

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!

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.
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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 ‘0’

- 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
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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

Planter's Punch



This is my version of rum punch which I would like to claim I

invented somewhere in the islands, but it was actually at home in Texas! I recently added the Orgeat and Key Lime Bitters. You can sub Angostura Bitters but you do need something to offset the sweetness of the fruit juices.

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice
- $\frac{1}{2}$ oz. Grapefruit juice
- $\frac{1}{2}$ oz. Grenadine
- $\frac{1}{2}$ oz. Orgeat
- 2 dashes key lime bitters
- 6 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass
3. Sit back, put up your feet and imagine you're Jimmy Buffet