

<p>APEROL SPRITZ</p> <ol style="list-style-type: none"> 1. Build the following in a 12 oz Collins glass 2. 1 oz Aperol 3. ½ oz St. Germain 4. 4 ½ oz champagne 5. Add ice 6. Top with soda water 7. Garnish: Lemon wheel 	<p>BACON JAM BLOODY</p> <ol style="list-style-type: none"> 1. Build the following in a wide-mouth pint glass with a bacon salt full-rim 2. Add ice 3. 2 oz bacon jam-infused vodka 4. 3 ½ oz bloody mary mix 5. Garnish: Celery stalk, lemon wedge, lime wedge, and olive 	<p>BEES KNEES</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 2 oz well gin 3. 1 oz lemon juice 4. ½ oz honey simple syrup 5. Add ice 6. Shake and strain 7. Glass: Wide-mouth 6 oz bucket 8. Add ice 9. Garnish: Lemon wheel 	<p>BLACK EYED MULE</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 ½ oz well vodka 3. ½ oz lime juice 4. Add ice 5. Shake and strain 6. Glass: 12 oz Collins glass 7. Add ice 8. Top with ginger beer 9. Float ½ oz blackberry puree 10. Garnish: Lime wheel
<p>BREAKFAST SHOT</p> <ol style="list-style-type: none"> 1. Build the following in the first of two 2 oz shot glass 2. ¾ oz well whiskey 3. ¾ oz butterscotch schnapps <ol style="list-style-type: none"> 1. Build the following in the second 2oz shot glass 2. 1 oz orange juice 3. Garnish: Slice of crispy bacon <p>Note: serve both shots together – orange juice is the chaser</p>	<p>BRUNCH 75</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 oz well gin 3. ¾ oz St. Germain 4. 1 oz grapefruit juice 5. Add ice 6. Shake and strain 7. Glass: 12 oz Collins glass 8. Add ice 9. Top with champagne 10. Garnish: Lemon twist 	<p>CARDI BEE</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 4 each cardamom pods – muddled 3. 1 ½ oz well whiskey 4. 1 oz blackberry puree 5. ½ oz lemon juice 6. ¾ oz honey simple syrup 7. Add ice 8. Shake and strain 9. Glass: 12 oz Collins jar 10. Add ice 11. Top with champagne 12. Garnish: Lemon wheel 	<p>CHARLES BREW-KOWSKI</p> <ol style="list-style-type: none"> 1. Build the following in a coffee mug 2. 1 ½ oz well vodka 3. ½ oz Kahlua 4. Top with drip coffee 5. Float with ½ oz Baileys
<p>CHARLES COLD BREW-KOWSKI</p> <ol style="list-style-type: none"> 1. Build the following in a wide-mouth pint glass 2. 1 ½ oz well vodka 3. ½ oz Kahlua 4. Add ice 5. Top with cold brew 6. Float with ½ oz Baileys 	<p>CREAMSICLE</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 2 oz whipped cream vodka 3. 5 oz orange juice 4. Add ice 5. Shake and strain 6. Glass: 12 oz Collins jar 7. Add ice 8. Top with champagne 9. Garnish: Orange wheel 	<p>DRUNKY MONKEY</p> <ol style="list-style-type: none"> 1. Build the following in a coffee mug 2. 1 oz Baileys 3. 1 oz Kahlua 4. 1 oz Frangelico 5. Top with drip coffee 6. Garnish: Whipped cream 	<p>ESPRESSO MARTINI</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 ½ oz well vodka 3. ½ oz Galliano 4. 1 shot espresso 5. Add ice 6. Shake and strain 7. Glass: Wide-mouth 6 oz bucket 8. Garnish: Three espresso beans

<p>IRISH COFFEE</p> <ol style="list-style-type: none"> 1. Build the following in a coffee mug 2. 1 oz Jameson 3. 1 oz Baileys 4. Top with coffee 5. Garnish: Whipped cream 	<p>KRAKENADE</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 ½ oz well tequila 3. ½ oz blue curacao 4. 3 oz pineapple juice 5. ¾ oz lemon juice 6. Shake and strain 7. Glass: Wide-mouth pint glass 8. Garnish: Maraschino cherry and lemon wheel 	<p>MARGARITA</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 2 oz well tequila 3. ½ oz triple sec 4. 1 oz lime juice 5. 1 oz simple syrup 6. Add ice 7. Shake and strain 8. Glass: Wide-mouth pint glass with a salt half-rim 9. Garnish: Lime wheel 	<p>MIMOSA</p> <ol style="list-style-type: none"> 1. Build the following in a 12 oz Collins glass 2. 6 oz champagne (2/3rds full) 3. Top with orange juice
<p>MIMOSA PITCHER</p> <ol style="list-style-type: none"> 1. Build the following in a 64 oz pitcher 2. 1 bottle champagne 3. 3 cups orange juice 4. Serve with 8 oz wine glasses 	<p>NEGRONI</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 oz well gin 3. 1 oz Campari 4. 1 oz sweet vermouth 5. Stir and strain 6. Glass: Wide-mouth 6 oz bucket 7. Garnish: Orange wide peel 	<p>OLD FASHIONED</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 sugar cube 3. 4 dashes Angostura bitters 4. 2 maraschino cherries 5. 1 orange wheel 6. Muddle 7. 2 oz well whiskey 8. Add 6 oz ice (the amount of ice that a wide-mouth 6 oz bucket holds) 9. Stir and dump (include muddled fruit) 10. Glass: Wide-mouth 6 oz bucket 	<p>PALOMA</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 2 oz well tequila 3. 2 oz grapefruit juice 4. ¼ oz lime juice 5. ¼ oz lemon juice 6. ½ oz simple syrup 7. Add ice 8. Shake and strain 9. Glass: Wide-mouth pint glass with a salt half-rim 10. Top with Sprite 11. Garnish: Lime wheel
<p>RUMCHATA ROOT BEER</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 oz Rumchata 3. 1 oz whipped cream vodka 4. Add ice 5. Shake and strain 6. Glass: 12 oz Collins glass 7. Add ice 8. Top with Root Beer 	<p>SKILLET PUNCH</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 oz well rum 3. 1 oz Sailor Jerry spiced rum 4. ¼ oz amaretto 5. 2 oz pineapple juice 6. 1 oz orange juice 7. 1 oz lime juice 8. ¼ oz grenadine 9. Add ice 10. Shake and strain 11. Glass: Wide-mouth pint glass 12. Float ¼ oz Goslings black seal rum 13. Garnish: Maraschino cherry and lime wheel 	<p>SPICED CACAO NEGRONI</p> <ol style="list-style-type: none"> 1. Build the following in a mixing glass 2. 1 oz jasmine-tea infused well gin 3. 1 oz cacao nib-infused Campari 4. 1 oz sweet vermouth 5. Add ice 6. Stir and strain 7. Glass: Wide-mouth 6 oz bucket 8. Garnish: Orange wide peel 	<p>THE STANDARD BLOODY MARY</p> <ol style="list-style-type: none"> 1. Build the following in a wide-mouth pint glass with a salt half-rim 2. Full rim the glass with bacon salt 3. Add ice 4. 2 oz well vodka 5. 3 ½ oz bloody mary mix 6. Garnish: Celery stalk, lemon wedge, lime wedge, and olive

COCKTAIL - APEROL SPRITZ

Yield: 8.00 OZ-fl
Portion: 8.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - LEMON WHEEL	1.00	Each	100.0	
WINE - CHAMPAGNE	4.50	OZ-fl	100.0	
ING - SODA WATER (recipe only)	2.00	OZ-fl	100.0	
LIQUOR - LIQUEUR - ST GERMAIN ELDERFLOWER	0.50	OZ-fl	100.0	
LIQUOR - LIQUEUR - APEROL APERITIVO	1.00	OZ-fl	100.0	

1. Build the following in a 12 oz Collins glass
2. 1 oz Aperol
3. ½ oz St. Germain
4. 4 ½ oz champagne
5. Add ice
6. Top with soda water
7. Garnish: Lemon wheel

COCKTAIL - ASIAN PEAR SANGRIA

Yield: 355.00 OZ-fl

Portion: 5.50 OZ-fl # Portions: 64.55

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
BAR N/A - ASIAN PEAR SHRUB	16.00	OZ-fl	100.0	
JUICE - LEMON	2.00	QT	100.0	
LIQUOR - LIQUEUR - GALLIANO	1.00	750MLBOT	100.0	
LIQUOR - BRANDY - E&J APPLE	2.00	750MLBOT	100.0	
WINE - HOUSE WHITE	8.00	750MLBOT	100.0	

COCKTAIL - BACON JAM BLOODY MARY

Yield: 5.50 OZ-fl
Portion: 5.50 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
BAR N/A - PEPPERONCINI	1.00	Each	100.0	
GARNISH - LIME WEDGE	1.00	Each	100.0	
GARNISH - LEMON WEDGE	1.00	Each	100.0	
PRODUCE - CELERY	1.00	EA - STALK	100.0	
LIQUOR - INF - BACON JAM VODKA	2.00	OZ-fl	100.0	See recipe
ING - BAR N/A - BLOODY MARY MIX	3.50	OZ-fl	100.0	See recipe
BAR N/A - OLIVES - STUFFED GREEN	1.00	EA	100.0	

1. Build the following in a wide-mouth pint glass with a bacon salt full-rim
2. Add ice
3. 2 oz bacon jam-infused vodka
4. 3 ½ oz bloody mary mix
5. Garnish: Celery stalk, lemon wedge, lime wedge, and olive

COCKTAIL - BEES KNEES

Yield: 3.50 OZ-fl
Portion: 3.50 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - LEMON WHEEL	1.00	Each	100.0	
LIQUOR - GIN - WELL	2.00	OZ-fl	100.0	
ING - FRESH LEMON JUICE	1.00	OZ-fl	100.0	
ING - SIMPLE SYRUP	0.50	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 2 oz well gin
3. 1 oz lemon juice
4. ½ oz honey simple syrup
5. Add ice
6. Shake and strain
7. Glass: Wide-mouth 6 oz bucket
8. Add ice
9. Garnish: Lemon wheel

COCKTAIL - BLACK EYED MULE

Yield: 7.00 OZ-fl
Portion: 7.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - VODKA - WELL	1.50	OZ-fl	100.0	
PRODUCE - LIMES	0.50	OZ-fl	100.0	1/2 oz fresh lime juice
BAR N/A - GINGER BEER	5.00	OZ-fl	100.0	
PUREE - BLACKBERRY/ MARIONBERRY	0.50	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 1 ½ oz well vodka
3. ½ oz lime juice
4. Add ice
5. Shake and strain
6. Glass: 12 oz Collins glass
7. Add ice
8. Top with ginger beer
9. Float ½ oz blackberry puree
10. Garnish: Lime wheel

COCKTAIL - BREAKFAST SHOT

Yield: 1.00 EA
Portion: 1.00 EA # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - WHISKEY - WELL	0.75	OZ-fl	100.0	
JUICE - ORANGE JUICE	1.00	OZ-fl	100.0	
ING - COOKED BACON	0.75	OZ-wt	100.0	1 slice
LIQUOR - LIQUEUR - BUTTERSCOTCH SCHNAPPS	0.75	OZ-fl	100.0	Soft spec

1. Build the following in the first of two 2 oz shot glass
2. $\frac{3}{4}$ oz well whiskey
3. $\frac{3}{4}$ oz butterscotch schnapps

1. Build the following in the second 2oz shot glass
2. 1 oz orange juice
3. Garnish: Slice of crispy bacon

Note: serve both shots together – orange juice is the chaser

COCKTAIL - BRUNCH 75

Yield: 4.75 OZ-fl
Portion: 4.75 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - GIN - WELL	1.00	OZ-fl	100.0	Soft spec
LIQUOR - LIQUEUR - ST GERMAIN ELDERFLOWER	0.75	OZ-fl	100.0	Hard spec
JUICE - GRAPEFRUIT	1.00	OZ-fl	100.0	
WINE - CHAMPAGNE	2.00	OZ-fl	100.0	Soft spec
PRODUCE - LEMONS	1.00	Twist (BAR)	100.0	Fresh produce

1. Build the following in a mixing glass
2. 1 oz well gin
3. $\frac{3}{4}$ oz St. Germain
4. 1 oz grapefruit juice
5. Add ice
6. Shake and strain
7. Glass: 12 oz Collins glass
8. Add ice
9. Top with champagne
10. Garnish: Lemon twist

COCKTAIL - CARDI BEE

Yield: 1.00 EA
Portion: 1.00 EA # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
CARDAMOM PODS	4.00	Each	100.0	
LIQUOR - WHISKEY - WELL	1.50	OZ-fl	100.0	
PUREE - BLACKBERRY	1.00	OZ-fl	100.0	
ING - HONEY SIMPLE SYRUP	0.75	OZ-fl	100.0	
WINE - CHAMPAGNE	2.50	OZ-fl	100.0	
PRODUCE - LEMONS	0.50	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 4 each cardamom pods – muddled
3. 1 ½ oz well whiskey
4. 1 oz blackberry puree
5. ½ oz lemon juice
6. ¾ oz honey simple syrup
7. Add ice
8. Shake and strain
9. Glass: 12 oz Collins jar
10. Add ice
11. Top with champagne
12. Garnish: Lemon wheel

COCKTAIL - CHARLES BREW-KOWSKI

Yield: 7.50 OZ-fl
Portion: 7.50 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - VODKA - WELL	1.50	OZ-fl	100.0	Soft spec
LIQUOR - LIQUEUR - KAHLUA	0.50	OZ-fl	100.0	Hard spec
COFFEE - DRIP - RECIPE ONLY	5.25	OZ-fl	100.0	Hard spec
LIQUOR - LIQUEUR - BAILEYS	0.25	OZ-fl	100.0	Hard spec

1. Build the following in a coffee mug
2. 1 ½ oz well vodka
3. ½ oz Kahlua
4. Top with drip coffee
5. Float with ½ oz Baileys

COCKTAIL - CHARLES COLD BREW-KOWSKI

Yield: 6.00 OZ-fl
Portion: 6.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - VODKA - WELL	1.50	OZ-fl	100.0	Soft spec
LIQUOR - LIQUEUR - KAHLUA	0.50	OZ-fl	100.0	Hard spec
LIQUOR - LIQUEUR - BAILEYS	0.50	OZ-fl	100.0	Hard spec
COFFEE - COLD BREW - RECIPE ONLY	3.50	OZ-fl	100.0	Hard spec

1. Build the following in a wide-mouth pint glass
2. 1 ½ oz well vodka
3. ½ oz Kahlua
4. Add ice
5. Top with cold brew
6. Float with ½ oz Baileys

COCKTAIL - CREAMSICLE

Yield: 12.00 OZ-fl
Portion: 12.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
JUICE - ORANGE JUICE	5.00	OZ-fl	100.0	
WINE - CHAMPAGNE	7.00	OZ-fl	100.0	
LIQUOR - VODKA - WHIPPED CREAM	2.00	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 2 oz whipped cream vodka
3. 5 oz orange juice
4. Add ice
5. Shake and strain
6. Glass: 12 oz Collins jar
7. Add ice
8. Top with champagne
9. Garnish: Orange wheel

COCKTAIL - DRUNKY MONKEY

Yield: 7.00 OZ-fl

Portion: 7.00 OZ-fl # Portions: 1.00

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - LIQUEUR - FRANGELICO	1.00	OZ-fl	100.0	
LIQUOR - LIQUEUR - BAILEYS	0.50	OZ-fl	100.0	
LIQUOR - LIQUEUR - KAHLUA	0.50	OZ-fl	100.0	
COFFEE - DRIP - RECIPE ONLY	5.00	OZ-fl	100.0	

1. Build the following in a coffee mug
2. 1 oz Baileys
3. 1 oz Kahlua
4. 1 oz Frangelico
5. Top with drip coffee
6. Garnish: Whipped cream

COCKTAIL - ESPRESSO MARTINI

Yield: 3.00 OZ-fl
Portion: 3.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - LIQUEUR - GALLIANO	0.50	OZ-fl	100.0	
COFFEE - ESPRESSO SHOT	1.00	OZ-fl	100.0	
LIQUOR - VODKA - WELL	1.50	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 1 ½ oz well vodka
3. ½ oz Galliano
4. 1 shot espresso
5. Add ice
6. Shake and strain
7. Glass: Wide-mouth 6 oz bucket
8. Garnish: Three espresso beans

COCKTAIL - IRISH COFFEE

Yield: 7.50 OZ-fl
Portion: 7.50 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
COFFEE - DRIP - RECIPE ONLY	5.00	OZ-fl	100.0	Hard spec
LIQUOR - LIQUEUR - BAILEYS	1.00	OZ-fl	100.0	OPTIONAL
LIQUOR - WHISKEY - JAMESON	1.00	OZ-fl	100.0	Hard spec

1. Build the following in a coffee mug
2. 1 oz Jameson
3. 1 oz Baileys
4. Top with coffee
5. Garnish: Whipped cream

COCKTAIL - KRAKENADE BATCH

Yield: 76.00 OZ-fl
Portion: 4.50 OZ-fl # Portions: 16.89

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
BAR N/A - CHERRIES - MARASCHINO	16.00	Each	100.0	
JUICE - LEMON	16.00	OZ-fl	100.0	
JUICE - PINEAPPLE	42.00	OZ-fl	100.0	
LIQUOR - LIQUEUR - BLUE CURACAO	8.50	OZ-fl	100.0	
LIQUOR - TEQUILA - WELL	1.00	1LTRBOT	100.0	

METHOD OF PREPARATION:

1. GATHER ALL INGREDIENTS
2. MEASURE OUT INGREDIENTS
3. COMBINE/MIX INGREDIENTS
4. LABEL/DATE PRODUCT AND STORE IN APPROPRIATE CONTAINER

COCKTAIL - KRAKENADE

Yield: 16.00 OZ-fl
Portion: 16.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
BAR N/A - CHERRIES - MARASCHINO	1.00	Each	100.0	
LIQUOR - TEQUILA - WELL	1.50	OZ-fl	100.0	
LIQUOR - LIQUEUR - BOLS BLUE CURACAO	0.50	OZ-fl	100.0	
JUICE - PINEAPPLE	3.00	OZ-fl	100.0	
JUICE - LEMON	0.75	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 1 ½ oz well tequila
3. ½ oz blue curacao
4. 3 oz pineapple juice
5. ¾ oz lemon juice
6. Shake and strain
7. Glass: Wide-mouth pint glass
8. Garnish: Maraschino cherry

COCKTAIL - MARGARITA BATCH

Yield: 5.25 QT
Portion: 9.00 OZ-fl # Portions: 18.67

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - LIME WHEEL	18.00	Each	100.0	
BAR N/A - LIME SOUR	68.00	OZ-fl	100.0	
LIQUOR - WELL - TRIPLE SEC	1.00	1LTRBOT	100.0	
LIQUOR - TEQUILA - WELL	17.00	OZ-fl	100.0	

METHOD OF PREPARATION:

1. GATHER ALL INGREDIENTS
2. MEASURE OUT INGREDIENTS
3. COMBINE/MIX INGREDIENTS
4. LABEL/DATE PRODUCT AND STORE IN APPROPRIATE CONTAINER

METHOD OF SERVING:

1. Build in glass: 16oz wide mouth pint jar
2. Add ice
3. Pour from batched container/keg
4. Garnish: lime wheel

COCKTAIL - MARGARITA

Yield: 4.50 OZ-fl
Portion: 4.50 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
ING - SIMPLE SYRUP	1.00	OZ-fl	100.0	
ING - FRESH LIME JUICE	1.00	OZ-fl	100.0	
GARNISH - LIME WHEEL	1.00	Each	100.0	
LIQUOR - TEQUILA - WELL	2.00	OZ-fl	100.0	
LIQUOR - BOLS TRIPLE SEC	0.50	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 2 oz well tequila
3. ½ oz triple sec
4. 1 oz lime juice
5. 1 oz simple syrup
6. Add ice
7. Shake and strain
8. Glass: Wide-mouth pint glass with a salt half-rim
9. Garnish: Lime wheel

COCKTAIL - MIMOSA GLASS

Yield: 12.00 OZ-fl
Portion: 12.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
WINE - CHAMPAGNE	6.00	OZ-fl	100.0	Soft spec
JUICE - ORANGE JUICE	4.00	OZ-fl	100.0	Can be subbed for grapefruit

1. Build the following in a 12 oz Collins glass
2. 6 oz champagne (2/3rds full)
3. Top with orange juice

COCKTAIL - MIMOSA PITCHER

Yield: 49.70 OZ-fl
Portion: 49.70 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
WINE - CHAMPAGNE	1.00	750MLBOT	100.0	Soft spec
JUICE - ORANGE JUICE	3.00	CUP	100.0	Can be subbed for grapefruit

1. Build the following in a 64 oz pitcher
2. 1 bottle champagne
3. 3 cups orange juice
4. Serve with 8 oz wine glasses

COCKTAIL - NEGRONI

Yield: 3.00 OZ-fl
Portion: 3.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
LIQUOR - GIN - WELL	1.00	OZ-fl	100.0	
LIQUOR - LIQUEUR - CAMPARI	1.00	OZ-fl	100.0	
LIQUOR - VERMOUTH - CINZANO SWEET	1.00	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 1 oz well gin
3. 1 oz Campari
4. 1 oz sweet vermouth
5. Stir and strain
6. Glass: Wide-mouth 6 oz bucket
7. Garnish: Orange wide peel

COCKTAIL - OLD FASHIONED

Yield: 5.00 OZ-fl
Portion: 5.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - ORANGE WEDGE	1.00	Each	100.0	
LIQUOR - WHISKEY - WELL	2.00	OZ-fl	100.0	
SUGAR - GRANULATED	0.25	OZ-fl	100.0	
BITTERS - ANGOSTURA	4.00	Dash	100.0	
BAR N/A - CHERRIES - MARASCHINO	2.00	EA	100.0	

1. Build the following in a mixing glass
2. 1 sugar cube
3. 4 dashes Angostura bitters
4. 2 maraschino cherries
5. 1 orange wheel
6. Muddle
7. 2 oz well whiskey
8. Add 6 oz ice (the amount of ice that a wide-mouth 6 oz bucket holds)
9. Stir and dump (include muddled fruit)
10. Glass: Wide-mouth 6 oz bucket

COCKTAIL - PALOMA

Yield: 7.00 OZ-fl
Portion: 7.00 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
SPRITE - RECIPE ONLY	2.00	OZ-fl	100.0	
LIQUOR - TEQUILA - WELL	2.00	OZ-fl	100.0	
ING - SIMPLE SYRUP	0.50	OZ-fl	100.0	
JUICE - LIME	0.25	OZ-fl	100.0	
JUICE - LEMON	0.25	OZ-fl	100.0	
JUICE - GRAPEFRUIT	2.00	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 2 oz well tequila
3. 2 oz grapefruit juice
4. ¼ oz lime juice
5. ¼ oz lemon juice
6. ½ oz simple syrup
7. Add ice
8. Shake and strain
9. Glass: Wide-mouth pint glass with a salt half-rim
10. Top with Sprite
11. Garnish: Lime wheel

COCKTAIL - RUMCHATA ROOT BEER

Yield: 5.00 OZ-fl
Portion: 5.00 OZ-fl # Portions: 1.00

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
POP - BARQ'S ROOT BEER BIB	3.00	OZ-fl	100.0	
LIQUOR - VODKA - WHIPPED CREAM	1.00	OZ-fl	100.0	
LIQUOR - RUM - RUMCHATA	1.00	OZ-fl	100.0	

1. Build in a mixing glass:
2. 1 oz Rumchata
3. 1 oz Whipped Vodka
4. Add ice
5. Shake & strain
6. Glass: 12 oz Collins Jar
7. Add ice
8. Top with 3 oz Root Beer

COCKTAIL - SKILLET PUNCH BATCH

Yield: 451.10 OZ-fl

Portion: 9.00 OZ-fl # Portions: 50.12

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - LIME WHEEL	50.00	Each	100.0	
LIQUOR - RUM - WELL	2.00	1LTRBOT	100.0	
LIQUOR - RUM - SAILOR JERRY	2.00	1LTRBOT	100.0	
LIQUOR - RUM - GOSLINGS BLACK SEAL	0.50	1LTRBOT	100.0	
BAR N/A - GRENADINE	0.50	EA - 32 OZ FL	100.0	
LIQUOR - LIQUEUR - AMARETTO	0.50	1LTRBOT	100.0	
JUICE - PINEAPPLE	3.00	EA - 46 OZ FL	100.0	
JUICE - ORANGE JUICE	0.50	GAL	100.0	
JUICE - LIME	1.00	HALFGAL	100.0	

METHOD OF PREPARATION:

1. GATHER ALL INGREDIENTS
2. MEASURE OUT INGREDIENTS
3. COMBINE/MIX INGREDIENTS
4. LABEL/DATE PRODUCT AND STORE IN APPROPRIATE CONTAINER

COCKTAIL - SKILLET PUNCH

Yield: 6.75 OZ-fl
Portion: 6.75 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - LIME WHEEL	1.00	Each	100.0	
LIQUOR - RUM - WELL	1.00	OZ-fl	100.0	
LIQUOR - RUM - SAILOR JERRY	1.00	OZ-fl	100.0	
LIQUOR - RUM - GOSLINGS BLACK SEAL	0.25	OZ-fl	100.0	FLOAT
LIQUOR - LIQUEUR - AMARETTO	0.25	OZ-fl	100.0	
BAR N/A - GRENADINE	0.25	OZ-fl	100.0	
JUICE - PINEAPPLE	2.00	OZ-fl	100.0	
JUICE - ORANGE JUICE	1.00	OZ-fl	100.0	
PRODUCE - LIMES	1.00	OZ-fl	100.0	

1. Build the following in a mixing glass
2. 1 oz well rum
3. 1 oz Sailor Jerry spiced rum
4. ¼ oz amaretto
5. 2 oz pineapple juice
6. 1 oz orange juice
7. 1 oz lime juice
8. ¼ oz grenadine
9. Add ice
10. Shake and strain
11. Glass: Wide-mouth pint glass
12. Float ¼ oz Goslings black seal rum
13. Garnish: Maraschino cherry and lime wheel

COCKTAIL - SPICED CACAO NEGRONI

Yield: 3.00 OZ-fl
Portion: 3.00 OZ-fl # Portions: 1.00

<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
GARNISH - WIDE ORANGE PEEL	1.00	Each	100.0	
LIQUOR - LIQUEUR - CAMPARI	1.00	OZ-fl	100.0	Cacao Nib-Infused Campari
LIQUOR - VERMOUTH - CINZANO SWEET	1.00	OZ-fl	100.0	
LIQUOR - GIN - WELL	1.00	OZ-fl	100.0	Jasmine Tea-Infused Gin

1. Build the following in a mixing glass
2. 1 oz jasmine-tea infused well gin
3. 1 oz cacao nib-infused Campari
4. 1 oz sweet vermouth
5. Add ice
6. Stir and strain
7. Glass: Wide-mouth 6 oz bucket
8. Garnish: Orange wide peel

COCKTAIL - THE STANDARD BLOODY MARY

Yield: 5.50 OZ-fl
Portion: 5.50 OZ-fl # Portions: 1.00



<u>Ingredient</u>	<u>Qty</u>	<u>Measure</u>	<u>Yld %</u>	<u>Instructions</u>
BAR N/A - PEPPERONCINI	1.00	Each	100.0	
PRODUCE - CELERY	1.00	EA - STALK	100.0	
GARNISH - LIME WEDGE	1.00	Each	100.0	
GARNISH - LEMON WEDGE	1.00	Each	100.0	
LIQUOR - VODKA - WELL	2.00	OZ-fl	100.0	Soft spec
ING - BAR N/A - BLOODY MARY MIX	3.50	OZ-fl	100.0	See recipe
BAR N/A - OLIVES - STUFFED GREEN	1.00	EA	100.0	

1. Build the following in a wide-mouth pint glass with a salt half-rim
2. Full rim the glass with bacon salt
3. Add ice
4. 2 oz well vodka
5. 3 ½ oz bloody mary mix
6. Garnish: Celery stalk, lemon wedge, lime wedge, and olive