





Bar Study Guide

Signature Cocktails

ITEM	SPECS	ASSEMBLY	GARNISH
Bangkok Sunset (<i>Rocks</i>)	1.5 oz vida mezcal 1.5 oz pineapple juice .5 oz lime juice 1 oz hibiscus syrup	- Shake and Strain into a rocks glass	- Dehydrated pineapple or hibiscus Flower
Pink Lotus (<i>Collins</i>) 	1.5 oz empress elderflower rose gin .75 oz lime juice .75 oz orgeat 3 dashes lavender bitters Top with tonic	- Shake and Strain into a collins glass. - Top with tonic	- 3 dried rose petals (if not available then a lime twist)
Good Morning Saigon (<i>Collins</i>)	1.5 oz paladar blanco .5 oz chareau aloe vera liqueur .5 oz lime juice 1 cucumber slice Top with ginger ALE	- Build in collins glass - Top with ginger ALE	- Mint sprig garnish
Market Mule (<i>Collins</i>)	1.5 oz lemongrass vodka .5 oz lime juice Top with ginger BEER 4-5 dashes Peychaud's bitters Spray absinthe on top	- Build in collins glass - Top with ginger BEER - Spritz of Absinthe	- Candied ginger & lime
MSR (<i>Rocks</i>) Half all specs for shot version 	1.5 oz mango vodka .5 oz simple syrup 1.5 oz coconut milk	- Shake and strain into shot glass or on rocks and sink mango puree into the drink,	- Dehydrated mango (orange peel if out of mango)



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Phuket Firewater (<i>Rocks</i>)	5-6 thai basil leaves 1 .5 oz citron Vodka .75 oz lime Juice .75 oz lemongrass simple 2 dashes Fire-water bitters candied ginger and lime garnish	- Muddle/press leaves in rocks glass w/ bitters - Build in glass - Add ice and splash of soda water	- Candied ginger & lime
Tuk Tucky (<i>Rocks</i>)	1.5 oz sesame oil-washed buffalo trace 3-4 dashes chocolate bitters 1/4 oz honey syrup	- Stir in mixing glass and strain over big rock in rocks glass	- Dehydrated orange peel
Garden of Serenity (<i>Coupe</i>) 	1.5 oz aquavit .5 oz lychee liqueur .75 oz jasmine tea syrup .75 oz Lemon Juice	- Shake and strain up into stemmed coupe glass	- Brandied cherry in the bottom & 3 jasmine flowers
Diamond Valley Daiquiri (<i>Coupe</i>)	1.5 oz pineapple rum .5 oz orgeat 1 oz lime juice 4-5 drops of soy sauce	- Shake and strain up into stemmed coupe glass	- Dehydrated pineapple or lime peel
Thai Tea-ni (<i>V Shaped Martini</i>)	1.5 oz vanilla vodka 2 oz thai tea .25 oz allspice dram .5 oz half & half	- Shake and strain up into V-shaped-martini glass	- Star anise in center



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Lady Boy <i>(V Shaped Martini)</i>	1.5 oz sazerac rye .5 oz DOM Benedictine 1.5 oz tamarind puree 3 dashes orange bitters shake and strain	- Shake and strain up into V-shaped martini glass	- Fresh orange peel
Hemet Durty <i>(V Shaped Martini)</i> 	2.5 oz stoli vodka .5 oz house made Hemet-dirty brine	- Shake and strain up into V-shaped-martini glass	- Eucalyptus leaf