

# EAST MEETS WEST

1.5 oz. Old Forester 86 Bourbon  
0.75 oz. Contratto Aperitif  
0.75 oz. Choya Kakuto

**Method:** Combine all ingredients with ice in mixing glass, stir & strain over large ice cube.

**Glassware:** Double Old Fashioned

**Garnish:** Pinch Li Hing Mui powder



# SHISO HORNY

1.5 oz. Herradura Silver Tequila  
0.75 oz. Jalapeno-Infused Choya  
Shiso Umeshu  
0.75 oz. Perfect Purée Pricky Pear  
0.75 oz. Fresh Lime Juice  
0.75 oz. Pineapple Juice  
0.5 oz. Simple Syrup

**Method:** Combine all ingredients with ice in mixing tin, shake & double strain.

**Glassware:** Coupe

**Garnish:** Shiso leaf



# KISS MY MELONS

1.5 oz. Effen Cucumber Vodka  
0.5 oz. Carpano Bianco Vermouth  
1 oz. Salted Watermelon Syrup  
1 oz. Fresh Lime Juice  
1-2 Dashes Scrappy's Cardamom Bitters

**Method:** Combine all ingredients with ice in mixing tin, shake & double strain.

**Glassware:** Punch Glass

**Garnish:** Cucumber sliced on bias



# ROLLING STONE

1.5 oz. Knob Creek Rye Whiskey  
0.75 oz. Grand Poppy Seed Liqueur  
0.75 oz. Laphroaig Scotch Whisky  
0.75 oz. Donn's Mix  
0.75 oz. Fresh Lemon Juice  
Dash Egg White  
2-3 Dashes Angostura Orange Bitters

**Method:** Combine all ingredients in mixing tin and dry shake to emulsify egg white. Add ice and shake & strain.

**Glassware:** Coupe

**Garnish:** Pinch of poppy seeds





# DRAGONFLY

(FROZEN)

1.5 oz. Bacardi Dragonberry Rum  
0.5 oz. Giffard Lichi-Li  
1 oz. Strawberry Beet Syrup  
1 oz. Fresh Lemon Juice

**Method:** Combine all ingredients with scoop of ice in blender & blend until smooth.

**Glassware:** Coupe

**Garnish:** Pinch of Togarashi



# LOVELY BUNCH OF COCONUTS

2 oz. Bacardi Coconut Rum  
0.25 oz. Kai Coconut Pandan  
3 oz. Coconut Water  
1 oz. Mint Cilantro Lemongrass Syrup  
0.5 oz. Caramelized Pineapple Purée  
1.5 oz. Fresh Lime Juice  
1 oz. Pineapple Juice

**Method:** Combine all ingredients in mixing glass & using a syringe, inject cocktail into drained Thai coconut.

**Glassware:** Young Thai coconut



# YOUNG GRASSHOPPER

(FROZEN)

1.5 oz. Branca Menta  
0.5 oz. Giffard Cacao Liqueur  
2 oz. Half & Half  
0.5 oz. Simple Syrup

**Method:** Combine all ingredients with scoop of ice in blender and blend until smooth.

**Glassware:** Coupe

**Garnish:** Mint sprig & dusted cocoa powder



# GET 'EM A BODY BAG

12 oz. Carpano Antica Formula  
1 oz. Fernet Branca  
0.5 oz. Bigallet China-China Amer  
2 dashes Angostura Aromatic Bitters

**Method:** Combine all ingredients with ice in mixing glass, stir & strain over large ice cube.

**Glassware:** Double Old Fashioned

**Garnish:** Orange twist





# MEMOIRS OF A GEISHA

1.5 oz. Hangar One Mandarin Blossom  
Vodka  
1 oz. Giffard Orgeat  
1 oz. Fresh Lemon Juice  
1 oz. Heavy Cream  
Fill Coedo Shiro Hefeweisen

**Method:** Combine all ingredients with ice in mixing tin & shake. Strain & pour Coedo simultaneously into glass.

**Glassware:** Collins

**Garnish:** Grated nutmeg



# HAND IN HAND

1.5 oz. Hangar One Buddha's Hand Citron  
Vodka  
0.5 oz. Giffard Crème de Pamplemousse  
Rose  
4 oz. Lemon Sorbet  
0.5 oz. Thai Basil Syrup  
0.5 oz. Fresh Lime Juice  
2 oz. Bunny Sparkling Yuzu Sake

**Method:** Combine all ingredients in blender & blend until smooth.

**Glassware:** Goblet

**Garnish:** Thai basil sprig



# BARREL OF MONKEYS (BARREL AGED)

1.5 oz. Monkey Shoulder Blended Malt  
Scotch Whisky  
0.75 oz. Lustau Pedro Ximénez Sherry  
0.75 oz. Giffard Banane du Brésil  
2 Dashes Angostura Aromatic Bitters  
Pinch Sea Salt

**Method:** Prepare in large batch and age in small oak barrel. Dispense into mixing glass, add ice & stir & strain.

**Glassware:** Double Old Fashioned

**Garnish:** Filthy cherry



# HONEY TOAST

1.5 oz. Glenfiddich "Bourbon Barrel  
Reserve" 14 Year Old Whisky  
0.5 oz. Drambuie  
1 oz. Lavender-Infused Honey  
2 oz. Cinnamon Toast Crunch Milk

**Method:** Combine all ingredients with ice in mixing tin, shake & strain.

**Glassware:** Coupe

**Garnish:** Grated nutmeg





# XO FASHIONED

2 oz. Ron Zacapa XO  
0.25 oz. Demerara Syrup  
2 Dashes Angostura Aromatic Bitters

**Method:** Combine all ingredients with ice in mixing glass, stir & strain over large ice cube.

**Glassware:** Double Old Fashioned

**Garnish:** Orange twist



# HAPPY ENDING (FROZEN)

1 oz. Ron Zacapa Centenario 23 Year  
1 oz. Rumchata  
0.5 oz. Lustau Oloroso Sherry  
2 oz. Coconut Cream (equal parts Coco Real and Half & Half)

**Method:** Combine all ingredients with scoop of ice in blender & blend until smooth.

**Glassware:** Coupe

**Garnish:** Pinch of Chinese 5-Spice & toasted coconut



# TEA MERCHANT

1.5 oz. Kikusui "Perfect Snow" Sake  
0.5 oz. Hendrick's Gin  
0.25 oz. Ancho Reyes Ancho Chile Liqueur  
0.75 oz. Berry Tea Syrup  
0.75 oz. Fresh Lemon Juice

**Method:** Combine all ingredients with ice in mixing tin, shake & strain.

**Glassware:** Coupe

**Garnish:** Lemon twist



# SWEEP THE LEG

1.5 oz. Kimo Sabe Joven Mezcal  
0.5 oz. J. Wray & Nephew Rum  
0.5 oz. Rhum Clément Mahina Coco  
0.25 oz. Bols Blue Curaçao  
0.75 oz. Fresh Lime Juice  
0.75 oz. Pineapple Juice

**Method:** Combine all ingredients with ice in mixing tin, shake & strain over crushed ice

**Glassware:** Tiki Mug

**Garnish:** Brûléed cinnamon sugar & dehydrated pineapple slice





# STORM OF SWORDS



1.5 oz. Kimo Sabe Reposado Mezcal  
1 oz. Lustau Manzanilla Sherry  
0.5 oz. Monin Honey Mango  
0.75 oz. Fresh Lime Juice  
2-3 Dashes Angostura Aromatic Bitters  
Fill Source Ginger Beer

**Method:** Combine all ingredients with ice in mixing tin & shake. Strain & pour ginger beer simultaneously into glass.

**Glassware:** Collins

**Garnish:** Lime wheel



# JAPANESE JULEP



2 oz. Iwai Whisky  
0.5 oz. Simple Syrup  
12-15 Fresh Mint Leaves

**Method:** Gently muddle mint leaves in bottom of julep cup. Add simple syrup, whisky & crushed ice & stir until julep cup is frosted.

**Glassware:** Julep Cup

**Garnish:** Mint sprig & powdered sugar

