

SHERATON RESTAURANT DRINK RECIPES

BOTTLED BEVERAGE

BUD LIGHT 7

MILLER LITE 7

603 IPA 8

CORONA 8

TRULY HARD SELTZER 8

HEINEKEN 8

WINE

KIM CRAWFORD SAUV BLANC 13

PIGHAN PINOT GRIGIO 14

AVALON CABERNET SAUV 16

MEIOMI PINOT NOIR 12

CRAFTED COCKTAILS – (SEE PRICING BELOW)

DESSERT PEAR LEMONADE

BOURBON SMASH

JAPANESE OLD FASHIONED

PREMIUM MARGARITA

MOSCOW MULE

ESPRESSO MARTINI



DESERT PEAR LEMONADE

METHOD

Dispense

GLASS

Highball

DRINK DESCRIPTION

Lemonade made with Monin Desert Pear Syrup

SUGGESTED SELLING PRICE	COST MARGIN
\$9.00	14%
\$10.00	13%
\$12.00	10%

INGREDIENTS

1.5 oz	Tito's Handmade Vodka	\$0.98
1 oz	Finest Call Single Pressed Lemon Juice	\$0.08
1 oz	Monin Desert Pear Syrup	\$0.15
1 oz	Water	

Total Ingredient Cost **\$1.21**

GARNISHES

1	Lemon Wedge	\$0.04
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Total Garnish Cost **\$0.04**

Total Cost **\$1.25**



BOURBON SMASH

METHOD

Muddle/Shake

GLASS

Double Rocks

DRINK DESCRIPTION

Bourbon smash cocktail made with Maker's Mark Bourbon.

SUGGESTED SELLING PRICE	COST MARGIN
\$9.00	16%
\$10.00	14%
\$12.00	12%

INGREDIENTS

3	Muddled Blackberries
.25 oz	Fresh Lime Juice
--	Muddle Above Ingredients
1.5 oz	Maker's Mark Bourbon
.5 oz	Simple Syrup

COST

\$0.02
\$1.37
\$0.01

Total Ingredient Cost \$1.40

GARNISHES

1	Blackberry
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COST

\$0.04

Total Garnish Cost \$0.04

Total Cost \$1.44



JAPANESE GOLD OLD FASHIONED

METHOD

Stir/Strain/Smoke

GLASS

Double Old Fashioned

DRINK DESCRIPTION

Smoked Old Fashioned made with Suntory Toki Whisky.

SUGGESTED SELLING PRICE	COST MARGIN
\$9.00	27%
\$10.00	24%
\$12.00	20%

INGREDIENTS

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

COST

\$1.99
\$0.02
\$0.02

Total Ingredient Cost \$2.03

GARNISHES

1	Luxardo Cherry
1	Expressed Lemon Peel

COST

\$0.32
\$0.04

Total Garnish Cost \$0.36

Total Cost \$2.39



PREMIUM MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

SUGGESTED SELLING PRICE	COST MARGIN
\$9.00	29%
\$10.00	26%
\$12.00	22%

DRINK DESCRIPTION

Premium Margarita made with Patron Silver Tequila and Grand Marnier.

INGREDIENTS

1 oz	Patron Silver Tequila	\$1.65
.5 oz	Patron Citrónge Orange Liqueur	\$0.35
2 oz	House-made Fresh Agave Sour	\$0.18
--	Shake, strain over fresh ice	
.25 oz	Float Grand Marnier	\$0.29

Total Ingredient Cost \$2.47

GARNISHES

1	Lime Wedge	\$0.07
1	Black Lava Salt Rim	\$0.04

Total Garnish Cost \$0.11

Total Cost \$2.58



STRAWBERRY MARGARITA

METHOD

Shake, strain over fresh ice

GLASS

Double Rocks

DRINK DESCRIPTION

Strawberry Margarita made with Patrón Silver Tequila & Grand Marnier.

SUGGESTED SELLING PRICE	COST MARGIN
\$9.00	31%
\$10.00	28%
\$12.00	23%

INGREDIENTS

1 oz	Patrón Silver Tequila	\$1.49
.5 oz	Grand Marnier	\$0.56
.5 oz	Patrón Citrónge Orange Liqueur	\$0.36
1 oz	Fresh Lime Juice	\$0.06
.5 oz	Strawberry Reál	\$0.13
.5 oz	Monin Hibiscus Syrup	\$0.10

Total Ingredient Cost	\$2.70
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GARNISHES

1	Strawberry Slice	\$0.04
1	Black Lava Salt Rim	\$0.04

Total Garnish Cost	\$0.08
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Total Cost	\$2.78
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MOSCOW MULE

METHOD

Build

GLASS

Mule Mug

DRINK DESCRIPTION

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

SUGGESTED SELLING PRICE	COST MARGIN
\$9.00	14%
\$10.00	13%
\$12.00	11%

INGREDIENTS

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

COST

\$0.98
\$0.03
\$0.14

Total Ingredient Cost **\$1.15**

GARNISHES

1	Lime Wedge
1	Candied Ginger

COST

\$0.07
\$0.08

Total Garnish Cost **\$0.15**

Total Cost **\$1.30**



ESPRESSO MANHATTAN

METHOD

Shake & strain

GLASS

Coupe

DRINK DESCRIPTION

Espresso Manhattan made with Woodford Reserve.

SUGGESTED SELLING PRICE	COST MARGIN
\$7.00	27%
\$10.00	19%
\$12.00	16%

INGREDIENTS

1 oz	Woodford Reserve	\$1.15
.5 oz	Coffee Liqueur	\$0.33
2 oz	Espresso	\$0.33
.25 oz	Simple Syrup	\$0.01
2	Dash of Aztec Chocolate Bitters	\$0.02

Total Ingredient Cost \$1.84

GARNISHES

1	Lemon Twist	\$0.02
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Total Garnish Cost \$0.02

Total Cost \$1.86