

# COCKTAIL RECIPES GRABBING booze by the Horns

Bring out the Bull. Shake up the night. Live classy.

## MARTINI vodka

1/2 oz Dry vermouth 3 oz Vodka

#### Preparation

Straight: Pour all ingredients into a mixing glass with ice. Stir well. Strain into chilled martini cocktail glass. Squeeze oil from lemon peel (lemon twist) onto the drink, or garnish with olive.





#### MOSCOW MULE vodka

4oz. Ginger Beer 1 1/2 oz Vodka 1/6 oz Lime Juice

#### Preparation

Combine vodka and ginger beer in a copper mug or highball glass filled with ice. Add lime juice. Stir gently and garnish with a lime slice.



#### MANHATTAN bourbon

Maraschino Cherry
Dash Angostura bitters
2 oz Bourbon Whiskey
3/4 oz Sweet red vermouth

#### Preparation

Stirred over ice, strained into a chilled glass, garnished, and served straight up.



MINT JULEP

#### MINT JULEP bourbon

1 teaspoon Powered Sugar 2 oz. Bourbon whiskey 2 teaspoons Water 4 Mint Leaves

#### Preparation

In a highball glass gently muddle the mint, sugar, and water. Fill the glass with cracked ice, add Bourbon and stir well until the glass is well frosted. Garnish with a mint sprig.



MAI TAI

#### MAI TAI rum

1 1/2 oz White rum 1/2 oz Fresh lime juice 1/2 oz Orange curaçao 1/2 oz Orgeat syrup 3/4 oz Dark rum

#### Preparation

Shake all the ingredients, except the dark rum, together in a mixer with ice. Strain into glass and float the dark rum onto the top. Garnish with a lime peel or a pineapple spear and serve with a straw.



#### **MOJITO**

### MOJITO rum

1 1/2 oz White rum 6 Mint leaves Soda water 1 oz Fresh lime juice 2 teaspoons Sugar

#### Preparation

Mint sprigs muddled with sugar and lime juice. Rum added and topped with soda water. Garnished with sprig of mint leaves. Served with a straw



CHEERS