

Mimosa

- Champagne
- 2 oz. Orange Juice
- $\frac{1}{2}$ oz. curacao

1. Add OJ to chilled champagne flute
 2. Fill with Champagne
 3. Float curacao
 4. Garnish with an orange zest
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Brandy Alexander

- 1 $\frac{1}{2}$ oz. cognac
- 1 oz. cream
- 1 oz. crème de cacao

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
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The Vacation

Cachaça (Ka SHAH sa) is the national beverage of Brazil. It is an agricole which is distilled from fresh sugar cane rather than molasses like rum.

- 1 1/2 oz. cachaça
- 3/4 oz. lemon juice
- 3/4 oz. Aperol
- 1/2 oz. rich simple syrup
- dash peach bitters
- one egg white

1. Chill a champagne flute with ice and water
 2. Shake all ingredients with ice in a shaker
 3. Strain into chilled champagne flute
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Festa

- 2 oz Cachaça
- 1/2 oz. lime juice
- 1/2 oz. raspberry syrup
- 1/2 oz. Domaine de Canton ginger liqueur
- dash Angostura Aromatic Bitters

1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain over fresh ice in chilled glass
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Key Lime “0”

This should be served flaming. Either double the recipe and serve in a scorpion bowl, or float an inverted lime half with 151 rum soaked piece of bread. You can sub the Key Lime

Bitters with orange bitters.



Key Lime 'O'

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Passion Fruit Syrup
- $\frac{1}{2}$ oz. Pineapple
- $\frac{1}{2}$ oz. Grenadine
- $\frac{1}{2}$ oz. Orgeat
- $\frac{1}{4}$ oz. Falernum
- 2 dashes key lime bitters
- 8 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass

Blue Hawaii

The first "Blue Drink." Invented in 1957 by Harry Yee of the Hilton Hawaiian Village. It was an instant hit and, yes, the

movie was named for the drink!



Blue Hawaii

- 1 $\frac{1}{2}$ oz. vodka
- 2 oz. pineapple juice
- $\frac{3}{4}$ oz. lemon juice
- $\frac{3}{4}$ oz. blue curacao
- $\frac{1}{4}$ oz. simple syrup
- $\frac{1}{2}$ t. cream

1. Shake with crushed ice
2. Pour unstrained into tall glass
3. Garnish with fruit stick

Hawaiian Eye

Created at the bar in Burbank where the show's actors hung out

after filming.



- 1 oz. Gold Rum
- $\frac{1}{2}$ oz. Light Rum
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{2}$ oz. Falernum
- $\frac{1}{2}$ oz. simple syrup
- 8 oz. crushed ice

1. Blend for 5 sec.
2. Pour unstrained into glass
3. Garnish with cherry and lime

Jungle Bird

From the Kuala Lumpur Hilton.



- 1 $\frac{1}{2}$ oz. dark Jamaican Rum (such as Appleton)
- $\frac{3}{4}$ oz. Campari
- 4 oz. pineapple juice
- $\frac{1}{2}$ oz. Lime juice
- $\frac{1}{2}$ oz. simple syrup

1. Chill an old fashioned glass with ice and water
2. While the glass chills, combine all of the ingredients in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Pour unstrained into chilled glass
5. Garnish with a cherry and lemon and orange wheels

Mai Tai

This is Trader Vic's original recipe



- 1 oz. Appleton Extra
- 1 oz. Mount Gay Gold Rum
- $\frac{1}{2}$ oz. Curacao
- 1 oz. Lime Juice
- $\frac{1}{4}$ oz. orgeat
- $\frac{1}{4}$ oz. simple syrup

1. Shake all ingredients with crushed ice
2. Pour unstrained into old fashioned glass
3. Add crushed ice to fill
4. Garnish with a mint sprig

Passion Fruit Cocktail

If there is such a thing as an elegant Tiki drink, this is it! Even if your party isn't Tiki themed, this simple drink

will impress.



- 1 oz. Plymouth Gin
- $\frac{3}{4}$ oz. Lemon juice
- $\frac{3}{4}$ oz. Passion fruit syrup

1. Chill cocktail glass with ice and water
2. Add all ingredients to a shaker and shake with ice
3. Strain into chilled cocktail glass