



COCKTAIL
EXECUTION

COCKTAILS – MOET/VERIZON

CHANCE OF RAIN

METHOD

Muddle/Shake

GLASS

Martini

DRINK DESCRIPTION

Chance of Rain made with fresh cucumber, mint and Vodka. Served in a martini glass.

DIRECTIONS

Muddle cucumber, mint, and lime juice into the bottom of the shaker tin. Add simple syrup, vodka and ice and shake vigorously. Strain into martini glass and serve with a cucumber wheel float.

INGREDIENTS

- 4 Cucumber Slices
- 4 Mint Leaves
- .75 oz Lime Juice
- -- Muddle Above Ingredients
- 1.25 oz Vodka
- 1 oz Simple Syrup
- -- Shake w/ ice and strain

GARNISHES

- 1 Cucumber Floating

COCKTAILS – MOET/VERIZON

FRONT PORCH SWEET TEA

METHOD

Build

GLASS

Tall Glass

DRINK DESCRIPTION

Classic Sweet Tea cocktail made with Westland Flagship Whiskey.

DIRECTIONS

Build all ingredients in glass over ice. Garnish and serve.

INGREDIENTS

- 1.25 oz Westland Flagship Whiskey
 - .5 oz Simple Syrup
 - 5.5 oz Lipton Pure Sweet Leaf Tea
 - 4 Dash of Lemon Bitters
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GARNISHES

- 1 Lemon Slice

COCKTAILS – MOET/VERIZON

IMPERMEABLE DEEP

METHOD

Shake, strain over fresh ice

GLASS

Tall Glass

DRINK DESCRIPTION

Rum cocktail made with Kraken Black Spiced Rum and Ginger Beer.

DIRECTIONS

Combine all ingredients (not including Ginger Beer) in a cocktail shaker with ice. Shake well, and strain over fresh ice. Top with Ginger Beer. Garnish and serve.

INGREDIENTS

- 1.25 oz Kraken Black Spiced Rum
- 1.5 oz Lime Juice
- 1 oz Espresso
- -- Shake, strain over fresh ice
- 3 oz Ginger Beer

GARNISHES

- 1 Lime Wheel

COCKTAILS – MOET/VERIZON

INTO THE DEPTHS

METHOD

Build

GLASS

Wine

DRINK DESCRIPTION

Taste of fresh blackberries with Moët Champagne. Topped with Empress Gin.

DIRECTIONS

Layer blackberries and cranberry in the bottom of glass. Add ice, followed by champagne. Float gin on top. Serve in a wine glass.

INGREDIENTS

- 3 Blackberries
- 3 oz Cranberry Juice
- -- Fill Glass full with Ice
- 2 oz Moët & Chandon Imperial
- 1 oz Empress Gin

COCKTAILS – MOET/VERIZON

OAXACAN OLD FASHIONED

METHOD

Stir & strain

GLASS

Rocks

DRINK DESCRIPTION

Old Fashioned made with Casamigos Reposado Tequila.

DIRECTIONS

Stir, serve over ice sphere with orange peel and luxardo cherry.

INGREDIENTS

- 1.25 oz Casamigos Reposado Tequila
- .25 oz Agave Nectar
- 3 Dashes of Angostura Bitters

GARNISHES

- 1 Orange Peel
- 1 Luxardo Cherry

COCKTAILS – MOET/VERIZON

MOET FRENCH 32

METHOD

Shake & strain

GLASS

Champagne

DRINK DESCRIPTION

French style cocktail served table side with Moet Champagne and topped with Empress Gin.

DIRECTIONS

Combine all ingredients (not including Moet Champagne) in a cocktail shaker with ice. Shake well and strain into champagne glass. Top with Moet Champagne. Serve cocktail tableside. Top with Empress Gin.

INGREDIENTS

- 1 oz Lemon Juice
- 1 oz Simple Syrup
- 2 Dash of Lemon Bitters
- -- Shake w/ ice and strain
- 3 oz Moet & Chandon Imperial

GARNISHES

- 1 oz Empress Gin
- * Served tableside

COCKTAILS – MOET/VERIZON

PIKE & PINE

METHOD

Muddle/Shake

GLASS

Tall Glass

DRINK DESCRIPTION

Flavors of fresh strawberries and lemon, enhance this cocktail. Made with Earl Grey Infused Vodka.

DIRECTIONS

Muddle strawberries in glass. Add ice, Earl Grey Infused Vodka, Simple Syrup and Lemon Juice. Shake and strain over fresh ice. Top with Soda. Garnish and serve.

INGREDIENTS

- 3 oz Strawberry Slices
- -- Muddle Above Ingredients
- 1.25 oz Earl Grey Infused Vodka
- 1 oz Simple Syrup
- 1 oz Lemon Juice
- -- Shake, strain over fresh ice
- 4 oz Soda Water

GARNISHES

- 1 Strawberry Slice

COCKTAILS – MOET/VERIZON

RED ALERT

METHOD

Shake, strain over fresh ice

GLASS

Rocks

DRINK DESCRIPTION

Red Alert, Red Alert! Kraken Black Spiced Rum and Luxardo Cherry Juice, make this cocktail delicious!

DIRECTIONS

Combine all ingredients (not including Soda) in a cocktail shaker with ice. Shake well and strain over fresh ice. Top with Soda. Garnish and serve.

INGREDIENTS

- 1 oz Kraken Black Spiced Rum
- .25 oz Triple Sec
- .25 oz Luxardo Cherry Juice
- 2 oz Cranberry Juice
- -- Shake, strain over fresh ice
- 2 oz Soda Water

GARNISHES

- 1 Luxardo Cherry

COCKTAILS – MOET/VERIZON

BLACKBERRY GINGER SMASH

METHOD

Muddle/Shake

GLASS

Rocks

DRINK DESCRIPTION

Blackberry Ginger Smash made with Casamigos Blanco Tequila.

DIRECTIONS

Combine all ingredients into a tin shaker, Muddle blackberries. Add ice, shake vigorously and fine strain into rocks glass. Add fresh ice and garnish.

INGREDIENTS

- 1.5 oz Casamigos Blanco
- 1 oz Fresh Lime Juice
- .5 oz Simple Syrup
- .5 oz Ginger Syrup
- 4 Blackberries

GARNISHES

- 2 Blackberries
- 1 Candied Ginger
 - *Skewered
- 1 Thyme Sprig

COCKTAILS – MOET/VERIZON

WESTLAND WHISKEY SOUR

METHOD

Shake with ice & pour

GLASS

Rocks

DRINK DESCRIPTION

Whiskey Sour made with Westland Flagship Whiskey.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and pour into rocks glass. Garnish and serve.

INGREDIENTS

- 1.25 oz Westland Flagship Whiskey
- 1 oz Simple Syrup
- 5 oz Lemonade

GARNISHES

- 1 Lemon Slice