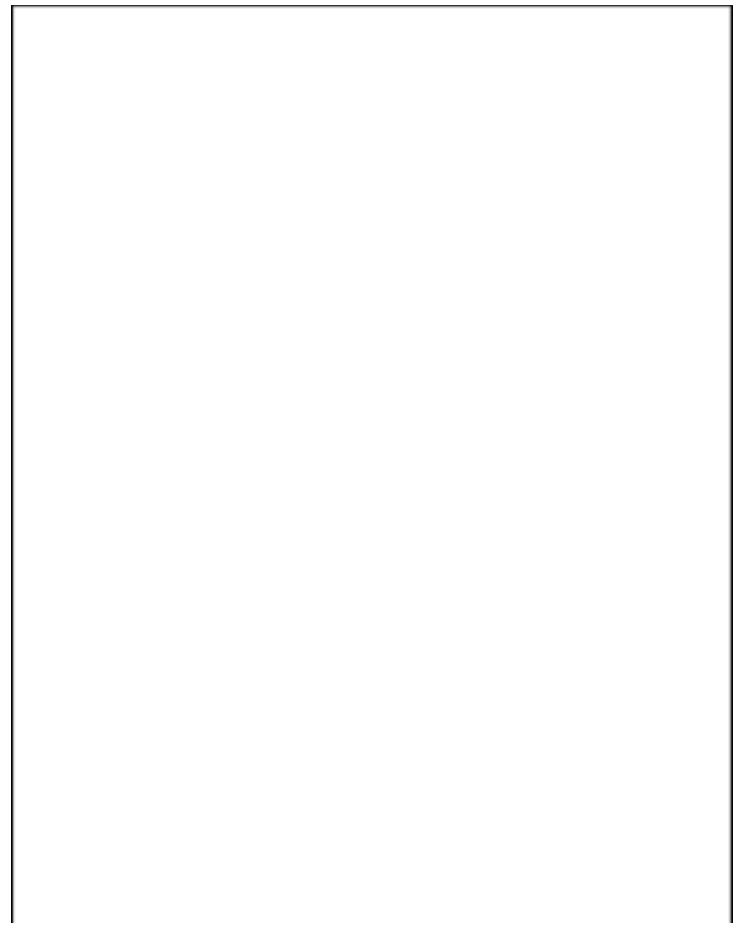
RECIPE:

1. In a Mixing glass; measure 2 fl oz Gin and 0.25 Dry Vermouth.
2. Pack the Mixing glass full of ice.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Insert Bar Spoon and stir in circles for 20 seconds.
5. Empty chilling ice and soda from Martini Glass into dump sink.
 6. Top with a Julep Strainer without removing spoon and strain into a chilled martini glass
7. Garnish with a Lemon Zest or Olives

DOUBLE: Add 1 fl oz Gin

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
2 fl oz	Vodka of Choice
Bar Spoon	Dry Vermouth

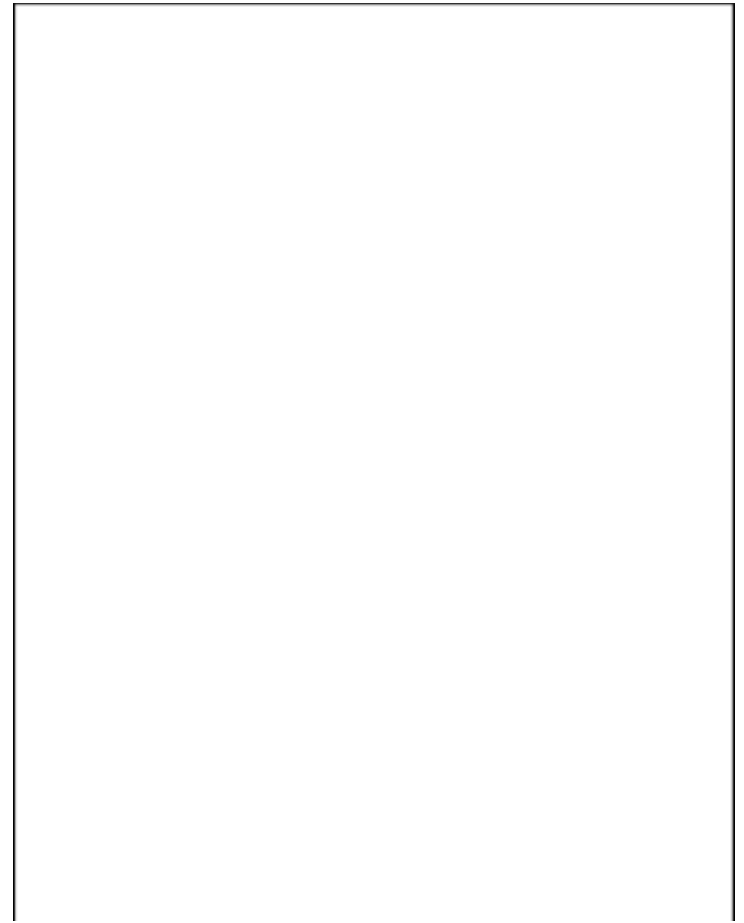
RECIPE:

1. In a mixing glass; measure 2 fl oz Vodka and a Bar Spoon of Dry Vermouth.
2. Pack the Mixing glass full of ice.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Insert Bar Spoon and stir in circles for 20 seconds.
5. Empty chilling ice and soda from Martini Glass into dump sink.
 6. Top with a Julep Strainer without removing spoon and strain into a chilled martini glass.
7. Garnish with a Lemon Zest or Olives

DOUBLE: Add 1 fl oz Vodka and another dash of Dry Vermouth

SHOOTER
88

GLADIATOR



SHOOTER
SB

GLADIATOR

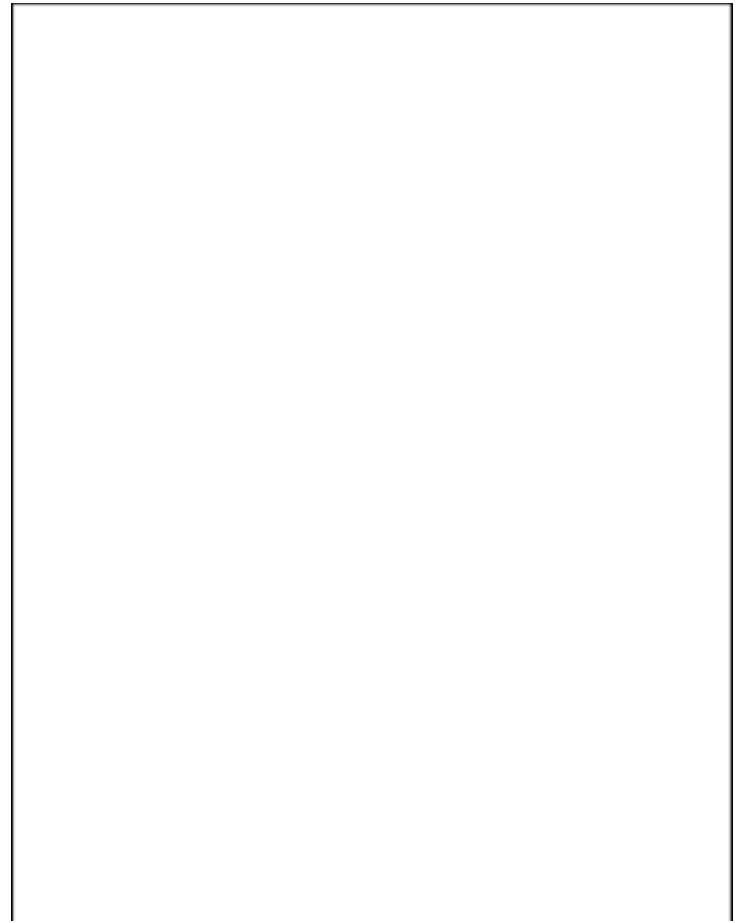
QUANTITY	INGREDIENTS:
4 fl oz	Lamarco Brut
2 fl oz	Orange Juice

RECIPE:

1. In a Flute measure 4 fl oz Lamarco Brut and top with 2 fl oz Orange Juice.
2. Garnish with an orange zest.

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
10 – 12	Mint Leaves
0.25 fl oz	Simple Syrup
2 fl oz	Jim Beam Bourbon

RECIPE:

1. In a Mixing glass; measure 10 – 12 Mint Leaves, 0.25 fl oz Simple Syrup and 2 fl oz Jim Beam.
2. Muddle gently to release oils.
3. Pack Mixing glass (**3/4 FULL**) of fresh ice.
4. Insert Bar Spoon and stir in circles for 20 seconds.
5. Pour entire contents into a Julep Cup.
6. Top with ice level with the rim of the glass.
7. Add a 6" Straw

DOUBLE: Add 1 fl oz Jim Beam Bourbon

FUN FACT: The Julep has been speculated to date back to the early 1700's but first was in print in 1803 described as "dram of spirituous liquor that has mint in it, taken by Virginians in the morning."

SHOOTER

GLADIATOR

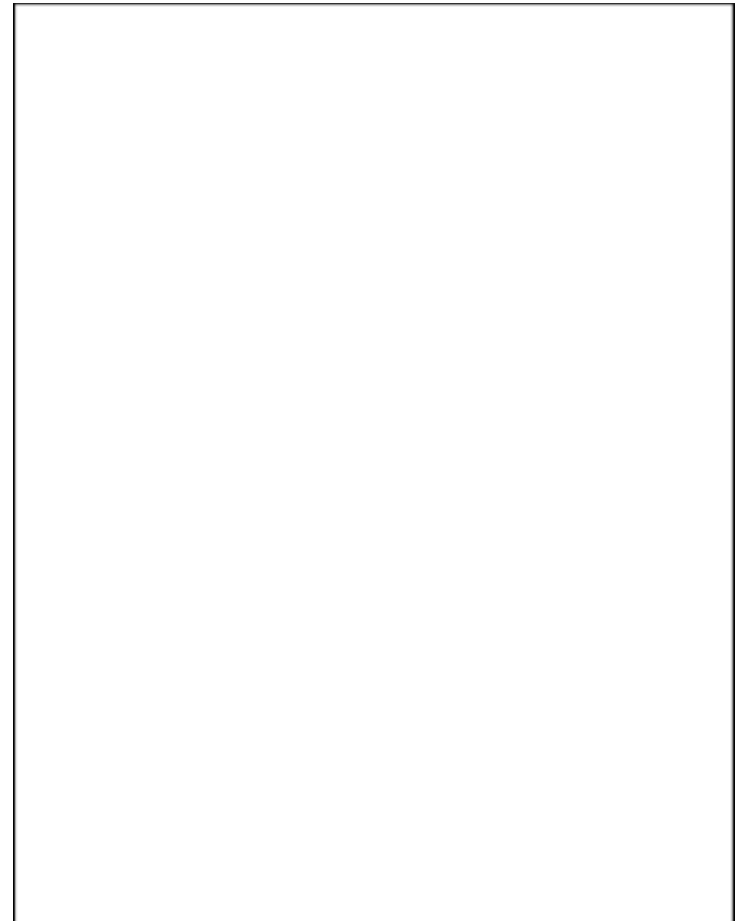
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Most likely this drinks lineage connects it to an Arab drink called Julab that was made with water and rose petals that when made its way to the Mediterranean was substituted for the plentiful mint shrubs. It officially

SHOOTER

88

GLADIATOR



QUANTITY	INGREDIENTS:
0.75 fl oz	Well Gin
0.75 fl oz	Campari
0.75 fl oz	Sweet Vermouth

RECIPE:

1. In a Mixing glass; measure 0.75 fl oz Well Gin, 0.75 fl oz Campari and 0.75 fl oz Sweet Vermouth.
2. Pack Mixing glass full of ice.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Insert Bar Spoon and stir in circles for 20 seconds.
5. Empty chilling ice and soda from Martini Glass into dump sink.
 6. Top with a Julep Strainer without removing spoon and strain into a chilled Martini glass.
7. Garnish with a Orange Zest.

DOUBLE: Scale all ingredients up to 1 fl oz

SHOOTER

GLADIATOR

80

FUN FACT: The Negroni was created in 1925 at the Hotel Baglioni when Count Camillo Negroni, a Florentine aristocrat, asked the bartender to add a kick to his Americano cocktail.

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
0.5 fl oz	Well Vodka
0.5 fl oz	Kahlua
3 fl oz	Coke
3 fl oz	Milk

RECIPE:

1. Fill a Collins glass full with ice.
2. Measure 0.5 fl oz Well Vodka and 0.5 fl oz Kahlua over ice.
3. Measure 3 fl oz Coke into the Collins glass.
4. Top with 3 fl oz Milk slowly to avoid curdling.
5. Add 8" Straw.

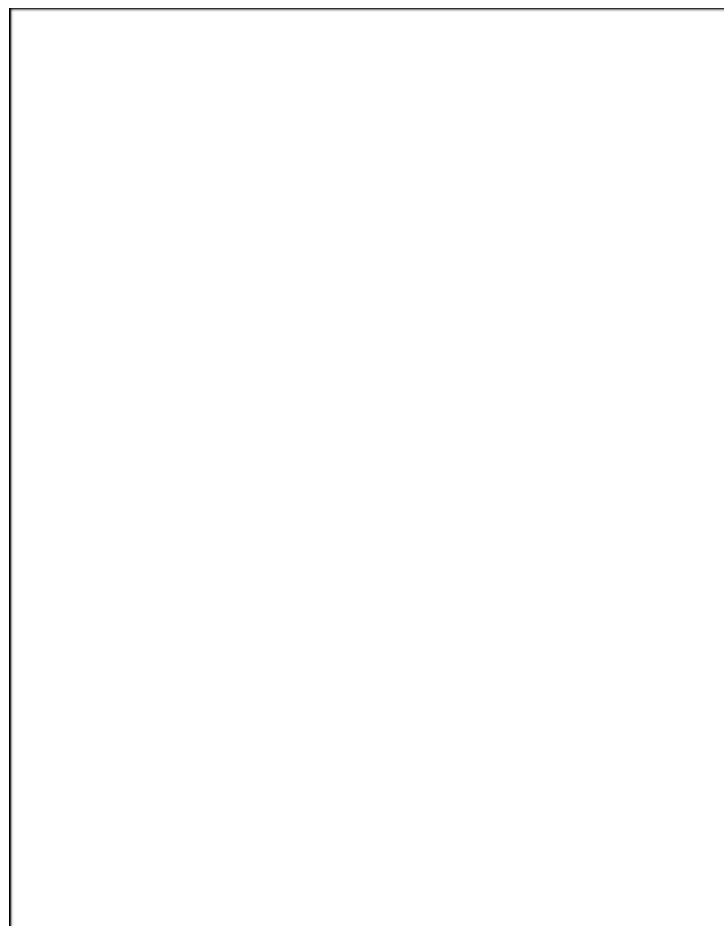
DOUBLE: Add 0.5 fl oz Well Vodka & 0.5 fl oz Kahlua

ALTERNATIVE VARIATION:

1. Colorado Bulldog = substitute coke for soda water

SHOOTER
88

GLADIATOR



QUANTITY	INGREDIENTS:
PART A	
1 oz	Cucumber Pieces
1.5 fl oz	Pimms
1 dash	Fee Brothers Orange Bitters
PART B	
1 oz	Strawberry Pieces
4 fl oz*	Ginger Ale (*approx volume, fill with Ginger Ale)

RECIPE:

1. In a Collins Glass measure 1 oz Cucumber Pieces, 1.5 fl oz Pimms and 1 dash Fee Brothers Orange Bitters.
2. Muddle.
3. Add 1 oz Strawberry Pieces
4. Pack Collins glass **full** of ice.
5. Top with 4 fl oz Ginger Ale.
6. Insert bar spoon and stir to thoroughly mix ingredients.
7. Top with ice level with the rim of the glass.
8. Garnish with a Mint Sprig.
9. Add 8" Straw.

SHOOTER

GLADIATOR

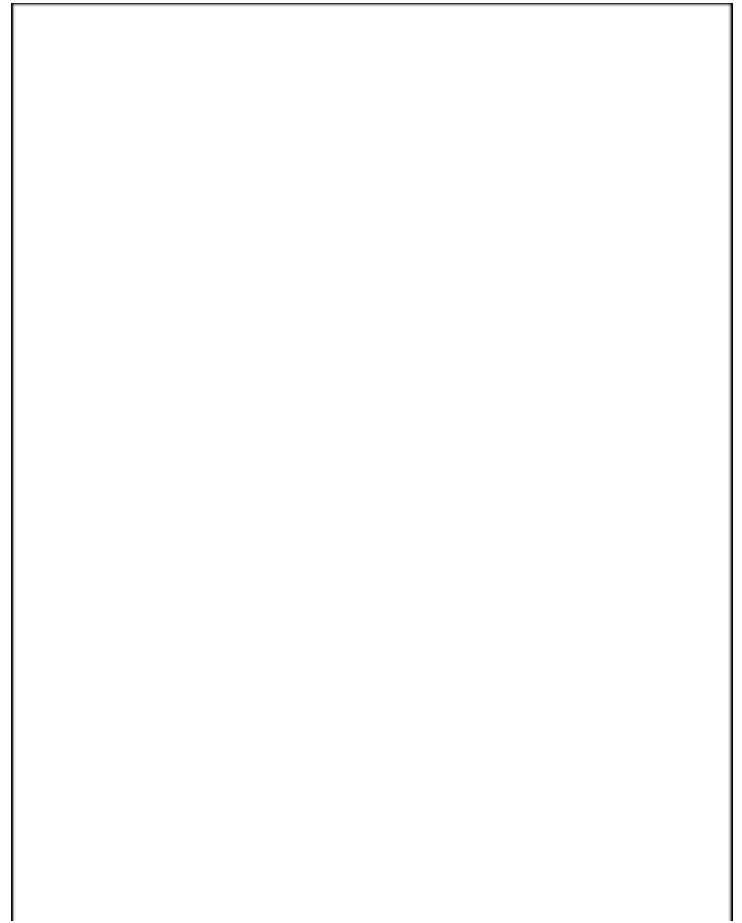
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DOUBLE: Add 1 fl oz Pimms

SHOOTER

88

GLADIATOR



QUANTITY	INGREDIENTS:
1.5 fl oz	Blended Scotch Whisky
0.5 fl oz	Sweet Vermouth
2 dashes	Angostura Bitters

RECIPE:

1. In a Mixing glass; measure 1.5 fl oz Blended Scotch,
0.5 fl oz Sweet Vermouth and 2 dashes Angostura Bitters.
2. Pack Mixing glass full of ice.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Insert Bar Spoon and stir in circles for 20 seconds.
5. Empty chilling ice and soda from Martini Glass into dump sink.
 6. Top with a Julep Strainer without removing spoon and strain into a chilled martini glass.
7. Garnish with a Cherry.

DOUBLE: Add 0.5 fl oz Blended Scotch, 0.5 oz Sweet Vermouth
& 1 dash of bitters.

SHOOTER

GLADIATOR

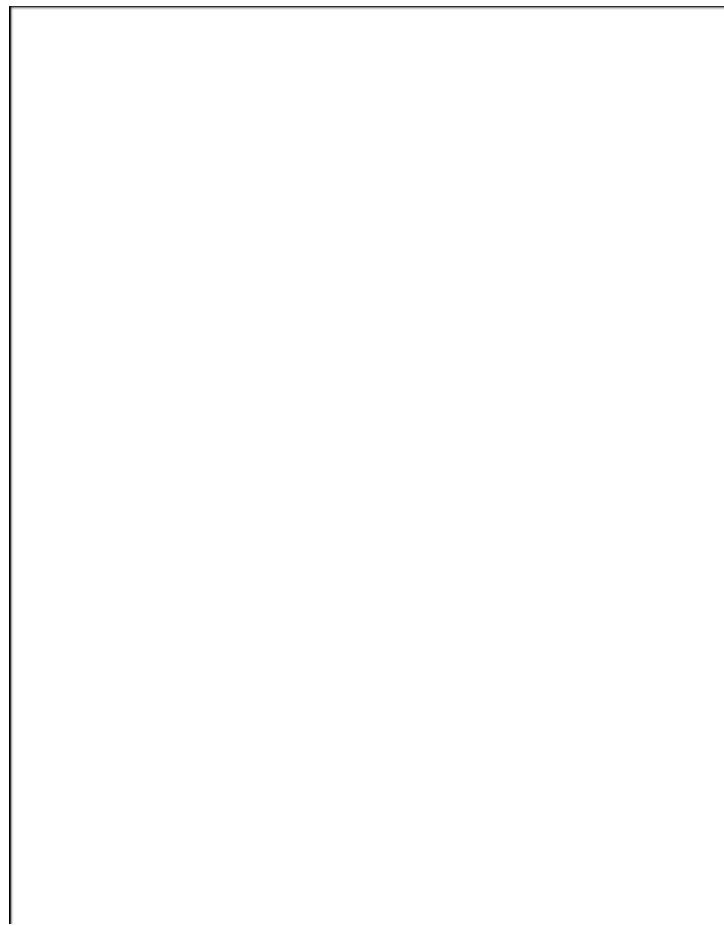
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ALTERNATE VARIATIONS:

3. Dry = Substitute Dry Vermouth for the Sweet
4. Perfect = 0.25 fl oz both Sweet and Dry Vermouth

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GLADIATOR



SHOOTER
SB

GLADIATOR

QUANTITY	INGREDIENTS:
0.5 fl oz	Blended Scotch
0.5 fl oz	Drambuie

RECIPE:

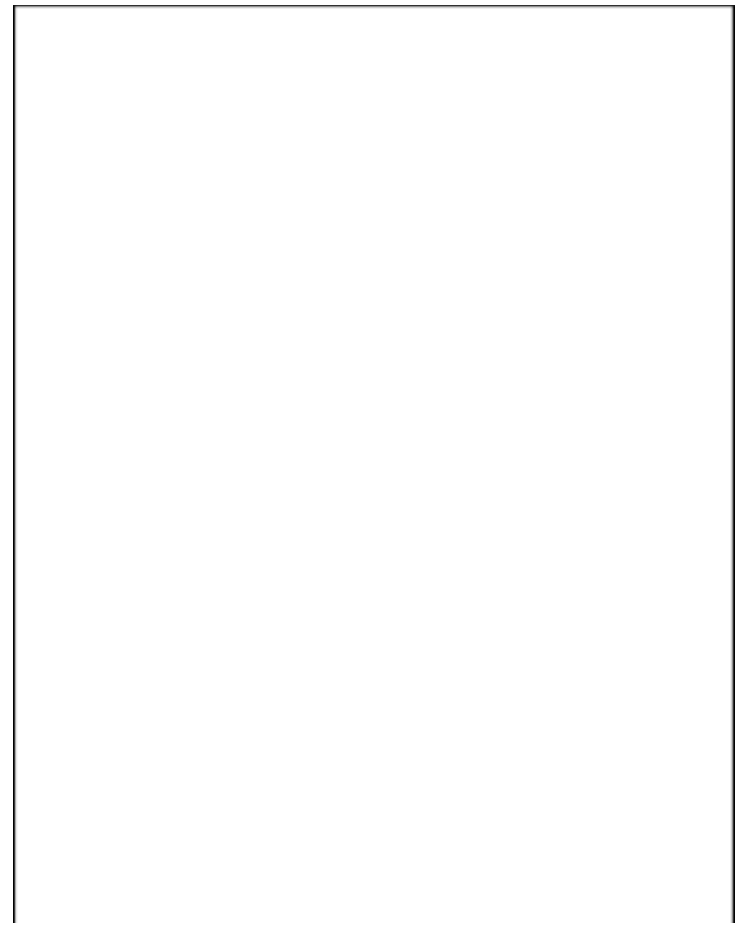
1. Pack a Small Rocks glass full of ice.
2. Measure 0.5 fl oz Blended Scotch and 0.5 fl oz Drambuie and pour over ice.
3. Add a 6" Straw.

DOUBLE: Add 0.5 fl oz Blended Scotch & 0.5 fl oz Drambuie

FUN FACT: This cocktail went through a barrage of name changes through the 20's, 30's and 40's before the name rusty nail stuck most likely from the 21 club in New York. Its popularity is credited to Playboy for publishing it.

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GLADIATOR



QUANTITY	INGREDIENTS:
0.75 fl oz	Lemon Juice
1 fl oz	Water
1 fl oz	Triple Sec
1 fl oz	Brandy

RECIPE:

1. In a Mixing glass, measure 0.75 fl oz Lemon Juice 1 fl oz Water, 1 fl oz Brandy and 1 fl oz Triple Sec.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Pack Martini Glass full with ice and top with soda water to chill glass.
4. Shake vigorously 12 times to mix ingredients.
5. Empty chilling ice and soda from Martini Glass into dump sink.
6. Rim Martini Glass with Sugar
7. Strain into a chilled Martini glass rimmed with Sugar.
8. Garnish with a Lemon Zest.

DOUBLE: REMOVE WATER and add 1 fl oz Brandy

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GLADIATOR

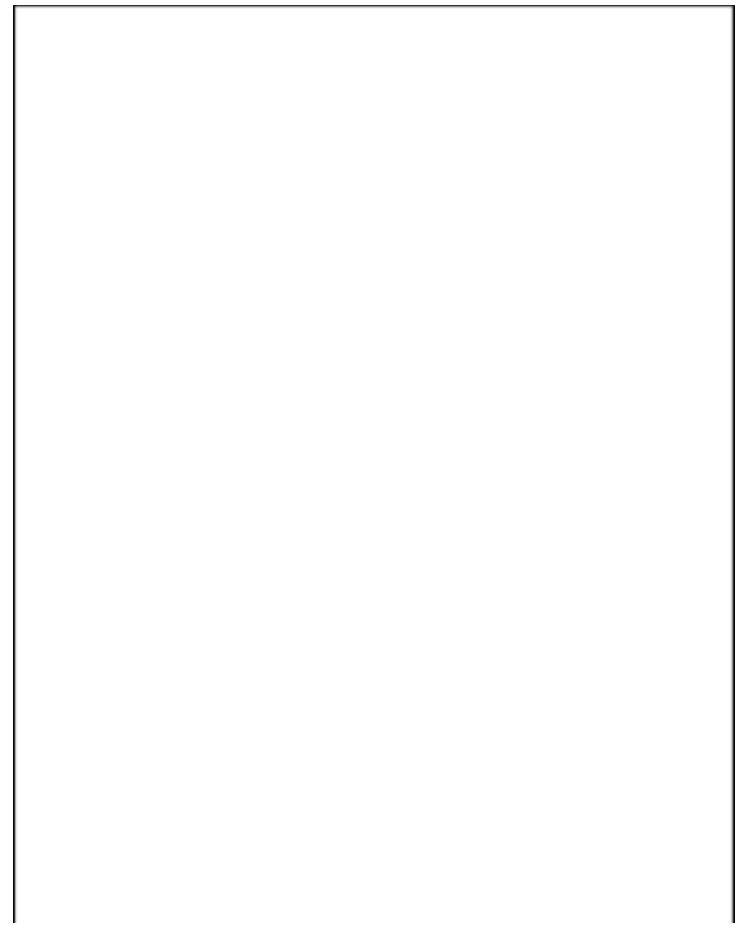
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FUN FACT: The side car dates back to WW1 when a cold customer arrived at Harry's Bar in Paris after riding his motorcycle requesting a libation to warm him up. This is a variation of a brandy crusta

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GLADIATOR



QUANTITY	INGREDIENTS:
3 fl oz	Pineapple Juice
0.5 fl oz	Fresh Lime Juice
0.25 fl oz	Grenadine
1 fl oz	Well Gin
0.5 fl oz	Cherry Liqueur (or Raspberry Liqueur)
0.25 fl oz	Triple Sec
0.25 fl oz	Benedictine
1 dash	Angostura Bitters

RECIPE:

1. In a Mixing glass, measure 4 fl oz Pineapple, 0.5 fl oz Lime Juice, 0.25 fl oz Grenadine, 1 fl oz Well Gin, 0.5 fl oz Cherry Liqueur, 0.25 fl oz Triple Sec, 0.25 fl oz Benedictine and 1 dash Angostura Bitters.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to mix ingredients.
4. Strain over fresh ice into a Collins glass.
5. Garnish with an Orange Peel and a Cherry.
6. Add an 8" Straw.

DOUBLE: Add 0.5 fl oz Well Gin & 0.5 fl oz Triple Sec

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GLADIATOR

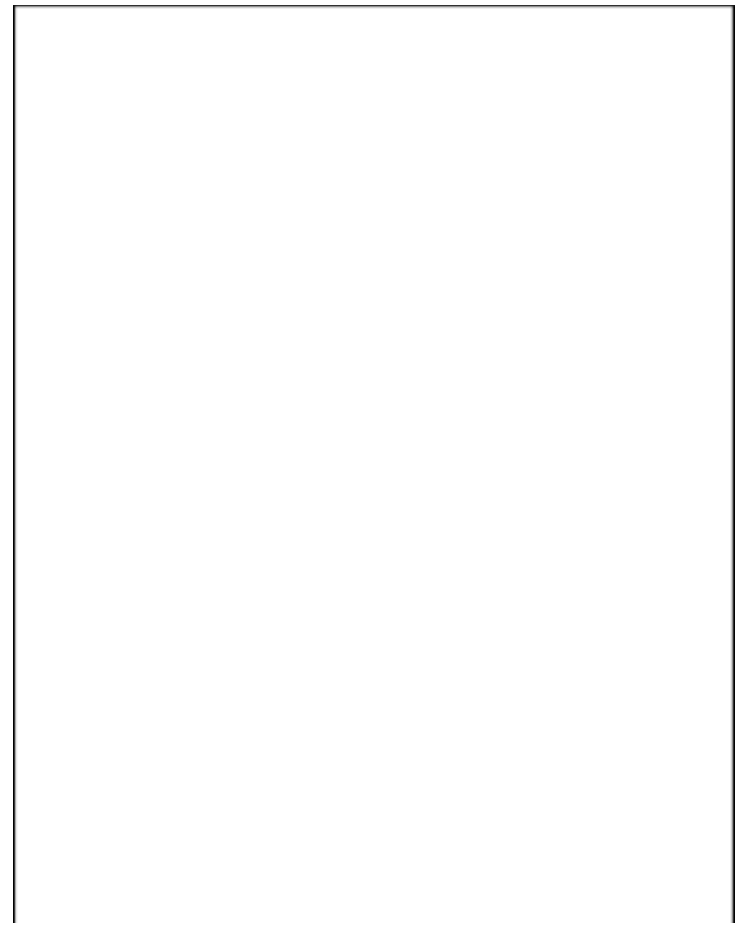
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FUN FACT: Ngiam Tong Boon created the Singapore Sling at the Raffles Hotel in Singapore sometime between 1910 and 1915. While the original recipe is lost, it first appeared in print in 1922 "Cocktails and How to Make them" by Jenkins. The drink was originally named the Straights Sling, changed to the Singapore Sling in the 40's then modified by Ngiam's nephew

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GLADIATOR



QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1 fl oz	Lemon Juice
1 fl oz	Water
1 fl oz	Spirit of Choice (vodka, whiskey, amaretto, etc.)

RECIPE:

1. In a Mixing glass, measure 1 fl oz Lemon Juice, 1 fl oz Simple Syrup, 1 fl oz Water and 1 fl oz Booze.
2. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to mix ingredients.
4. Strain over fresh ice into a Double Rocks glass.
5. Garnish with Lemon Zest and add a 6" Straw.

This standard "sour" template that can be used for multiple applications; It eliminates the confusion of memorizing multiple recipes for similar styles of drinks. This "sour template" is used for margaritas, daiquiris, sidecars, and any sours including gin, whiskey and amaretto. This template works well for two reasons. First; the equal proportions of citrus to syrup are a tried and true ratio to create a perfect balance of sweet to sour. Second; it is easily

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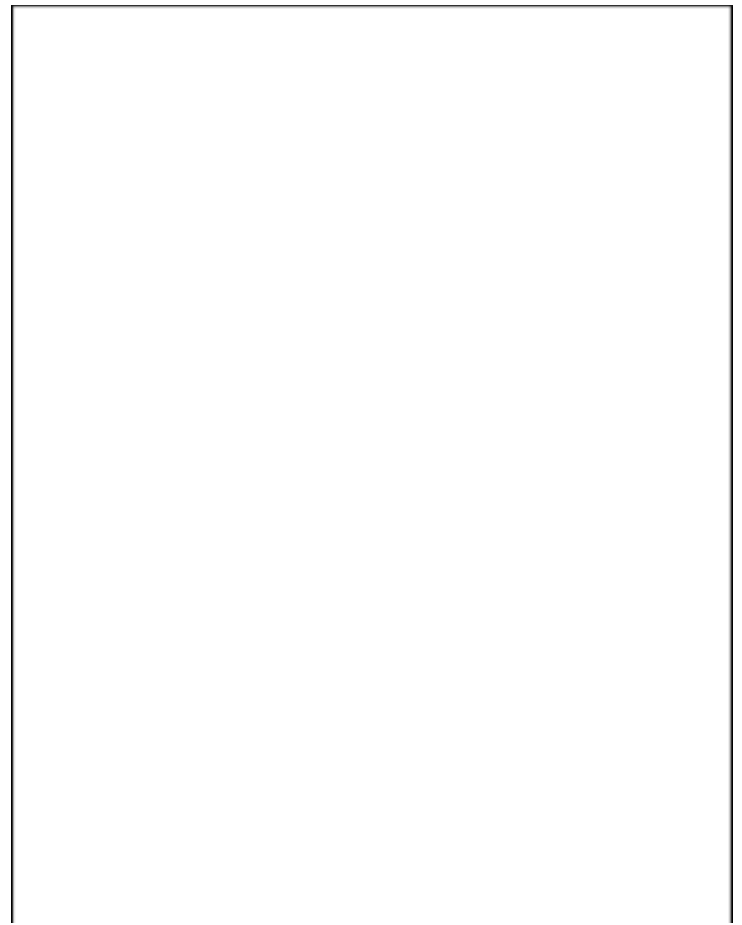
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translated from 1oz to 2oz because water acts as an inert liquid that dilutes the finished product to the desired result. By substituting water with double the base spirit you are enhancing the taste of the spirit and doubling the

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GLADIATOR



QUANTITY	INGREDIENTS:
1 fl oz	Agave Nectar
1 fl oz	Fresh Lime Juice
2 fl oz	Well Tequila

RECIPE:

1. Rim Double Rocks glass with a ½ rim of Margarita Salt and fill with ice.
2. In a mixing glass, measure 1 fl oz Agave Nectar, 1 fl oz Fresh Lime Juice 2 fl oz Well Tequila.
3. Pack Mixing glass full with ice. Top with a stainless steel shaking tin.
4. Shake vigorously 12 times to mix ingredients.
5. Strain over fresh ice into the ½ salt rimmed
6. Double Rocks glass full of ice.
7. Garnish with Lime Zest.
8. Add 6" Straw.

DOUBLE: Add 1 fl oz Well Tequila

FUN FACT: Invented at Tommy's Mexican restaurant in San Francisco, this variation of a traditional rocks margarita uses only 100% agave herradura

SHOOTER

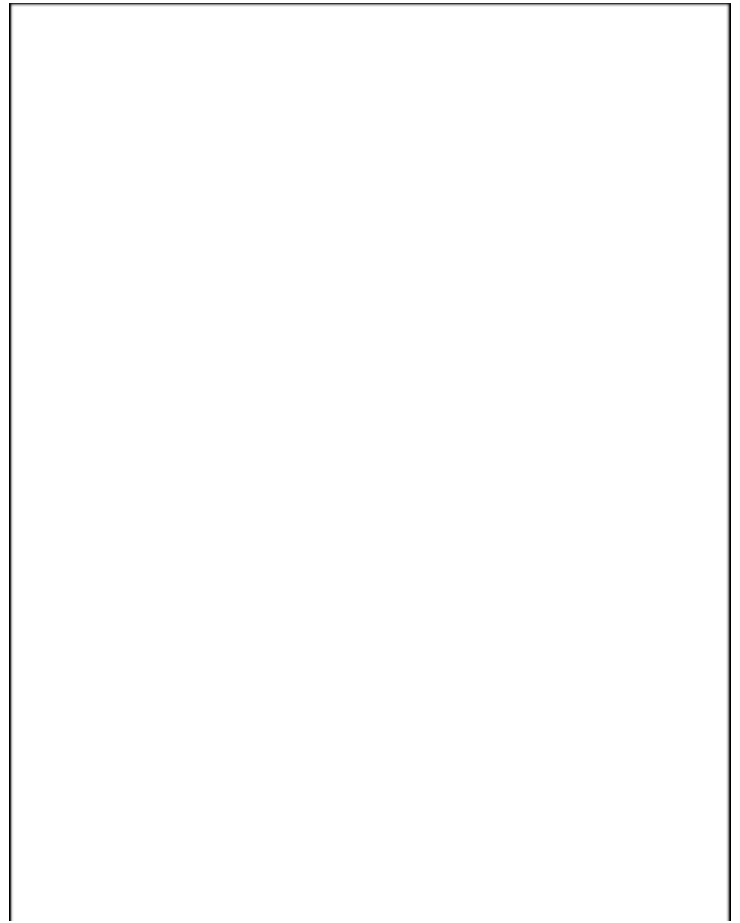
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el jimador reposado tequila that is shaken with pure agave nectar and fresh lime juice.

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GLADIATOR



QUANTITY	INGREDIENTS:
0.5 fl oz	Well Vodka
0.5 fl oz	Kahlua
4 fl oz	Milk

RECIPE:

1. Pack a Double Rocks glass full of ice.
2. Measure 0.5 fl oz Well Vodka, 0.5 fl oz Kahlua and 4 fl oz Milk and pour over ice.
3. Add a 6" Straw.

DOUBLE: Add 0.5 fl oz Well Vodka & 0.5 fl oz Kahlua

FUN FACT: Created in 1949 in Belgium by a bartender at the Hotel Metropole, the Black Russian is not a traditional Russian drink, but rather a pun on the name of the anti-Bolshevic "White Russians" from the Russian Civil War. The addition of Milk makes it a white Russian.

SHOOTER

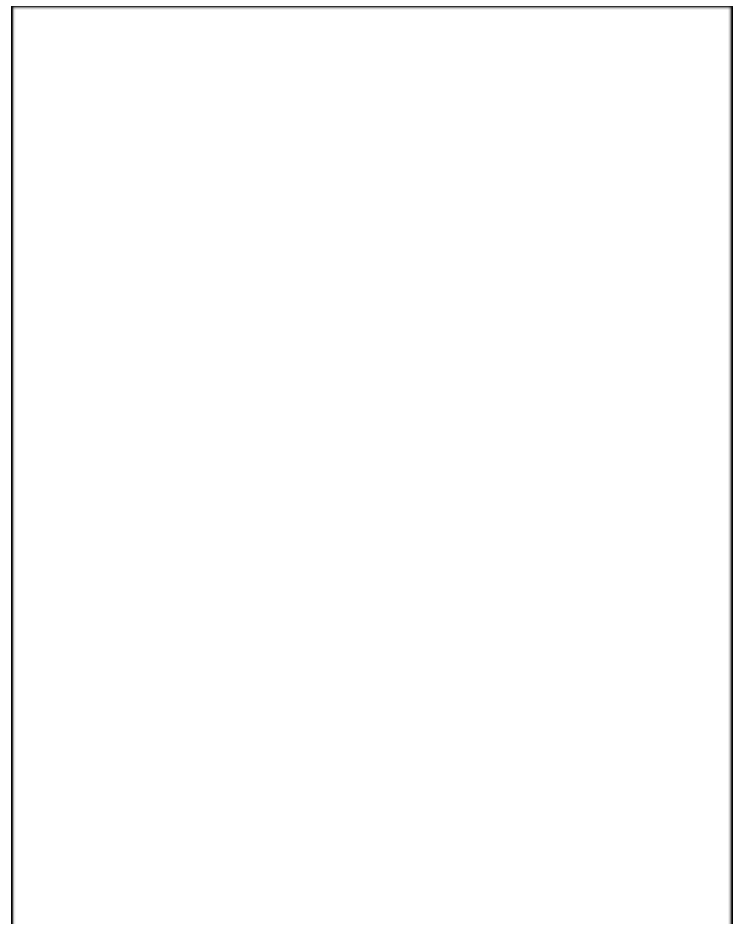
GLADIATOR

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SHOOTER

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GLADIATOR



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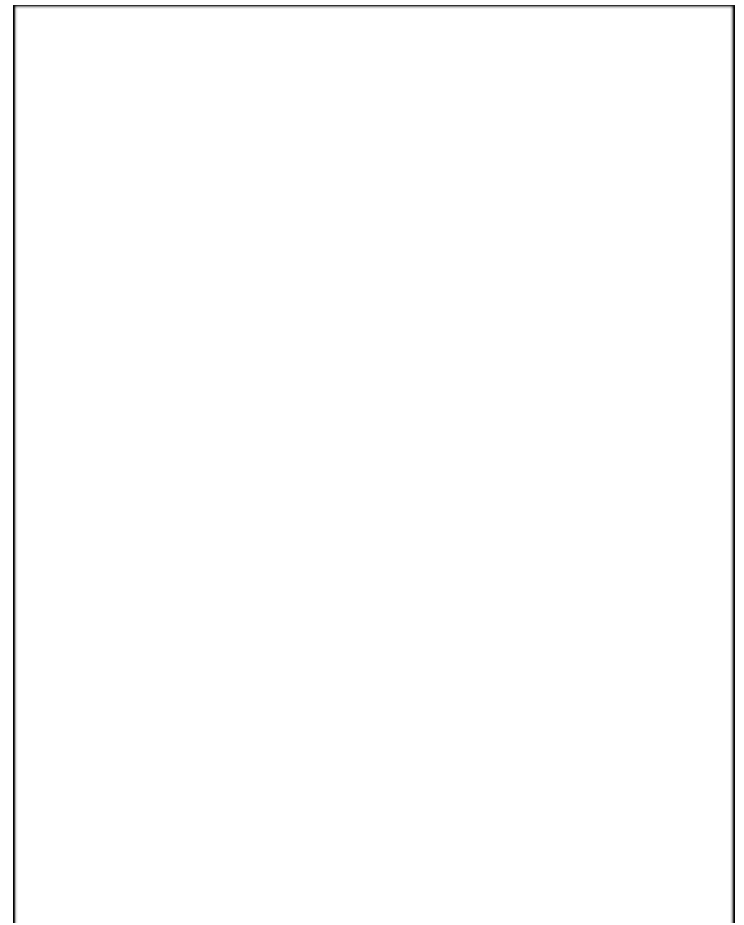
GLADIATOR

SB

QUANTITY	INGREDIENTS:
0.33 fl oz	Kahlua
0.33 fl oz	Crème de Menthe
0.33 fl oz	Baileys

RECIPE:

1. Measure 0.33 fl oz Kahlua into a 2 oz Shot Glass then layer 0.33 fl oz Crème de Menthe on top of Kahlua then layer 0.33 fl oz Baileys on top of Crème de Menthe.
2. Serve.



SHOOTER
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GLADIATOR

QUANTITY	INGREDIENTS:
0.5 fl oz	Butter Ripple
0.5 fl oz	Sour Puss Apple

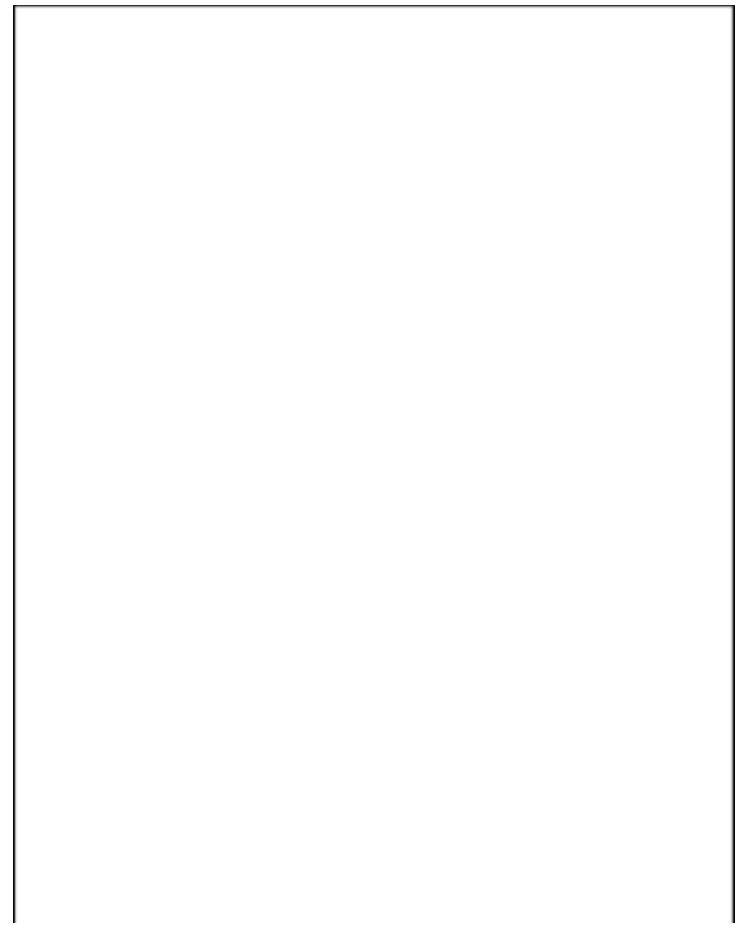
RECIPE:

1. Measure 0.5 fl oz Butter Ripple and 0.5 fl oz Sour Puss Apple into a 2 oz Shot Glass.
2. Sprinkle a dash of Cinnamon on top.
3. Serve.

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GLADIATOR

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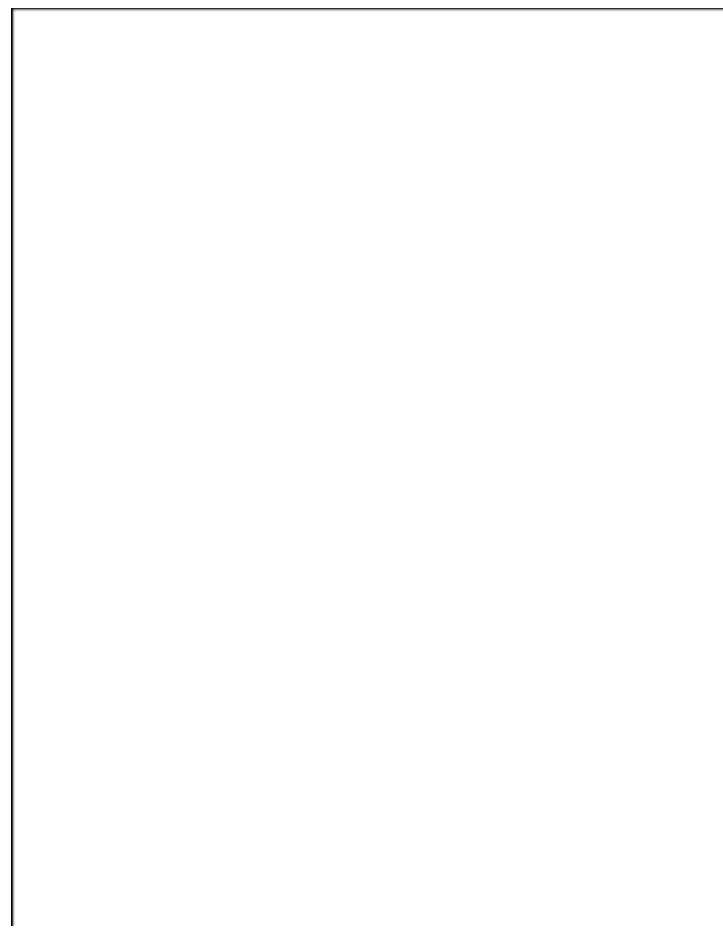
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GLADIATOR

QUANTITY	INGREDIENTS:
0.75 fl oz	Kahlua
0.25 fl oz	Baileys

RECIPE:

1. Measure 0.75 fl oz Kahlua into a 2 oz Shot Glass then layer 0.25 fl oz Baileys on top of Kahlua.
2. Serve.



SHOOTER

GLADIATOR

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QUANTITY	INGREDIENTS:
0.5 fl oz	Jack Daniels
0.5 fl oz	Banana Liqueur

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Jack Daniels and 0.5 fl oz Banana Liqueur.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

SHOOTER

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QUANTITY	INGREDIENTS:
0.5 fl oz	Well Vodka
0.5 fl oz	Sour Puss Raspberry
0.25 fl oz	Lime Juice

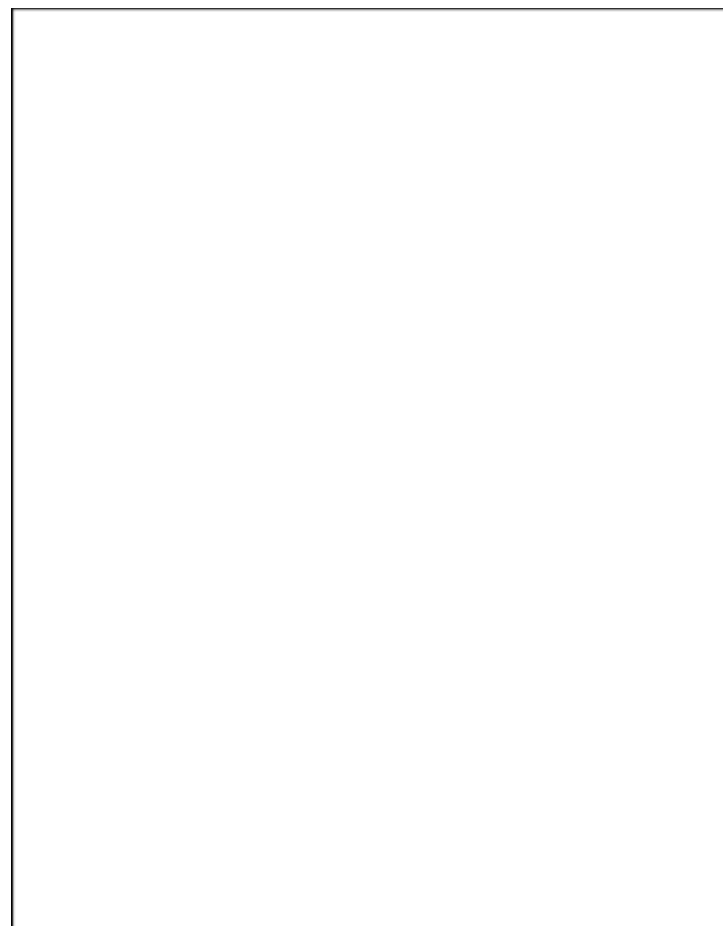
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Well Vodka, 0.5 fl oz Sour Puss Raspberry and 0.25 fl oz Lime Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

SHOOTER

GLADIATOR

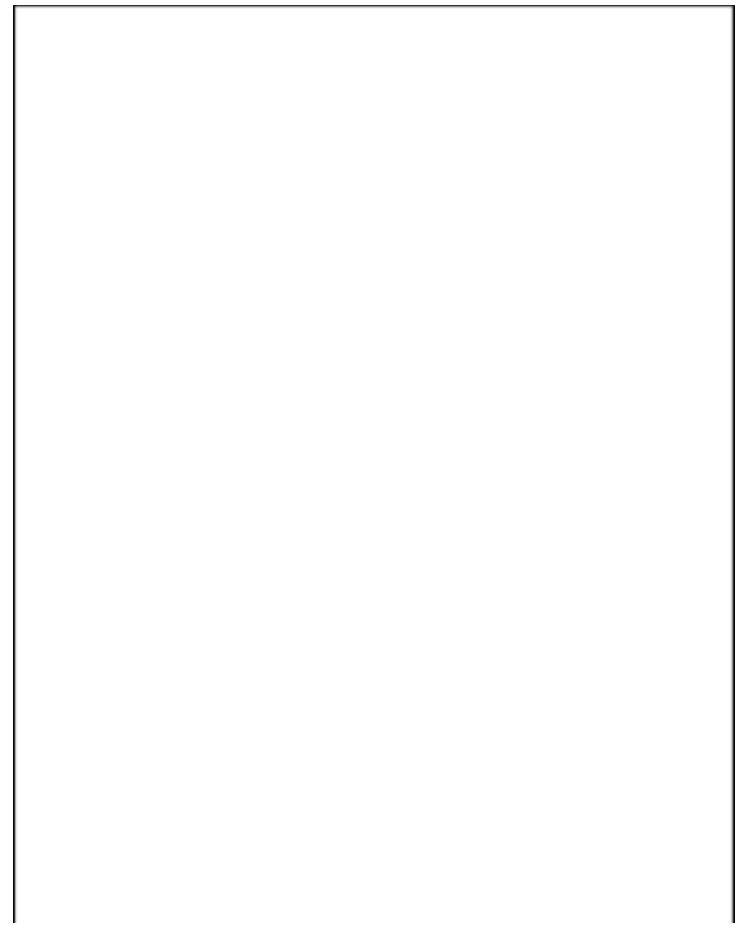
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QUANTITY	INGREDIENTS:
0.5 fl oz	Grand Marnier
0.5 fl oz	Peach Schnapps
0.5 fl oz	Orange Juice

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Grand Marnier, 0.5 fl oz Peach Schnapps and 0.5 fl oz Orange Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.



QUANTITY	INGREDIENTS:
0.33 fl oz	Baileys
0.33 fl oz	Blue Curacao
0.33 fl oz	Banana Liqueur

RECIPE:

1. In a Mixing Glass, measure 0.33 fl oz Baileys, 0.33 fl oz Blue Curacao and 0.33 fl oz Banana Liqueur.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Kahlua
0.5 fl oz	Baileys

RECIPE:

1. Measure 0.5 fl oz Kahlua and 0.5 fl oz Baileys into a 2 oz Shot Glass.
2. Top with Whipped Cream.
3. Serve.

SHOOTER

GLADIATOR

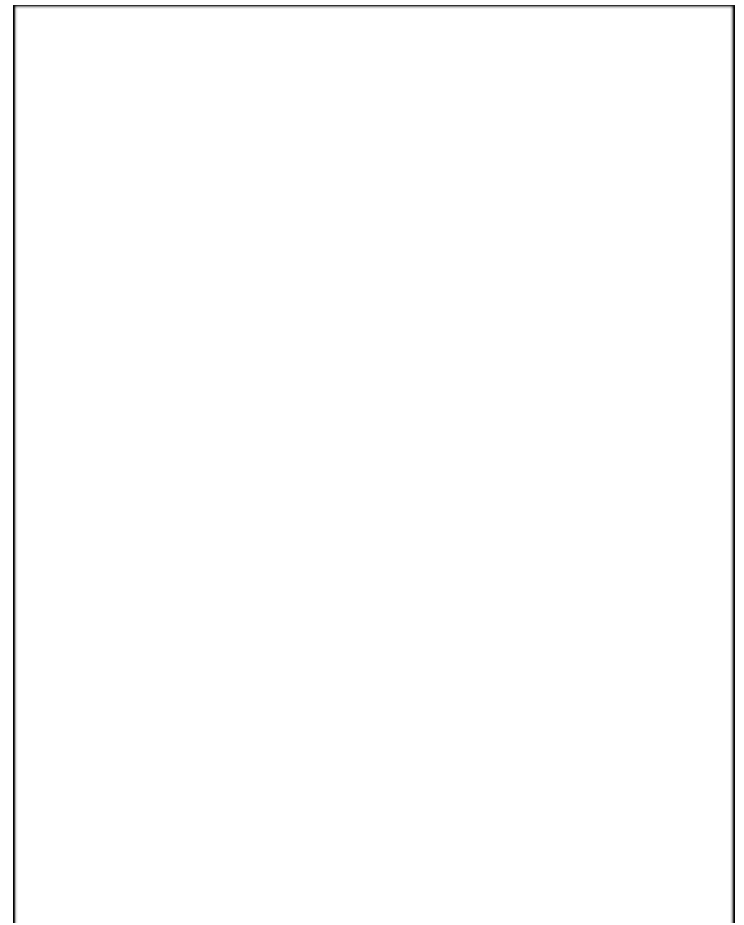
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QUANTITY	INGREDIENTS:
0.5 fl oz	Melon Liqueur
0.5 fl oz	Amaretto
0.25 fl oz	Lime Juice

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Melon Liqueur, 0.5 fl oz Amaretto and 0.25 fl oz of Lime Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.



SHOOTER

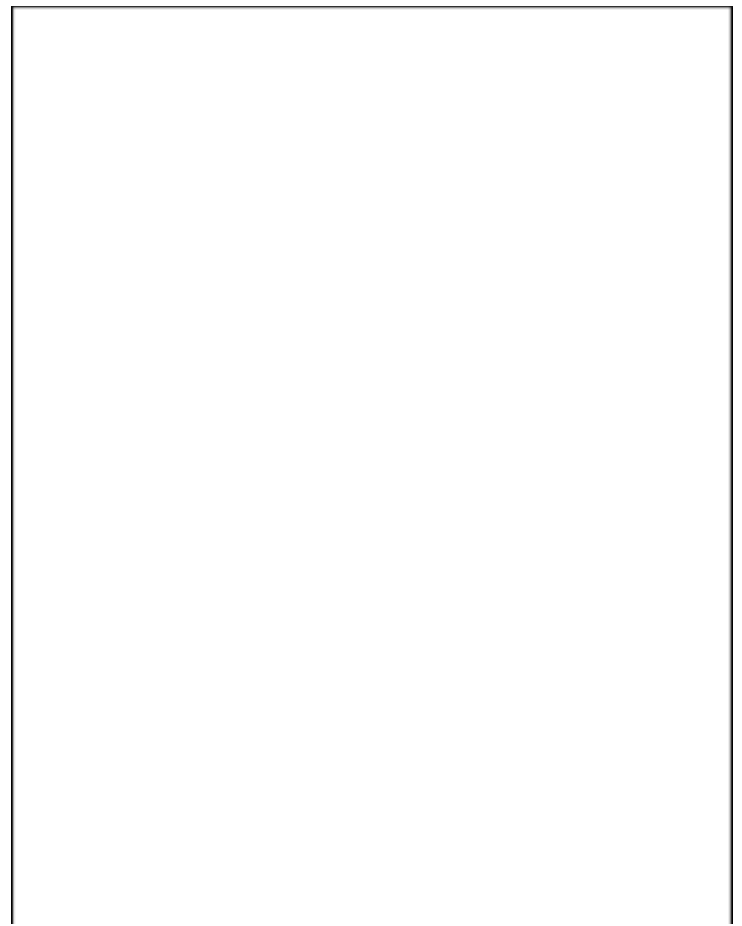
GLADIATOR

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QUANTITY	INGREDIENTS:
0.5 fl oz	Captain Morgan's Spiced Rum
0.5 fl oz	Butter Ripple

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Captain Morgan's Spiced Rum and 0.5 fl oz Butter Ripple.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.



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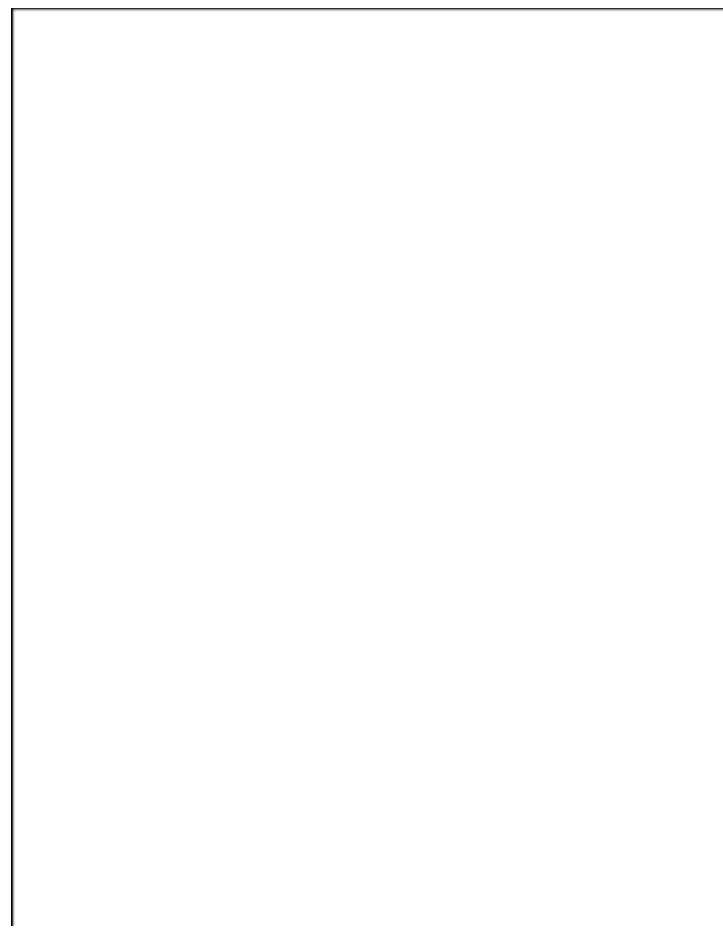
QUANTITY	INGREDIENTS:
0.33 fl oz	Kahlua
0.33 fl oz	Baileys
0.33 fl oz	Grand Marnier

RECIPE:

1. Measure 0.33 fl oz Kahlua into a 2 oz Shot Glass then layer 0.33 fl oz Baileys on top of Kahlua then layer 0.33 fl oz Grand Marnier on top of Baileys.
2. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Malibu
0.5 fl oz	Blue Curacao
0.5 fl oz	Pineapple Juice

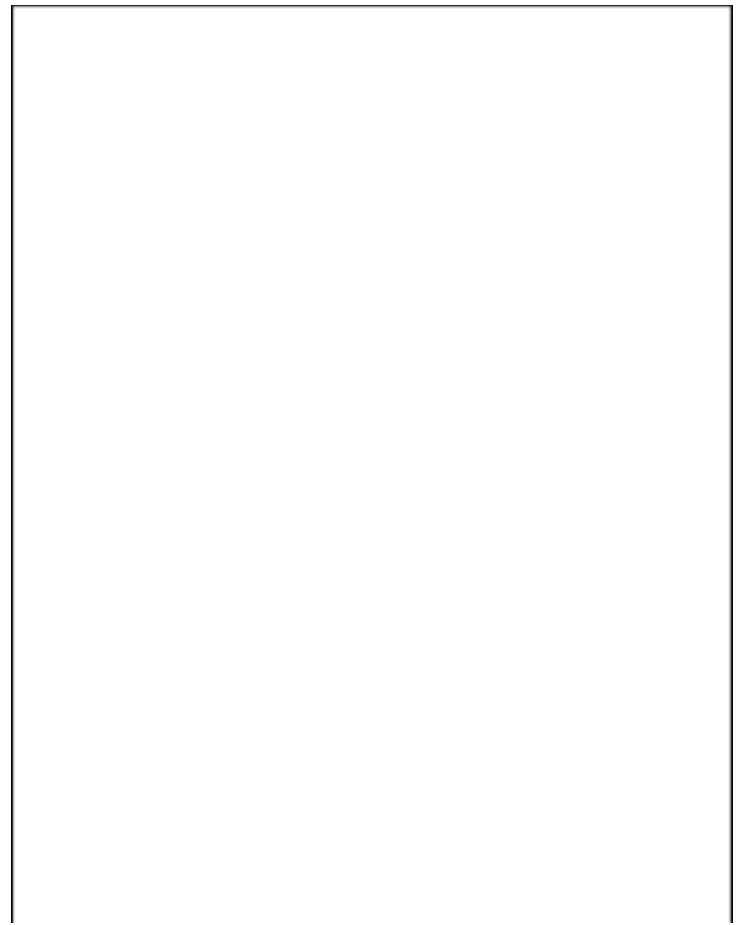
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Malibu, 0.5 fl oz Blue Curacao and 0.5 fl oz Pineapple Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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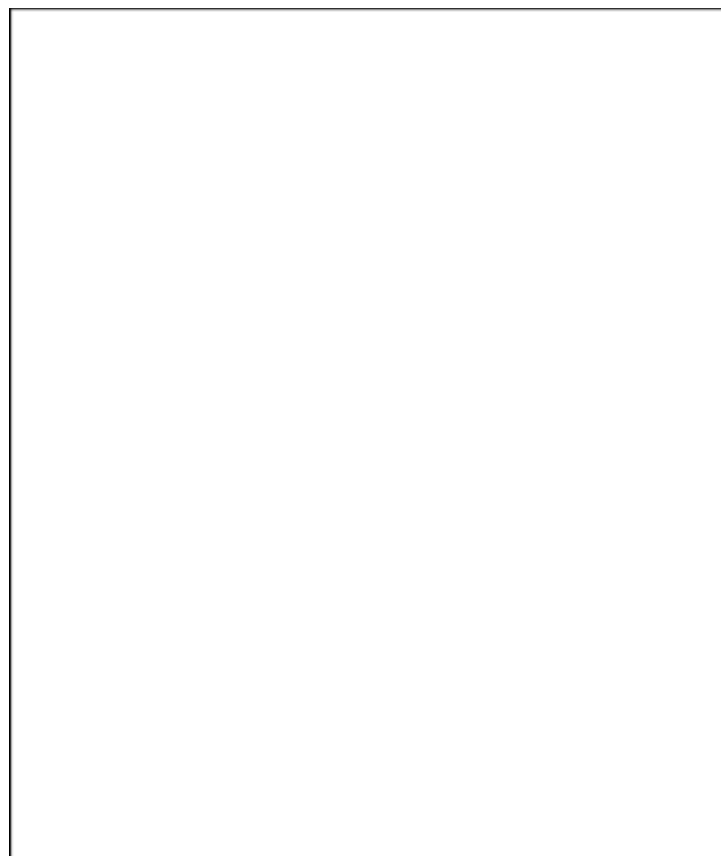
QUANTITY	INGREDIENTS:
0.5 fl oz	Crème de Cacao
0.5 fl oz	Baileys

RECIPE:

1. Measure 0.5 fl oz Crème de Cacao into a 2 oz Shot Glass then layer 0.5 fl oz Baileys on top of Crème de Cacao.
2. Sprinkle a dash of Cinnamon on top.
3. Serve.

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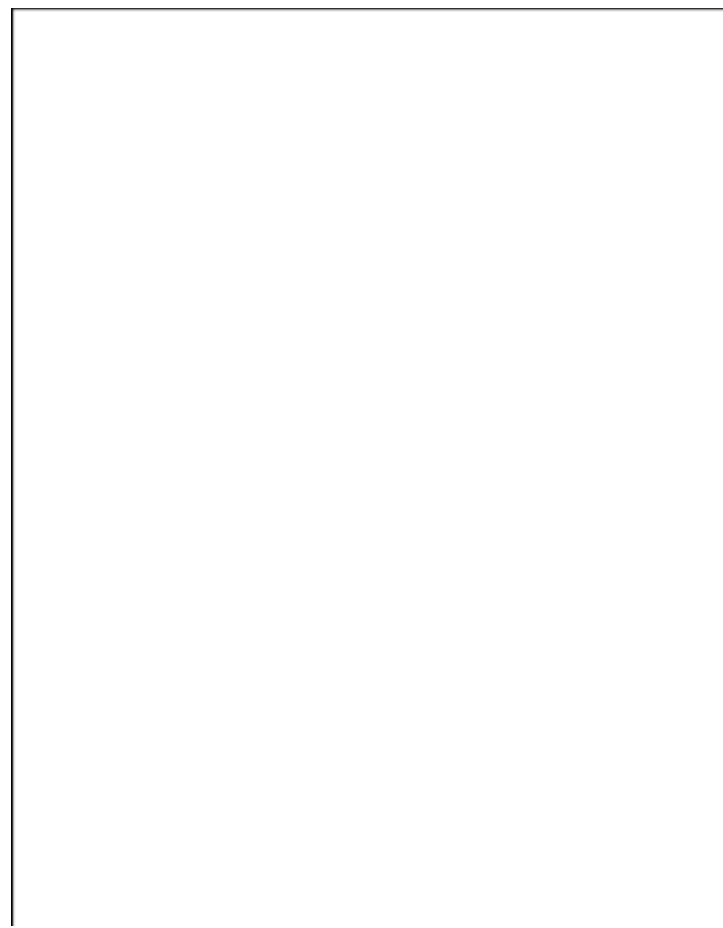
QUANTITY	INGREDIENTS:
1 fl oz	Orange Vodka
3 fl oz	Red Bull

RECIPE:

1. Measure 1 fl oz Orange Vodka oz into a 2 oz Shot Glass.
2. Measure 3 fl oz Red Bull into a Rhino Sleeve
3. Serve a shot and a sleeve side by side.

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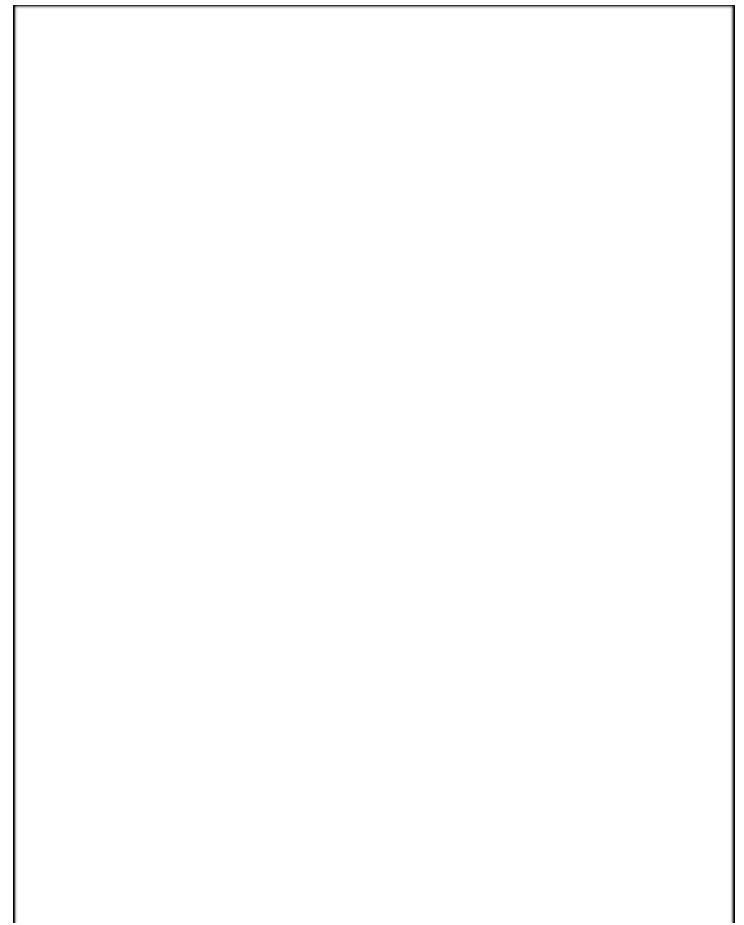
QUANTITY	INGREDIENTS:
0.5 fl oz	Crème de Cacao
0.5 fl oz	Frangelico

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Crème de Cacao and 0.5 fl oz Frangelico.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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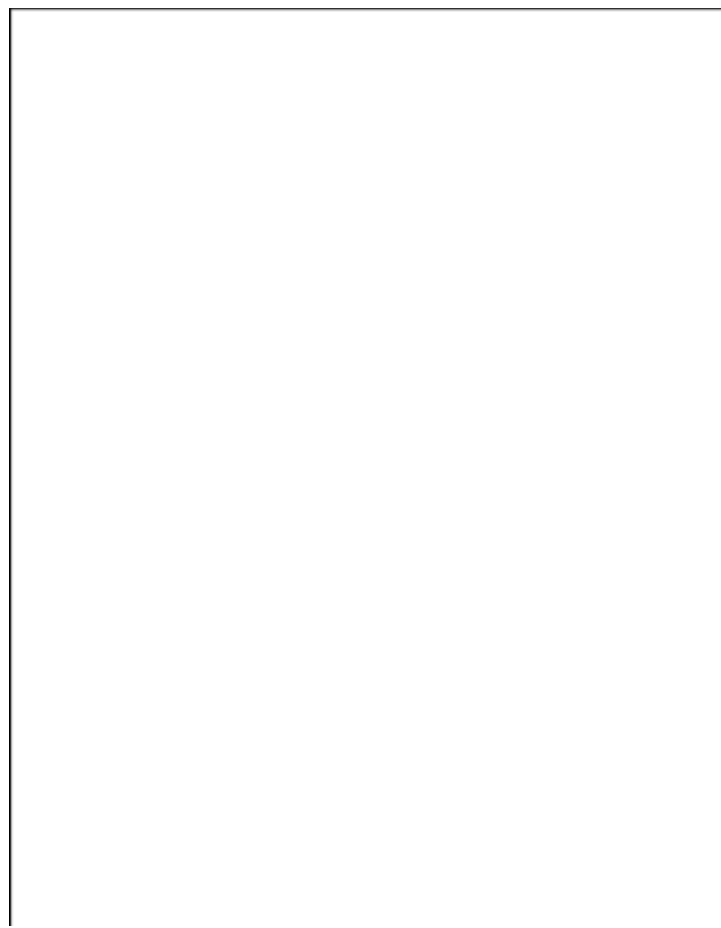
QUANTITY	INGREDIENTS:
1 fl oz	Amaretto
3 fl oz	Pale Ale

RECIPE:

1. Measure 1 fl oz into a 2 oz Shot Glass.
2. Measure 3 fl oz Pale Ale into a Sleeve.
3. Serve a shot and a sleeve side by side.

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GLADIATOR



QUANTITY	INGREDIENTS:
0.5 fl oz	Amaretto
0.5 fl oz	Southern Comfort
1.5 fl oz	Orange Juice
1.5 fl oz	Sprite

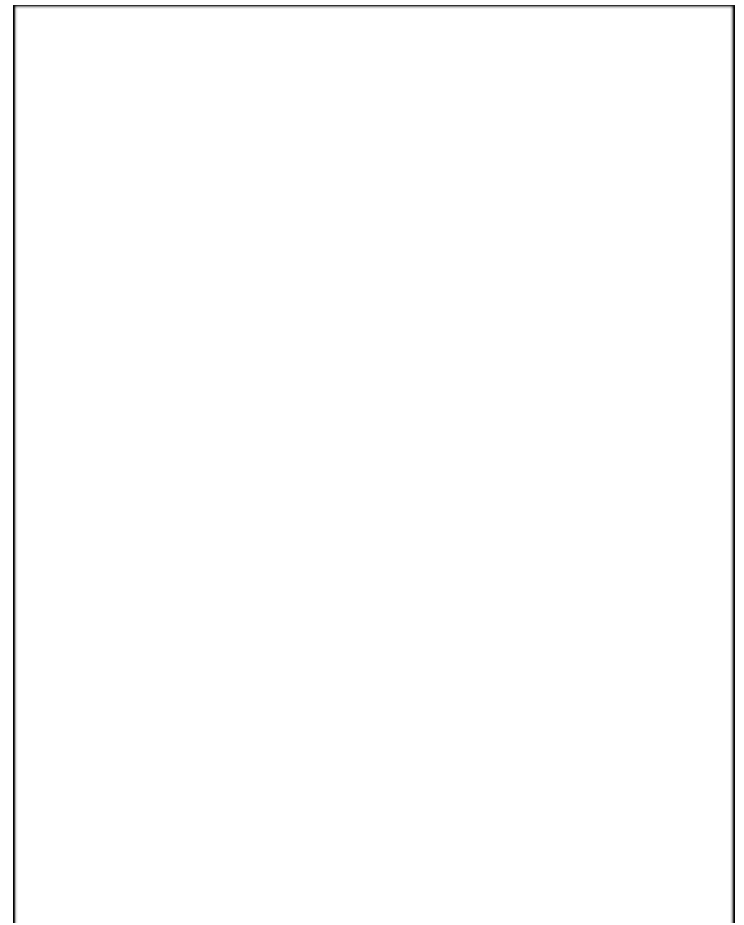
RECIPE:

1. Measure 0.5 fl oz Amaretto and 0.5 fl oz Southern Comfort into a 2 oz Shot Glass.
2. Measure 1.5 fl oz of Orange Juice and 1.5 fl oz of Sprite into a Sleeve.
3. Serve a shot and a sleeve side by side.

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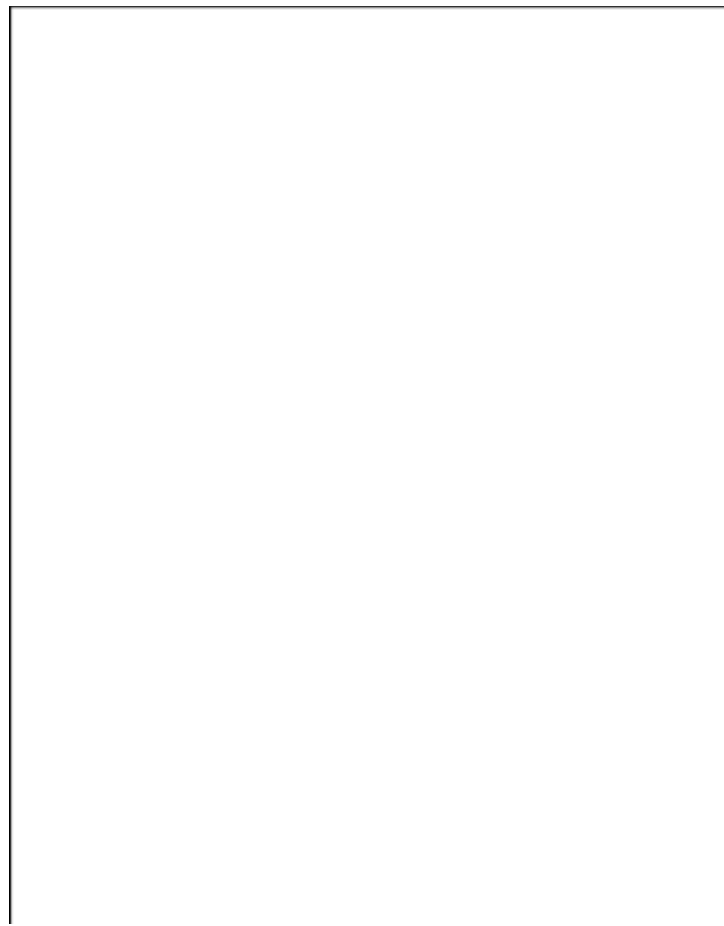
QUANTITY	INGREDIENTS:
0.5 fl oz	Blended Scotch
0.5 fl oz	Amaretto

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Blended Scotch and 0.5 fl oz Amaretto.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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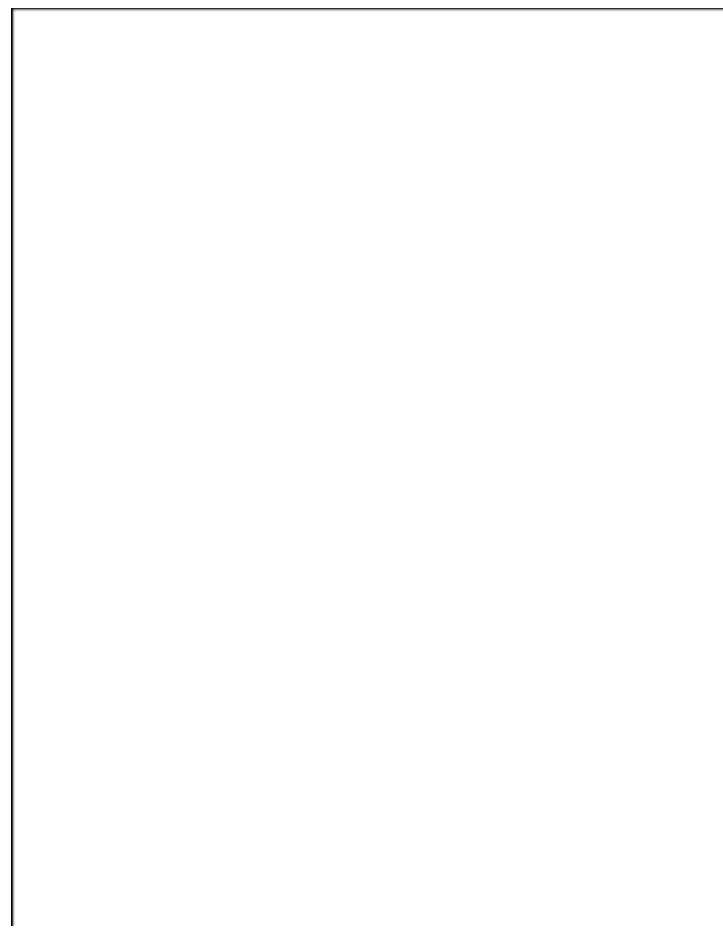
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GLADIATOR

QUANTITY	INGREDIENTS:
1 fl oz	Baileys
3 fl oz	Guinness

RECIPE:

1. Measure 1 fl oz Baileys into a 2 oz Shot Glass.
2. Measure 3 fl oz Guinness into a Sleeve
3. Serve a shot and a sleeve side by side.



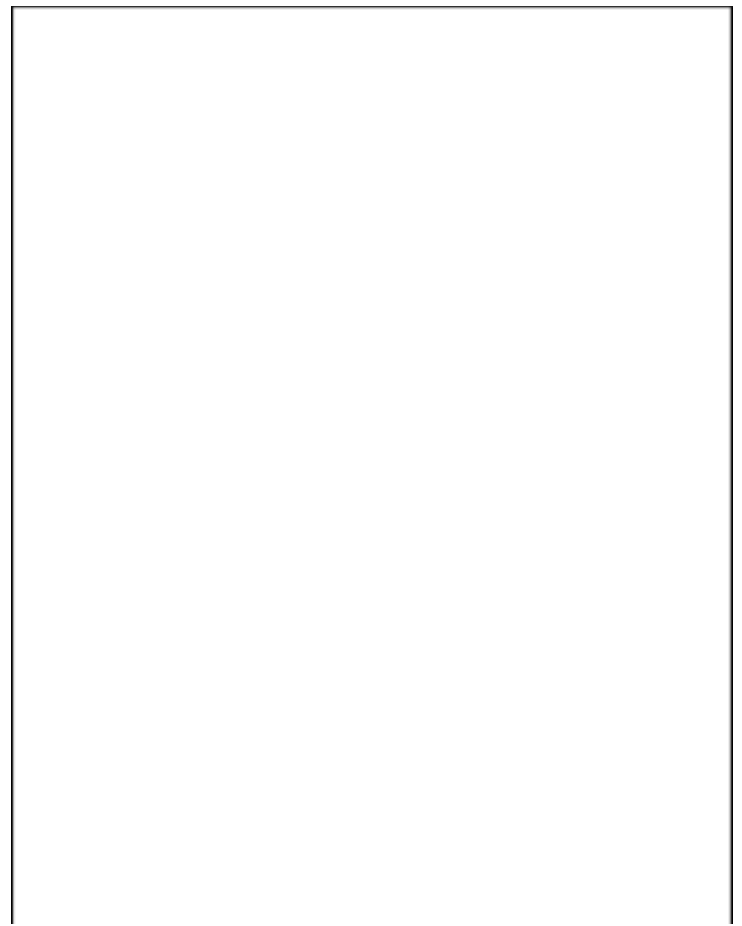
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GLADIATOR

QUANTITY	INGREDIENTS:
0.5 fl oz	Crown Royal
0.5 fl oz	Banana Liqueur

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Crown Royal and 0.5 fl oz Banana Liqueur.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.



QUANTITY	INGREDIENTS:
0.5 fl oz	Triple Sec
0.5 fl oz	Well Vodka
0.25 fl oz	Lime Juice

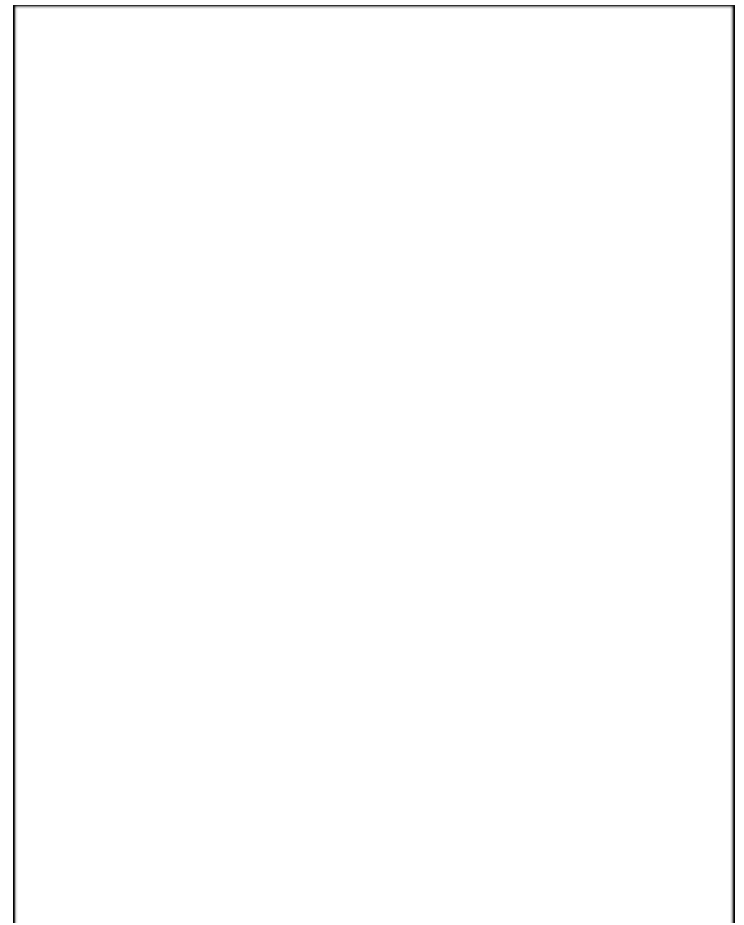
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Triple Sec, 0.5 fl oz Well Vodka and 0.25 fl oz Lime Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

SHOOTER

GLADIATOR

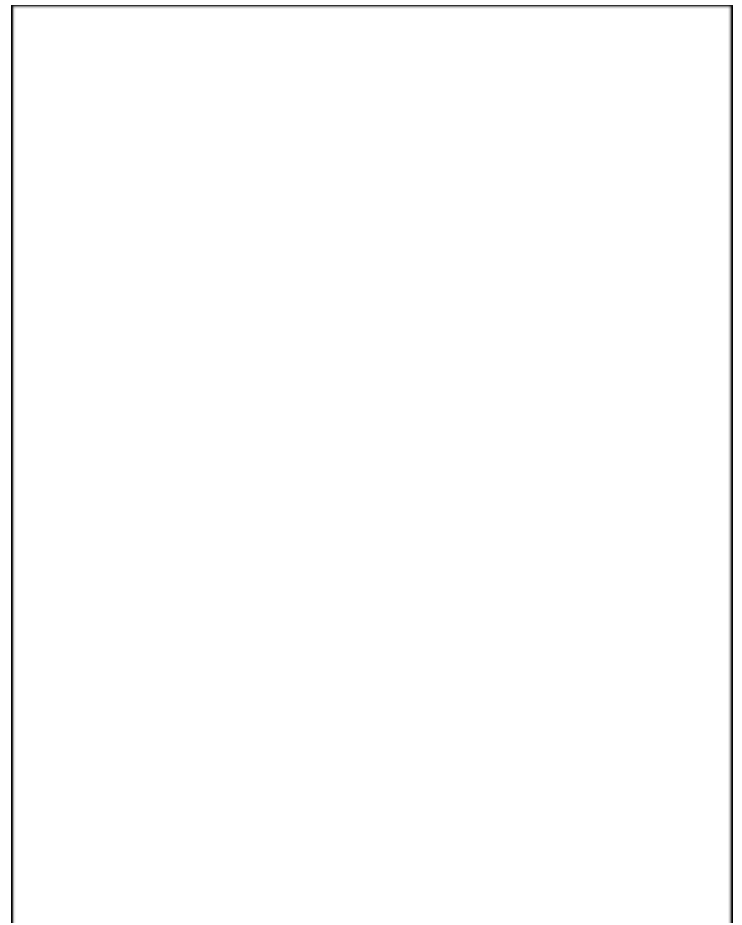
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QUANTITY	INGREDIENTS:
0.5 fl oz	Citrus Vodka
0.5 fl oz	Triple Sec
0.25 fl oz	Lemon Juice

RECIPE:

1. Rim a 2 oz shot glass with Sugar.
2. In a Mixing Glass, measure 0.5 fl oz Citrus Vodka, 0.5 fl oz Triple Sec and 0.25 fl oz Lemon Juice.
3. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
4. Shake vigorously 12 times to chill the ingredients.
5. Strain into a Sugar rimmed 2 oz shot glass.
6. Garnish with a Lemon Wedge and Serve.



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GLADIATOR

QUANTITY	INGREDIENTS:
0.5 fl oz	Jägermeister
0.5 fl oz	Goldschlager

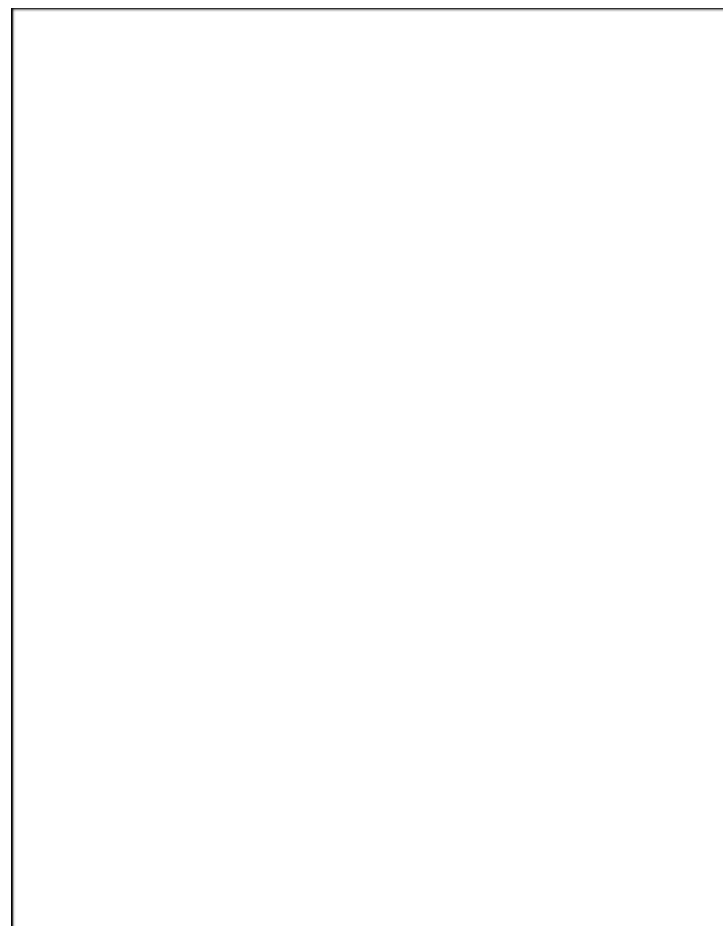
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Jägermeister and 0.5 fl oz Goldschlager.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

SHOOTER

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QUANTITY	INGREDIENTS:
0.5 fl oz	Captain Morgan's Spiced Rum
0.5 fl oz	Butter Ripple
0.5 fl oz	Pineapple Juice

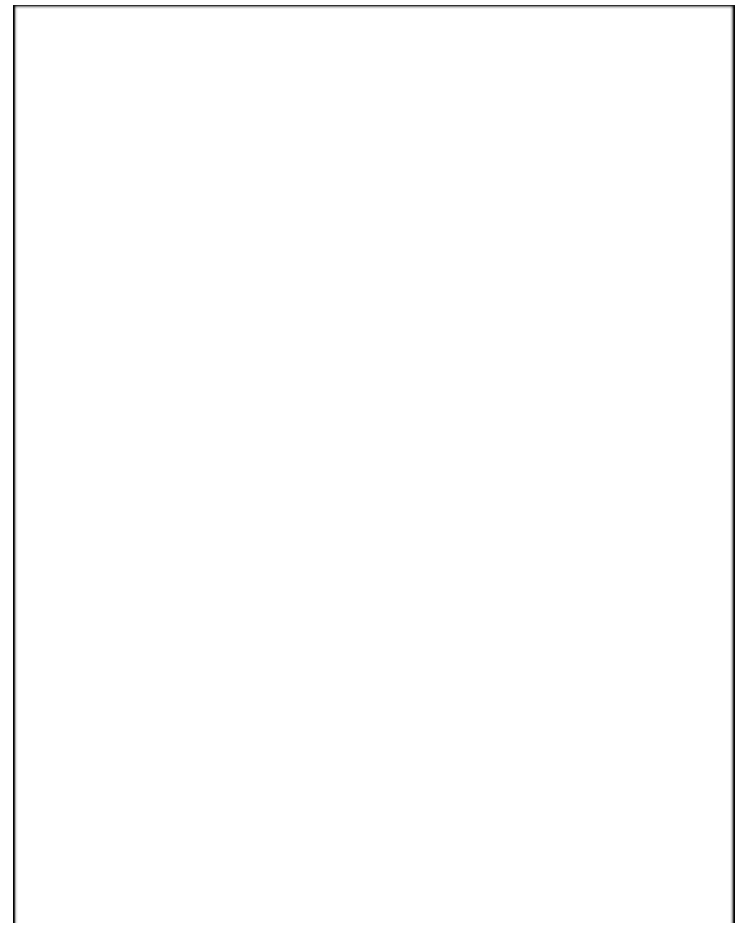
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Captain Morgan's Spiced Rum, 0.5 fl oz Butter Ripple and 0.5 fl oz Pineapple Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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SB

QUANTITY	INGREDIENTS:
0.33 fl oz	Kahlua
0.33 fl oz	Banana Liqueur
0.33 fl oz	Baileys

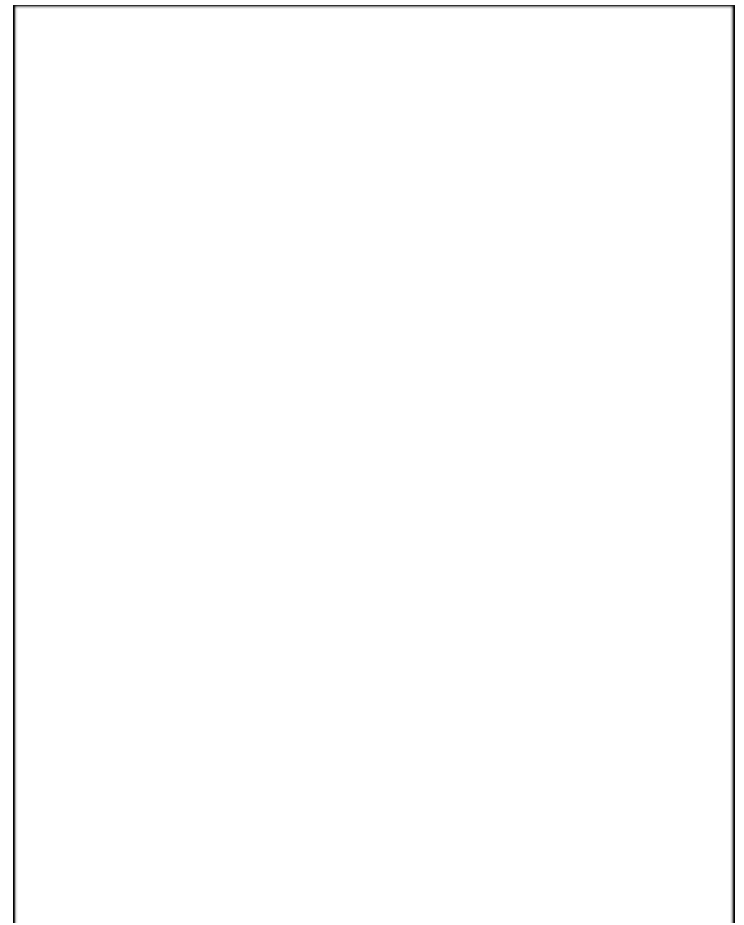
RECIPE:

1. Measure 0.33 fl oz Kahlua into a 2 oz Shot Glass then layer 0.33 fl oz Banana Liqueur on top of Kahlua then layer 0.33 fl oz Baileys on top of Banana Liqueur.
2. Serve.

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SB

QUANTITY	INGREDIENTS:
1 fl oz	Baileys
2 fl oz	Whip Cream

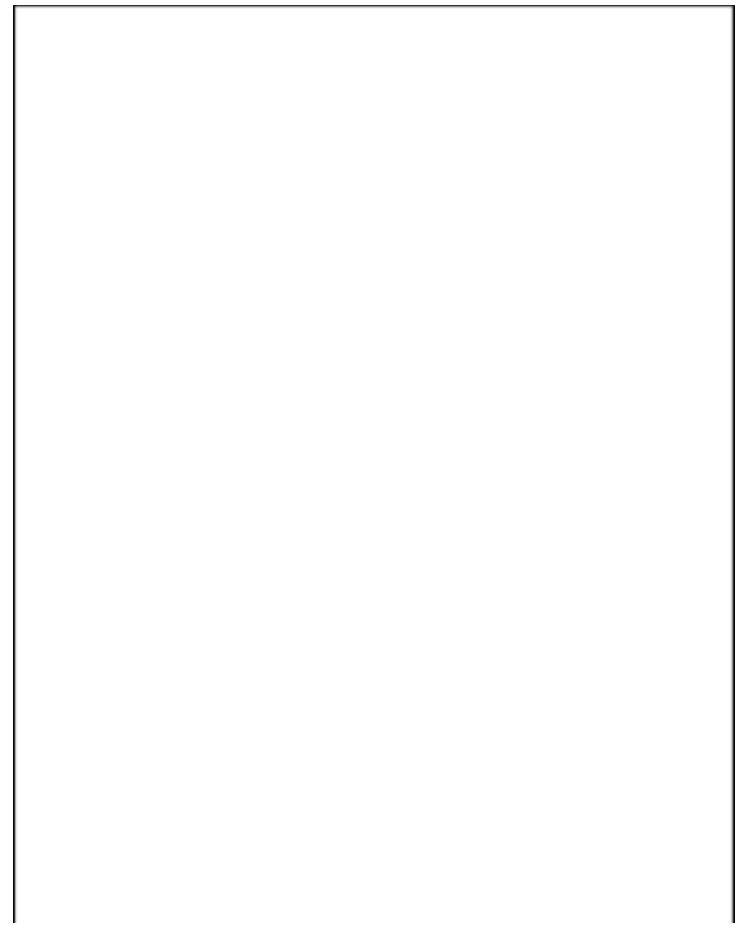
RECIPE:

1. Measure 1 fl oz Baileys into a 2 oz shot glass. Place the shot in a single rocks glass.
2. Cover the entire drink with Whip Cream.
3. Serve.

SHOOTER

GLADIATOR

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GLADIATOR

GARNISH: Wide Orange Zes t

QUANTITY	INGREDIENTS:
1 fl oz	Black Cherry Vodka

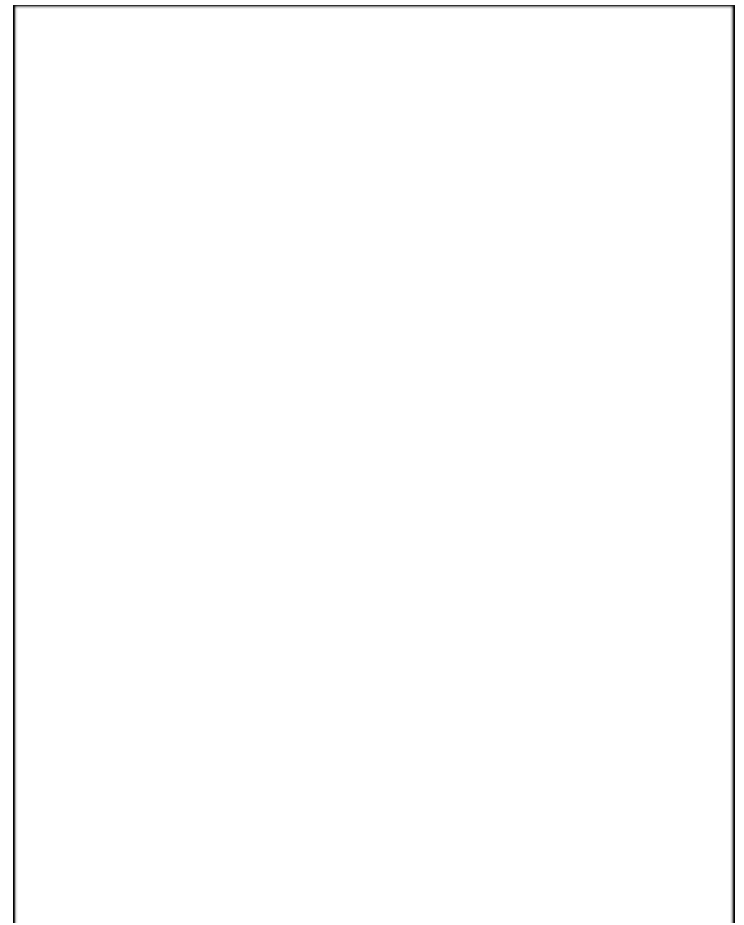
RECIPE:

1. In a Mixing Glass, measure 1 fl oz Black Cherry Vodka.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Garnish with a Wide Orange Zest.
6. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Blue Curacao
0.5 fl oz	Sour Puss Raspberry

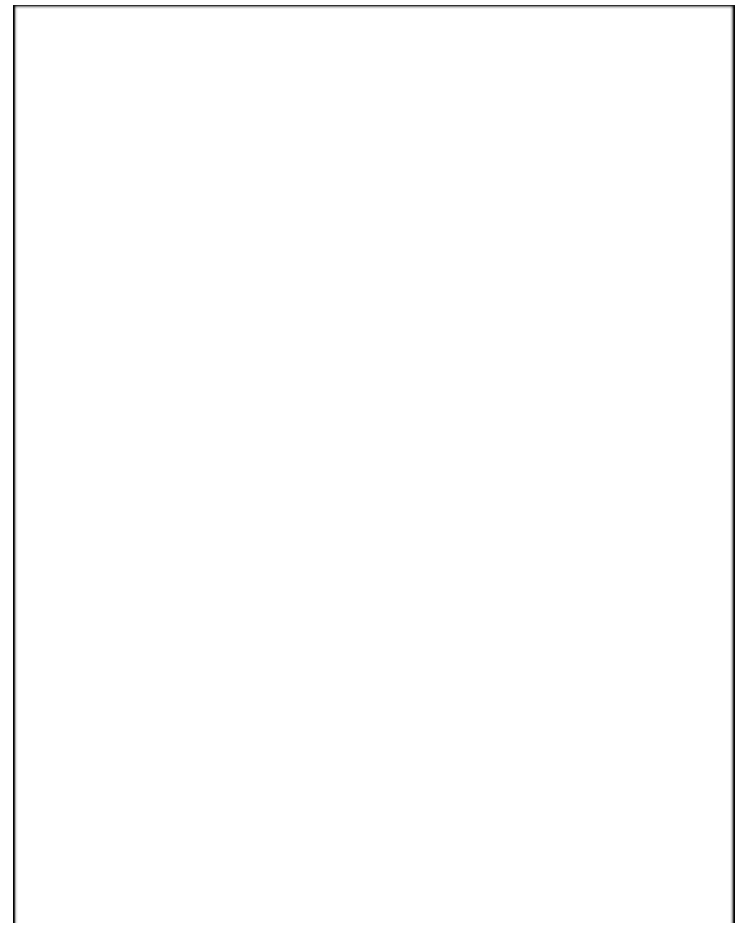
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Blue Curacao and 0.5 fl oz Sour Puss Raspberry.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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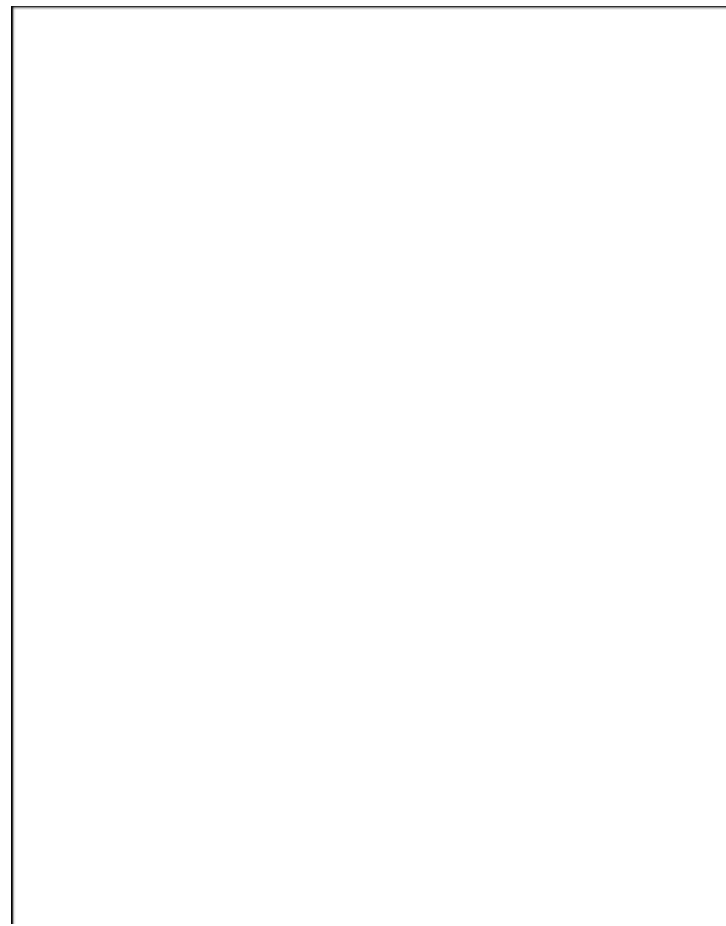
QUANTITY	INGREDIENTS:
0.5 fl oz	Crème de Cacao
0.5 fl oz	Peppermint Schnapps

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Crème de Cacao and 0.5 fl oz Peppermint Schnapps.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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QUANTITY	INGREDIENTS:
1 fl oz	Well Tequila
3 dashes	Red Tabasco

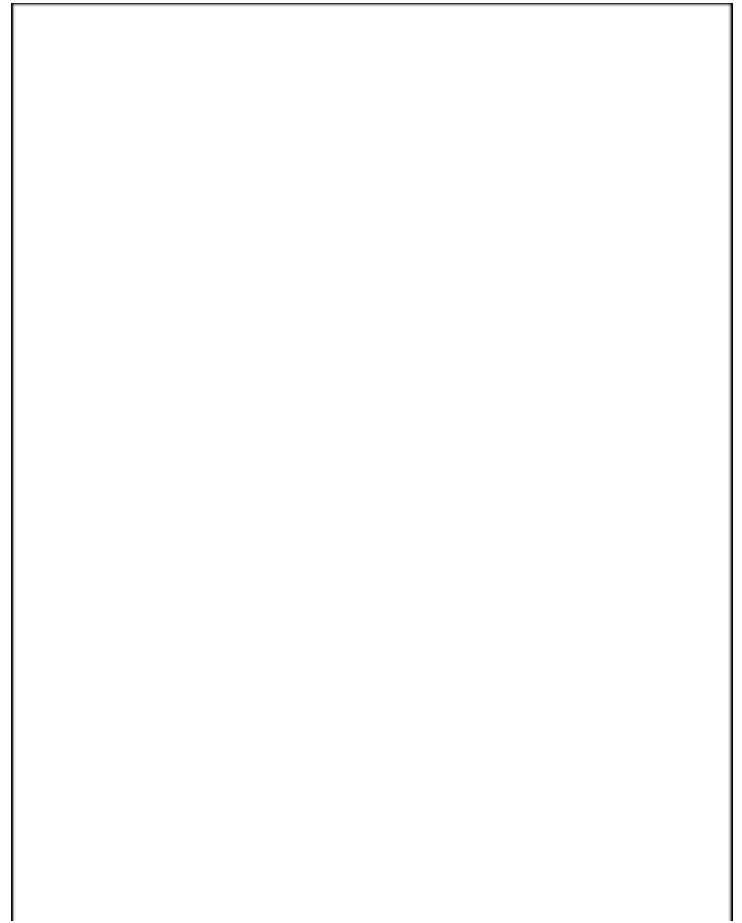
RECIPE:

1. Measure 1 fl oz Well Tequila and 3 dashes Red Tabasco into a 2 oz Shot Glass.
2. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Jägermeister
0.5 fl oz	Peach Liqueur
0.5 fl oz	Cranberry Juice

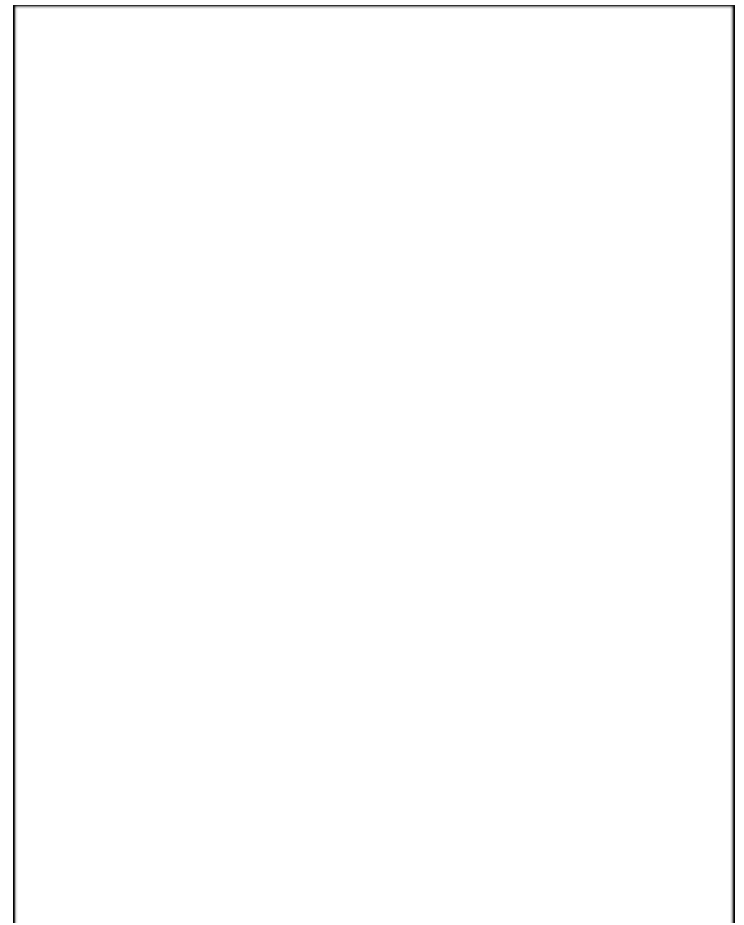
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Jägermeister, 0.5 fl oz Peach Liqueur and 0.5 fl oz Cranberry Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Bacardi 151
0.5 fl oz	Sour Puss Raspberry

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Bacardi 151 and 0.5 fl oz Sour Puss Raspberry.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Well Vodka
0.5 fl oz	Peach Liqueur
0.25 fl oz	Cranberry Juice
0.25 fl oz	Orange Juice

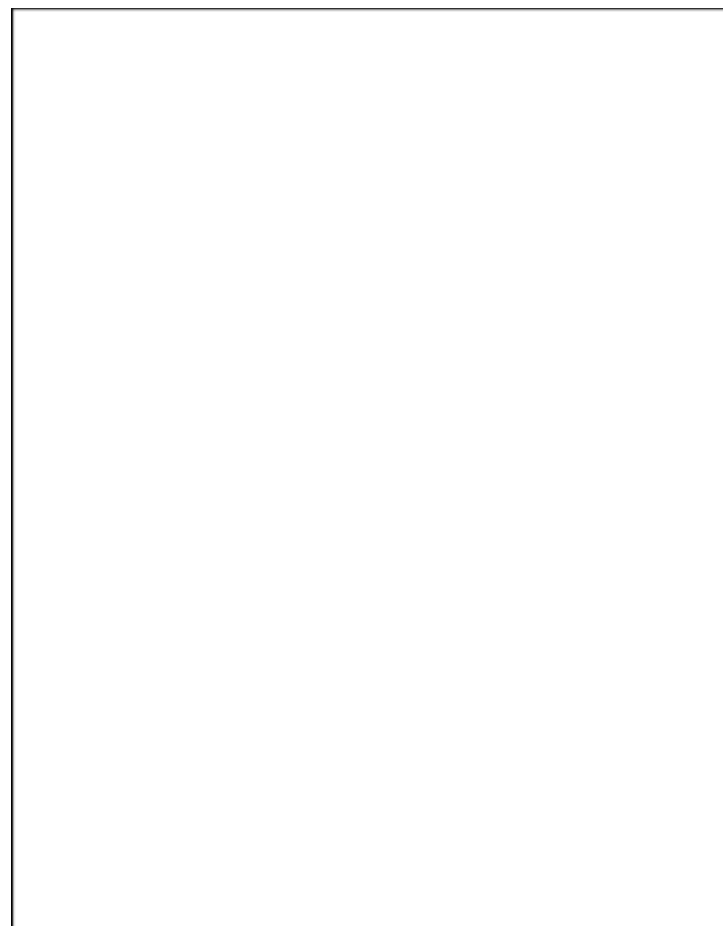
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Well Vodka, 0.5 fl oz Peach Liqueur, 0.25 Cranberry Juice and 0.25 fl oz Orange Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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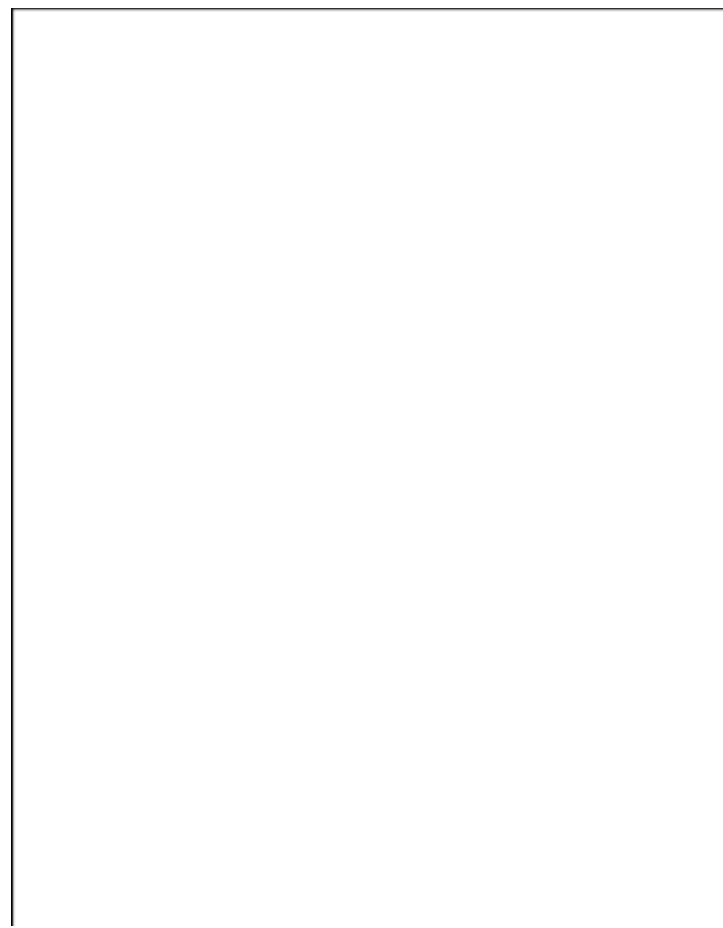
QUANTITY	INGREDIENTS:
0.5 fl oz	Sambuca White
0.5 fl oz	Baileys

RECIPE:

1. Measure 0.5 fl oz Sambuca White into a 2 oz Shot Glass then layer 0.5 fl oz Baileys on top of Sambuca White.
2. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Amaretto
0.5 fl oz	Southern Comfort

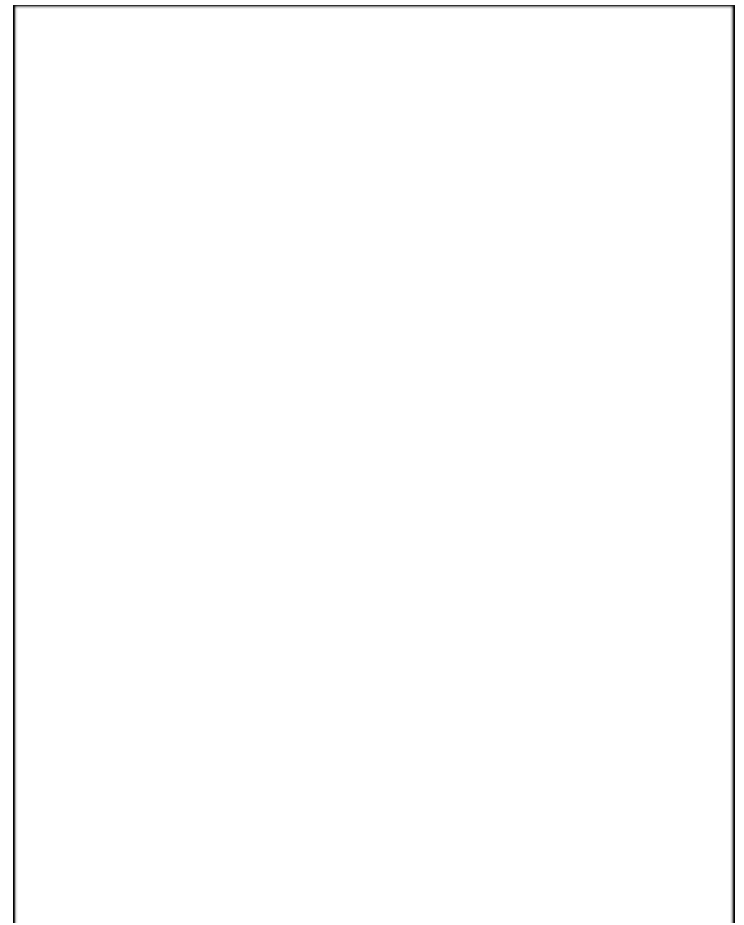
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Amaretto and 0.5 fl oz Southern Comfort.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Jack Daniels
0.5 fl oz	Sour Puss Raspberry

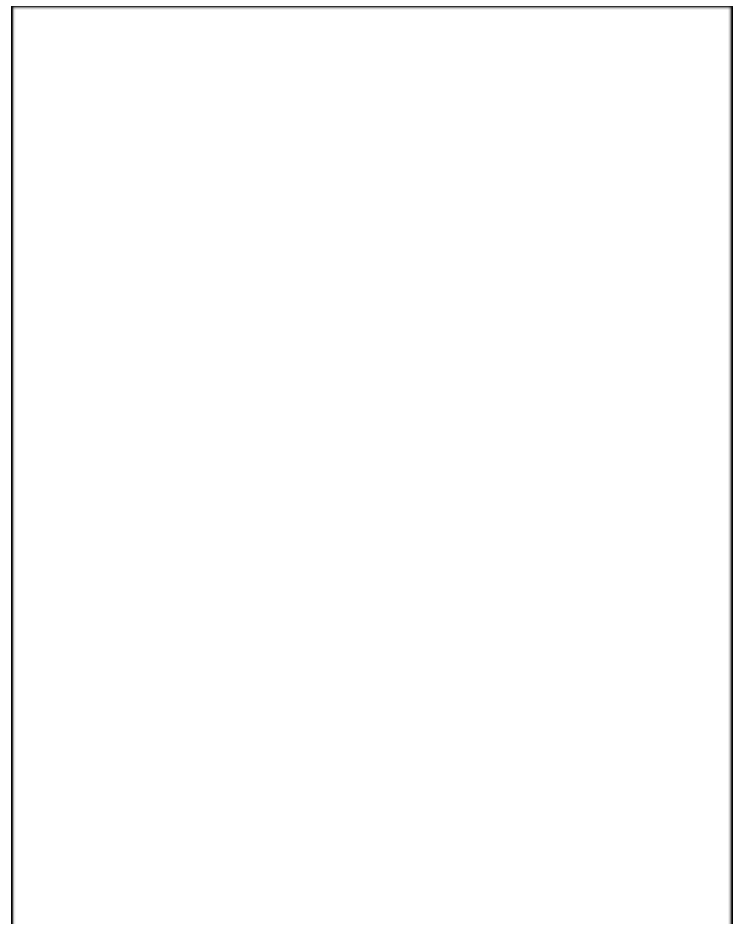
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Jack Daniels and 0.5 fl oz Sour Puss Raspberry.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Malibu
0.5 fl oz	Jägermeister
0.5 fl oz	Pineapple Juice

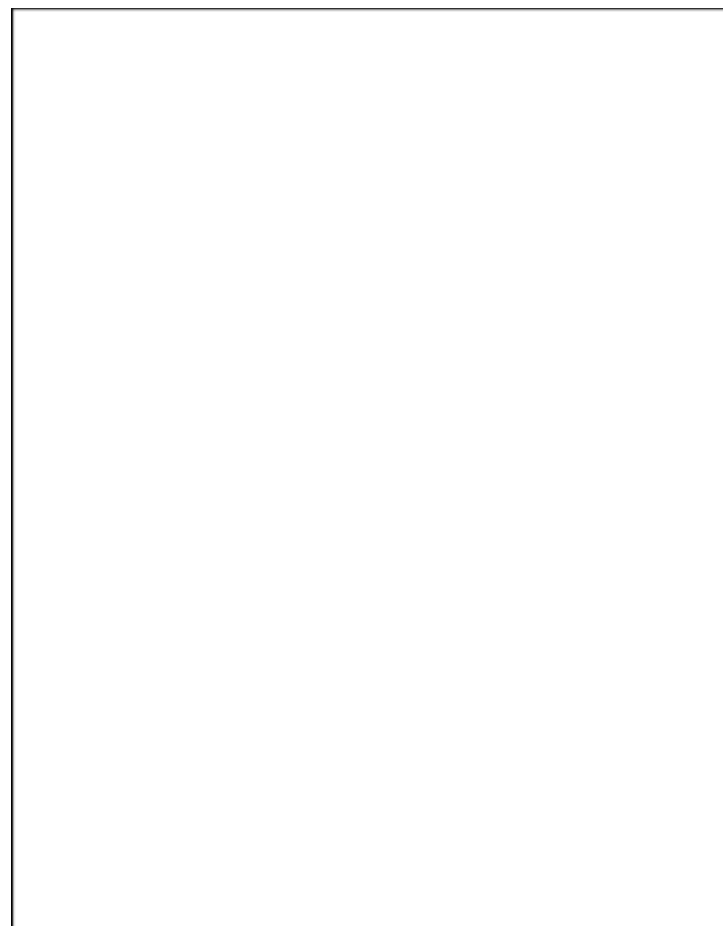
RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Malibu, 0.5 fl oz Jägermeister and 0.5 fl oz Pineapple Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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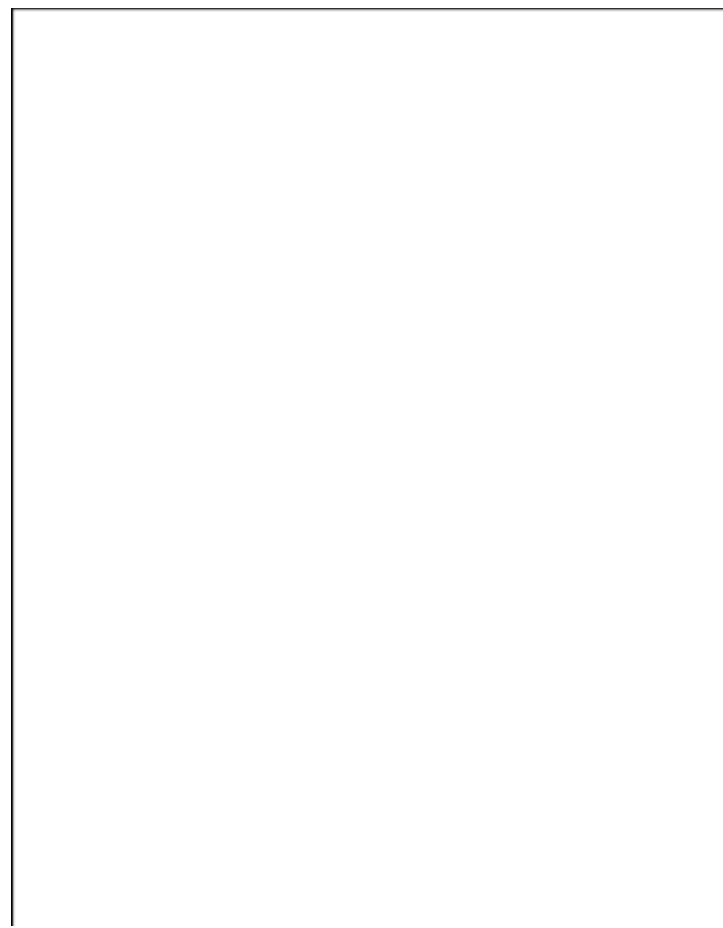
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QUANTITY	INGREDIENTS:
0.33 fl oz	Well Tequila
0.33 fl oz	Jack Daniels
0.33 fl oz	Bacardi 151

RECIPE:

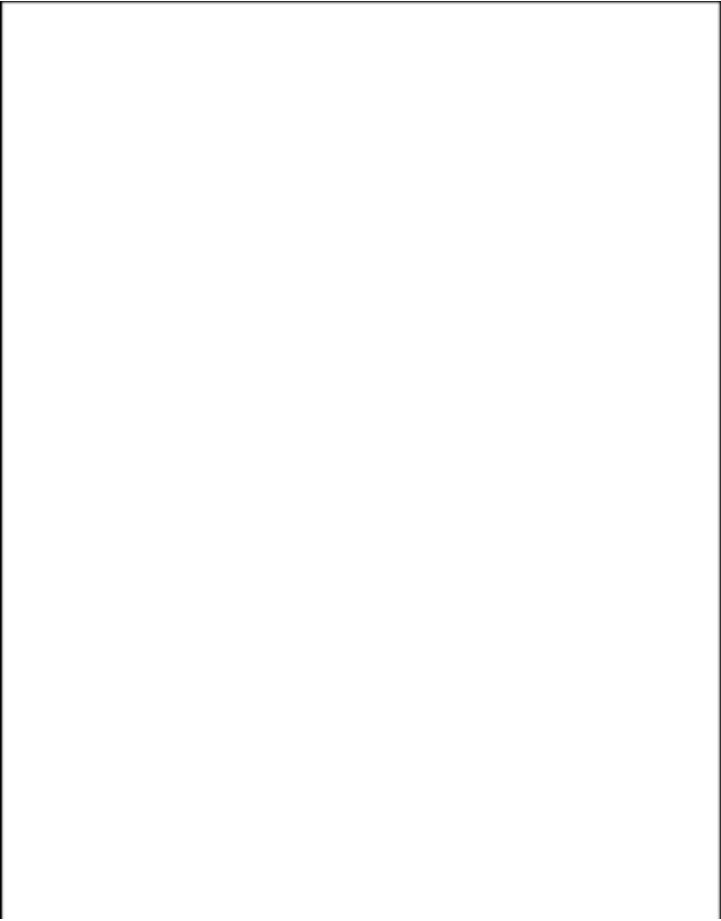
1. Measure 0.33 fl oz Well Tequila, 0.33 fl oz Jack Daniels and 0.33 fl oz Bacardi 151 into a 2 oz Shot Glass.
2. Serve.



QUANTITY	INGREDIENTS:
0.5 fl oz	Crown Royal
0.5 fl oz	Sour Puss Apple
0.5 fl oz	Cranberry Juice

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Crown Royal, 0.5 fl oz Sour Puss Apple and 0.5 fl oz Cranberry Juice.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.



QUANTITY	INGREDIENTS:
0.5 fl oz	Peach Schnapps
0.5 fl oz	Well Vodka
0.5 fl oz	Cranberry Juice

RECIPE:

1. In a Mixing Glass, measure 0.5 fl oz Peach Schnapps, 0.5 fl oz Well Vodka and 0.5 fl oz Cranberry Juice
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.



SHOOTER

GLADIATOR

SB

QUANTITY	INGREDIENTS:
0.25 fl oz	Well Tequila
0.25 fl oz	Jägermeister
0.25 fl oz	Peppermint Schnapps
0.25 fl oz	Bacardi 151

RECIPE:

1. In a Mixing Glass, measure 0.25 fl oz Well Tequila, 0.25 fl oz Jägermeister, 0.25 fl oz Peppermint Schnapps and 0.25 fl oz Bacardi 151.
2. Pack Mixing glass full of ice. Top with a stainless steel shaking tin.
3. Shake vigorously 12 times to chill the ingredients.
4. Strain into a 2 oz shot glass.
5. Serve.

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GLADIATOR



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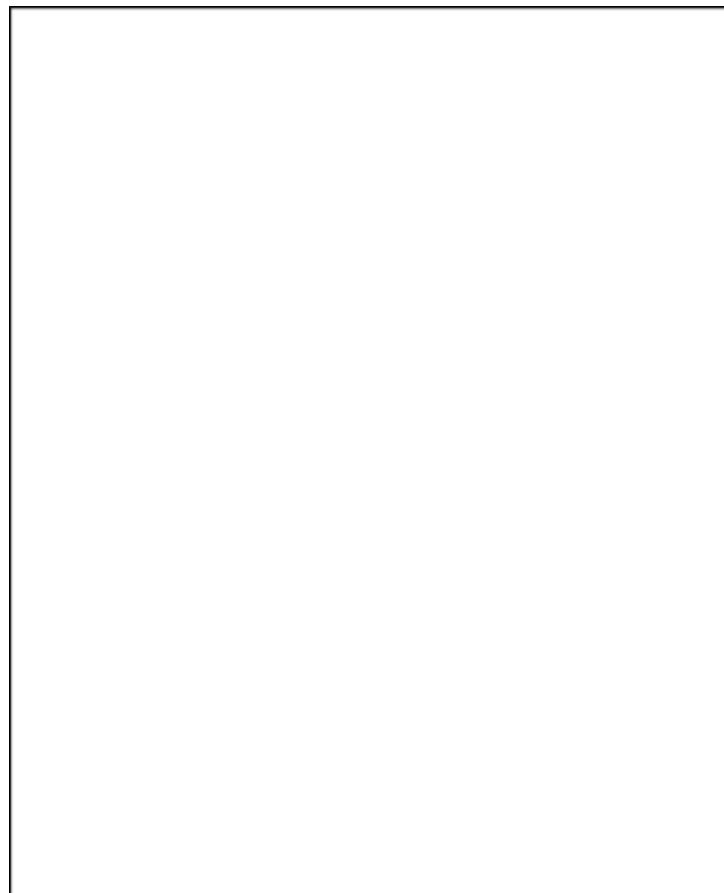
QUANTITY	INGREDIENTS:
1 each	Bottled Beer

RECIPE:

1. Open bottle of Beer
2. Serve Beer with Chilled Sleeve
 - a. Place on Pick up for Server
 - b. Pour at 45° angle for guest at the bar
3. Place on a coaster.

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GLADIATOR



QUANTITY	INGREDIENTS:
12 or 18 fl oz	Draught Beer

RECIPE:

1. Remove glass from glass chiller
 2. Rinse glass to remove ice with beer glass spray. This helps prevent foaming and retains the foam head on a beer.
3. Hold glass directly under chosen tap at a 45° angle
 4. Open tap FULLY to dispense beer until foam head reaches the top of the glass. Creating a 1" inch foam head.
 5. Close tap in one quick motion and move glass away from tap to prevent any drops falling in the beer.
6. Serve ALL draught beer to guest on a Coaster.

STELLA:

1. Follow the above steps for Stella Artois then:
2. Let beer overflow glass by less than 1 fl oz.
 3. Using Stella knife cut the large bubbles from the head of the beer. This helps retain the foam head throughout the life of the beer.

GLASSWARE:

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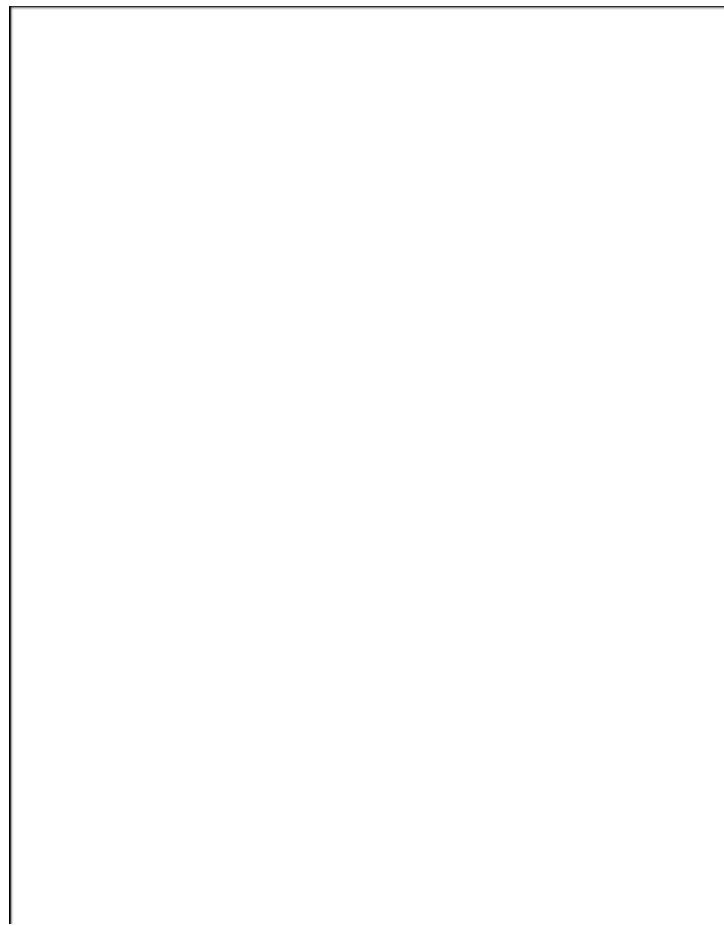
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1. Use branded glassware for any necessary beers.
2. Pint Glasses and Sleeves are used for EVERY other beer.

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QUANTITY	INGREDIENTS:
1 fl oz	Spirit of Choice
4 fl oz	Soda or Juice

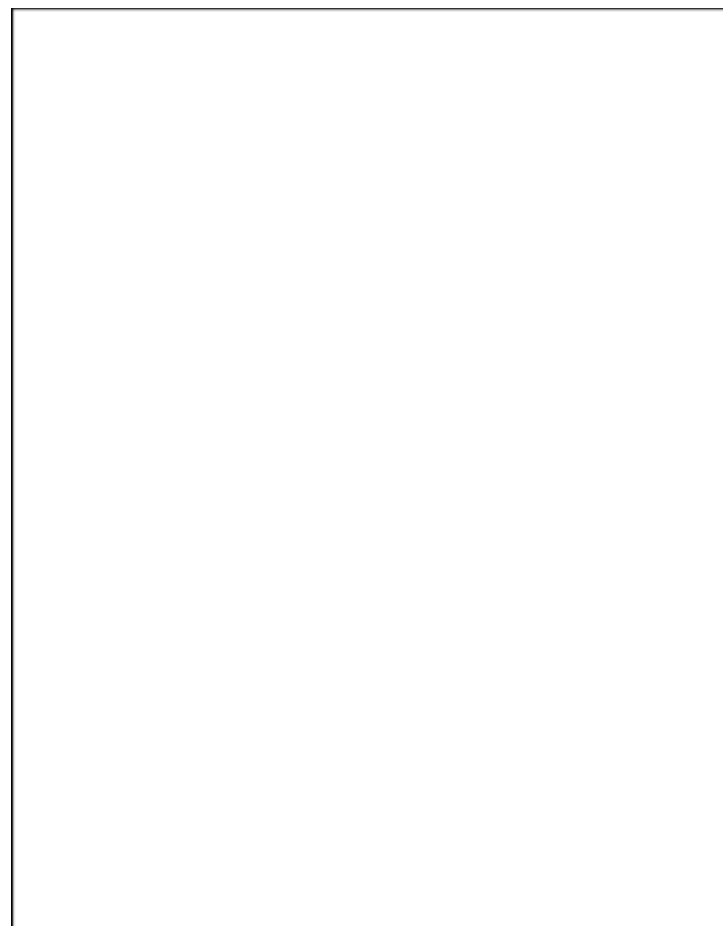
RECIPE:

1. Pack a Double Rocks glass full of ice.
 2. Measure 1 fl oz Spirit of Choice and fill with aprox. 4 fl oz Soda or Juice of choice over ice.
3. Offer guest a choice of Lime Wedge, Lemon Wedge or No Fruit.
4. Garnish with guests selection.
5. Add a 6" Straw.

DOUBLE: Add 1 fl oz spirit of choice.

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QUANTITY	INGREDIENTS:
1 fl oz	Spirit of Choice

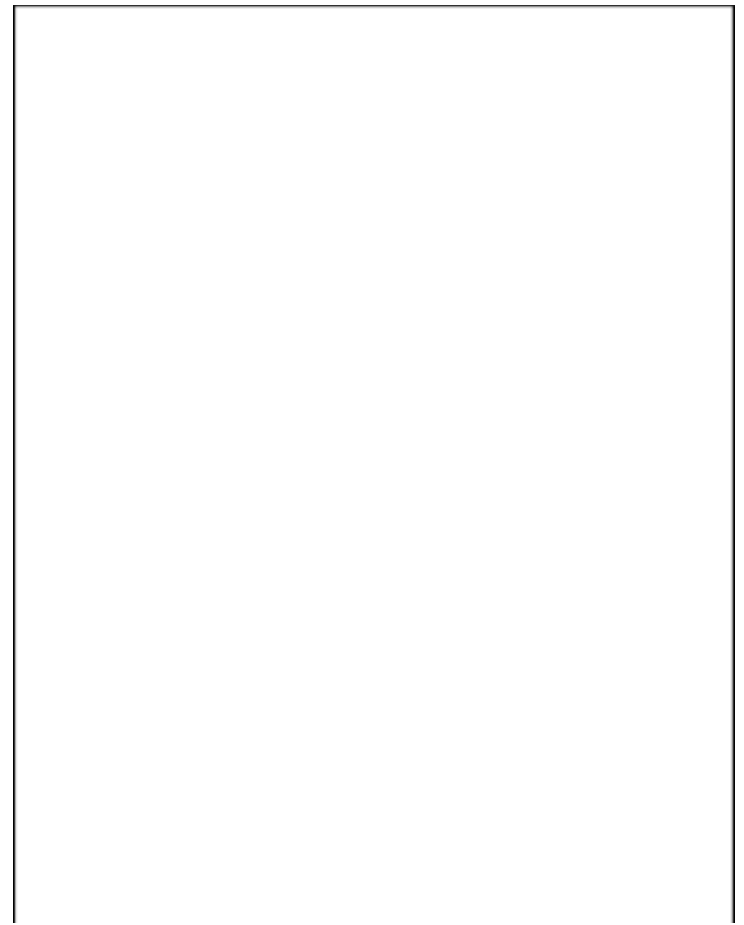
RECIPE:

1. Measure 1 fl oz Spirit of Choice

DOUBLE: Add 1 fl oz spirit of choice.

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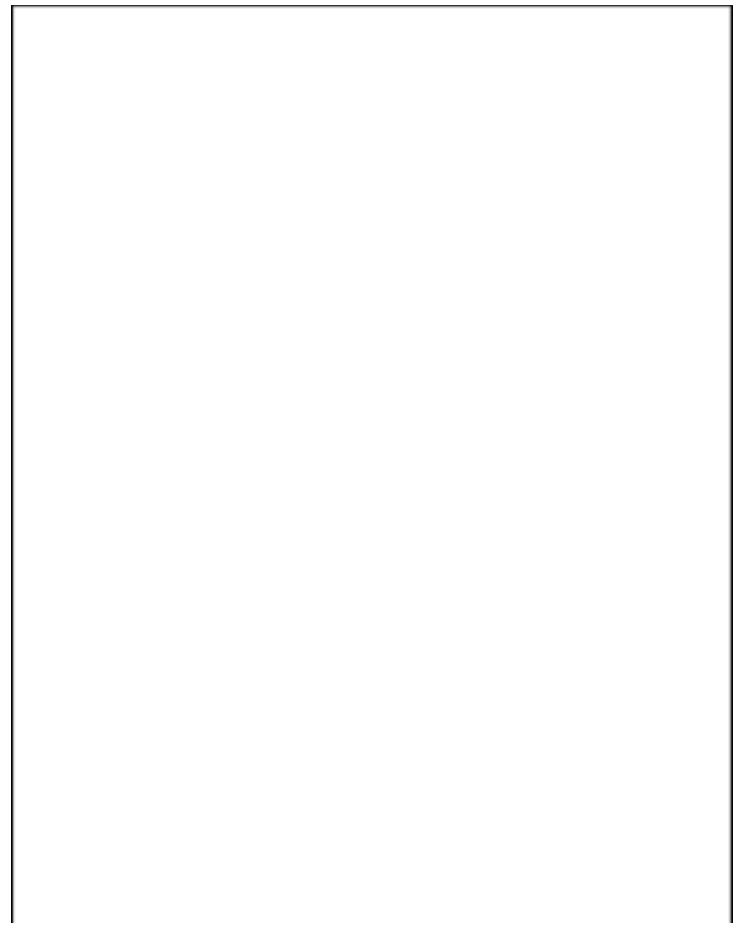
GLADIATOR

QUANTITY	INGREDIENTS:
1 fl oz	Spirit of Choice

RECIPE:

1. Add one Big Ass Ice Cube to Single Rocks Glass
2. Measure 1 fl oz Spirit of Choice

DOUBLE: Add 1 fl oz spirit of choice.



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GLADIATOR

QUANTITY	INGREDIENTS:
3 fl oz	Mix of Choice

RECIPE:

1. Measure 3 fl oz Mix of Choice

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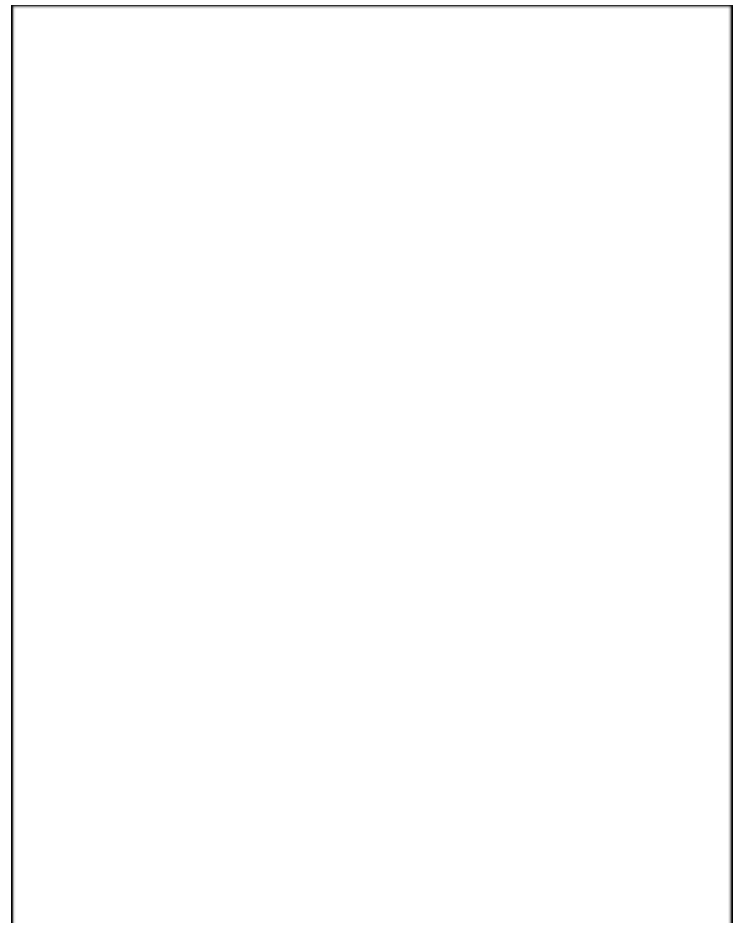
QUANTITY	INGREDIENTS:
6 or 9 fl oz	Wine

RECIPE:

1. Measure 6 or 9 fl oz Wine of choice in Wine Carafe to correct line.
2. Present with spotlessly clean and polished wine glass.
3. Pour aprox. 2 fl oz taste into wine glass for guest.
 4. Place remaining wine in carafe to the right of the glass upon guest approval.

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GLADIATOR



QUANTITY	INGREDIENTS:
0.5 fl oz	Baileys
0.25 fl oz	Grand Marnier
0.25 fl oz	Kahlua
5 fl oz	Fresh Coffee

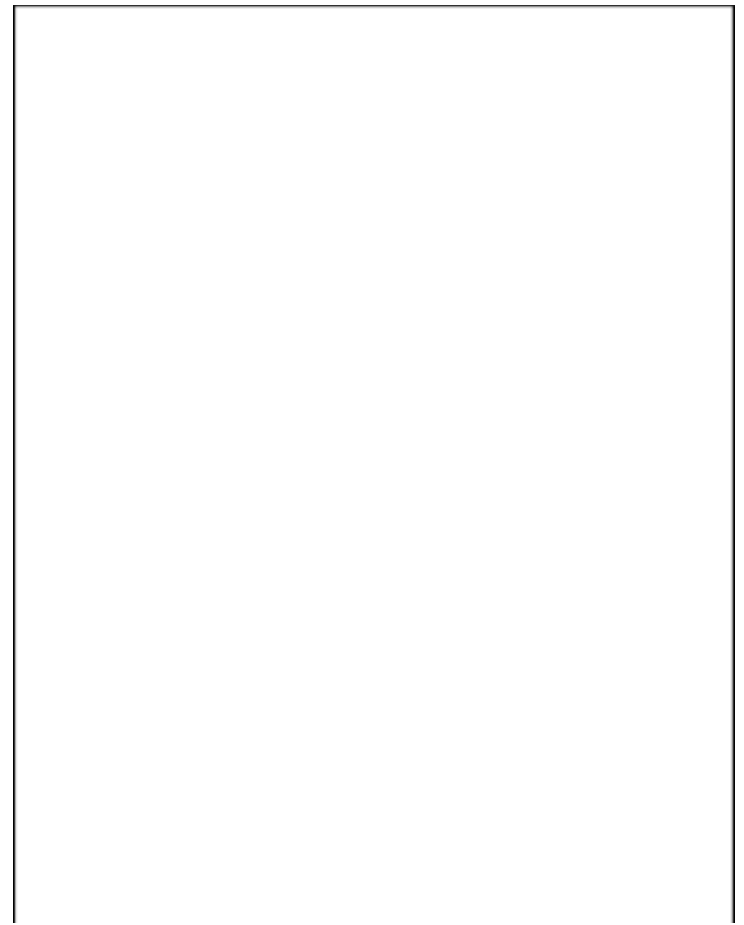
RECIPE:

1. Rim a specialty Coffee Mug with Sugar.
2. Measure 0.5 fl oz Baileys, 0.25 fl oz Grand Marnier, 0.25 fl oz Kahlua and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw

DOUBLE: Add 0.5 fl oz Baileys, 0.25 fl oz Grand Marnier & 0.25 fl oz Kahlua

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GLADIATOR



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QUANTITY	INGREDIENTS:
1 fl oz	Baileys
5 fl oz	Fresh Hot Coffee

RECIPE:

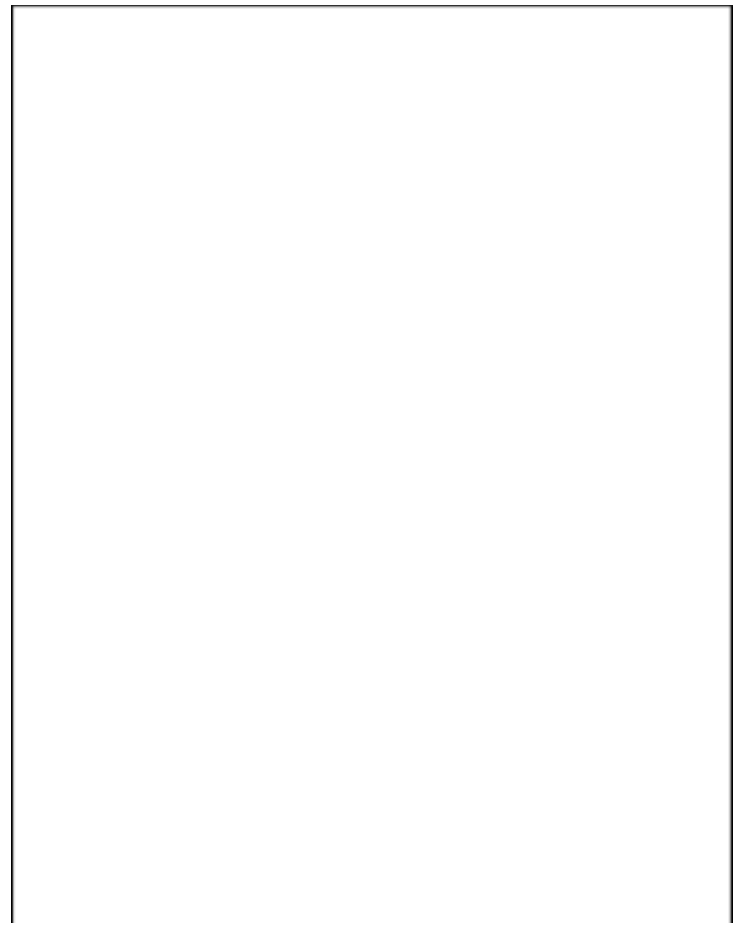
1. Rim a specialty Coffee Mug with Sugar.
2. Measure 1 fl oz Baileys and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw.

DOUBLE: Add 1 fl oz Baileys

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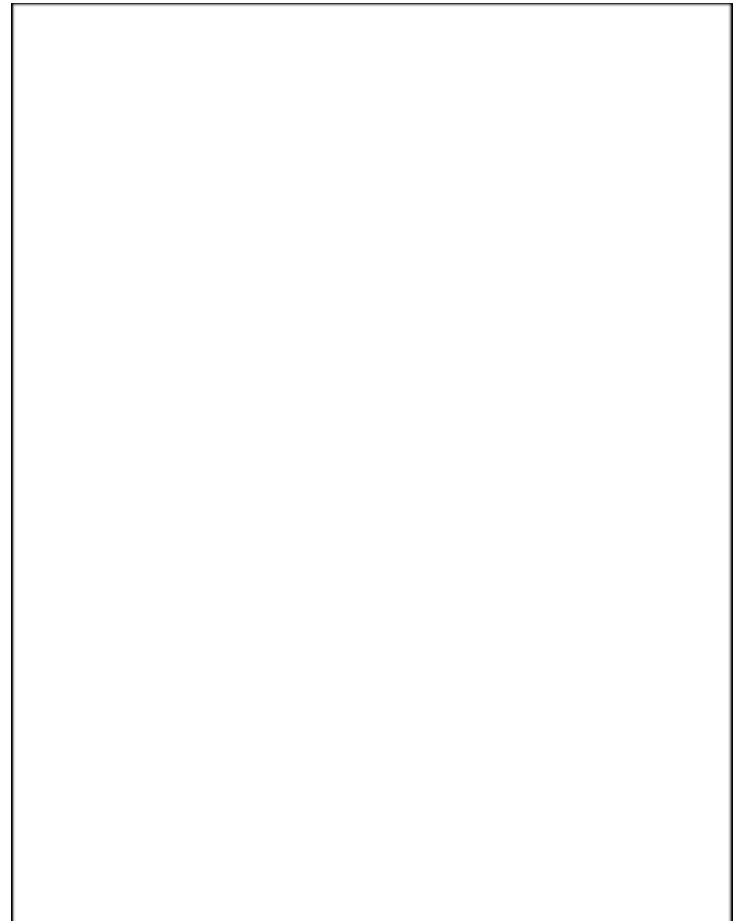


QUANTITY	INGREDIENTS:
0.5 fl oz	Amaretto
0.5 fl oz	Grand Marnier
Pot	English Breakfast Tea

RECIPE:

1. Heat a Snifter with Hot Water from Tea Water Dispenser
2. Discard Water.
3. In a Snifter: measure 0.5 fl oz Amaretto and 0.5 fl oz Grand Marnier
4. Garnish with a Cinnamon Stick and a Lemon Wedge.
 5. Serve with a pot of English Breakfast Tea. Server should begin the steeping of the tea prior to presentation at the table.

DOUBLE: Add 0.5 fl oz Amaretto & 0.5 fl oz Grand Marnier



QUANTITY	INGREDIENTS:
0.5 fl oz	Well Dark Rum
0.5 fl oz	St. Remy Brandy
Teaspoon	Sugar
Wedge	Lemon
4 fl oz	Boiling Water

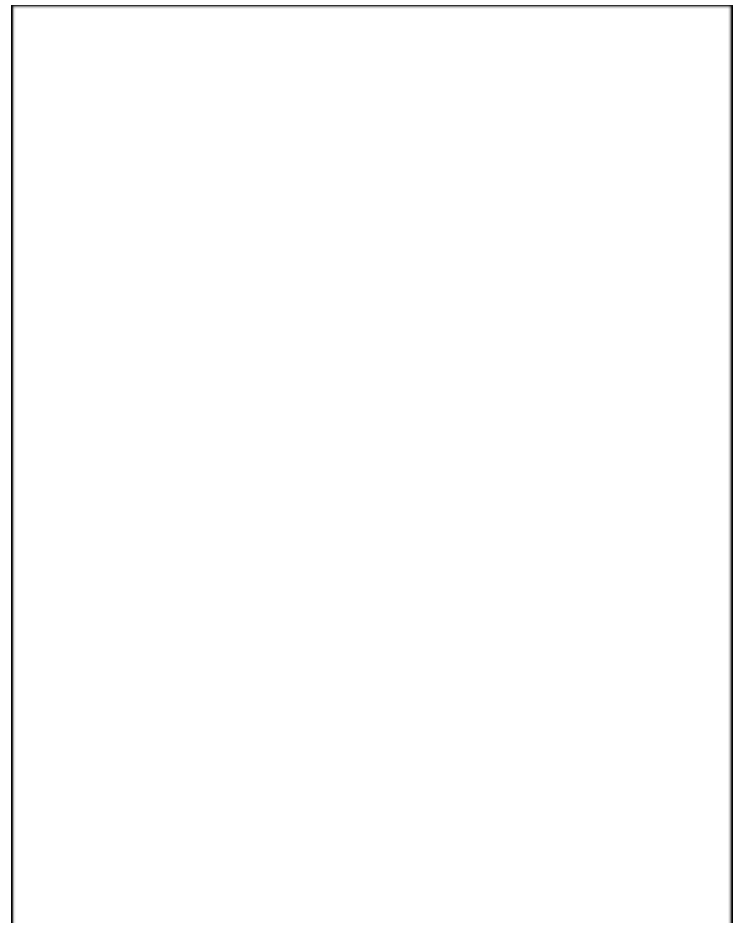
RECIPE:

1. In a Specialty Coffee Mug; measure 0.5 fl oz Well Dark Rum, 0.5 fl oz Brandy, teaspoon of Sugar, squeeze a lemon wedge and 4 fl oz Boiling Water.
2. Add Cinnamon Stick and Stir

DOUBLE: Add 0.5 fl oz Well Dark Rum & 0.5 fl oz Brandy

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QUANTITY	INGREDIENTS:
1 fl oz	Irish Whiskey
5 fl oz	Fresh Hot Coffee

RECIPE:

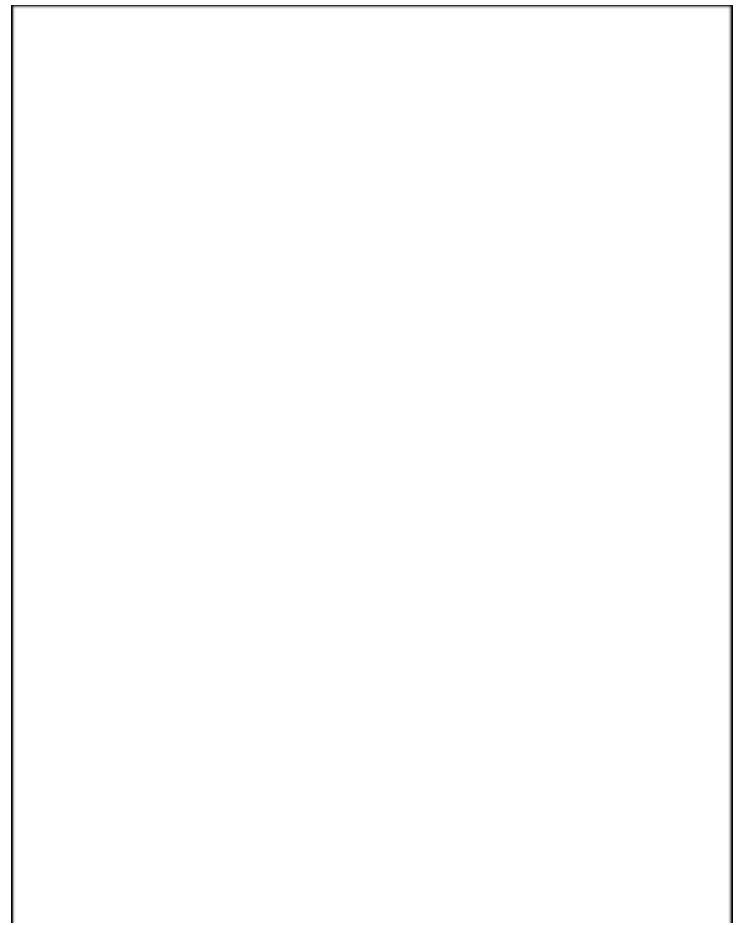
1. Rim a specialty Coffee Mug with Sugar.
2. Measure 1 fl oz Irish Whisky and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw

DOUBLE: Add 1 fl oz Irish Whiskey

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QUANTITY	INGREDIENTS:
0.5 fl oz	Kahlua
0.5 fl oz	El Jimador Reposado
5 fl oz	Fresh Hot Coffee

RECIPE:

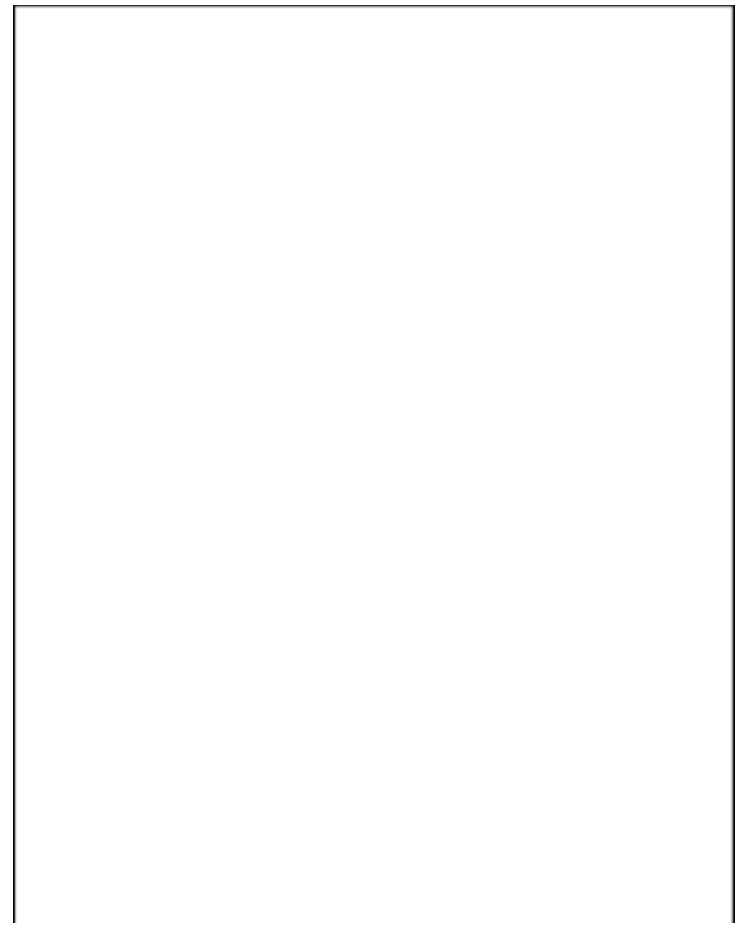
1. Rim a specialty Coffee Mug with Sugar.
2. Measure 0.5 fl oz El Jimador Reposado, 0.5 fl oz Kahlua and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw

DOUBLE: Add 0.5 fl oz Kahlua & 0.5 fl oz El Jimador Reposado.

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QUANTITY	INGREDIENTS:
0.5 fl oz	Grand Marnier
0.5 fl oz	Kahlua
5 fl oz	Fresh Hot Coffee

RECIPE:

1. Rim a specialty Coffee Mug with Sugar.
2. Measure 0.5 fl oz Grand Marnier, 0.5 fl oz Kahlua and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw

DOUBLE: Add 0.5 fl oz Grand Marnier& 0.5 fl oz Kahlua

QUANTITY	INGREDIENTS:
0.5 fl oz	Grand Marnier
0.5 fl oz	Kahlua
5 fl oz	Fresh Hot Coffee

RECIPE:

1. Rim a specialty Coffee Mug with Sugar.
 2. Measure 0.5 fl oz Grand Marnier, 0.5 fl oz Kahlua and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw

DOUBLE: Add 0.5 fl oz Grand Marnier& 0.5 fl oz Kahlua

ALTERNATIVE (MADRID):

1. Build drink in wine glass with no sugar rim.

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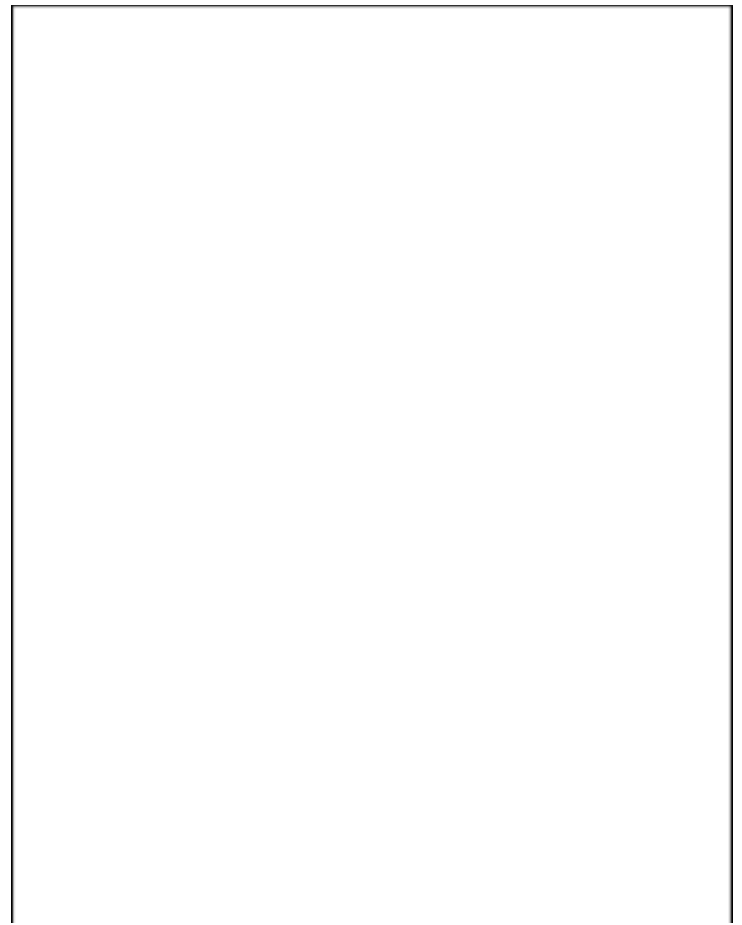
GLADIATOR

2. Drizzle 0.25 oz of Triple Sec over top of whipped cream.

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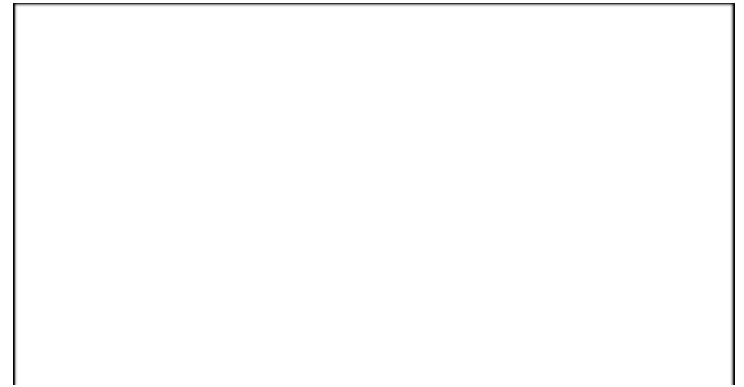
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QUANTITY	INGREDIENTS:
0.5 fl oz	Kahlua
0.5 fl oz	St. Remy Brandy
5 fl oz	Fresh Hot Coffee

RECIPE:

1. Rim a specialty Coffee Mug with Sugar.
2. Measure 0.5 fl oz Brandy, 0.5 fl oz Kahlua and 5 fl oz Coffee into a Sugar rimmed Specialty Coffee mug.
3. Top with Whipped Cream
4. Add 8" Straw



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QUANTITY	INGREDIENTS:
10 fl oz	Hot Coffee

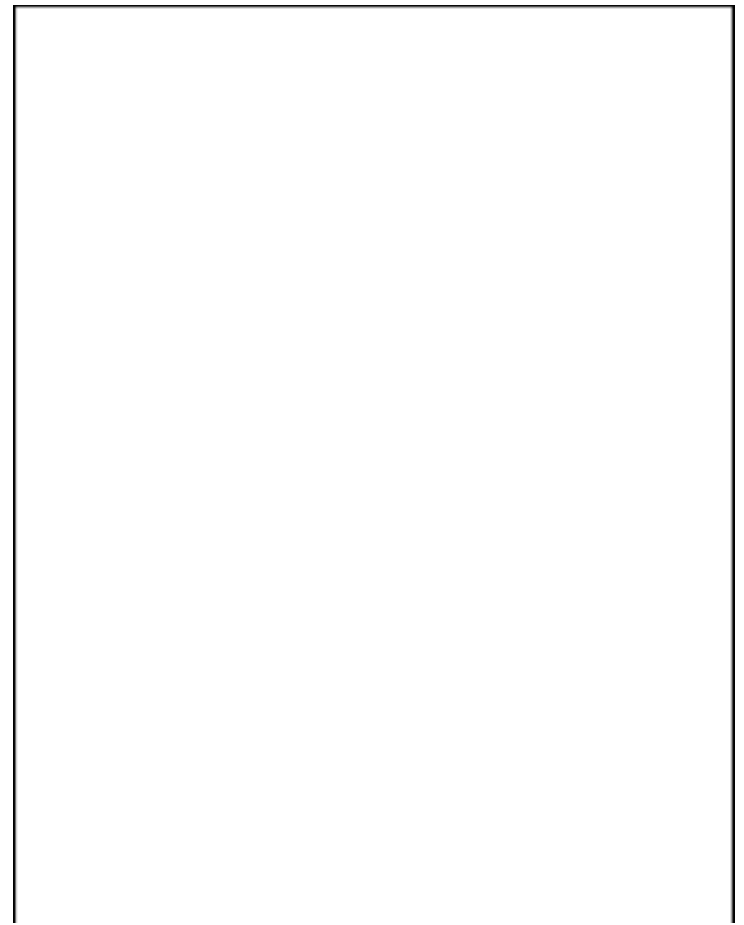
RECIPE:

1. Fill Coffee Cup with approx. 10 fl oz Hot Coffee.
2. Serve with a Tea Spoon and Cream and Sugar for the table.

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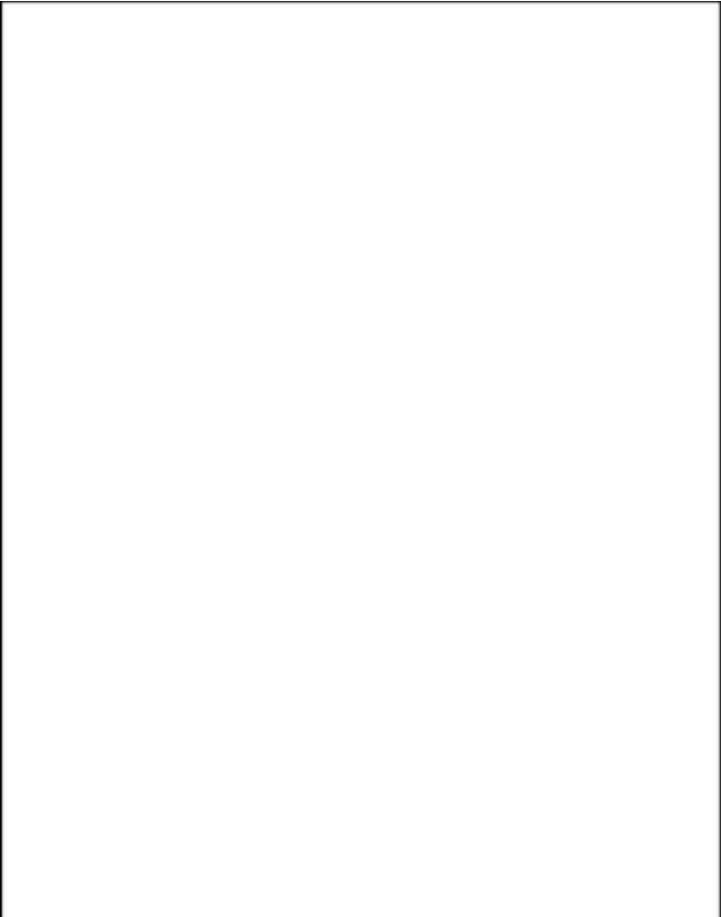
QUANTITY	INGREDIENTS:
0.75 fl oz	House Made Simple Syrup
0.75 fl oz	Fresh Lemon Juice
2 fl oz	Water
3 fl oz *	Iced Tea *(fill with)

RECIPE:

1. Pack a Collins glass full of ice.
2. Measure 0.75 fl oz Simple Syrup, 0.75 fl oz Lemon Juice, 2 fl oz Water, and fill with 3 fl oz Iced Tea.
3. Insert bar spoon and **STIR** to thoroughly mix ingredients.
4. Top with ice level with the rim of the glass.
5. Garnish with a Lemon Wedge
6. Add a 8" straw

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GLADIATOR



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QUANTITY	INGREDIENTS:
1 btl	Bottled Water

RECIPE:

1. Open bottle of water.
2. Garnish appropriate number of Double Rocks glasses with lemon wedges.
3. Serve with Wine Chiller

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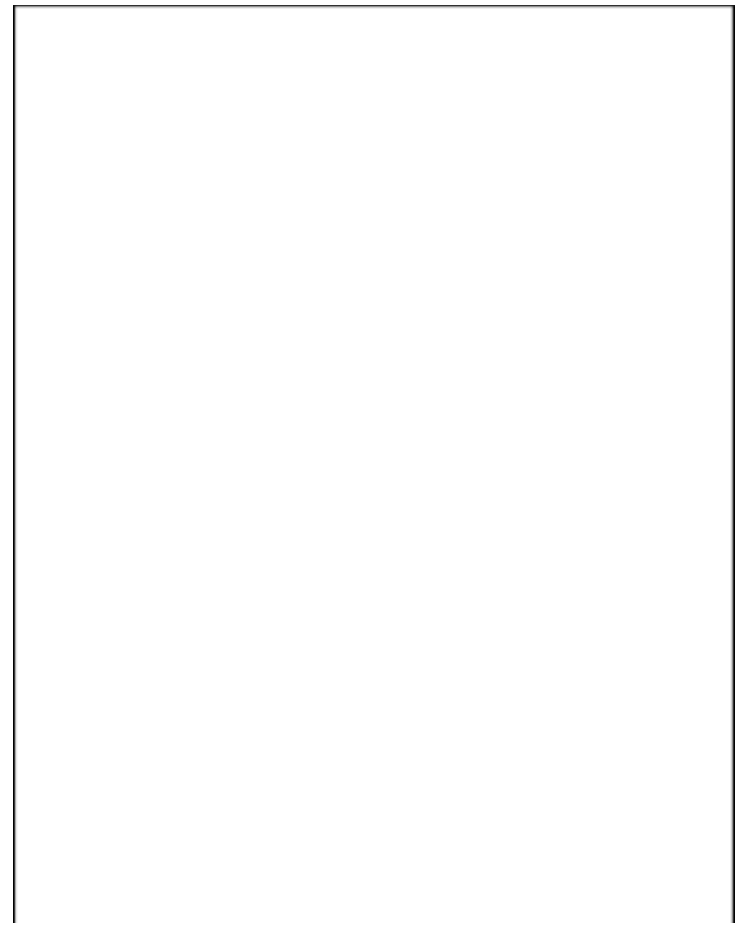
QUANTITY	INGREDIENTS:
1 btl	Fentiman's Tonic Water

RECIPE:

1. Open bottle of Fentiman's Tonic Water.
2. Pack Double Rocks Glass full of ice.
3. Garnish with a Lime Wedge.
4. Add a 6" Straw.

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GLADIATOR



QUANTITY	INGREDIENTS:
2 fl oz	Cold Espresso
1 fl oz	Simple Syrup
3 fl oz	Homogenized Milk

RECIPE:

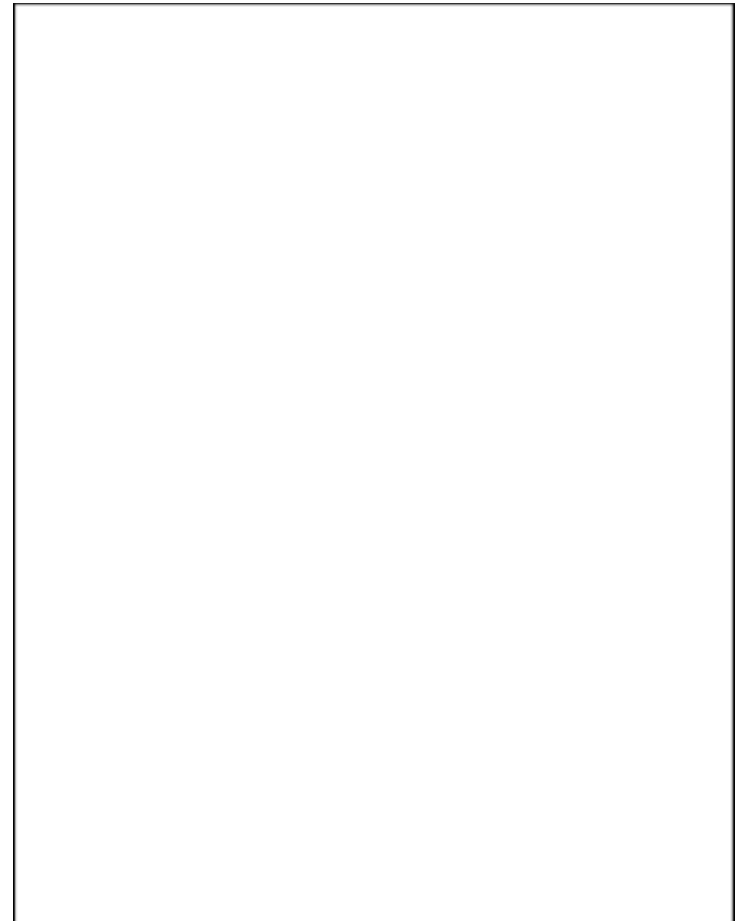
1. Pack a Collins glass full of ice and measure 2 fl oz Cold Espresso, 1 fl oz Simple Syrup and 3 fl oz Homogenized Milk.
2. Stir thoroughly to mix ingredients.
3. Add a 8" straw

NOTE: Iced espresso prepared in advance and refrigerated.

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QUANTITY	INGREDIENTS:
5 or 7 fl oz	Juice (Apple, Cranberry, Clamato, Pineapple)

RECIPE:

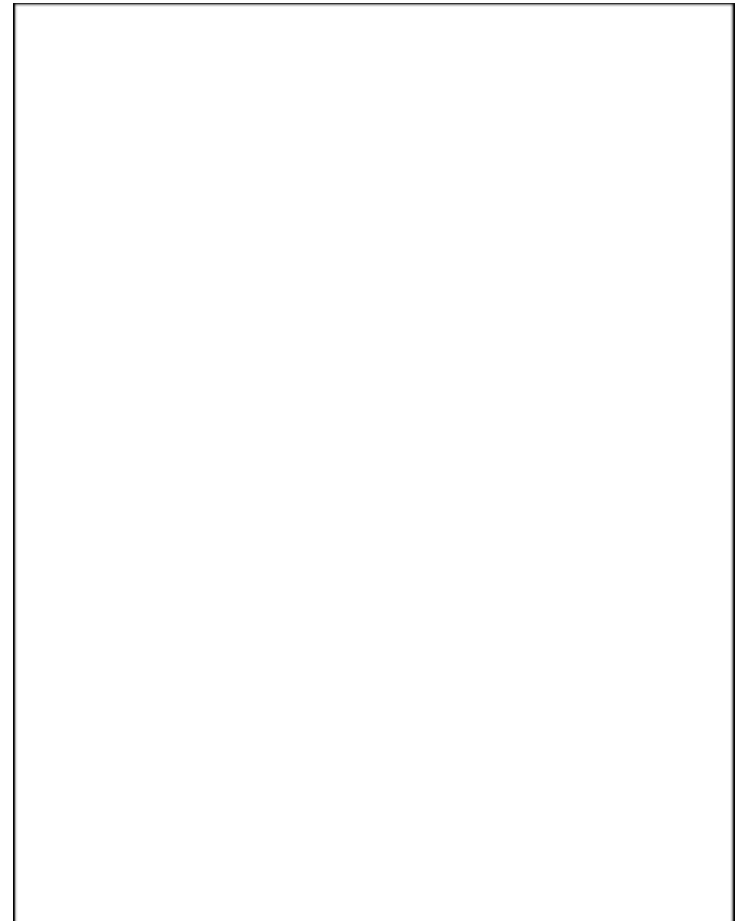
1. Pack appropriate Glass full of ice.
 - a. Small = Double Rocks Glass b. Large = Sleeve
2. Fill with Juice.
 3. Add an appropriate sized Straw.
 - a. Small = 6"
 - b. Large = 8"

NOTE: Juices listed above are poured over ice by our standard. We will pour any juice over ice by guest request.

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QUANTITY	INGREDIENTS:
10 or 12 fl oz	Juice (Fresh OJ, Grapefruit, Tomato, or Milk)

RECIPE:

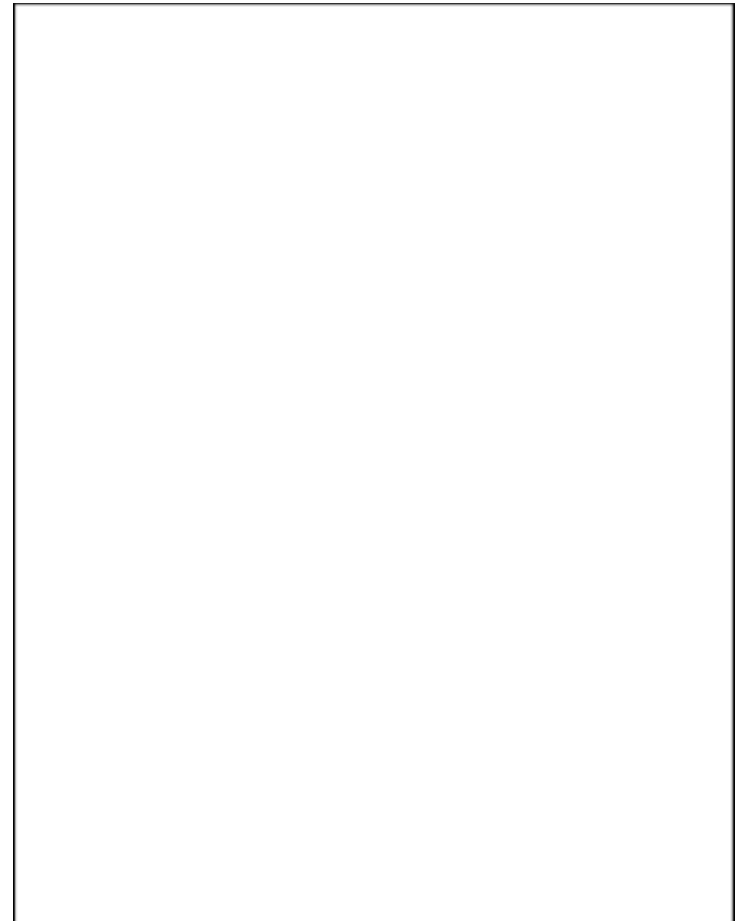
1. Fill appropriate Glass with Juice.
 - a. Small = Double Rocks Glass b. Large = Sleeve
2. Add an appropriate sized Straw.
 - a. Small = 6"
 - b. Large = 8"

NOTE: Juices listed above are poured without ice by our standard. We will pour any juice without ice by guest request.

SHOOTER

GLADIATOR

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SB

QUANTITY	INGREDIENTS:
4 fl oz	Juice (Apple, Cranberry, Clamato, Pineapple)
3 fl oz	Soda Water

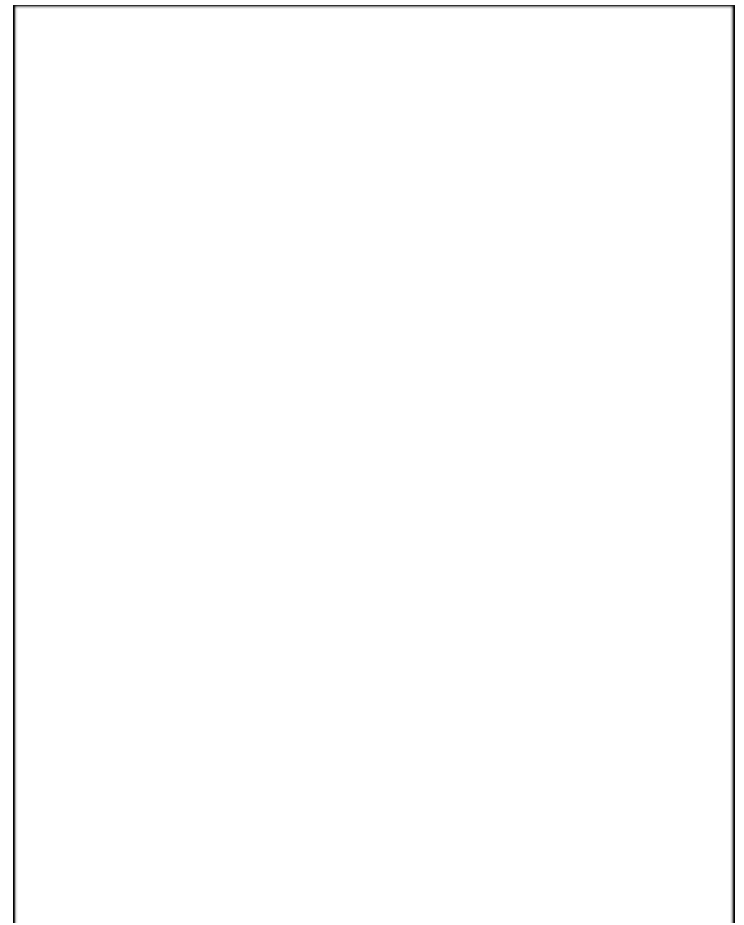
RECIPE:

1. Pack Sleeve full of ice.
2. Fill with ½ full with approx. 4 fl oz Juice.
3. Top with approx. 3 fl oz Soda Water.
4. Add a 8” Straw.

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QUANTITY	INGREDIENTS:
1 fl oz	Simple Syrup
1 fl oz	Fresh Lemon Juice
5 fl oz	Water

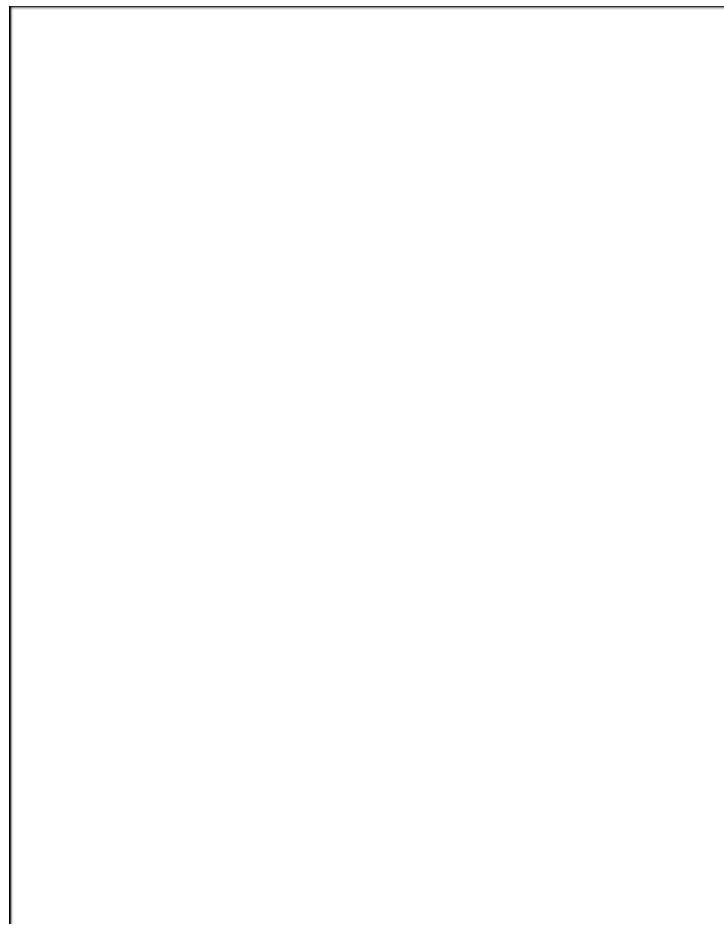
RECIPE:

1. Pack Sleeve full of ice.
2. Measure 1 fl oz Simple Syrup and 1 fl oz Fresh Lemon Juice.
3. Top with approx. 5 fl oz Water.
4. Insert bar spoon and stir to thoroughly mix ingredients.
5. Garnish with a Lemon Wedge
6. Add an 8" Straw.

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QUANTITY	INGREDIENTS:
7 fl oz	Coke
1 fl oz	Grenadine

RECIPE:

1. Pack a Collins glass full of ice.
2. Add 1 fl oz Grenadine
3. Top with Coke
4. Garnish with a Candied Cherry
5. Add an 8" straw

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QUANTITY	INGREDIENTS:
1 can	Red Bull or Sugar Free Red Bull

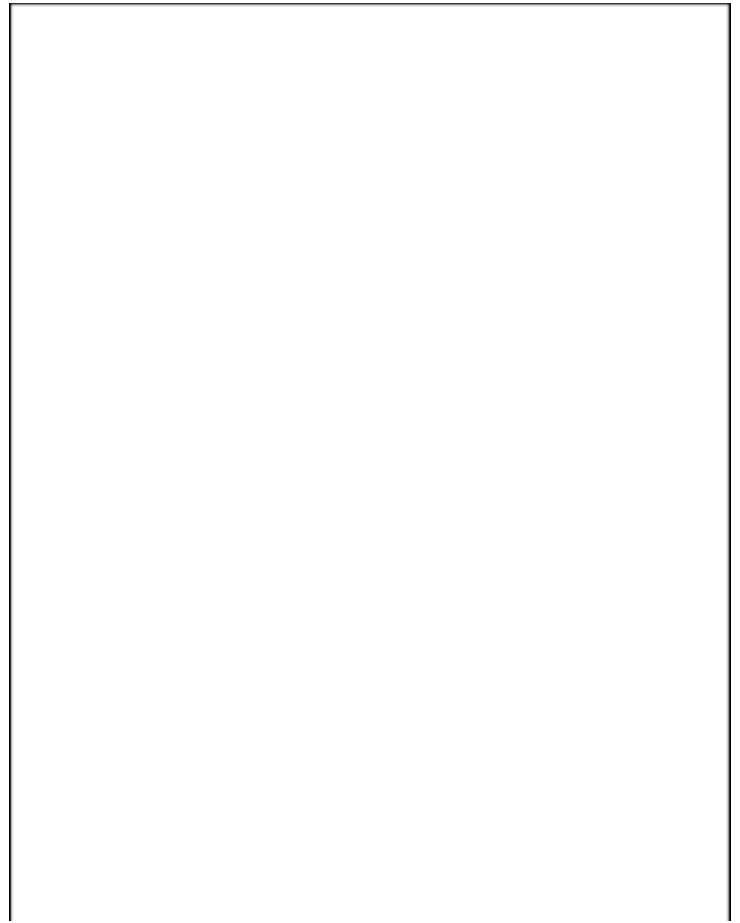
RECIPE:

1. Open can of Red Bull
2. Pack a Sleeve full of ice.
3. Add an 8" Straw.

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SHOOTER

GLADIATOR

SB

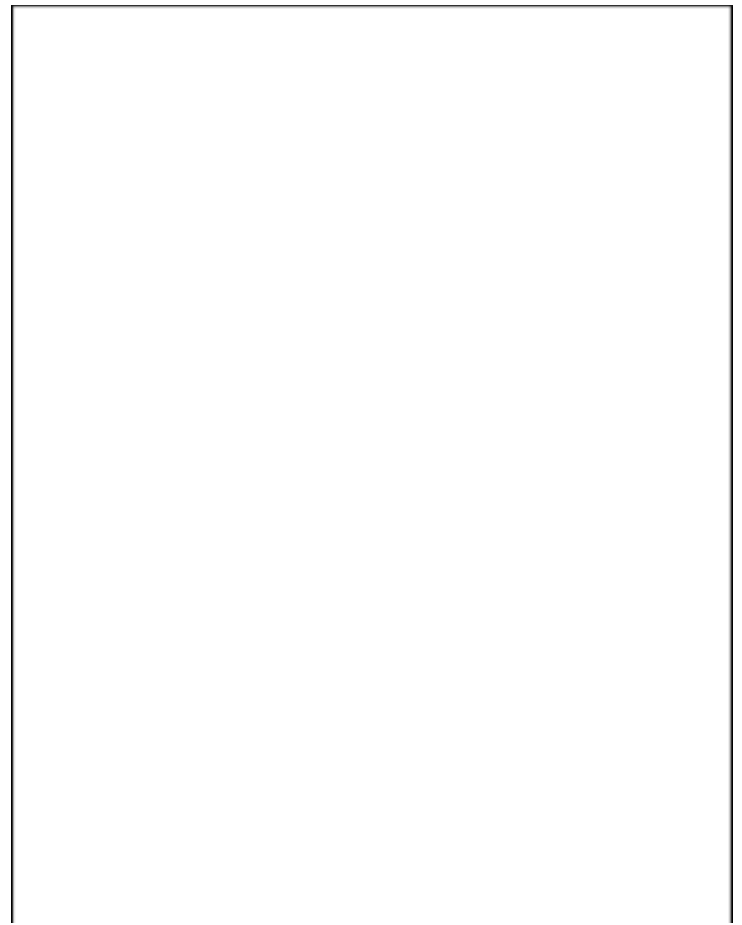
QUANTITY	INGREDIENTS:
3 fl oz	Orange Juice
3 fl oz	Sprite
1 fl oz	Grenadine

RECIPE:

1. Pack a Collins glass full of ice.
2. Add 1 fl oz Grenadine
3. Top with 3 fl oz Orange Juice and 3 fl oz Sprite
4. Garnish with a Candied Cherry
5. Add an 8" straw

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QUANTITY	INGREDIENTS:
5 or 7 fl oz	

RECIPE:

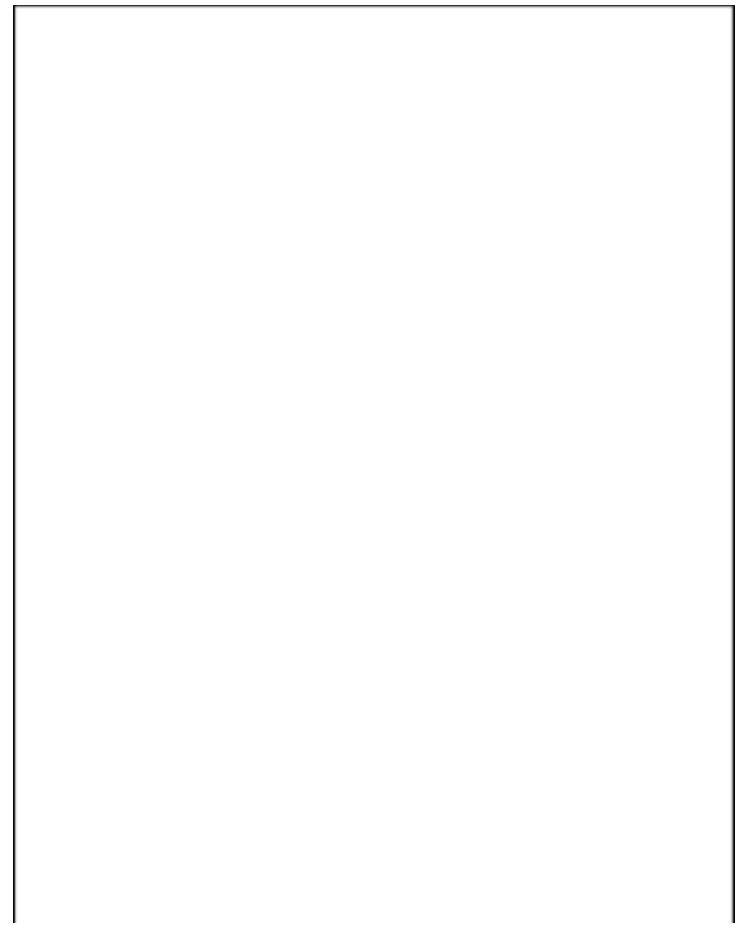
1. Pack appropriate Glass full of ice.
 - a. Small = Double Rocks Glass b. Large = Sleeve
2. Fill with Pop.
 3. Add an appropriate sized Straw.
 - a. Small = 6"
 - b. Large = 8"

NOTE: Juices listed above are poured over ice by our standard. We will pour any juice over ice by guest request.

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QUANTITY	INGREDIENTS:
1 fl oz	Fruit Puree (strawberry, mango, raspberry, etc.)
1 fl oz	Simple Syrup
1 fl oz	Lime Juice
1 fl oz	Water

RECIPE:

1. Rim Double Rocks glass with a ½ rim of Margarita Salt and fill with ice.
2. In a Mixing Glass measure 1 fl oz Fruit Puree, 1 fl oz Simple Syrup, 1 fl oz Fresh Lime Juice and 1 fl oz Water.
3. Pack Mixing glass with ice and top with stainless steel Shaking tin.
4. Shake vigorously 12 times to mix ingredients.
5. Strain over fresh ice into the ½ salt rimmed Double Rocks glass.
6. Garnish with a Lime Zest.
7. Add a 6" Straw.

NOTE: For lime flavored replace puree with additional 1 fl oz water.