

SPECIALTY

The Phantom

(Cocktail glass)

INGREDIENTS: Branson 'Phantom' VS Cognac, Mathilde Peach Liqueur, Moscato wine, cane syrup, fresh lemon juice, egg white

RECIPE:

1 1/2 oz Branson VS Cognac

½ oz Mathilde Peach Liqueur

1 oz Moscato Wine

½ oz simple syrup

1 egg white

INSTRUCTIONS:

In a mixing glass add the cognac, peach liqueur, Moscato wine, cane syrup, fresh lemon juice and egg white. Then fill with ice. Cover with a mixing tin and shake vigorously to emulsify the egg white. Strain into a chilled cocktail glass. Garnish is the egg white foam.

Honey Daisy

(Double Rocks glass)

INGREDIENTS: Dahlia Cristalino Tequila, Grand Marnier, Sous Vide Lemon Juice, Honey, Lime and honey salted foam.

RECIPE:

1 ½ oz Dahlia Tequila

½ oz Grand Marnier

1 oz Sous Vide Lemon Juice or can use fresh lemon juice

¾ oz Honey Syrup *

Lime and honey salted foam

INSTRUCTIONS:

*In a mixing glass add the Tequila, grand marnier, lemon juice and honey syrup then fill with ice. Cover with a mixing tin and shake vigorously to mix. Strain into a double rocks glass filled with fresh ice. Top with the Lime and honey salted foam. *Honey syrup-2 parts honey to 1 part distilled water. Stir to dissolve completely*

Bergamot Paloma

(Collins glass)

INGREDIENTS: Casa Noble Blanco Tequila, Italicus Bergamot Liqueur, fresh lime juice, cane syrup, Fever Tree Ruby Red Soda, lime wedge

RECIPE:

1 ½ oz Casa Noble Blanco Tequila

¾ Italicus

¼ oz fresh lime juice (approx. to lime wedges worth of juice)

½ oz Cane Syrup

1 small pinch of Kosher Salt

Fever Tree Ruby Red soda

1 lime wedge

INSTRUCTIONS:

In a mixing glass add the Tequila, Italicus, fresh lime juice and pinch of kosher salt then fill with ice. Cover with a mixing tin and shake to mix. Strain into a collins glass filled with fresh ice. Slowly top with Fever Tree Ruby Red Grapefruit Soda. With a bar spoon stir gently to incorporate soda into juice and tequila. Garnish with a lime wedge. Optional Salt Rim if guest requests. Or can rim half with salt

After Hours

(Cocktail Glass)

INGREDIENTS: Ford's Gin, orange liqueur, fresh lime juice, cane syrup, Angostura and Fee Bros Orange Bitters, lime wheel

RECIPE:

2 oz Ford's Gin

¾ oz Orange liqueur

¼ oz Cane Syrup

½ oz Fresh lime juice

1 dash Fee Bros Orange Bitters

1 dash Angostura Bitters

1 lime wheel

INSTRUCTIONS:

In a mixing glass add the gin, orange liqueur, cane syrup and a dash of both bitters and then fill ice. Cover with a mixing tin and shake to mix. Strain into chilled cocktail glass. Garnish with a lime wheel

Seventy 5

(Wine Glass)

INGREDIENTS: *Grey Goose Essence Strawberry & Lemongrass Essence Vodka, Rhubarb bitters, fresh lemon juice, cane syrup, Gruet Blanc de Blanc Sauvage, fresh strawberry and lemon twist.*

RECIPE:

1 ½ oz Grey Goose Essence Strawberry

3 dashes Fee Rhubarb bitters

¾ oz Fresh Lemon Juice

Gruet Blanc de Blanc Sauvage

Sliced strawberry and lemon twist

INSTRUCTIONS:

In a mixing glass add the Grey Goose Strawberry, Fee Bros Rhubarb bitters and fresh lemon juice then fill with ice. Cover with a mixing tin and shake vigorously to mix. Strain into a wine glass filled with fresh ice. Slowly top with ice cold Gruet Blanc de blanc sauvage. With a bar spoon stir gently to mix. Garnish with strawberry slices and large lemon twist

Genever

(Cocktail glass)

INGREDIENTS: *Gray Whale Gin, Noilly Prat Dry Vermouth, Fee Bros Orange Bitters, lemon twist served in a Liquid Nitrogen chilled glass with house smoked olives*

RECIPE:

2 oz Gray Whale gin

¼ oz Dry Vermouth

2 dashes Fee Bros Orange Bitters

Smoked olives

Lemon twist

INSTRUCTIONS:

In a mixing glass/mixing pitcher add the Gray Whale gin, dry vermouth and 2 dashed of orange bitters. With a bar spoon stir until ice cold and properly diluted. Serve with a small bowl of assorted olives and garnish with a lemon twist.

Garden of Eden

(Wine Glass)

INGREDIENTS: Grey Goose Essence Watermelon & Basil, Seedlip Garden, Topo Chico, basil sprig and lime wheels

RECIPE:

1 ½ oz Grey Goose Essence watermelon

½ oz Seedlip Garden

1 bottle Topo Chico

1 basil sprig

2-3 lime wheels

INSTRUCTIONS:

In a wine glass add the Grey Goose Essence Watermelon and seedlip garden then fill with ice. Slowly top with Topo Chico then with a bar spoon stir gently to mix. Garnish with 2-3 lime wheels and a basil leaf

Key Lime Pie

(Cocktail glass)

INGREDIENTS: Absolut Lime, house made vanilla cream and cane syrup served in a Graham Cracker crusted glass with a candied lime twist

RECIPE:

1 ½ oz Absolut Lime Vodka

1 ¼ oz Simple Syrup

2 oz house made vanilla cream

Fine crumbled graham cracker crumbs

Candied lime twist

INSTRUCTIONS:

In a mixing glass add the Absolut Lime, simple syrup and house made vanilla cream then fill with ice. Cover with a mixing tin and shake vigorously to mix. Strain into a chilled cocktail glass crusted with graham cracker crumbs. Garnish with a candied lime twist.

Espresso Martini

(Cocktail Glass)

INGREDIENTS: Nikle Spirits Co. Vodka, Kahlua, cane syrup, espresso, coffee beans

RECIPE:

1 ½ oz Nikle Vodka

1 oz Kahlua

½ oz simple syrup

1 oz espresso

3 espresso bean

INSTRUCTIONS:

In a mixing glass add the vodka, kahlua, simple syrup and espresso then fill with ice. Cover with a mixing tin and shake vigorously to foam espresso. Strain into a chilled cocktail glass. Garnish with 3 espresso beans

Seasonal

Bourbon n' cider

(Double Rocks glass)

INGREDIENTS: Belle Meade Bourbon, Liquid Alchemist Apple Spiced Syrup, Mulled Cider, hand whipped vanilla cream, dust of savory baking spices

RECIPE:

1 ½ oz Belle Meade Bourbon

½ oz LA Apple Spiced Syrup

3 oz Mulled Cider

Cinnamon sugar for rim

Top with House made vanilla cream

Baking spices-blend of cinnamon and nutmeg

INSTRUCTIONS:

In a mixing glass add the bourbon, apple spiced syrup and mulled cider then fill with ice. Cover with mixing tin and shake gently a couple times to mix. Strain into a rocks glass filled with fresh ice. Top with house made vanilla cream and a light dusting on top of foam of baking spices.

The Scotsman

(Brandy Snifter)

INGREDIENTS: *The Glenlivet 12yr Scotch, Luxardo Cherry Liqueur, Amaro Nonino, Fee Bros Aztec Chocolate Bitters, fresh orange juice*

RECIPE:

*1 oz Glenlivet 12 yr scotch
1 oz Luxardo Cherry Liqueur
1 oz Amaro Nonino
2 dashed of Fee Bros Aztec Chocolate bitters
1 oz fresh pressed orange juice*

INSTRUCTIONS:

In a mixing glass add the scotch, cherry liqueur, amaro nonino and orange juice then fill ice. Cover with a mixing tin and shake vigorously to mix. Strain into a brand snifter

Pomegranate Bramble

(Double Rocks glass)

INGREDIENTS: *Frankly Organic Pomegranate Vodka, fresh lemon juice, Liquid Alchemist Ginger Syrup, pomegranate seeds*

RECIPE:

*1 ½ oz Frankly Pomegranate Vodka
1 oz fresh lemon juice
1 oz LA Ginger Syrup
Pomegranate Seed*

INSTRUCTIONS:

*In a mixing glass add the lemon juice and Ginger Syrup then fill with ice. Cover with a mixing tin and shake vigorously to mix. Strain into a double rocks glass filled with crushed ice. Slowly top with Frankly Pomegranate Vodka to create Drizzle effect. Top with pomegranate seeds.
Important-have server or bartender encourage guest to stir drink before consumption

French-ish

(Highball/Collins Glass)

INGREDIENTS: *Grey Goose White Peach & Rosemary Essence Vodka, Mathilde Peach Liqueur, fresh lemon juice, cane syrup egg white, cinnamon sugar rim*

RECIPE:

1 ½ oz Grey Goose Peach

½ oz Mathilde Peach Liqueur

½ oz Simple syrup

1 oz fresh lemon juice

1 egg white

Cinnamon sugar

INSTRUCTIONS:

In a mixing glass add the grey goose peach, Mathilde peach liqueur, simple syrup, lemon juice and egg white then fill with ice. Cover with a mixing tin and shake vigorously to emulsify the egg white. Strain into a highball/collins glass filled with fresh ice and rimmed with cinnamon sugar. Egg White and Cinnamon sugar is garnish.

1870

(Double Rocks Glass)

INGREDIENTS: *Old Forrester Bourbon, Martini and Rossi Fiero, fresh lemon juice, Ginger Beer, lemon wedge*

RECIPE:

1 oz Old Forrester Bourbon

½ oz Martini & Rossi Fiero

¼ oz fresh lemon juice

Top with Ginger Beer

Orange wedge

INSTRUCTIONS:

In a Double Rocks glass add the Old Forrester Bourbon, Martini & Rossi Fiero and fresh lemon juice then fill with ice. Slowly top with Ginger beer and with a bar spoon gently stir to mix. Garnish with an Orange Wedge

Mixed Berry Sparkler

(High Ball/Collins)

INGREDIENTS: Quatreau Blueberry-Acai Sparkling CBD Water (20mg), Liquid Alchemist All-Natural Strawberry syrup and fresh lime juice garnished with a Martha Stewart Mixed Berry CBD Gummy (10mg)

RECIPE:

1 can Quatreu Blueberry Acai
3/4 oz LA Strawberry
½ oz fresh lime juice
1 mixed berry gummy

INSTRUCTIONS:

In a mixing glass add the LA Strawberry and fresh lime juice then fill with ice. Cover with mixing tin and shake to mix Strain into a highball glass filled with fresh ice. Slowly top with Quattreau CBD drink. Gently stir to mix. Garnish with a mixed berry gummy

Tropical Breeze

(Highball/Collins)

INGREDIENTS: Quatreau Passion Fruit-Guava Sparkling CBD Water (20mg), Liquid Alchemist Blood Orange Syrup and fresh lemon juice garnished with a Martha Stewart Mixed Berry CBD Gummy (10mg)

RECIPE:

1 can Quattreu passion fruit guava
3/4 oz LA Blood orange
½ oz fresh lemon juice
1 mixed berry gummy

INSTRUCTIONS:

In a mixing glass add the LA Blood orange and fresh lemon juice then fill with ice. Cover with mixing tin and shake to mix Strain into a highball glass filled with fresh ice. Slowly top with Quattreau CBD drink. Gently stir to mix.

GARNISH: with a mixed berry gummy

HOUSE MADE VANILLA CREAM: For every 2 cups of Heavy Cream and 1.5 TSP Vanilla EXTRACT. Stir to mix.

MULLED CIDER: In a large pot (per 1 gallon cider) add 4 cinnamon sticks, 3 star anise and 6 whole cloves and ¼ TSP of vanilla extract. Let mixture simmer, but not boil for 1 hour. Strain to discard items. Keep refrigerated.

Lime and Honey Salted Foam (Honey Daisy on Specialty Menu)

RECIPE:

1 cup fresh lime juice

4 cups water

1 single packet of Knox Gelatin (should be able to find at Smith's or Albertsons)

½ tsp Kosher Salt

2 Tbsp Honey

INSTRUCTIONS:

In a saucepan bring the water, lime juice, kosher salt and honey to a low simmer. Once the liquid is hot, add the gelatin. Stir to dissolve completely and allow time to cool. Refrigerate until cold. If the liquid turns to jello, too much gelatin was added. Easy to fix, simple warm the "Jello" and will liquify again. Adding a small amount of water will also help to keep the liquid from seizing up again. Pour ½ of mixture into ISI whipper and add the gas cartridge. Shake to mix and keep whipper on ice. Make sure to test that foam is right consistency by holding upright over a sink and releasing a little. Slowly top each drink starting on outside working in. Not much is needed as long it is over the whole top of drink.

NOTE: *the addition of 3-4 egg whites will help stabilize the foam much more. These can be added and is separate from the gelatin mix.*