

Passion Fruit Syrup

- 1 part passion fruit puree – Goya brand available in Mexican Markets or large grocery stores
- 1 Part simple syrup

1. Combine and store in glass bottle for a few days refrigerated
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Don's Mix

As in Donn Beach

Total Time: 2 1/2 hours

Makes up to 6 cups

- 2 parts white grapefruit juice
- 1 part cinnamon syrup – see below

1. Mix, bottle and store in the refrigerator.

Cinnamon Infused Syrup

- 3 cinnamon sticks, crushed
- 1 cup water
- 1 cup sugar or WheyLow

1. Bring all ingredients to a boil in a small sauce pan.
2. Reduce heat and simmer for 2 min.
3. Remove from heat, cover and allow mixture to stand for 2 hours
4. Strain and bottle
5. Keep refrigerated

Falernum



This syrup is simple to make and is a required ingredient in several Tiki drinks. It's also good in several soft drinks. See simple syrup.

- 8 oz. Overproof rum
- 50 cloves
- 1T whole allspice
- 1 whole nutmeg
- 8 limes, zested (Make sure to get as little pith as possible, nitrogen cavitation seems to really go for the bitter flavor in pith)
- $\frac{1}{2}$ C thinly sliced ginger
- 1 $\frac{1}{2}$ C 2:1 simple syrup

1. Grind or bash spices
2. Add all ingredients to whipper and follow instructions for nitrogen cavitation
3. Add the 2:1 simple syrup to the strained liquid.

Pomegranate Hibiscus Lemonade

- 2 oz. lemon sour
- $\frac{1}{2}$ oz. grenadine
- 6 oz. club soda
- Dash rhubarb bitters

1. Build in Collins glass over ice
2. Stir well
3. Garnish with fat lemon or orange zest and maraschino cherry

Amaretto Sour

This is Jeffery Morgenthaler's version. He's right: It's awesome.

- 1 $\frac{1}{2}$ oz. amaretto
- $\frac{3}{4}$ oz. good bourbon
- 1 oz. lemon juice
- 1 tsp. 2:1 simple syrup
- $\frac{1}{2}$ oz. or 1 Tbl egg white

1. Chill old fashioned glass
2. Add all ingredients to a shaker and dry shake to break down egg whites
3. Add ice and shake well 10 – 15 sec.
4. Strain into chilled glass with fresh ice

Pama Cosmo

- 1 $\frac{1}{2}$ oz. PAMA Pomegranate Liqueur
- $\frac{3}{4}$ oz. Grand Marnier
- $\frac{1}{2}$ oz. lime juice
- splash of cranberry juice (Optional)

1. Chill a cocktail glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain into chilled glass
 4. Garnish with a lime twist
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Aperol Spritz



An Aperol Spritz is a popular and refreshing Italian cocktail that has gained widespread popularity, especially during the warm summer months. It is known for its vibrant orange color and light, bubbly taste. It dates back at least to the 1950's, but became increasingly popular in the 2000's

Ingredients:

- 4 $\frac{1}{2}$ oz. Champagne
- 2 $\frac{1}{2}$ oz. Aperol
- 1 oz. club soda

Directions:

1. Fill chilled cocktail glass with ice.
2. Pour champagne over ice
3. Add Aperol and club soda
4. Garnish with lime peel.

Cheers!

Champagne Cocktail

- $\frac{1}{2}$ oz. Grand Marnier
- 5 oz. Champagne
- 1 sugar cube
- 4-5 dashes Angostura Bitters

1. Add Grand Marnier to chilled champagne glass and top with champagne
2. Place sugar cube on a bar spoon and saturate with bitters
3. Drop sugar cube into glass
4. Twist lemon zest over glass and discard

Pisco Sour

- 2 oz. Pisco
- 3/4 oz. fresh lime juice
- 3/4 oz. simple syrup
- 1 egg white

1. Chill cocktail glass with ice and water
 2. Add all ingredients to shaker and dry shake to emulsify the egg white
 3. Add ice to shaker and shake to chill
 4. Strain into cocktail glass and top with a dash of Angostura Bitters
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Sidecar

- 1 1/2 oz. brandy or Cognac
- 1 oz. triple sec
- 1 oz. lemon juice

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain into chilled glass
4. Garnish with a lemon wheel.