Sazerac

1.5 OUNCES RYE WHISKEY
2 SUGAR CUBE
SPASH OF WATER
6 DASHES PEYCHAUD’S BITTERS
SPASH OF HERBSAINT

FILL AN OLD FASHIONED GLASS WITH ICE AND A
SPASH OF HERBSAINT AND SET ASIDE.
IN A SEPARATE MIXING GLASS, MUDDLE SUGAR
CUBE AND SPASH OF WATER.
ADD REMAINING INGREDIENTS OVER ICE AND
THEN STIR.
DISCARD ICE AND ANY ACCESS HERBSAINT FROM
THE PREVIOUSLY PREPARED OLD FASHIONED
GLASS AND STRAIN COCKTAIL INTO IT.
GARNISH WITH LEMON PEEL.
"PLEASE DRINK RESPONSIBLY"
Ramos Gin Fizz

1.5 OUNCES OF GIN
.5 OUNCE FRESH LEMON JUICE
.5 OUNCE FRESH LIME JUICE
1 EGG WHITE (PASTEURIZED IF YOU’D LIKE)
1 OUNCE OF HEAVY CREAM
2 HEAPING SCOOPS CONFECTIONERS SUGAR
3–4 DROPS OF ORANGE FLOWER WATER

* COMBINE ALL INGREDIENTS INTO COCKTAIL SHAKER WITHOUT ICE AND SHAKE VIGOROUSLY.
NEXT, ADD ICE AND SHAKE AGAIN FOR A COUPLE OF MINUTES (IT WAS ORIGINALLY SHAKEN FOR 12 MINUTES)

STRAIN INTO COLLINS GLASS
TOP WITH A SPLASH OF CLUB SODA.
GARNISH WITH STRAW STANDING STRAIGHT UP IN THE MIDDLE OF THE GLASS.

"PLEASE DRINK RESPONSIBLY"
The Original Hurricane

1 ounce light rum
1 ounce gold rum
1.5 ounces of passion fruit syrup
1 ounce of fresh squeezed lime juice

Combine all ingredients with ice into cocktail shaker.

Shake and pour into hurricane glass.

Float dark rum on top.

Garnish with orange and cherry.

(You can always add an extra ounce of dark rum to really “laissez les bon temps rouler”)

Let the good times roll.
Tequila Smash

2 oz Tequila (or vodka, rum, scotch, drinkers choice),
1 orange
1 lemon
Sugar
Mint sprig for garnish
Ice
Top off with 7UP (optional)

Tools: muddler, spoon, glass, jigger

Served: in rocks glass with ice
THANK YOU FOR VISITING
DRINKLAB. MIX IT, MUDDLE
IT, MASTER IT