

# 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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## 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

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## 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

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## Potted Parrot

This is one of Trader Vic's original's.



- 2 oz. Cruzan white rum
- 2 oz. orange juice
- 1 oz. lemon juice
- $\frac{1}{2}$  oz. curacao
- $\frac{1}{4}$  oz. simple syrup
- $\frac{1}{4}$  oz. orgeat

- 12 oz. crushed ice

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

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# Scorpion

This is from the Luau in Beverly Hills cr. 1958. Single serving:



- 1 oz. gold rum
- 1 oz. gin
- $\frac{1}{2}$  oz. brandy
- 1 oz. OJ
- $\frac{1}{2}$  oz. Lime juice
- $\frac{1}{2}$  oz. simple syrup
- $\frac{3}{4}$  oz. orgeat
- 4 oz. crushed ice

1. Blend on high for 5 sec.
2. Pour unstrained into glass and add ice to fill

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# Wild Turkey in Heat



This cocktail is a bourbon and orange sour with the almond sweetness of the orgeat and the kick of habanero. The name originated during a family ski trip to Steamboat Springs a number of years ago. We would always eat at the Tugboat Saloon on our first night and, so, cold and tired, I spotted a bottle of Wild Turkey behind the bar. I asked the waitress if they had Wild Turkey 101. She replied, "Yes." To which I said, "I'll have that neat." She then repeated my order, "A Wild Turkey neat." Now, from the other end of the table, with great incredulity, our teenage daughter asked: "What's a Wild Turkey in Heat?"

- 2 oz. Wild Turkey 101
- 2  $\frac{1}{2}$  oz. Orange juice
- $\frac{3}{4}$  oz. Lemon juice
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{4}$  oz. simple syrup
- 2 dashes habanero bitters or habanero shrub

1. Chill a Double Old Fashioned glass with ice and water
2. Add all ingredients to shaker and shake with ice
3. Add unstrained to chilled Double Old Fashioned

Cheers!

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# Time to Lick the Donkey

It's a family Christmas tradition...don't ask.

This is another drink that I found and renamed for a party. You can tell it's from the Tiki era since it has 2 kinds of rum. This is a sour and shows how you can use multiple juices. The recipe could also be adapted for a punch.



- 1 oz. Appleton rum
- $\frac{1}{2}$  oz. Bacardi 151 rum
- $\frac{3}{4}$  oz. crème de banana
- 1 oz. orange juice
- 1 oz. pineapple juice
- $\frac{1}{2}$  oz. Lime juice

1. Shake well with ice

2. Pour unstrained into Highball glass