




Cocktail Map

FAVORITES Neighborhood, Sports & Dive Bars	CLASSICS Craft, Hotel & Tablecloth Restaurants	SPRING/SUMMER Refreshing & Light – Outdoor Occasion	WINTER/FALL Heavy, Boozy, Comforting
<p>*CORRALEJO CLASSIC MARGARITA</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Silver ½ oz. Agave Nectar ½ oz. Orange Liqueur 1 oz. Lime Juice</p>  <p><i>Combine all ingredients in a shaker with ice & shake vigorously. Rim rocks glass with salt (optional) and fill with ice. Strain into and garnish with a lime wheel.</i></p>	<p>*MEXICAN MULE</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Reposado ½ oz. Lime Juice 2-3 Jalapeno Slices ½ oz. Honey Syrup Top with Ginger Beer</p>  <p><i>In copper mule mug, muddle jalapeño slices with lime & honey syrup. Add ice, tequila, top with ginger beer, & stir. Garnish with lime round & jalapeño slice.</i></p>	<p>*SPANISH PEACH MARGARITA</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Silver ½ oz. Peach Schnapps 5 Mint Leaves ½ oz. Agave Nectar 1 oz. Lemon Juice</p>  <p><i>Tear mint leaves into fourths and add to a shaker. Add tequila, peach schnapps, agave nectar, and lemon juice and shake vigorously. Strain over ice into a rocks glass and garnish with a mint leaf.</i></p>	<p>*CORRALEJO CAILLAC</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Silver ½ oz. Agave Nectar Float Cognac Mixed with Grenadine 3 drops Orange Flower Water 1 oz. Lime Juice</p>  <p><i>Combine all ingredients, except cognac, into a cocktail shaker over ice & shake well. Rim glass with black salt, add fresh rocks ice. Strain ingredients into glass, then add float of the grenadine cognac. Garnish with a dried lime wheel.</i></p>
<p>*PALOMA</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Silver ½ oz. Agave Nectar ½ oz. Lime Juice ½ oz. Grapefruit Juice Top with Soda Water</p>  <p><i>Combine all ingredients, except soda water, into a shaker with ice & shake vigorously. Strain into a Collins glass filled with ice. Top with soda and garnish with a lime wedge or wheel.</i></p>	<p>EL DIABLO</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Reposado ½ oz. Crème de Cassis ½ oz. Agave Nectar ½ oz. Lime Juice Top with Ginger Beer</p>  <p><i>Combine all ingredients except ginger beer in a shaker with ice. Shake vigorously & strain over ice in Collins glass. Top with ginger beer & garnish with lime wheel.</i></p>	<p>*BLOOD ORANGE MARGARITA</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Reposado ½ oz. Lime Juice ½ oz. Blood Orange Juice (Fresh Squeezed) ½ oz. Agave Nectar</p>  <p><i>Combine ingredients into shaker filled with ice & shake vigorously. Rim a rocks glass with salt (optional) and fill with ice. Strain into glass and garnish with a blood orange wheel.</i></p>	<p>*PASSIONATE SOULS PALOMA</p> <p>INGREDIENTS</p> <p>1-1/2 oz. Corralejo Reposado ½ oz. Simple Syrup ½ oz. Lemon Juice 3 Drops Angostura Bitters 5 Dashes Cayenne Tincture 1 oz. Passion Fruit Puree Top with Grapefruit Soda</p>  <p><i>Combine all ingredients, except grapefruit soda into cocktail shaker & shake. Rim glass with Tajín, add ice. Hawthorne & fine strain into glass, top off with grapefruit soda. Garnish dried blood orange wheel & torched grapefruit.</i></p>
<p>CORRALEJO TEQUILA SUNRISE</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Silver 1 oz. Pineapple Juice ½ oz. Grenadine Top with Club Soda</p>  <p><i>Pour Grenadine in a Collins glass with ice. Add Corralejo Silver and Pineapple juice. Top with soda then garnish with a lime or pineapple wedge.</i></p>	<p>MALBEC MARGARITA</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Silver ½ oz. Cointreau ½ oz. Lime Juice ½ oz. Agave Nectar Float Malbec</p>  <p><i>Combine all ingredients except Malbec into a shaker with ice. Shake vigorously. & strain and serve in margarita glass. Malbec Float for finish.</i></p>	<p>*CORRALEJO RE'AL</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Reposado ½ oz. Coconut Cream 1 oz. Lime Juice 1 oz. Pineapple Juice</p>  <p><i>Combine all ingredients into a shaker with ice and shake vigorously. Strain over fresh ice in a rocks glass. Garnish with a lime round and a pineapple leaf.</i></p>	<p>*DARK RIVIVER</p> <p>INGREDIENTS</p> <p>1 oz. Corralejo Reposado ½ oz. Lemon Juice ½ oz. Aperol or Amaretto ¼ Teaspoon Activated Charcoal Powder ½ oz. Orange Juice</p>  <p><i>Combine ingredients into cocktail shaker & shake. Hawthorne & fine strain into glass. Cut thick orange peel, light a match, & express orange peel oil into flame over cocktail. Rim the glass with the orange twist.</i></p>
<p>THE WRANGLER</p> <p>INGREDIENTS</p> <p>1-½oz. Corralejo Reposado ½ oz. Agave Nectar ½ oz. Grapefruit Juice 3 Dash Grapefruit Bitters ½ oz. Lemon Juice 3 oz. Negro Modelo</p>  <p><i>Combine all ingredients except beer in a shaker with ice and shake vigorously. Strain into a Collins glass with ice. Top with Negro Modelo.</i></p>	<p>THE ROSITA</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Anejo ½ oz. Dry Vermouth ½ oz. Campari 1 Dash Angostura Bitters</p>  <p><i>Combine ingredients in a mixing glass with ice. Stir to dilution. Strain and serve in a martini or coupe glass.</i></p>	<p>NACHO MAMA MARGARITA</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Reposado 1 oz. Ancho Reyes 1 oz. Grapefruit Juice ½ oz. Lime Juice ½ oz. Lemon Juice ½ oz. Honey Simple</p>  <p><i>Combine Ingredients in a shaker with ice. Shake vigorously & strain in margarita glass with ice.</i></p>	<p>HOT CHOCOLATE ANEJO</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Anejo 4 oz. Abuelita Hot Chocolate Whip Cream Optional</p>  <p><i>Make the Hot chocolate before hand, then add Corralejo Anejo tequila and orange zest. Serve hot into a mug.</i></p>
<p>TEQUILA SPRITZ</p> <p>INGREDIENTS</p> <p>1 oz. Corralejo Reposado 1 oz. Lime Juice ½ oz. Triple Sec 2 oz. Grapefruit Juice</p>  <p><i>Combine ingredients in a shaker with ice. Shake vigorously & strain into coupe or spritz glass with ice. Top with champagne & splash of soda and mint.</i></p>	<p>OXAOCA OLD FASHIONED</p> <p>INGREDIENTS</p> <p>1-½ oz. Corralejo Anejo 1 bar spoon Agave Nectar ½ oz. Mezcal 2 Dash Angostura Bitters</p>  <p><i>Stir all ingredients over ice & strain and serve in rocks glass. Garnish with orange flame twist.</i></p>	<p>TEQUILA TROPICAL</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Reposado 1 oz. Pineapple Juice 1 oz. Simple Syrup 1 oz. Lime Juice 5 Dash Aromatic Bitters</p>  <p><i>Combine ingredients except bitters in a shaker with ice. Shake vigorously & strain over crushed ice in a rocks glass. Garnish with Pineapple.</i></p>	<p>APPLE CIDER MARGARITA</p> <p>INGREDIENTS</p> <p>2 oz. Corralejo Silver ½ oz. Triple Sec ½ oz. Lime Juice 1 ½ oz. Apple Cider</p>  <p><i>Combine all ingredients in shaker with ice. Shake vigorously & roll into margarita glass with cinnamon sugar rim. Garnish with thin apple slice.</i></p>

<div>  </div>		COCKTAIL MAP	
FAVORITES Neighborhood, Sports & Dive Bars		CLASSICS Craft, Hotel & Tablecloth Restaurants	SPRING/SUMMER Refreshing & Light – Outdoor Occasion
WINTER/FALL Heavy, Boozy, Comforting			
<div> *ZAYA MAI TAI  </div> <div> INGREDIENTS 1 oz. Zaya Rum ½ oz. White Rum ½ oz. 151 Rum 1 oz. Lime Juice ¾ oz. Triple Sec ¾ oz. Orgeat 2-3 Dash Angostura Bitters Splash Pineapple Juice </div> <div> Combine all ingredients, except Zaya Rum, in a cocktail shaker. Shake well with ice & strain into your Tiki glass. Fill with crushed ice and add float of Zaya rum on top. Garnish with a sprig of mint, lime, and an umbrella. </div>	<div> *ZAYA MOJITO  </div> <div> INGREDIENTS 1-½ oz. Zaya Rum ¾ oz. Lime Juice ½ oz. Simple Syrup 4-5 Mint Leaves Soda Water </div> <div> In a Collins glass, add mint leaves, lime juice, and dash of soda water and muddle for several seconds. Then add simple syrup, rum, and ice & top with soda water. Gently stir and garnish with a sprig of mint and lime. </div>	<div> *SIP & SAIL  <div>Signature Cocktail</div> </div> <div> INGREDIENTS 1 oz. Zaya Rum ½ oz. White Rum ¾ oz. Lime Juice ½ oz. All Spice ¾ oz. Simple Syrup 1 Egg White 4 Blackberries & Raspberries </div> <div> In shaker, add berries & muddle. Then add all other ingredients & dry shake vigorously with no ice. Add ice, shake again. Double strain with Hawthorne & fine mesh strainer into a coupe, then dust with cinnamon & garnish with raspberry & blackberry on cocktail pick & torched lime round. </div>	<div> *TROPIC TRADE WINDS  </div> <div> INGREDIENTS 1-½ oz. Zaya Rum 1-¼ oz. White Rum 1 oz. Coconut Cream 2 oz. Lemon Juice 2 oz. Lemon Juice </div> <div> Combine all ingredients in shaker and shake well with ice. Strain into Tiki glass filled with crushed ice. Top with ground nutmeg, garnish with lemon & mint. Torch a cinnamon stick until fragrant and add as a final touch. </div>
<div> *EYE OF THE STORM  </div> <div> INGREDIENTS 1 oz. Zaya Rum Ginger Beer 1 oz. Lemongrass-Infused Bourbon ¾ oz. Lime Juice 5 Dashes Angostura Bitters </div> <div> In copper mug, add ice, Zaya Rum, lemongrass bourbon & lime juice. Fill with ginger beer & top with Angostura bitters. Garnish lime twist & tropical flower. </div>	<div> HEMINGWAY DAIQUIRI  </div> <div> INGREDIENTS 2 oz. Zaya Rum ½ oz. Maraschino Liqueur ½ oz. Lime Juice ½ oz. Grapefruit Juice </div> <div> Combine ingredients in a shaker with ice. Shake vigorously & strain, serve in a coupe glass with lime garnish. </div>	<div> *ZAYA LAPU LAPU  </div> <div> INGREDIENTS 1-¼ oz. Zaya Rum 1-¼ oz. White Rum 1 oz. Lemon Juice 2 oz. Orange Juice ¼ Simple Syrup </div> <div> Combine all ingredients, except Zaya Rum in a cocktail shaker. Shake well with ice & strain into a tulip glass. Fill with crushed ice & add a float of Zaya rum on top. Garnish with lemon half moons and an orange twist. </div>	<div> BREAK YOUR FAST  </div> <div> INGREDIENTS 1-½ oz. Zaya Rum ¾ oz. Ginger Liqueur ¾ oz. Banana Liqueur 1 oz. Cold Brew Coffee </div> <div> Combine all ingredients in a mixing glass with ice. Stir to dilution. Strain and serve in footed mule. </div>
<div> BLACKBERRY PARADISE  </div> <div> INGREDIENTS 1-½ oz. Zaya Rum ¾ oz. Elderflower Liqueur ½ oz. Lemon Juice 4-5 Blackberries </div> <div> Muddle blackberries in a shaker. Add rum, lemon juice, and ice & shake, double strain in rocks glass with ice. Garnish with blackberries & lemon wedge. </div>	<div> ZAYA PALMETTO  </div> <div> INGREDIENTS 2 oz. Zaya Rum 1 oz. Sweet Vermouth 3-4 dash Angostura Bitters </div> <div> Combine Ingredients in mixing glass with ice. Stir to dilution, then strain and serve in martini glass. Garnish with orange zest and twist. </div>	<div> TRINIDAD SOUR  </div> <div> INGREDIENTS 1 oz. Zaya Rum ¾ oz. Orgeat 1-½ oz. Angostura Bitters ¾ oz. Lemon Juice </div> <div> Combine all ingredients into a shaker with ice and shake for 30 seconds. Strain into a chilled Nick & Nora Glass. Optional garnish with orange zest and twist. </div>	<div> HOT BUTTERED ZAYA  </div> <div> INGREDIENTS 2 oz. Zaya Rum 4 oz. Hot Water 1 Tbl Buttered Batter Mix </div> <div> Combine ingredients in a mug and stir.*Buttered Batter (Mix .5 cup unsalted softened butter, .5 cup brown sugar, 2tbsp maple syrup, .5tsp cinnamon, .25tsp salt, .25tsp nutmeg, .25 tsp allspice). </div>
<div> CUBA ON THE PO  </div> <div> INGREDIENTS 1-½ oz. Zaya Rum ¼ oz. Ginger Syrup ½ oz. Crème de Menthe ¾ oz. Lime Juice ½ oz. Simple Syrup Top with Cola </div> <div> Combine all ingredients except Cola in a shaker with ice. Shake vigorously & strain into a rocks or Collins glass filled with ice. </div>	<div> EL PRESIDENTE  </div> <div> INGREDIENTS 1-½ oz. Zaya Rum ¾ oz. Orange Curacao ¾ oz. Dry Vermouth 2 dash Angostura Bitters </div> <div> Combine Ingredients in a shaker with ice. Shake vigorously & strain then serve in rocks glass. Garnish with orange twist. </div>	<div> TRINIDAD THUNDER  </div> <div> INGREDIENTS 2 oz. Zaya Rum 1-½ oz. Coconut Water 1 oz. Light Cream 1 oz. Pineapple Juice ½ oz. Demurara </div> <div> Combine ingredients in a shaker with ice. Shake vigorously & strain over crushed ice in a rocks glass. </div>	<div> ZAYA-RYE NOG  </div> <div> INGREDIENTS 3 oz. Zaya Rum ¾ Cup Templeton Rye 4 Year 3 oz. Brandy 1 Qt. Eggnog </div> <div> Combine all ingredients in large punch bowl. Serve in punch cups and top off with Grated Nutmeg and sugar rim. </div>
<div> FROZEN PEANUT COLADA  </div> <div> INGREDIENTS 2 oz. Zaya Rum 1 oz. Skrewball ¾ oz. Lime Juice 1 oz. Pineapple Juice 1 oz. Coconut Crème </div> <div> Combine ingredients in a blender with ice, blend until smooth & pour. </div>	<div> FROZEN DAIQUIRI  </div> <div> INGREDIENTS 2 OZ. Zaya Rum ½ oz. Lime Juice ½ oz. Simple Syrup </div> <div> Combine ingredients in a blender with ice. Blend until smooth and pour into decorative glass. Garnish with lime wedge. </div>	<div> MARY PICKFORD PUNCH BOWL  </div> <div> INGREDIENTS 750 ml Zaya Rum 3 Cups Pineapple Juice ¾ Cup Grenadine ¾ cup Maraschino Liqueur </div> <div> Combine & stir all ingredients in a punch bowl, serve individually in punch glasses. Garnish with Maraschino Cherries. </div>	<div> RUM RUNNER PUNCH BOWL  </div> <div> INGREDIENTS 750 ml Zaya Rum 1- ½ Cups Blackberry Liqueur 1- ½ Cups Banana Liqueur 1- ½ Cups Pineapple Juice 1- ½ Cups Orange Juice </div> <div> Combine all ingredients in a punch bowl, stir. Decorate with sliced fruit. </div>

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*SEAGRAM'S VODKA CRANBERRY INGREDIENTS 2 oz. Seagram's Extra Smooth 4 oz. Cranberry Juice Splash Lime Juice Combine Seagram's 80 Proof Vodka, cranberry juice, and lime juice in a shaker and shake vigorously, strain over ice in a low-ball glass and top with tonic water. Garnish with a lime round.	*BASICALLY VITAMINS INGREDIENTS 2 oz. Seagram's 100 ½ oz. Pureed Spinach ½ oz. Carrot Juice ½ oz. Lemon Juice ½ oz. Minced Garlic ½ oz. Green Tomato ½ oz. Carrot Juice ½ oz. Aloe Vera Juice Rim highball glass with celery salt and fill glass with ice. Combine all ingredients, stir with a bar spoon. Garnish with a celery stalk, sliced carrot, parsley, cucumber & lemon rounds.	STRAIGHT FLUSH INGREDIENTS 3 Parts Seagram's Peach 1 Part Blackberry Liqueur 1 Part Cranberry 	PINEAPPLE CRUSH INGREDIENTS 1-½ oz. Seagram's Pineapple 1 oz. Triple Sec 1 oz. Pineapple Juice Top Lemon Lime Soda Combine ingredients in a shaker with ice. Shake & roll into a Cocktail glass & top with soda. Garnish with Pineapple wedge.	SALTY DOG INGREDIENTS 1-½ oz. Seagram's Grapefruit 3 oz. Grapefruit Juice Shake vodka with grapefruit juice. Roll into a rocks glass with salted rim. Garnish with lime wheel.
*SEAGRAM'S MOSCOW MULE INGREDIENTS 1-½ oz. Seagram's Extra Smooth ½ oz. Lime Juice Top with Ginger Beer 3-5 Mint Sprigs Tear mint leaves into fourths and muddle at the bottom of a copper mug. Add vodka, lime juice, ice, then top with ginger beer. Garnish with a lime round and a mint leaf.	BREAKFAST OF CHAMPIONS INGREDIENTS 2 oz. Seagram's 100 ½ oz. Lime Juice 4 oz. Tomato Juice 1 oz. Maple Syrup 1 oz. Maple Syrup 1 oz. Hot Sauce ½ oz. Worcestershire The creamy rim and garnishes are really the champion of this breakfast delight: Spread maple butter around rim then lightly dip in salt. Mix ingredients in a shaker and pour over ice into prepared glass. Garnish with a waffle or pancake and your favorite breakfast meats.	KAMIKAZEE INGREDIENTS 3 Parts Seagram's Lime 1 Part Sour Mix 	WATERMELON COLLINS INGREDIENTS 2 oz. Seagram's Watermelon 1 oz. Lime Juice ½ oz. Simple Syrup Top with Soda Water Combine vodka, lemon juice, and simple syrup in shaker with ice. Shake vigorously & strain over fresh ice in glass. Top with soda & garnish with mint sprig and watermelon.	APPLE MULE INGREDIENTS 1-½ oz. Seagram's Apple ½ oz. Lemon Juice ½ oz. Simple Syrup Top with Ginger Beer Build ingredients into a copper mule mug. Top with ginger beer and lightly stir to serve. Garnish with apple slice.
*SWEET TEA PALMER INGREDIENTS 2 oz. Seagram's Sweet Tea Vodka 4 oz. Lemonade Lemon wedge Combine Seagram's Vodka and lemonade over ice in a lowball glass. Garnish with a lemon wedge.	*CLASSIC BLOODY MARY INGREDIENTS 2 oz. Seagram's 80 Proof 4 Dashes Worcestershire 1-2 Dashes Tabasco ½ oz. Olive Juice ½ oz. Tomato Juice ½ oz. Balsamic Vinegar ½ oz. Lemon Juice ½ tsp Horseradish Rim pint glass with salt & fill with ice. Combine ingredients in glass over ice and stir. Garnish with a celery stalk, skewered cocktail olives & onions, and rounds of lime & lemon.	WINTOUR INGREDIENTS 2 Parts Seagram's Pineapple 1 Part Crème de Menthe 1 Part Crème de Cacao 	BLACKBERRY FIZZ INGREDIENTS 1-½ oz. Seagram's Extra Smooth ½ oz. Lemon Juice ½ oz. Blackberry Syrup ½ oz. Simple Syrup Top with Soda Water Combine all ingredients except soda in shaker with ice. Shake vigorously & strain into glass with fresh ice. Top with Soda.	AUTUMN WATER INGREDIENTS 1-½ oz. Seagram's Apple ½ oz. Cranberry Juice ½ oz. Lime Juice Top with Topo Chico Combine ingredients into low ball glass. Top with Topo Chico and lightly stir to serve. Garnish with apple or orange slice.
*VODKA MARTINI INGREDIENTS 3 oz. Seagram's Extra Smooth 1 oz. Dry Vermouth 2-3 Stuffed Olives Combine Seagram's Extra Smooth and dry vermouth in a shaker and shake vigorously. Strain and serve up in a martini glass; garnish with 2-3 stuffed olives.	*OVERACHIEVER BLOODY MARY INGREDIENTS 2 oz. Seagram's 100 Proof 4 Dashes Worcestershire 1-½ oz. Tomato Juice 1 tsp BBQ Sauce (Carolina Style) ½ oz. Beef Broth ½ oz. Lemon Juice Rim a highball glass with garlic salt & smoked paprika. Combine ingredients into glass over ice & stir. Garnish with skewered sausage, peppers, cocktail onion & olive, and pickled veggies.	PINEAPPLE UPSIDE DOWN CAKE INGREDIENTS 4 Parts Seagram's Extra Smooth 1 Part Pineapple Juice 1 Part Grenadine 	PEACH TEA INGREDIENTS 1 oz. Seagram's Sweet Tea 1 oz. Seagram's Peach ½ oz. Lemon Juice ½ oz. Simple Syrup Combine ingredients except soda in a shaker with ice. Shake vigorously & strain into glass with ice. Top with Soda.	BETTER SLOE DOWN INGREDIENTS 1-½ oz. Seagram's Extra Smooth ½ oz. Sloe Gin ½ oz. Lime Juice Top Sparkling Wine Combine all ingredients except bubbles in a shaker with ice. Shake and strain into a coupe glass. Top with sparkling wine.
SEAGRAMS GIMLET INGREDIENTS 1-½ oz. Seagram's Lime ¾ oz. Lime Juice ½ oz. Simple Syrup Combine ingredients in a shaker with ice. Shake vigorously. Roll into a rocks glass. Garnish with fresh lime.	THIS IS SPARTA INGREDIENTS 2 oz. Seagram's 100 1-1/2 oz Tomato Juice 4 Dashes Worcestershire Pepper, Celery Salt, Garlic Powder Crushed Red Pepper, Muddled Cucumber ½ oz. Lemon Juice Rim glass with pepper & garlic salt. Muddle Cucumber & combine ingredients in glass over ice & stir. Garnish olive, lemon & cucumber.	WATERMELON PATCH INGREDIENTS 3 Parts Seagram's Watermelon 1 Part Apple Pucker 1 Part Cranberry Juice 	FROZEN HARVEY WALLBANGER INGREDIENTS 2 oz. Seagram's Extra Smooth ½ oz. Galliano ½ oz. Orange Juice Combine all ingredients in a blender with ice. Blend until smooth. Serve in rocks glass with orange garnish.	ESPRESSO MARTINI INGREDIENTS 1 oz. Seagram's Extra Smooth 1-½ oz. Espresso 1 oz. Coffee Liqueur Combine all ingredients in shaker with ice & shake until chilled. Strain & serve in martini glass. Garnish with espresso beans.

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*CADILLAC MARGARITA INGREDIENTS 2 oz. Los Arango Reposado 1 oz. Lime Juice ¾ oz. Agave Nectar ½ oz. Grand Marnier <i>Combine ingredients, except the Grand Marnier, in a shaker with ice and shake Vigorously. Rim a rocks glass with salt and fill with ice. Hawthorne strain the cocktail into the glass and top with Grand Marnier.</i>		*GUANAJUATO MANHATTAN INGREDIENTS 1 ¾ oz. Los Arango Reposado ½ oz. Sweet Vermouth 3-4 Dashes Angostura Bitters 3-4 Dashes Orange Bitters 2 Drops Orange Oil <i>Combine all ingredients into a cocktail shaker with ice and shake. Hawthorne strain into coupe glass & garnish with an orange twist and maraschino cherry.</i>		*LA REINA INGREDIENTS 1 ½ Oz. Los Arango Blanco Tequila 4 Dashes Pink Peppercorn Tincture ¾ oz. Sweet Vermouth 2 Drops Rose Water ¾ oz. Dry Rose <i>Combine ingredients into shaker with ice, shake well. Rim a Nick n Nora glass with cracked pink & black peppercorn salt. Hawthorne and fine strain the cocktail into glass and garnish with a grapefruit twist.</i>		MOLE MANHATTAN INGREDIENTS 1 ½ oz. Los Arango Reposado ¾ oz. Red Sweet Vermouth ½ oz. Ancho Reyes ½ oz. Chocolate Syrup <i>Combine ingredients in a mixing glass with ice, stir to dilution. Strain and serve in a coupe. Garnish with an orange twist.</i>	
SPICY PINEAPPLE PALOMA INGREDIENTS 2 oz. Los Arango Blanco ½ oz. Grapefruit Juice ½ oz. Lime Juice ¾ oz. Agave Nectar 3-4 Serrano Slices Top Pineapple Soda <i>Rim glass with Tajin. Combine all ingredients except pineapple soda in a shaker with ice. Shake vigorously & strain over fresh ice in glass.</i>		SEA OF CORTEZ INGREDIENTS 1-½ oz. Los Arango Reposado ¾ oz. Crème de Cassis ¾ oz. Cointreau 1 oz. Lime Juice <i>Combine ingredients in a shaker with ice. Shake vigorously & strain and serve in coupe glass. Garnish with a lime wheel.</i>		*BLANCO DE BLANC INGREDIENTS 1 ½ Oz. Los Arango Blanco Tequila 1 oz. Chateau Aloe Vera Liqueur ¾ oz. Blanc Vermouth 2 Dashes Celery Bitters ¾ oz. Lemon Juice Top 4 Drops Celery Oil <i>Combine all ingredients, except celery oil, into shaker & shake. Fill rocks glass with ice & Hawthorne strain. Top with celery oil & aloe vera leaf garnish.</i>		ANEJO OLD FASHIONED INGREDIENTS 2 oz. Los Arango Anejo ½ oz. Allspice Dram ½ oz. Demurara 3 Dash Aromatic Bitters Splash Soda <i>Combine all ingredients in an old-fashioned glass. Add big rock of ice & stir to dilution. Top with a splash with soda and garnish with an orange twist and maraschino cherry.</i>	
POMEGRANATE FLACO INGREDIENTS 2 oz. Los Arango Blanco ½ oz. Pomegranate Juice ½ oz. Lime Juice ½ oz. Agave Nectar <i>Combine ingredients in a shaker with ice. Shake vigorously & strain and serve in a rocks glass with fresh ice. Garnish with pomegranate seeds.</i>		MARTINA <i>INGREDIENTS</i> 3 oz. Los Arango Blanco 1 oz. Dry Vermouth 3 Dash Orange Bitters <i>Combine all ingredients in a mixing glass with ice. Stir to dilution & strain and serve in chilled martini glass.</i>		*VIVA VILLA! INGREDIENTS 2 oz. Los Arango Reposado ¾ oz. St. Germain ¾ oz. Lemon Juice ¾ oz. Agave Nectar 3-4 Slices Jalapeños <i>Lightly muddle jalapeño slices in a shaker. Add remaining ingredients & ice, shake. Hawthorne & fine strain into martini glass & garnish with lemon twist.</i>		FORGOTTEN EXPLORER INGREDIENTS 2 oz. Los Arango Anejo 2 ½ oz. Beet Juice 1 Fresh Lime 1 Tbls Vanilla Extract 3 Sprigs Basil Top Lemonade Mix beet juice with vanilla, set aside. Muddle basil with lime juice. Add Los Arango, ice, & beet juice, shake vigorously. Double strain into cocktail glass & top with lemonade & garnish with fresh basil.	
ACAPULCO INGREDIENTS 2 oz. Los Arango Reposado ¾ oz. St Germaine ¾ oz. Agave Nectar ¾ oz. Lemon Juice 3-4 Jalapeno Slices <i>Lightly press jalapeno slices in a shaker. Add remaining ingredients with ice. Shake vigorously & strain and serve in a rocks glass with Tajin rim.</i>		*AMANTE PICANTE INGREDIENTS 2 oz. Los Arango Blanco 2 Drops Saline ¾ oz. Roasted Pineapple ¾ oz. Habanero Agave Nectar 4 Dashes Cilantro Tincture Top with Lime Oil <i>Combine all ingredients, except lime oil, into a cocktail shaker and shake thoroughly. Rim rocks glass with Tajin & add fresh ice. Hawthorne strain, top off with lime oil, a torched pineapple wedge, and a habanero pepper slice.</i>		*EL VERDITO <i>INGREDIENTS</i> 1 ½ oz. Los Arango Blanco ¾ oz. Pineapple Juice ¾ oz. Ginger Liqueur 1 oz. Lime Juice ¾ oz. Agave Nectar ¾ oz. Green Chartreuse <i>Combine ingredients a shaker with ice and shake Vigorously. Hawthorne strain into a coupe glass, and garnish with candied ginger and a lime round.</i>		ANEJO NEAT WITH A CIGAR INGREDIENTS 2 oz. Los Arango Anejo Ice – Large Rocks Rocks Glass <i>Pour Los Arango Anejo over large ice rocks, Serve neat no garnish.</i>	
CLASSIC TEQUILA SHOT INGREDIENTS 2 oz. Corralejo Reposado Rock Salt Lime Wedges <i>Rim shot glass with salt, pour in tequila. Salt, tequila and lime!</i>		HOMBRE VERDE INGREDIENTS 1-½ oz. Los Arango Blanco ¾ oz. Pineapple Juice ½ oz. Lime Juice Bar Spoon – Green Chartreuse <i>Combine ingredients in a shaker with ice & shake vigorously. Strain and serve over fresh ice in decorative glass. Garnish with pineapple wedge & mint sprig.</i>		EL PEPINO INGREDIENTS 2 oz. Los Arango Blanco 1 oz. Lime Juice 4 Cucumber Slices 5 Cilantro Leaves ¾ oz. Agave Nectar 3 Jalapeno Slices <i>Muddle produce in a shaker with agave nectar. Add lime juice & tequila with ice, shake vigorously. Double strain over fresh ice in margarita glass.</i>		WAKE THE DEAD SHOOTER INGREDIENTS 1 oz. Los Arango Blanco 1 oz. Coffee Liqueur ½ oz. Espresso <i>Combine all ingredients in shaker with ice. Strain into shot glass.</i>	

Crystal Head VODKA		COCKTAIL MAP	
FAVORITES Neighborhood, Sports & Dive Bars		CLASSICS Craft, Hotel & Tablecloth Restaurants	
SPRING/SUMMER Refreshing & Light – Outdoor Occasion		WINTER/FALL Heavy, Boozy, Comforting	
<p>OG MARTINI</p> <p>INGREDIENTS</p> <p>2 ½ oz. Crystal Head Vodka</p> <p>¼ OZ. Dry Vermouth</p> <p>Baby Corn</p>  <p><i>Add Crystal Head Vodka and dry vermouth into a mixing glass with plenty of ice. Stir for 15-20 seconds. Strain into a chilled martini glass and garnish with baby corn.</i></p>	<p>*DAN’S 54 BAR CAR</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Vodka</p> <p>Splash of Dry Vermouth</p> <p>Splash of Olive Brine</p>  <p><i>Add splash of dry vermouth into a serving glass, swirl & coat inside of glass, discard excess. Add CHV & olive brine into shaker with ice. Shake & strain into the coated rocks glass. Garnish with a skewer of two olives and a pearl onion.</i></p>	<p>*ONYX GIMLET</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Onyx</p> <p>½ oz. Agave Syrup</p> <p>½ oz. Fresh Lime Juice</p>  <p><i>Build all ingredients in a cocktail shaker with ice and shake. Strain into a coupe glass and garnish with a fresh slice of lime.</i></p>	<p>*ONE NIGHT IN JALISCO</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Onyx</p> <p>¾ oz. Agave Syrup</p> <p>¾ oz. Fresh Lime Juice</p> <p>2-3 Jalapeno Rings</p>  <p><i>Rim rocks glass with salt. In cocktail shaker, add ingredients & muddle. Add ice and shake, double strain into rocks glass with fresh ice. Cilantro garnish.</i></p>
<p>ONYX MARTINI</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Onyx</p> <p>½ oz. Fino Sherry</p> <p>Grapefruit Twist or Frozen Grapes</p>  <p><i>Add Onyx, Fino Sherry and ice in a mixing glass. Stir until ice cold. Strain into a frozen martini glass and garnish with a grapefruit twist or frozen grapes.</i></p>	<p>*CANADIAN MULE</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Aurora</p> <p>¾ oz. Fresh Lime Juice</p> <p>4 oz. Ginger Beer</p> <p>2-3 Dashes of Angostura Bitters</p>  <p><i>In copper mug with ice, add all ingredients. Top ginger beer & stir. Garnish by “slapping” mint & rubbing along glass rim. Garnish with mint & lime.</i></p>	<p>*LEMON PEEL MARTINI</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Aurora</p> <p>½ oz. Dry Vermouth</p> <p>Lemon Peel</p>  <p><i>Add all ingredients into a mixing glass with ice. Stir until ice cold. Strain into a frozen martini glass and zest with lemon peel by twisting over cocktail. Garnish with a lemon peel.</i></p>	<p>*NIGHT CAP</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Vodka</p> <p>1 oz. Chilled Espresso</p> <p>½ oz. Coffee Liqueur</p> <p>¼ oz. Simple Syrup</p>  <p><i>Add CHV, espresso, coffee liqueur & simple syrup into shaker with ice. Shake & strain into martini glass. Garnish with grated dark chocolate & espresso beans.</i></p>
<p>AURORA 705</p> <p>INGREDIENTS</p> <p>1 ½ oz. Crystal Head Aurora</p> <p>¾ oz. Blueberry Syrup</p> <p>¾ oz. Fresh Lemon Juice</p> <p>Blueberries</p> <p>Top with Sparkling Wine</p>  <p><i>In cocktail shaker add Aurora, lemon juice, blueberry syrup and 4-5 blueberries. Muddle and shake over ice for 10-15 seconds. Double strain into a chilled coupe glass. Top with sparkling wine and garnish with a lemon zest ribbon.</i></p>	<p>*CRYSTAL COSMO</p> <p>INGREDIENTS</p> <p>1 ½ oz. Crystal Head Aurora</p> <p>½ oz. Cointreau</p> <p>½ oz. Cranberry Juice</p> <p>¼ oz. Simple Syrup</p> <p>¾ oz. Lime Juice</p>  <p><i>Add Aurora, cranberry juice, Cointreau & lime juice in ice filled shaker. Shake & strain into a chilled martini glass. Twist orange peel to release citrus oils, then drop into cocktail.</i></p>	<p>*SPIRITS RUN HIGH</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Onyx</p> <p>Club Soda</p> <p>Grapefruit Zest</p>  <p><i>In a highball glass filled with ice add Crystal Head Onyx. Top with soda, and garnish with grapefruit zest.</i></p>	<p>*AURORA NEGRONI</p> <p>INGREDIENTS</p> <p>1 oz. Crystal Head Vodka</p> <p>1 oz. Campari</p> <p>1 oz. Sweet Vermouth</p>  <p><i>Add Crystal Head Aurora, sweet vermouth, Campari & orange zest to a mixing glass with ice. Stir until chilled. Strain into a rocks glass over a king cube. Garnish by twisting orange peel to release citrus oils, then drop into cocktail.</i></p>
<p>CRYSTAL CRANBERRY SKULL</p> <p>INGREDIENTS</p> <p>1 ½ oz. Crystal Head Vodka</p> <p>1 oz. Cranberry Syrup</p> <p>½ oz. Fresh Lime Juice</p> <p>Fresh Cucumber, Mint, and Cranberries</p> <p>Top with Sparkling Wine</p>  <p><i>Combine ingredients in ice filled shaker, shake vigorously and strain in a cocktail shaker, muddle two cucumber slices, 3-4 mint leaves and 4-5 cranberries. Add Crystal Head Vodka, cranberry syrup, lime juice and plenty of ice. Shake vigorously for 10-15 seconds. Double strain into a chilled coupe glass and top with sparkling wine. Garnish with a mint and cranberry skewer.</i></p>	<p>OLD FASHIONED</p> <p>INGREDIENTS</p> <p>2 oz. Crystal Head Onyx</p> <p>1/2 Bar Spoon Agave Syrup</p> <p>5 Dashes Grapefruit bitters</p> <p>Grapefruit Zest Garnish</p>  <p><i>In a mixing glass with ice, add Crystal Head Onyx, agave syrup and grapefruit bitters. Stir until well chilled, and strain into a rocks glass with ice. Zest with fresh grapefruit and drop peel inside glass.</i></p>	<p>VIVA LA PIÑA</p> <p>INGREDIENTS</p> <p>1 ½ oz. Crystal Head Onyx</p> <p>½ oz. Giffard Caribbean Pineapple</p> <p>1 oz. Fresh Lemon Juice</p> <p>1 Bar Spoon of Caster Sugar</p> <p>Pinch of Salt</p> <p>1 Egg White</p> <p>Orange Zest</p>  <p><i>Add Crystal Head Onyx, Giffard Caribbean Pineapple, fresh lemon juice, caster sugar, a pinch of salt and an egg white into a cocktail shaker. Dry shake vigorously. Add ice and shake again. Double strain into a rocks glass over ice</i></p>	<p>COLD COMFORT</p> <p>INGREDIENTS</p> <p>1 ½ oz. Crystal Head Vodka</p> <p>1 oz. Dark Rum</p> <p>4 oz. Apple Cider</p> <p>1 Cinnamon Stick</p>  <p><i>In a cocktail shaker add Crystal Head Vodka, dark rum and apple cider with ice. Shake vigorously for 10-15 seconds. Strain into a rocks glass with ice. Garnish with a cinnamon stick, finely grated cinnamon and thinly sliced apple.</i></p>

FAVORITES Neighborhood, Sports & Dive Bars	CLASSICS Craft, Hotel & Tablecloth Restaurants	SPRING/SUMMER Refreshing & Light – Outdoor Occasion	WINTER/FALL Heavy, Boozy, Comforting
<p>*RIVES DRY</p> <p>INGREDIENTS 2 1/2 oz. Rives London Dry Gin ½ oz. Dry Vermouth</p>  <p><i>Add the ingredients into a mixing glass and slowly stir with bar spoon. Strain into a chilled martini glass and garnish with a lime twist.</i></p>	<p>SPANISH 1880</p> <p>INGREDIENTS 1 ½ oz. Rives 1880 Gin ¼ oz. Lemon Juice ½ oz. Simple Syrup Top Dry Champagne</p>  <p><i>Combine ingredients except bubbles in a shaker with ice. Shake vigorously. Strain and pour into a champagne flute. Top with bubbles.</i></p>	<p>*RIVES FIZZ</p> <p>INGREDIENTS 2 oz. Rives 1880 Gin 1 ½ oz. Lemon Juice 3 oz. Soda 1 Spoonful Sugar</p>  <p><i>Fill a cocktail shaker with all ingredients and ice. Shake & strain over ice into a hurricane glass and garnish with a cherry and a fresh lime slice.</i></p>	<p>SPICED PEAR FIZZ</p> <p>INGREDIENTS 2 oz. Rives 1880 Gin 1 oz. Pear Liqueur 2 oz. Lemon Juice ½ oz. Cognac ½ oz. Simple Syrup Top Soda</p>  <p><i>Combine ingredients except cognac in shaker with ice. Shake & strain over fresh ice in glass. Top with cognac & soda. Garnish with candied pear.</i></p>
<p>*SPANISH GIN TONIC</p> <p>INGREDIENTS 2 oz. Rives London Dry Gin 6 oz. Tonic</p>  <p><i>Fill Copa glass with large cubed ice, then pour gin followed by tonic water. Slowly mix with bar spoon. Garnish with lemon and orange twist.</i></p>	<p>INFINIUM VESPER</p> <p>INGREDIENTS 3 oz. Rives 1880 Gin 1 oz. Crystal Head Vodka ½ oz. Lillet Blanc</p>  <p><i>Combine ingredients in a mixing glass with ice. Stir to dilution. Strain and serve up in a martini glass. Garnish with a lime wheel.</i></p>	<p>STRAWBERRY NEGRONI</p> <p>INGREDIENTS 1½ oz. Rives Pink Gin ¼ oz. White Blanco Vermouth ¾ oz. Suze</p>  <p><i>Combine ingredients in a mixing glass with ice. Stir to dilution. Strain and serve over big rock in rocks glass.</i></p>	<p>MARTINEZ</p> <p>INGREDIENTS 1 ½ oz. Rives 1880 Gin 1 ½ oz. Sweet Vermouth ¼ oz. Maraschino Liqueur 2 Dash Angostura Bitters</p>  <p><i>Combine ingredients in a mixing glass with ice & stir to dilution. Strain and serve in a coupe glass with an orange twist garnish.</i></p>
<p>*RIVES BRAMBLE</p> <p>INGREDIENTS 2 oz. Rives London Dry Gin ½ oz. Lemon Juice ½ oz. Simple Syrup ½ oz. Blackberry Liqueur</p>  <p><i>Add all the ingredients into shaker with ice and shake well until chilled. Strain and pour into an old-fashioned glass. Garnish with fresh blackberries.</i></p>	<p>RIVES GIBSON</p> <p>INGREDIENTS 2 ½ oz. Rives 1880 Gin ½ oz. Dry Vermouth</p>  <p><i>Combine ingredients in a mixing glass with ice & stir to dilution. Strain and serve in a martini glass garnished with a skewered onion.</i></p>	<p>SOUTHSIDE SUNSET</p> <p>INGREDIENTS 2 oz. Rives Pink Gin 3 oz. Coconut Water ½ oz. Simple Syrup Top Soda 3-4 Basil Leaves</p>  <p><i>Slap basil, add to shaker with gin, coconut water, syrup & ice. Shake, strain & pour over ice in glass & top with soda. Garnish with basil & pink peppercorns.</i></p>	<p>CORPSE REVIVER</p> <p>INGREDIENTS 1 ½ oz. Rives 1880 Gin ¼ oz. Cointreau ¼ oz. Lillet Blanc 1 oz. Lemon Juice</p>  <p><i>Combine ingredients in shaker with ice. Shake & strain, serve in a coupe glass. Garnish with a lemon twist.</i></p>
<p>THE PINK GIN TONIC</p> <p>INGREDIENTS 2 oz. Rives Pink Gin 4 oz. Tonic or Lemon Lime Soda 3-5 Strawberry or lemon Slices</p>  <p><i>In a Copa glass combine ice with gin. Pour Rives Pink gin and top with tonic. Garnish with fresh strawberry slices or fresh lemon.</i></p>	<p>RIVES SPRTIZ</p> <p>INGREDIENTS 1½ oz. Rives Pink Gin 1 oz. Aperol Top Prosecco</p>  <p><i>Build ingredients in copa glass over ice. Top with prosecco & stir to incorporate. Garnish with a fresh berries.</i></p>	<p>RIVES RICKY</p> <p>INGREDIENTS 2 oz. Rives Pink Gin 1 oz. Lime Juice ½ oz. Simple Syrup Top Soda</p>  <p><i>Combine all ingredients except soda in a shaker with ice. Shake & strain over fresh ice in coupe glass. Top with soda and garnish with lime wedge.</i></p>	<p>LAST WORD</p> <p>INGREDIENTS ¾ oz. Rives 1880 Gin ¾ oz. Green Chartreuse ¾ oz. Maraschino Liqueur ¾ oz. Lime Juice</p>  <p><i>Combine ingredients in a shaker with ice. Shake & strain, serve in a coupe glass. Garnish with skewered maraschino cherries.</i></p>
<p>TEXAS FIZZ</p> <p>INGREDIENTS 1 ½ oz. Rives 1880 Gin ¾ oz. Orange Juice ½ oz. Lemon Juice ¼ oz. Grenadine Top Sparkling Wine</p>  <p><i>Combine ingredients in a blender with ice. Blend until smooth, pour into rocks glass. Top with sparkling wine and garnish with citrus twist.</i></p>	<p>SPANISH BRUNCH</p> <p>INGREDIENTS 750 ml Rives 1880 Gin 750 ml Tonic ½ cup Lemon Juice ½ cup Apple Juice</p>  <p><i>Combine and stir ingredients in a punch bowl with generous ice. Garnish with sliced lemons and apples.</i></p>		

TORRES			
COCKTAIL MAP			
FAVORITES Neighborhood, Sports & Dive Bars	CLASSICS Craft, Hotel & Tablecloth Restaurants	SPRING/SUMMER Refreshing & Light – Outdoor Occasion	WINTER/FALL Heavy, Boozy, Comforting
<p>*CHILE CHICLANO</p> <p>INGREDIENTS 2 oz. El Gobernador ¼ oz Fresh Lime Juice ¼ oz. Fresh Pineapple Juice ½ oz. Ginger Syrup Top with Soda Water</p>  <p>Rim a glass with sugar, salt and paprika. Combine all ingredients into a cocktail shaker and short shake and strain into a glass with ice.</p>	<p>*PEPPERMINT JULEP</p> <p>INGREDIENTS 1 oz. El Gobernador ½ oz. Lillet Blanc ¼ oz. Peppermint Simple Scant Bar spoon Fernet Dogma Scant Bar spoon Fernet Branca Spray Absinthe</p>  <p>Combine ingredients in a shaker with ice. Shake vigorously. Strain and pour into a julep cup.</p>	<p>BARCELONA’S PAIN KILLER</p> <p>INGREDIENTS 1 ½ oz Torres 15 1 oz. Pineapple Juice ¼ oz. Cream of Coconut ½ oz. Orange Juice 3 Dashes Angostura</p>  <p>Shake and strain into Tiki glass. Garnish with grated nutmeg and mint.</p>	<p>*PISCO SOUR</p> <p>INGREDIENTS 2 oz. El Gobernador ¼ oz. Lime Juice freshly squeezed ½ oz. Simple Syrup 1 Egg White</p>  <p>Add all ingredients into a cocktail shaker and dry shake vigorously. Then add ice into cocktail shaker and shake until thoroughly chilled. Garnish with Angostura bitters.</p>
<p>*PISCO PUNCH</p> <p>INGREDIENTS 2 parts El Gobernador ¼ part Fresh Lemon Juice ½ part Pineapple Syrup ¼ part Pineapple Juice</p>  <p>Combine all ingredients into a cocktail shaker and short shake and strain into a glass with ice.</p>	<p>PISCO OLD FASHIONED</p> <p>INGREDIENTS 2 oz. El Gobernador ½ oz. Vanilla Syrup 2 Dashes Cherry Bitters</p>  <p>Stir all ingredients in a mixing glass. Pour into a rocks glass with ice. Garnish with an orange twist and cherry.</p>	<p>*SPANISH PASSION</p> <p>INGREDIENTS 1 ½ oz. El Gobernador ¼ oz. Raspberry Syrup ¼ oz. Lemon Juice ½ oz Elderflower liquor</p>  <p>Shake and strain into a rocks glass with ice. Garnish with a lemon twist.</p>	<p>THE GOLDEN HOUR</p> <p>INGREDIENTS 2 oz El Gobernador ¼ oz Fresh Lemon Juice ¼ oz Chamomile Syrup 1 oz Egg white 3 Green Apple Chunks Dash Orange Bitters</p>  <p>Muddle the apple chunks, add the Orange bitters. Combine all ingredients in a shaker. Dry shake, shake with ice and strain into a rocks glass with ice. Garnish with grated lemon.</p>
<p>*PINEAPPLE OLD FASHIONED</p> <p>INGREDIENTS 1 ½ oz. Torres 10 ½ oz. Magdala Orange Liqueur 3-4 Pineapple Chunks (muddled) ½ oz. Amaro Siciliano 1 Dash Aromatic Bitters</p>  <p>Stir in mixing glass with ice. Double strain into a rocks glass with ice. Garnish with pineapple and orange wedge.</p>	<p>TORRES ORANGE MOJITO</p> <p>INGREDIENTS 2 oz. Magdala Orange Liqueur ¼ oz. Fresh Lemon Juice Top Ginger Ale or Champagne</p>  <p>Muddle mint in a tall glass and add ice. Shake and strain Orange Liqueur and lemon juice into glass with ice and mint. Top with ginger ale of champagne. Garnish with fresh mint sprig and lime wheel.</p>	<p>PISCO PEAR</p> <p>INGREDIENTS 2 oz. El Gobernador ¼ oz. Pear Cordial ¼ oz. Fresh Lemon Juice ½ oz. Pear Eau de Vie Top Pear Cider</p>  <p>Combine ingredients except pear cider. Short shake and strain into a highball glass with ice. Top with pear cider and garnish with a pear slice.</p>	<p>*MARIA DOLORES</p> <p>INGREDIENTS 1 ½ oz Torres 15 1 oz Verjus ¼ oz. St Germain ¼ oz Raspberry Syrup Dash Absinthe</p>  <p>Combine ingredients in a mixing glass. Strain and serve in a coupe glass.</p>
<p>BARCELONAHURST</p> <p>INGREDIENTS 1 ½ oz Torres 15 ¼ oz. Dry Vermouth ½ oz. Cynar 1 Teaspoon Maraschino</p>  <p>Combine all ingredients in a mixing glass, pour and serve in a martini glass. Garnish with a lemon twist.</p>	<p>SANGRIA DEL SUR</p> <p>INGREDIENTS 4 oz. Sangre de Toro Garnacha ½ oz. Magdala Orange Liqueur ½ oz. Torres 10 Juice of ½ lime (or ½ tablespoon) 1 oz. orange juice 2 Dash Grapefruit Bitters</p>  <p>Shake lightly, serve over ice, top with splash of ginger beer 2 dashes grapefruit bitters (or orange bitters) Apples, oranges and lemon for garnish.</p>	<p>SPARKLING ROSE PUNCH</p> <p>INGREDIENTS 1 Bottle Sparkling Rosé Cava 1 Cup Magdala Orange Liqueur ½ Cup Torres 10 ½ Cup Peach Liqueur ¼ Cup Simple Syrup 8 Muddles Raspberries</p>  <p>Mix all ingredients in a large punch bowl, garnish with raspberries, blueberries, strawberries and mint.</p>	<p>*BRANDY ALEXANDER</p> <p>INGREDIENTS 1 ½ oz. Torres 10 ½ oz. Magdala Orange Liqueur ½. Oz. Luxardo 2 oz. Almond Milk ½ oz. Crème de Cacao</p>  <p>Shake all ingredients in a cocktail shaker with ice until liquid is frothy and creamy. Strain in Martini or Coupe Glass. Garnish with grated nutmeg and optional orange twist.</p>

FAVORITES

SALTY NUTS

- 1½ oz. Skrewball Peanut Butter Whiskey
- Maldon's Smoked Sea Salt
- Salt half of a shot glass with Maldon's Smoked Sea Salt. Pour and enjoy.



PEANUT BUTTER & JEALOUS

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Raspberry Liqueur
- 1 oz. Half and Half
- Shake vigorously, double strain and pour into a coupe. Garnish with fresh raspberries.



BLACK SHEEP BULLDOG (an even better Colorado Bulldog)

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Coffee Liqueur
- 1½ oz. Half and Half
- Build in a glass over ice. Top with a splash of Coke.



THE "KING"

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. Banana Liqueur
- ¾ oz. Irish Cream
- Build in a mixing glass, stir and pour over ice. Garnish with dried banana chips.



SKREWBALL MUDSLIDE (cocktail)

- ¾ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Coffee Liqueur
- ¾ oz. Irish Cream Liqueur
- 1 Scoop Vanilla Ice Cream
- 3 oz. Ice
- Pour all ingredients into a blender. Blend and pour into a glass drizzled with chocolate syrup.



SKREWBALL PINEAPPLE MARGARITA

- ¾ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Tequila
- ½ oz. Sour Mix
- 2 oz. Pineapple Juice
- Shake all ingredients and pour into an unsalted margarita glass. Garnish with pineapple and lime.



SKREW PUTIN

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Coffee Liqueur
- 1½ oz. Half and Half
- Build in a glass over ice.



CLASSIC COCKTAILS

SKREWBALL OLD FASHIONED (New Fashioned)

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Rye Whiskey
- 4 dashes Angostino Bitters
- Stir all ingredients in a mixing glass. Pour into a rocks glass with one large ice cube. Garnish with a cherry and orange twist.



MISFIT MANHATTAN

- 2 oz. Skrewball Peanut Butter Whiskey
- 1 oz. Rye Whiskey
- ¼ oz. Amaro
- Stir all ingredients in a mixing glass. Pour into a rocks glass with ice or strain into a martini glass. Garnish with a cherry and orange twist.



BLACK SHEEP GOLD RUSH

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Bourbon
- ½ oz. Lemon Juice
- ½ oz. Honey Water (prep by mixing equal parts hot water and honey)
- Shake vigorously and pour into a coup. Garnish with a lemon twist.



BOULEVARDIER

- 1 oz. Skrewball Peanut Butter Whiskey
- ¼ oz. Rye Whiskey
- 1 oz. Campari
- 1 oz. Sweet Vermouth
- Stir all ingredients in a mixing glass. Strain into a coupe or on the rocks. Garnish with an orange peel.



SKREWBALL SWIZZLE

- ¾ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Green Chartreuse
- 1 oz. Pineapple Juice
- ¼ oz. Falernum
- ¾ oz. Lime Juice
- Shake all ingredients with ice and then pour over new ice into a collins glass. Garnish with a mint sprig.



SOUR SKREW

- 2 oz. Skrewball Peanut Butter Whiskey
- 1 oz. Lemon Juice
- ½ oz. Lime Juice
- 1 oz. Simple Syrup
- 1 Egg White
- Shake vigorously and pour up or on the rocks. Float red wine.



HOLIDAY COCKTAILS

SKREWGED

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Egg Nog
- Build in a mug and garnish with nutmeg.



THE SKREW-DOLPH

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¼ oz. Peppermint Schnapps
- 4½ oz. Hot Chocolate
- Build in a mug and stir. Garnish with whipped cream or marshmallows.



THE GRINCH

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. White Creme de Cacao
- ½ oz. Green Creme de Menthe
- ¾ oz. Half and Half
- Shake all ingredients and strain into a coupe. Garnish with chocolate shavings.



THE BLACK SHEEP BONFIRE

- 1½ oz. Skrewball Peanut Butter Whiskey
- 1 oz. Cold Brew
- 3 oz. Chocolate Milk
- Shake well and serve on the rocks. Garnish with a roasted marshmallow.



REFRESHING SUMMER DRINKS

ISLAND OF MISFITS

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Amber or White Rum
- 1 oz. Orange Juice
- 1 oz. Pineapple Juice
- 1 oz. Cream of Coconut
- Shake and serve on the rocks. Garnish with nutmeg and a pineapple leaf.



PASSIONATE SKREW MARGARITA

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. Tequila
- ½ oz. Fresh Lime Juice
- 1½ oz. Passionfruit Puree
- Rim a margarita glass with salt and tajin. Shake all ingredients and pour into glass. Garnish with a lime.



SKREWBALL PALOMA

- 1 oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Tequila
- ¼ oz. Aperol
- 2 oz. Grapefruit Juice
- Soda Water
- Build all except for the soda. Stir and top with soda. Garnish with a lime.



JUNGLE (a riff on the Jungle Bird cocktail)

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. Campari
- ½ oz. Falernum
- ½ oz. Orgeat Syrup
- ½ oz. Lime Juice
- ½ oz. Lemon Juice
- Shake all ingredients and pour into a collins glass. Float ¼ oz. dark rum. Garnish with a pineapple leaf and a cherry.



HARD BALL

- 1½ oz. Skrewball Peanut Butter Whiskey
- Mix with black cherry hard seltzer.



BLACK SHEEP BRAMBLE

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. Green Chartreuse
- ½ oz. Lemon Juice
- 5 Blackberries
- Mint & Blackberries for Garnish
- Muddle blackberries then add remaining ingredients. Shake and pour in a collins glass and top with soda. Garnish with mint and blackberries.



SKREWBALL LAVA FLOW

- 8 oz of ice in a blender
- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. White Rum
- 2 oz. Pineapple Juice
- 2 oz. Cream of Coconut
- 2 oz. Strawberry Puree
- . Pour strawberry puree in glass. Blend and pour mix into glass. Garnish with a strawberry.



FALL COCKTAILS

SPIKED PEANUT BUTTER CIDER

- 1½ oz. Skrewball Peanut Butter Whiskey
- 4 oz. Hot Apple Cider
- Garnish with a cinnamon stick.



PEANUT BUTTER ESPRESSO MARTINI

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. Coffee Liqueur
- 1½ oz. Freshly Brewed Espresso
- Shake vigorously and strain into a martini glass. Garnish with three espresso beans.



SALTED CHOCOLATE PEANUT BUTTER PRETZEL

- 1½ oz. Skrewball Peanut Butter Whiskey
- ¾ oz. Chocolate Liqueur
- Dip chilled coup or martini glass into light amount of caramel sauce and then light amount of sea salt. Stir and strain into dressed coupe glass.



SKREWED UP IRISH COFFEE

- 1½ oz. Skrewball Peanut Butter
- Whiskey
- 4 oz. Coffee (hot)
- Top with fresh whipped cream.



SKREWED UP DALGONA

- 1½ oz. Skrewball Peanut Butter Whiskey
- ½ oz. Vanilla Vodka
- 3 oz. Almond Milk
- Dalgana Whip - recipe below
- Build all ingredients in glass. Stir to combine. Top with dalgana whip and garnish with cocoa powder.



Dalgana Whip

- 1 oz. Skrewball Peanut Butter Whiskey
- 2 Tablespoons of Instant Coffee
- 2 Tablespoons of Sugar
- ½ oz. Hot water
- In a medium size bowl combine instant coffee, sugar, hot water and Skrewball. Use a whisk and vigorously blend ingredients until they form a thickened mousse texture.