

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

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
- ½ oz. Pineapple
- 1/2 oz. Grenadine
- ½ oz. Orgeat
- ¼ oz. Falernum
- 2 dashes key lime bitters
- 8 oz. crushed ice

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

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

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

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!

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