



BUILD YOUR OWN COCKTAIL

• PICK EVERYTHING YOU NEED •

Directions...

- 1 Choose your spirit
- 2 Choose your sugars or vermouths
- 3 Choose ice or no ice... or carbonated
- 4 To Bitter or not to Bitter
- 5 Choose a garnish or cocktail decoration

6 *Allez.*

OLD FASHIONED

SPIRIT

- Old Forester 12 Blanton's 18
- *Espolon Reposado Tequila 13
- Catocin Creek Rye 14
- Woodford Reserve 14

SUGAR

- Simple Syrup Burnt Marshmallow
- Gomme Syrup Syrup

BITTERS

- Angostura Orange
- Cinnamon Tiki
- Chocolate

PRESENTATION

- Ice block
- Carbonated
- Smokey

GARNISH

- Orange Peel
- Lemon Peel
- Cherry

SWEETNESS SCALE

- Sweet ○ ○ ○ ○ ○ + Sweet

MANHATTAN

SPIRIT

- Bullet Rye 10 Dolin Sweet
- Makers Mark 10 Dolin Dry
- Dewar's Scotch 12 Cardamaro
- Catocin Creek Rye 12
- KO Barrel Finished Gin 12

VERMOUTH

BITTERS

- Angostura
- Orange
- Tiki
- Cinnamon
- Chocolate

PRESENTATION

- Rocks
- Ice Blocks
- Carbonated
- Up

GARNISH

- Orange Peel Cherry Lemon Peel

MARTINI

SPIRIT

- Bluecoat 14 Tito's 10
- Plymouth 16 Grey Goose 15
- KO Navy Strength Gin 15

THE QUESTION OF VERMOUTH AND DIRTY?

- Made while thinking about vermouth
- Some... but take it easy Classic & Heavy
- Do you like it Dirty? **DIRTY SCALE?**

Squeaky clean ○ ○ ○ ○ ○ XXX

BITTERS

- Orange
- None for me

PRESENTATION

- Ice block Up
- Carbonated Rocks

GARNISH Olives Twist Cocktail onion