

Sazerac



1.5 ounces rye whiskey

2 sugar cubes

splash of water

6 dashes Peychaud's bitters

splash of Herbsaint

fill an old-fashioned glass with ice and a splash of Herbsaint and set aside.

in a separate mixing glass, muddle sugar cube and splash of water.

add remaining ingredients over ice and then stir.

discard ice and any excess Herbsaint from the previously prepared old-fashioned glass and strain cocktail into it.

garnish with lemon peel.

"Please Drink Responsibly"
Ramos Gin Fizz



1.5 ounces of gin
.5 ounce fresh lemon juice
.5 ounce fresh lime juice
1 egg white (pasteurized if you'd like)
1 ounce of heavy cream
2 Heaping scoops confectioners' sugar
3-4 drops of orange flower water
*combine all ingredients into cocktail shaker
without ice and shake vigorously.
next, add ice and shake again for a couple of
minutes (it was originally shaken for 12 minutes)
strain into Collins glass
top with a splash of club soda.
garnish with straw standing straight up in the
middle of the glass.



"Please Drink Responsibly"

The Original
Hurricane

1 ounce light rum

1 ounce gold rum

1.5 ounces of passion fruit syrup

1 ounce of fresh squeezed lime juice

combine all ingredients with ice

into cocktail shaker.

shake and pour into hurricane glass

Float Dark rum on top

garnish with orange and cherry

(you can always add an extra ounce of dark rum
to really "laissez les bon temps rouler")

let the good times roll

THANK YOU FOR JOINING US.
MIX IT, MUDDLE IT, MASTER
IT

