



BAR TOOLS

Mixing glass or pint glass, Bar spoon, Strainer, Orange & Peeler, Simple Syrup*, Bitters, Ice, Coupe glass or martini glass, Rocks glass

**Bring 1 cup water to simmer on stove and whisk in 1 cup of sugar. Remove from stove and let cool.*

MANHATTAN

COCKTAIL RECIPE:

Tools and ingredients needed:
mixing glass, bar spoon, strainer,
whiskey, sweet vermouth, bitters,
peeler and orange

In a mixing glass combine:

- ◆ 2 oz Whiskey
- ◆ ¾ oz Sweet Vermouth
- ◆ Dash of Bitters

Add ice and stir

** Strain into a coupe glass
or martini glass and garnish
with an orange peel*

BOULEVARDIER

COCKTAIL RECIPE:

Tools and ingredients needed:
Mixing glass or pint glass, bar
spoon, peeler, orange, whiskey,
sweet vermouth, Campari.

In a mixing glass combine:

- ◆ 1 oz Whiskey
- ◆ 1 oz Sweet Vermouth
- ◆ 1 oz Campari

Add ice and stir

** Strain into a rocks glass over ice
Peel of an orange. Zest it.
Drop it in the drink.*

OLD FASHIONED

COCKTAIL RECIPE:

Tools and ingredients needed:
Mixing glass, bar spoon, strainer,
whiskey, simple syrup, bitters,
peeler and orange

In a mixing glass combine:

- ◆ 2 oz Whiskey
- ◆ ¼ oz Simple Syrup
- ◆ 2 Heavy Dashes of Bitters

Add ice and stir

** Strain into a rocks glass
over a big rock. Peel of an orange.
Zest it. Drop it in the drink.*