



IGNITE STEAKHOUSE COCKTAIL RECIPES

Classic Old Fashioned



CLASSIC OLD FASHIONED

METHOD

Build/Stir

GLASS

Rocks

DRINK DESCRIPTION

Old Fashioned made with Knob Creek Rye Whiskey.

DIRECTIONS

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

INGREDIENTS

- 1.5 oz Knob Creek Rye Whiskey
- .5 oz Liber & Co Demerara Syrup
- 2 Dash of Angostura Bitters
- 2 Dash of Orange Bitters

GARNISHES

- 1 Orange Peel
- 1 Luxardo Cherry

Cherry Old Fashioned



CHERRY OLD FASHIONED

METHOD

Stir/Strain/Smoke

GLASS

Rocks

DRINK DESCRIPTION

Classic Old Fashioned with a hint of Black Cherry Syrup.

DIRECTIONS

Stir all ingredients with ice and strain into rocks glass. Smoke cocktail with smoker. Garnish and serve.

INGREDIENTS

- 1.5 oz Basil Hayden's
- .5 oz Luxardo Cherry Juice
- 2 Dash of Angostura Bitters

GARNISHES

- 1 Luxardo Cherry
- 1 Expressed Orange Peel

Japanese Gold Old Fashioned



JAPANESE GOLD OLD FASHIONED

METHOD

Stir/Strain/Smoke

GLASS

Rocks

DRINK DESCRIPTION

Smoked Old Fashioned made with Suntory Toki Whisky.

DIRECTIONS

Stir all ingredients with ice and strain into rocks glass. Smoke cocktail with smoker. Garnish and serve.

INGREDIENTS

- 1.5 oz Suntory Toki Whisky
- .25 oz Honey Syrup
- 1 Dash of Cardamom Bitters

GARNISHES

- 1 Luxardo Cherry
- 1 Expressed Lemon Peel

Blood Orange Old Fashioned



BLOOD ORANGE OLD FASHIONED

METHOD

Stir & strain

GLASS

Double Old Fashioned

DRINK DESCRIPTION

Blood Orange Old Fashioned with Maker's Mark Bourbon.

DIRECTIONS

Stir all ingredients with ice and strain into double old fashioned glass. Garnish and serve.

INGREDIENTS

- 1.5 oz Maker's Mark Bourbon
- .25 oz Liber & Co Blood Orange Syrup

GARNISHES

- 1 Expressed Orange Peel
- 1 Luxardo Cherry

Old Fashioned After Dark



OLD FASHIONED AFTER DARK

METHOD

Stir/Strain/Smoke

GLASS

Rocks

DRINK DESCRIPTION

Old Fashioned made with Knob Creek Single Barrel Bourbon.

DIRECTIONS

Stir all ingredients with ice and strain into rocks glass. Smoke cocktail with smoker. Garnish and serve.

INGREDIENTS

- 1 oz Knob Creek Single Barrel Bourbon
- .5 oz Amaro Montenegro
- .25 oz Agave Nectar
- 2 Dash of Black Walnut Bitters

GARNISHES

- 3 Espresso Beans
- 1 Expressed Orange Peel

Hendrick's Dirty Martini



HENDRICK'S DIRTY MARTINI

METHOD

Stir & strain

GLASS

8.5 oz Coupe

DRINK DESCRIPTION

Dirty Martini made with Hendrick's Gin.

DIRECTIONS

Stir all ingredients with ice and strain into a coupe glass. Garnish and serve.

INGREDIENTS

2 oz Hendrick's Gin
.25 oz Olive Brine

GARNISHES

2 Blue Cheese Stuffed Olives

ABSOLUT Elyx Dirty Martini



ABSOLUT ELYX DIRTY MARTINI

METHOD

Stir & strain

GLASS

8.5 oz Coupe

DRINK DESCRIPTION

Dirty Martini made with Absolut Elyx.

DIRECTIONS

Stir all ingredients with ice and strain into a coupe glass. Garnish and serve.

INGREDIENTS

2 oz Absolut Elyx

.25 oz Olive Brine

GARNISHES

2 Blue Cheese Stuffed Olives

Premium Margarita



PREMIUM MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

DRINK DESCRIPTION

Premium Margarita made with Patron Silver Tequila and Grand Marnier.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1 oz Patrón Silver Tequila
- .5 oz Patrón Citrónge Orange Liqueur
- 2 oz House-made Fresh Agave Sour
- -- Shake, strain over fresh ice
- .25 oz Float Grand Marnier

GARNISHES

- 1 Lime Wedge
- 1 Black Lava Salt Rim

Spicy Margarita



SPICY MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Rocks

DRINK DESCRIPTION

Premium Spicy Margarita made with Patrón Silver Tequila and Grand Marnier.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1 oz Patrón Silver Tequila
- .5 oz Grand Marnier
- .5 oz Patrón Citrónge Orange Liqueur
- 1 oz Fresh Lime Juice
- .75 oz Agave Nectar
- 1 Pump of Monin Jalapeno Flavor Concentrate

GARNISHES

- 1 Lime Wedge
- 1 Black Lava Salt Rim

Strawberry Margarita



STRAWBERRY MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Rocks

DRINK DESCRIPTION

Strawberry Margarita made with Patrón Silver Tequila, Grand Marnier.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1 oz Patrón Silver Tequila
- .5 oz Grand Marnier
- .5 oz Patrón Citrónge Orange Liqueur
- 1 oz Fresh Lime Juice
- .5 oz Strawberry Reàl
- .5 oz Monin Hibiscus Syrup

GARNISHES

- 1 Strawberry Slice
- 1 Black Lava Salt Rim

Strawberry Margarita Batch



STRAWBERRY MARGARITA 18L BATCH

METHOD

Build

GLASS

18L

DRINK DESCRIPTION

Batch Recipe for Strawberry Margarita.

DIRECTIONS

Dispense into beverage glass over ice and stir to combine. Garnish and serve.

INGREDIENTS

121 oz Patrón Silver Tequila
61 oz Grand Marnier
61 oz Patrón Citrónge Orange Liqueur
121 oz Fresh Lime Juice
61 oz Strawberry Reàl
61 oz Monin Hibiscus Syrup
121 oz Filtered Water

Seasonal Margarita



SEASONAL MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Rocks

DRINK DESCRIPTION

Premium Seasonal Margarita made with Patrón Silver Tequila.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

*Seasonal Margarita made with Re'al.

INGREDIENTS

- 1 oz Patrón Silver Tequila
- .5 oz Grand Marnier
- .5 oz Patrón Citrónge Orange Liqueur
- 1 oz Fresh Lime Juice
- .5 oz Seasonal Fruit Syrup*

GARNISHES

- Seasonal Fruit
- 1 Black Lava Salt Rim

Irish Mule



IRISH MULE

METHOD

Build

GLASS

Mule Mug

DRINK DESCRIPTION

Mule made with Jameson Irish Whiskey.

DIRECTIONS

Build all ingredients over ice in Mule mug. Garnish and serve.

INGREDIENTS

- 1.5 oz Jameson Irish Whiskey
- .5 oz Fresh Lime Juice
- 2.5 oz Ginger Beer

GARNISHES

- 1 Lime Wedge
- 1 Candied Ginger

Mexican Mule

MEXICAN MULE

METHOD

Build

GLASS

Mule Mug

DRINK DESCRIPTION

Head south of the border with this mule featuring Espolón Reposado Tequila.

DIRECTIONS

Build all ingredients in mule mug with ice. Garnish and serve.

INGREDIENTS

- 1.5 oz Espolón Reposado Tequila
- .5 oz Fresh Lime Juice
- 2.5 oz Ginger Beer

GARNISHES

- 1 Lime Wedge
- 1 Candied Ginger



Tennessee Mule



TENNESSEE MULE

METHOD

Build

GLASS

Mule Mug

DRINK DESCRIPTION

Mule made with Old Dominick Whiskey.

DIRECTIONS

Build all ingredients in mule mug. Garnish and serve.

INGREDIENTS

- 1.5 oz Old Dominick Whiskey
- .5 oz Fresh Lime Juice
- 2.5 oz Top with Fever Tree Ginger Beer

GARNISHES

- 1 Lime Wedge
- 1 Candied Ginger

Moscow Mule

MOSCOW MULE

METHOD

Build

GLASS

Mule Mug

DRINK DESCRIPTION

Moscow Mule with Tito's, fresh lime juice and topped with ginger beer

DIRECTIONS

Build all ingredients in mule mug with ice. Garnish and serve.

INGREDIENTS

- 1.5 oz Tito's Handmade Vodka
- .5 oz Fresh Lime Juice
- 2.5 oz Ginger Beer

GARNISHES

- 1 Lime Wedge
- 1 Candied Ginger



Garden G&T



GARDEN G&T

METHOD

Build/Stir

GLASS

Wine

DRINK DESCRIPTION

Gin & Tonic made with Hendrick's Gin.

DIRECTIONS

Build all ingredients (minus Fever Tree Tonic Water) in beverage glass. Add Fever Tree Tonic Water and stir above ingredients with ice. Garnish and serve.

INGREDIENTS

- 1.5 oz Hendrick's Gin
- .25 oz Fresh Lime Juice
- 1 Cucumber Slice
- 3 oz Top with Fever Tree Tonic Water
- -- Stir above ingredients with ice

GARNISHES

- 8 Pink Peppercorns

Whiskey Sour



WHISKEY SOUR V2

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

DRINK DESCRIPTION

Whiskey cocktail with Woodford Reserve.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain over fresh ice. Garnish and serve.

INGREDIENTS

- 1.5 oz Woodford Reserve
- .5 oz Fresh Lemon Juice
- .5 oz Maple Syrup
- 1 Egg White

GARNISHES

- 1 Luxardo Cherry
- 2 Dash of Angostura Bitters

Espresso Manhattan



ESPRESSO MANHATTAN

METHOD

Shake & strain

GLASS

Coupe

DRINK DESCRIPTION

Espresso Manhattan made with Woodford Reserve.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake and strain into coupe glass. Garnish and serve.

INGREDIENTS

- 1 oz Woodford Reserve
- .5 oz Coffee Liqueur
- 2 oz Espresso
- .25 oz Simple Syrup
- 2 Dash of Aztec Chocolate Bitters

GARNISHES

- 1 Lemon Twist

Up All Night



UP ALL NIGHT

METHOD

Build

GLASS

Double Rocks

DRINK DESCRIPTION

Classic cocktail made with Maker's Mark Bourbon and Baileys Irish Cream.

DIRECTIONS

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

INGREDIENTS

- .75 oz Maker's Mark Bourbon
- .25 oz Kahlua
- .25 oz Baileys Irish Cream
- 1 oz Cream

GARNISHES

- 3 Small Cold Brew Ice Cube

Spiked Campfire



SPIKED CAMPFIRE

METHOD

Tumble with ice

GLASS

Collins Glass

DRINK DESCRIPTION

Cold Brew Coffee featuring Captain Morgan Spiced Rum.

DIRECTIONS

Combine all ingredients and tumble with ice. Garnish and serve.

INGREDIENTS

- .75 oz Captain Morgan Spiced Rum
- .25 oz Kahlua
- .25 oz Amaretto
- 4 oz Cold Brew Coffee

GARNISHES

- 1 Crushed Graham Cracker Rim
- 1 Chocolate Syrup