



# Bar Study Guide

## Signature Cocktails

ITEM	SPECS	ASSEMBLY	GARNISH
Bangkok Sunset ( <i>Rocks</i> ) 	1.5 oz la luna mezcal 1.5 oz pineapple juice .5 oz lime juice 1 oz hibiscus syrup	- Shake and Strain into a rocks glass	- Dehydrated pineapple or Orchid 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	- Orchid flower
Good Morning Saigon ( <i>Collins</i> ) 	1.5 oz paladar blanco .5 oz chateau aloe vera liqueur .5 oz lime juice 1 cucumber slice Top with ginger ALE	- Wrap cucumber around the inside of the glass - Build in collins glass - Top with ginger ALE	- Mint sprig garnish
MSR ( <i>Rocks</i> ) Half all specs for shot version 	1.5 oz mango vodka .5 oz simple syrup 1.5 oz coconut milk	- Hard shake and strain into shot glass or on rocks and sink mango puree into the drink,	- Dehydrated mango (orange peel if out of mango)
Niids Naem ( <i>Collins</i> ) ( <i>Batched</i> ) 	1.5 oz bacardi silver .75 oz lime juice .5 oz apricot brandy .25 oz ginger liqueur .5 oz simple 10 mint leaves splash of soda after shake	- Shake and double strain into a collins glass.	- Candied ginger & mint bouquet



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<p>Lychee Martini <i>(V Shaped Martini)</i> <i>(Batched)</i></p> 	<p>1.5 oz Stoli citron .5 oz lychee liqueur .25 oz creme de violette .25 oz lemon juice .5 oz of lychee juice</p>	<p>- Shake and strain into martini glass</p>	<p>- lychee on cocktail spear</p>
<p>Smokin Tuk Tucky <i>(Rocks)</i></p> 	<p>1.5 oz sesame oil-washed buffalo trace 3-4 dashes chocolate bitters 1/4 oz honey syrup Pecan wood chips</p>	<p>- Stir in mixing glass and strain over big rock in rocks glass</p>	<p>- Dehydrated orange peel &amp; Smoketop</p>
<p>Wakizashi <i>(Rocks)</i> <i>(Batched)</i></p> 	<p>1.5 oz gin .25 oz cherry heering .25 oz benedictine .25 oz cointreau .25 oz pineapple juice .25 oz lime juice .25 oz grenadine 2 dashes ango bitters</p>	<p>- stir to chill / dilute and strain on big, clear rock in rocks glass</p>	<p>- Brandied cherry</p>
<p>District 1 Espresso Martini <i>(V Shaped Martini)</i> <i>(Batched)</i></p> 	<p>1.5 oz stoli vanil .5 oz borghetti .25 oz licor 43 .25 oz frangelico</p>	<p>- Shake and strain up into v shaped martini glass - Add sea salt foam on top</p>	<p>- 3 coffee beans</p>
<p>Market Mule <i>(Collins)</i></p> 	<p>1.5 oz Lemongrass vodka .5 oz lime juice Top with ginger beer 4-5 dashes of peychauds bitters</p>	<p>- Shake and strain up into V-shaped-martini glass</p>	<p>- candied ginger and dehydrated lime wheel on a cocktail spear -spritz with absinthe</p>



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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
BC 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	- 3 bleu cheese stuffed olives