



LATITUDE 105 COCKTAILS

STRAWBERRY RHUBARB MULE

METHOD

Shake & Strain

GLASS

Mule Mug

INGREDIENTS

2.00 oz. Absolut Vodka

0.50 oz. Lime Juice

1.00 oz. Strawberry Reál

-- -- Shake With Ice & Strain

4.00 dash Fee Brothers Rhubarb Bitters

Top with Fever Tree Ginger Beer

GARNISH

1 ea. Lime Wedge

1 ea. Strawberry

DIRECTIONS

Measure ingredients 1-3 into a mixing tin with ice. Shake and strain over fresh ice in the mule mug. Add bitters and ginger beer. Garnish and serve.

BLUEBERRY NEGRONI

METHOD

Stir & Strain

GLASS

Rocks

INGREDIENTS

1.00 oz. Empress 1908 Gin

1.00 oz. Luxardo Bitter Bianco

0.50 oz. Blueberry Reál

GARNISH

3 ea. Blueberries Skewered

DIRECTIONS

Measure ingredients over ice in a mixing tin. Stir to combine, chill, and dilute. Strain into rocks glass over fresh ice. Garnish and serve.

BLACK CHERRY OLD FASHIONED

METHOD

Stir & Strain

GLASS

Double Old Fashioned

INGREDIENTS

1.50 oz. Four Roses Small Batch Bourbon

0.50 oz. Filthy Dark Cherry Juice

2 dash Angostura Bitters

GARNISH

1 ea. Filthy Dark Cherry

1 ea. Expressed Orange Twist

DIRECTIONS

Measure ingredients over ice in a mixing tin. Stir to combine, chill, and dilute. Strain into glass over fresh ice. Garnish and serve.

WATERMELON PALOMA

METHOD

Shake & Strain

GLASS

Wine

INGREDIENTS

1.00 oz. Camarena Reposado Tequila

0.50 oz. Aperol

2.00 oz. Finest Call Premium Lime Sour

1.00 oz. Monin Watermelon Syrup

GARNISH

1 ea. Lime Wedge

DIRECTIONS

Measure ingredients into a mixing tin with ice. Shake and strain over fresh ice in the wine glass. Garnish and serve.

POMEGRANATE MARGARITA – CRAFT STANDARD

METHOD

Build

GLASS

Craft Standard Keg

INGREDIENTS

7 ea. Camarena Silver Tequila, 1 Liter

2 ea. Monin Pomegranate Syrup, 1 Liter

1 ea. Craft Standard Margarita Keg

GARNISH

1 ea. Lime Wedge

DIRECTIONS

Combine ingredients in the Craft Standard Keg using the spiker. Shake keg thoroughly to combine. Label and date keg.

At service, pour over fresh ice from tap. Garnish and serve.