



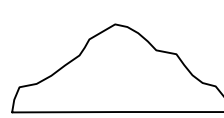

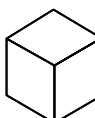
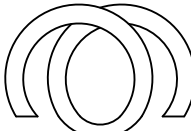




 <p>MARASCHINO CHERRY (a)</p>	 <p>FRUIT SQUEEZE (b)</p>	 <p>FRUIT WHEEL (c)</p>	 <p>FRUIT HULL (d)</p>
 <p>MINT SPRIG (e)</p>	 <p>TSP FINE SUGAR (f)</p>	 <p>DASH (g)</p>	 <p>ICE CUBE (h)</p>
		 <p>TWIST (i)</p>	

 <p>SHAKE ASSEMBLY W/ CRACKED ICE & STRAIN</p>	 <p>STIR OR MIX ASSEMBLY</p>	 <p>MUDDLE INGREDIENTS</p>	 <p>STIR ASSEMBLY W/ CRACKED ICE</p>
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	- ABSINTHE		- EGG WHITE
	- AMER PICON		- GINGER ALE
	- APRICOT BRANDY		- LEMON JUICE
	- BENEDICTINE		- MILK
	- BOURBON / RYE		- ORANGE JUICE
	- CAMPARI		- PINEAPPLE JUICE
	- GREEN CHARTREUSE		- SODA WATER
	- CREME DE CASSIS		
	- DARK RUM		
	- FERNET		
	- MARASCHINO LIQUEUR		
	- AMONTILLADO SHERRY		
	- TRIPLE SEC		
	- ITALIAN (SWEET) VERMOUTH		
	- FRENCH (DRY) VERMOUTH		

- PEYCHAUD'S BITTERS
- ANGOSTURA BITTERS
- ORANGE BITTERS

GENERAL NOTES

1. AMOUNTS ARE APPROXIMATE, ADJUST ACCORDINGLY TO SUIT TASTE
2. ALWAYS PLACE ICE IN THE MIXING GLASS PRIOR TO POURING IN THE MAIN INGREDIENT
3. IF USING SIMPLE SYRUP INSTEAD OF FINE SUGAR DOUBLE THE VOLUME
4. NEVER PLACE CARBONATED MIXERS IN A SHAKER.
5. ANY DRINK SHOWN 'NEAT' CAN BE SERVED ON THE ROCKS IN A TUMBLER

										FILE NAME: WHISKEY DRINKS.DWG				
				DRAWN BY: K. NOWACZYK		DATE: 2010		RECIPES BY P. HARRINGTON		HAPPY HOUR ASSEMBLIES & DETAILS OF MIXED DRINKS				
				CREATED BY: R.J. DININO		DATE: 1978								
				CHECKED BY:		DATE:								
2	ONLY BOURBON DRINKS SHOWN			KJN	5/1/10	NOWACZYK								
1	REDRAWN ON CAD			FR	1/24/10	F. ROEMHILD								
0	ISSUED FOR MASS CONSUMPTION			RJD	5/1/78	R.J. DININO								
REV	DESCRIPTION			INIT.	DATE	CHK'D	APPROVED			LOCATION:	TIME:	SCALE:	DRAWING NUMBER	REV
										BAR	ANYTIME	NONE	Z - 4 - 8151623 - 42	