



WELCOMING + MASTERFUL + PLAYFUL

Classic Daiquiri

As Told by by Mixologist, Jay Sanders

2 oz White Rum

.75 oz Lime Juice

.75 oz Simple Syrup

Shake all ingredients with
ice, fine strain into a
stemmed cocktail glass



CLASSIC + SOPHISTICATED + COMPLEX

Old Fashioned

As Told by by Mixologist, Jay Sanders

2 oz Bourbon
.5 oz Simple Syrup (1 Part
Sugar, 1 Part Water) or
optionally- 1 sugar cube
4 Dashes Angostura Bitters



BRIGHT + REFRESHING + UNEXPECTED

The Perfect Margarita

As Told by by Mixologist, Jay Sanders



2 oz Tequila
.75 oz Lime Juice
.5 oz Triple Sec or Dry
Curacao (Orange Liqueur)
.75 oz Simple Syrup



DYNAMIC + VERSATILE + ELEVATED

Whiskey Sour

As Told by by Mixologist, Jay Sanders




2 oz Whiskey (Any one you
want- bourbon, rye, irish,
scotch)

.75 oz Lemon Juice

.75 oz Simple Syrup

1 Egg White (Optional)



MULTI-DIMENSIONAL + ROBUST + FORWARD

Manhattan

As Told by by Mixologist, Jay Sanders

2 oz Whisky

1 oz (properly refrigerated)

Sweet Vermouth

3 Dashes Angostura Bitters

Stir all ingredients and strain
into a cocktail glass, or over
ice if you prefer. Garnish with
an orange twist or cherry



EVOCATIVE + REFINED + AUTHENTIC

Gin Martini

As Told by by Mixologist, Jay Sanders

2 oz Gin

1 oz (properly refrigerated)
dry vermouth

2 dashes orange bitters

Stir all ingredients over ice
and serve in a martini glass,
garnish with a lemon twist