

MILA CLASSIC & CONTEMPORARY COCKTAILS

AIR MAIL

Glass: Coupe
Method: Shake & Strain
Garnish: None
Served: Up
1 ½ oz. rum
½ oz. honey syrup
½ oz. lime juice
top with prosecco

AVIATION

Glass: Coupe
Method: Shake & Strain
Garnish: Maraschino cherry
Served: Up
2 oz. Gin
¾ oz. Maraschino liqueur
¾ oz. fresh lemon juice
1 bar spoon Crème de Violette

BAMBOO

Glass: Coupe
Method: Stirred
Garnish: Lemon Peel
Served: Up
1 oz. Amontillado Sherry
1 oz. Blanc Vermouth
1 oz. Dry Vermouth
1 dash Orange Bitters

BEE'S KNEES

Glass: Coupe
Method: Shake & Strain
Garnish: Orange peel
Served: Regular ice
2 oz. Plymouth Gin
¾ oz. Lemon juice
¾ oz. Honey syrup

BIJOU

Glass: Coupe
Method: Stirred
Garnish: Skewered Cherry
Served: Up
1 oz. Gin
1 oz. Sweet vermouth
1 oz. Green chartreuse

BLOOD AND SAND

Glass: Coupe
Method: Shake & Strain
Garnish: Orange Peel
Served: Up
¾ oz. Scotch
¾ oz. Sweet vermouth
¾ oz. Cherry heering
¾ oz. Orange juice

BOULEVARDIER

Glass: Rocks

Method: Stirred

Garnish: Lemon peel

Served: King Cube

1 ½ oz. Bourbon

¾ oz. Sweet Vermouth

¾ oz. Campari

BRAMBLE

Glass: Old-fashioned

Method: Shake & Strain

Garnish: Lemon wheel

Served: Regular ice

2 oz. Gin

¾ oz. Lemon juice

½ oz. St. George Raspberry

½ oz. Simple syrup

BROOKLYN

Glass: Coupe

Method: Stirred

Garnish: None

Served: Up

2 oz. Bourbon

¾ oz. Dry vermouth

¼ oz. China China

1 tsp. Luxardo Maraschino
liqueur

BROWN DERBY

Glass: Coupe

Method: Shake & Strain

Garnish: Grapefruit Slice

Served: Regular ice

2 oz. bourbon

1 oz. grapefruit

1 bspn. Lemon juice

½ oz. Honey syrup

CAIPIRINHA

Glass: Old-fashioned

Method: Muddle & Open pour

Garnish: None

Served: Regular ice

2 oz. Cachaca

3 Lime wedges

½ oz. Simple syrup

CLOVER CLUB

Glass: Coupe

Method: Shake & Strain

Garnish: Peychaud design

Served: Up

2 oz. Gin

¾ oz. Lemon juice

½ oz. Raspberry syrup

1 oz. Egg white

CORPSE REVIVER #2

Glass: Coupe

Method: Shake & Strain

Garnish: None

Served: Up

¾ oz. Gin

¾ oz. Cointreau

¾ oz. Lillet Blanc

¾ oz. Lemon juice

1 dash Absinthe

COSMOPOLITAN

Glass: Coupe

Method: Shake & Strain

Garnish: Orange Peel

Served: Up

1 ¼ oz. Vodka

¾ oz. Cointreau

1 oz. Cranberry juice

½ oz. Lime juice

DAIQUIRI

Glass: Coupe

Method: Shake & Strain

Garnish: Lime wheel

Served: Up

2 oz. Rum

¾ oz lime juice

½ oz. simple syrup

DARK & STORMY

Glass: Highball

Method: Build

Garnish: Lime wedge

Served: Rocks

2 oz. Blackstrap rum

¼ oz. Lime juice

Top with Ginger beer

DIAMONDBACK

Glass: Nick & Nora

Method: Stirred

Garnish: None

Served: Up

2 oz. Rye

½ oz. Apple Brandy

½ oz. Yellow Chartreuse

ESPRESSO MARTINI

Glass: Coupe

Method: Shake & Strain

Garnish: 3 Espresso beans

Served: Up

2 oz. Vodka

1 ½ oz. Espresso

¾ oz. 6-spice syrup

FRENCH 75

Glass: Wine

Method: Shake & Strain

Garnish: None

Served: Regular ice

1 ½ oz. Gin

¾ oz. Lemon juice

½ oz. Simple syrup

Top with ½ oz Prosecco

GIMLET

Glass: Coupe / Rocks

Method: Shake & Strain

Garnish: Lime Wheel

Served: Up / Regular ice

2 oz. Vodka or Gin

¾ oz. Lime juice

½ oz. Simple syrup

GIN RICKEY

Glass: Highball

Method: Build

Garnish: 2 Lime wheels

Served: Regular ice

2 oz. Gin

½ oz. Lime juice

Top w/ Soda Water

HANKY PANKY

Glass: Coupe

Method: Stirred

Garnish: Orange Twist

Served: Up

1 ½ oz. Gin

1 ½ oz. Sweet Vermouth

¼ oz. Fernet Branca

HEMINGWAY DAIQUIRI

Glass: Coupe

Method: Shake & Strain

Garnish: Skewered Cherry

Served: Up

2 oz. Light rum

¾ oz. Luxardo maraschino

½ oz. Lime juice

½ oz. Grapefruit juice

JUNGLE BIRD

Glass: Old-Fashioned

Method: Shake & Strain

Garnish: Mint sprig, Orange wedge, Skewered Cherry

Served: Regular Ice

1 ½ oz. Blackstrap rum

½ oz. Campari

1 ¼ oz. Pineapple juice

½ oz. Lime juice

½ oz. Simple syrup

LAST WORD

Glass: Coupe

Method: Shake & strain

Garnish: None

Served: Up

¾ oz. Gin

¾ oz. Green Chartreuse

¾ oz. Luxardo Maraschino

¾ oz. Lime juice

LYCHEE MARTINI

Glass: Coupe

Method: Shake & Strain

Garnish: Skewered Lychee

Served: Up

1 ¼ oz. Vodka

1 ¼ oz. Giffard lychee

¾ oz. Lemon juice

¾ oz. Simple syrup

LEMON-DROP MARTINI

Glass: Coupe

Method: Shake & Strain

Garnish: None

Served: Up / Sugar Rim

2 oz. Vodka

1 oz. Lemon juice

¾ oz. Simple syrup

MAI TAI

Glass: Hurricane

Method: Whip shake / rolled

Garnish: Mint sprig, cherry, orange wedge

Served: Crushed ice

1 oz. White rum

1 oz. Dark rum

½ oz. Dry Curacao

¾ oz. lime juice

½ oz. Orgeat

MANHATTAN

Glass: Coupe

Method: Stirred

Garnish: Maraschino Cherry

Served: Up

2 oz. Bourbon / Rye

1 oz. Sweet Vermouth

2 dashes Angostura Bitters

MARGARITA

Glass: Rocks

Method: Shake & Strain

Garnish: Lime Wheel

Served: Salted rim / Regular Ice

2 oz. Tequila

¾ oz. Lime juice

½ oz. Agave

MARTINEZ

Glass: Coupe

Method: Stirred

Garnish: Lemon Peel

Served: Up

1 ½ oz. Gin

1 ½ oz. Sweet vermouth

1 dash angostura bitters

1 Barspoon Luxardo Maraschino

MARTINI

Glass: Coupe

Method: Stirred

Garnish: Lemon twist / Olives

Served: Up / Rocks

3 oz. Vodka or Gin

½ oz. Dry Vermouth

MARTINI DIRTY

Glass: Coupe
Method: Shaken & Strain
Garnish: Olives
Served: Up
2 ½ oz. Vodka
¼ oz. Dry Vermouth
¾ oz. Olive Brine

MINT JULEP

Glass: Highball
Method: Swizzle
Garnish: Mint Sprig
Served: Crushed ice
6-7 mint leaves
2 oz. bourbon
½ oz. Simple syrup
2 dashes Angostura bitters

MOJITO

Glass: Highball
Method: Build
Garnish: Mint Sprig
Served: Crushed ice
6-7 Mint leaves
2 oz. rum
¾ oz. Lime juice
½ oz. Simple syrup

MOSCOW MULE

Glass: Highball
Method: Build
Garnish: Mint Sprig
Served: Regular Ice
2 oz. Vodka
½ oz. Lime juice
¼ oz. Agave
Top with ginger beer

NAKED AND FAMOUS

Glass: Coupe
Method: Shake & Strain
Garnish: Lemon peel
Served: Up
¾ oz. Mezcal
¾ oz. Yellow Chartreuse
¾ oz. Aperol
¾ oz. Lime juice

NEGRONI

Glass: Old-fashioned
Method: Stirred
Garnish: Orange Peel
Served: King Cube
1 oz. Gin
1 oz. Sweet Vermouth
1 oz. Campari

OLD FASHIONED

Glass: Old Fashioned
Method: Stirred
Garnish: Orange Peel
Served: King Cube
2 oz. Whiskey
¼ oz. Demerara syrup
3 dash angostura bitters

PAPER PLANE

Glass: Coupe
Method: Shake & Strain
Garnish: Lemon Peel
Served: Up
¾ oz. Bourbon
¾ oz. Aperol
¾ oz. Amaro Nonino
¾ oz. Lemon juice

PISCO SOUR

Glass: Coupe

Method: Double Shake

Garnish: Angostura Bitters design

Served: Up

2 oz. Pisco

¾ oz. Lime juice

½ oz. Simple syrup

PENICILLIN

Glass: Old-fashioned

Method: Shake & Strain

Garnish: Lemon Wheel

Method: Regular ice

2 oz. Blended scotch

¾ oz. Lemon juice

½ oz. Honey syrup

¼ oz. Ginger syrup

SAZERAC

Glass: Nick & Nora

Method: Stirred

Garnish: Absinthe Rinse, Lemon expression

Served: Up

1 oz. Cognac

1 oz. Rye Whiskey

¼ oz. Demerara syrup

2 dashes Peychaud's bitters

SHERRY COBBLER

Glass: Highball

Method: Shake & Strain

Garnish: Orange wedge, Mint sprig, skewered cherry

Served: Crushed ice

2 oz. Oloroso sherry

½ oz. Pedro Ximenez sherry

¼ oz. Luxardo Maraschino

¼ oz. Simple syrup

¼ oz. Pineapple juice

¼ oz. Orange juice

SIDECAR

Glass: Coupe

Method: Shake & Strain

Garnish: Orange Peel / Sugar rim

Served: Up

1½ oz. Cognac

½ oz. Cointreau

¼ oz. Simple syrup

¾ oz. Lemon juice

SINGAPORE SLING

Glass: Collins

Method: Shake & Strain

Garnish: Orange Slice & Cherry

Served: Regular ice

¾ oz. Gin

½ oz. Cointreau

½ oz. Cherry Heering

½ oz. Benedictine

1 oz. Pineapple Juice

¼ oz. Lime juice

1 dash Angostura bitters

Top with club soda

SOUTHSIDE

Glass: Cocktail

Method: Shake & Strain

Garnish: Mint sprig

Served: Up

6-7 mint leaves

2 oz. gin

¾ oz. lime juice

½ oz. simple syrup

TOM COLLINS

Glass: Highball

Method: Shake & Strain

Garnish: Lemon Wheel

Served: Regular ice

2 oz. Gin

$\frac{3}{4}$ oz. Lemon Juice

$\frac{1}{2}$ oz. Simple Syrup

Top with Soda Water

VESPER

Glass: Coupe

Method: Shake & Strain

Garnish: Lemon peel

Served: Up

1 $\frac{1}{2}$ oz. Gin

1 oz. Vodka

$\frac{1}{2}$ oz. Lillet Blanc

VIEUX-CARRE

Glass: Old-fashioned

Method: Stirred

Garnish: Lemon peel

Served: King cube

$\frac{3}{4}$ oz. Rye

$\frac{3}{4}$ oz. Cognac

$\frac{3}{4}$ oz. Sweet Vermouth

1 tsp DOM Benedictine

2 dashes Peychaud Bitters

1 dash Angostura

