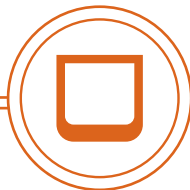


AGAVE CUP PUNCH

Jacques Bezuidenhout | Partida Tequila

Glass Type:

Rocks Glass



Ingredients:

1 bottle Partida Blanco (750 ml or 25 oz)

½ bottle Pimm's Cup N°1 (14 oz)

2 oz lime juice

6 bottles of Fever Tree Ginger Beer

Combine all ingredients in a large punch bowl. Stir.

Garnish with cucumber, strawberries, mint, lime wheels and orange slices. Serve in an ice-filled glass.

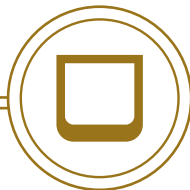
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2011

BITCHES BREW

Lauren Steele | Rye

Glass Type:
Rocks Glass



Ingredients:

2 cups Four Roses Bourbon

¾–1 cup lime juice

¼ cup Velvet Falernum

¼ cup allspice dram

½ cup mint simple syrup

4 dashes The Bitter Truth – Jerry Thomas' Own

Decanter Bitters

Combine all ingredients in a large punch bowl with ice.
Stir to combine. Garnish with mint springs, lime wheels,
and fresh cinnamon.

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THE BUCKAROO KICKER

Josh Perez | 15 Romolo

Glass Type:
Martini Glass



Ingredients:

1 ½ oz Partida Reposado tequila

½ oz Green Chartreuse

1 dash grapefruit bitters

¼ oz Marashino Liqueur

1 barspoon honey syrup

Stir all ingredients with ice and strain into a martini glass.

Garnish with a grapefruit twist.

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DRAGON BREATH

Darren Crawford | Bourbon & Branch

Glass Type:
Martini Glass



Ingredients:

2 oz St. George Single Malt Whiskey

½ oz Amaro Nonino

½ oz Carpano Antica

2 dashes Aztec Chocolate Bitters

Shake all ingredients with ice. Strain into a martini glass.

Garnish with an orange twist.

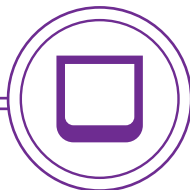
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HOT & COLD WHISKEY SOUR

Doug Williams | Liquid Alchemy

Glass Type:
Old Fashioned Glass



Ingredients:

- 2 oz Four Roses Bourbon
- ¾ oz fresh lemon juice
- ½ oz simple syrup
- ½ oz egg white
- ½ barspoon orange marmalade

Dry shake ingredients to ensure the egg is frothed, add ice and shake, strain into old fashioned glass filled with crushed ice. Top with Sweet Whiskey Foam.

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NOVO FOGO NEGRONI N^o 7

Evan Martin | Naga Cocktail Lounge
Bellevue, WA

Glass Type:
Martini Glass



Ingredients:

- 1 oz Novo Fogo Barrel-Aged Cachaca
- 1 oz Gran Classico
- 1 oz Carpano Antica
- Orange wheel for garnish

Stir all ingredients with ice. Strain into a martini glass.

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OPHELIA'S FANCY

Joel Baker

Glass Type:

Old Fashioned Glass



Ingredients:

- 1 ½ oz N° 209 Gin
- ¾ oz blood orange rosemary syrup
- ¾ oz lemon juice
- ¾ oz rose wine
- ½ oz Campari

Combine all ingredients in mixing glass. Shake and strain into an ice-filled bucket glass. Garnish with a lemon twist and rosemary sprig.

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RED BERRY SHRUB

Jennifer Colliau | Small Hand Foods

Glass Type:
Collins Glass



Ingredients:

2 tablespoons sour cherry preserves

¾ oz raspberry gum syrup

½ oz raspberry vinegar

6 oz soda

Place all ingredients (except soda) into mixing tins and shake vigorously over ice. Add soda to tin, roll between tins a couple of times, then strain through a tea strainer into a chilled Collins glass. Garnish with a few fresh raspberries, threaded on a toothpick and balanced on the edge of the glass.

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SAILOR'S BRACE

Jennifer Colliau | Small Hand Foods

Glass Type:

Old Fashioned Glass



Ingredients:

3 oz chilled brewed pu-erh tea

1 oz freshly squeezed lime juice

¾ oz freshly squeezed orange juice

1 oz allspice syrup (see recipe below)

2 dashes non-alcoholic aromatic bitters (optional)

Place all ingredients into shaker tins and shake vigorously over ice. Strain through a tea strainer into a double old-fashioned glass filled with fresh ice. Garnish with a half-moon of orange peel and freshly grated nutmeg.

Allspice syrup:

Coarsely grind ½ oz juniper berries in a mortar and pestle or spice grinder. Add to a pot along with 1 cup water. Bring to a boil over high heat, then put lid on and turn off heat. Let sit for 20 minutes. Strain through a fine tea strainer into a clean jar. Add 1 cup sugar and shake gently until dissolved. Store leftovers in the refrigerator.

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SKELETON KEY

Alicia Walton | Comstock Saloon

Glass Type:
Martini Glass



Ingredients:

2 oz Four Roses Bourbon

½ oz Bonal

½ oz Oloroso Sherry

1–2 dashes Angostura Bitters

Shake all ingredients with ice. Strain into a martini glass.

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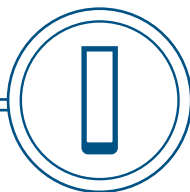
2011



STAGE DIVE

Jared Anderson | 15 Romolo

Glass Type:
Collins Glass



Ingredients:

2 oz Hangar One Vodka

3 muddled kumquats

3 sage leaves

½ oz honey

½ oz lemon juice

Splash of soda

Shake first five ingredients in ice-filled shaker. Pour into ice-filled collins glass. Top with soda.

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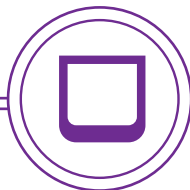
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SWEET WHISKEY FOAM

Doug Williams | Liquid Alchemy

Glass Type:

See *Hot & Cold Whiskey Sour*



Ingredients:

- 3 oz fresh squeezed orange juice
- 2 oz Four Roses Bourbon
- ¾ oz fresh lemon juice
- ½ oz ginger syrup
- 2 dashes Bittermen's Elakamule bitters
- 2 egg whites

Shake ingredients with ice, strain into NO² foaming canister, charge with NO², shake, put in hot water bath to heat, spray on top of *Hot & Cold Whiskey Sour* and serve immediately.

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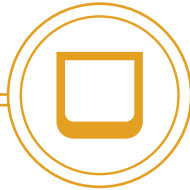
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YE OLDE ST. GEORGE

Heather Davis | Annabelle's Bar & Bistro

Glass Type:

Old Fashioned Glass



Ingredients:

2 oz St. George Single Malt Whiskey

¼–½ oz simple syrup

3 dashes Regan's Orange Bitters

½ oz blood orange juice

One long, wide peel of blood orange

Place orange peel pith-down in old fashioned glass. Add syrup and bitters and muddle, gently diffusing the citrus oils into the syrup. Add whiskey and blood orange juice. Add just enough ice to fill the volume of the liquid. Stir, garnish, and sip!

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ABSINTHE FLIP

Robert E. Gonzales | Diageo

Glass Type:
Martini Glass



Ingredients:

- 1 ½ oz St. George Absinthe Verte
- ¾ oz Velvet Falernum
- ½ oz Firelit Coffee Liqueur
- 2–3 dashes Aztec Chocolate Bitters
- 1 whole egg

Dry shake all ingredients in a mixing glass.

Add ice and shake.

Using a fine mesh strainer, strain into a martini glass.

Garnish with freshly grated cinnamon stick and coffee bean.

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