






BAR RECIPE QUICK REFERENCE

9.24

		Z RITA (BATCH)	GRAND	CUCUMBER JALAPENO	PALOMA	CARIBBEAN HT
TEQUILA	Building Glass Step 1	MP	MP	MP	1/2 TAJIN COLLINS	MP
	 Step 2: Drink Build	6 vz <u>Z Rita Batch</u>	2 vz 1800 Reposado 3 vz <u>Lime Sour</u> <u>Orange Slice</u>	2 TBL <u>Diced Cucumber</u> 1 <u>Jalapeno Slice</u> 5 vz <u>Z Rita Batch</u>	2 vz Casa Noble Blanco 0.5 vz Tres Agaves Syrup 1 vz <u>Lime Sour</u> 3.5 vz Q Grapefruit	1vz Mango Shotta 4vz <u>Z Rita Batch</u> 2 Drops Hellfire
	Garnish Step 3	<u>Lime Wheel</u>	0.5 vz Grand Marnier	<u>Cucumber Jalapeno Wave</u>	<u>Lime Wheel</u>	1/2 Tajin Rim <u>Lime Wheel</u>
MARTINIS	Building Glass Step 1	MP	MP	MP	MP	MP
	 Step 2: Drink Build	2 TBL <u>Diced Cucumber</u> 0.5 vz Triple Sec 1.5 vz Grey Goose La Poire 1.5 vz <u>Lemon Sour</u>	1.5 vz <u>Strawberry Puree</u> 1.5 vz Absolut Citron 1.5 vz <u>Lime Sour</u> 0.5 vz Triple Sec	1.5 vz Tito's 0.5 vz Triple Sec 1.5 vz Cranberry Juice 0.5 vz <u>Lime Sour</u>	1.5 vz Absolut Citron 1.5 vz <u>Lemon Sour</u> 0.75 vz Triple Sec	1.5 vz Tito's 0.75 vz Apple Pucker 1.5 vz <u>Lime Sour</u>
	Garnish Step 3	<u>Cucumber Round</u>	<u>Strawberry Quarter</u>	<u>Lime Wheel</u>	<u>Lemon Peel</u>	Cherry
MARTINIS	Building Glass Step 1	MP	MP	MP	MP	MP
	 Step 2: Drink Build	1 vz Stoli Vanilla 1 vz Trader Vic's Choc 1 vz Trader Vic's W. Choc 1 vz Milk	1.5 vz Absolut Citron 1.5 vz <u>Lime Sour</u> 0.75 vz Pama Pomegranate Liqueur	1vz Tito's Vodka 2vz Grind Esp Liqueur 1vz Cool Brew Original	3vz Bombay Gin 0.25vz Dry Vermouth	3vz Tito's Vodka 0.25vz Dry Vermouth
	Garnish Step 3		<u>Lemon Peel</u>	3ea Espresso Beans	1ea Olive	1ea Olive

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WHISKEY	INFUSED OF		SMOKIN' OF		SAZERAC		MANHATTAN		WHISKEY BASIL DROP	
	Building Glass Step 1	LARGE ROCKS	LARGE ROCKS	LARGE ROCKS	MP	MP	MP	MP	MP	MP
		1 Orange Slice 0.75 vz <u>Angostura Syrup</u> 2 vz Infused Bourbon	0.75vz Blood Org Syrup 2vz Ragged Branch LA Dried Blood Org Wheel Smoke w/Cherry Wood	2 vz Sazerac Rye 0.5 vz <u>Simple Syrup</u> 3 dashes Peychaud's Bitters	2 vz Buffalo Trace 0.5 vz Sweet Vermouth 0.5 vz <u>Simple Syrup</u> 3 dashes Peychaud's Bitters	1.5 vz Buffalo Trace 2 vz <u>Lime Sour</u> 0.5 vz Tuaca Large Torn Basil Leaf 1vz Soda Water				
Garnish Step 3	Luxardo Cherry on Pick	Remove Top at Table	Herbsaint Rinse <u>Lemon Peel</u>	Luxardo Cherry	Basil Leaf					

CLASSICS	MULE - Blueberry		BUMBU PUNCH		BLOODY MARY		ADULT ARNOLD PALMER		BEE'S KNEES	
	Building Glass Step 1	MP	MP	MP	COLLINS w/ MEAT RUB	COLLINS	COLLINS	MP	MP	MP
		2 TBL <u>Blueberry Mash</u> 3 vz <u>Blueberry Mule Batch</u> 2 vz Ginger Beer	1.5 vz Bumbu Rum 3.5 vz <u>Bumbu Punch Batch</u>	1.5 vz Tito's 4 vz Zing Zang	2 vz Firefly 3 vz <u>Lemonade</u> 1/2 Lemon	0.5 vz Ginger Honey Syrup 1 vz <u>Lemon Sour</u> 2 vz Seersucker Gin				
Garnish Step 3	<u>Lime Blueberry Wave</u>	<u>Lime Wheel</u>	Green Bean Lime, Olive		<u>Lemon Peel</u>					

LEGEND

Underlined items in recipes are prep items.
 Items surrounded by a box need to be muddled.
 All spirits and mixers at or under 2 vz must be measured with a jigger.
 All spirits and mixers over 2 vz must be measured with an MP (Measuring Pint).

Building Glass Step 1

PRESS COCKTAILS	APEROL SPZ		HUGO 75		WHISKEY BASIL DROP		PALOMA	
	French Press	French Press	French Press	French Press	MP/French Press	French Press	French Press	French Press
	4ea <u>Lemon Qtrs</u> 6vz Aperol 13vz House Spklg 3/3 <u>Orange Slices</u> Wine/ <u>Orange Slice</u>	4vz Hend F.Adora 2vz St. Germain 2vz <u>Lemon Sour</u> 12vz House Spklg 3/3 <u>Lemons/Straw</u> Wine/ <u>Lemon/Straw</u>	4ea Basil - Torn 6vz Buffalo Trace 2vz Tuaca 8vz <u>Lime Sour</u> 4vz Soda Water 4/4 <u>Lemon Slices</u> Rocks/ <u>Lemon/Basil</u>	6vz Casa Noble Bl 1.5vz Agave Syrup 3vz <u>Lime Sour</u> 11vz Q Grpfrt Soda 2/2 <u>Lime/Grpfruit</u> Rocks/Tajin/ <u>Lime</u>				