



Champagne Cocktail

.1 Angostura bitters soaked sugar cube
5 oz. Champagne or sparkling wine

Glassware

Champagne Flute

Method

Place a small sugar cube on a barspoon, soak cube with 2 dashes of Angostura Bitters. Fill a flute glass with champagne. Gently place sugar cube in glass.

Garnish

Express essential oils of lemon peel over glass, and insert peel into glass.



White Lady

2 oz. gin
.75 oz. lemon juice
.5 oz. simple syrup
.5 oz. Cointreau
1 egg white
.75 oz. red wine

Glassware

Rocks Glass

Method

Combine all of the ingredients in a shaker tin, shake without ice for five seconds, fully incorporating, then shake over ice. Double strain into cocktail glass. Float red wine on top.

Garnish

Express essential oils of lemon swath over glass, and insert onto glass.



Artillery Punch

.75 oz. dry white rum
.75 oz. rye whiskey
.5 oz. American Apple Brandy
.75 oz. lemon juice
.5 oz. cinnamon syrup
1-2 oz. prosecco

Glassware

Double Old Fashioned Glass

Method

Build all ingredients except prosecco in shaker tin, add ice and shake hard for 5-6 seconds. Open shaker tin and add prosecco to tin, and strain into old fashioned glass with fresh ice.

Garnish

Express essential oils of lemon peel over the glass and discard.



New York Sour

2 oz. rye whiskey
.75 oz. simple syrup
1 oz. lemon juice
.75 oz. egg white
1 oz. Malbec

Glassware: Double Old Fashioned / Rocks

Method: Combine all ingredients except whiskey and wine in a shaker tin, shake without ice for five seconds, fully incorporating. Open shaker, add whiskey and two large ice cubes/shards, reseal and shake until melted. Double strain into glass filled with fresh ice, using both a classic strainer and a fine mesh strainer. Give a few moments for a thick layer of foam to strengthen and settle on top, float the red wine into the glass and garnish.

Garnish: Four drops Angostura bitters and express essential oils of lemon peel over the glass and discard.