

MAURICIO 'MOE' ISAZA & MARTHA 'PATTY' TORRES

Thursday, June 3, 2021

6:30 PM to 7:30 PM Eastern Time



CLASSIC BACARDI MOJITO



THE DELICIOUSLY REFRESHING CLASSIC BACARDI
MOJITO FEATURES MINT, LIME, SUGAR, AND BACARDI
CARTA BLANCA. THIS WONDERFUL MIX REMINDS US
OF POOLSIDE RELAXATION OR THE PRECURSOR TO A
GREAT NIGHT OUT. NO MATTER THE SETTING, THE
MOJITO WILL MAKE US FEEL LIKE BEING ON AN
ISLAND, SALUD!

Classic Bacardi Mojito

1.5 OZ BACARDI SUPERIOR

0.75 OZ LIME JUICE

12 FRESH MINT LEAVES3 BARSPOON OF SUGAR

0.75 OZ CLUB SODA

GARNISH: 1 LIME WIDGE

• Preparations: ADD LIME, MINT LEAVES, AND SUGAR TO HIGHBALL GLASS. LIGHTLY MUDDLE. ADD BACARDI RUM. FILL WITH ICE AND TOP WITH SODA WATER. STIR AND LIFT WITH BARSPOON. GARNISH WITH MINT LEAVES AND A WEDGE OF LIME.

GLASS: HIGHBALL / TALL SKINNY GLASS

• ICE: CUBED



CLASSIC BOMBAY SAPPHIRE GIN MARTINI



THE MOST ICONIC OF GIN COCKTAILS, A DRY MARTINI COCKTAIL IS THE PERFECT WAY TO SAVOUR ALL THE AROMA AND FLAVOURS OF BOMBAY SAPPHIRE'S BOTANICALS. IT'S DESIGNED TO BE SIPPED AND SAVOURED. NEVER RUSHED, JUST LIKE ALL THE BEST EVENINGS.

Bombay Sapphire Gin Martini

2.0 OZ BOMBAY SAPPHIRE GIN

0.5 OZ NOLLY PRATT DRY VERMOUTH

1 DASH ORANGE BITTERS

• GARNISH: 1 ORANGE PEEL

• Preparations: STIR ALL INGREDIENTS WITH ICE

GLASS: COUPE/MARTINI

• ICE: NONE



GREY GOOSE EXPRESSO MARTINI



THE ESPRESSO MARTINI WAS CREATED BY DICK BRADSELL IN 1984 WHEN A SUPERMODEL MODEL ASKED FOR A VERY SPECIFIC TYPE OF DRINK

Grey Goose Expresso Martini

1.5 OZ GREY GOOSE VODKA0.75 OZ PATRÓN XO CAFE1 SHOT ESPRESSO COFFEE

PINCH SALT

GARNISH: 3 COFFEE BEANS

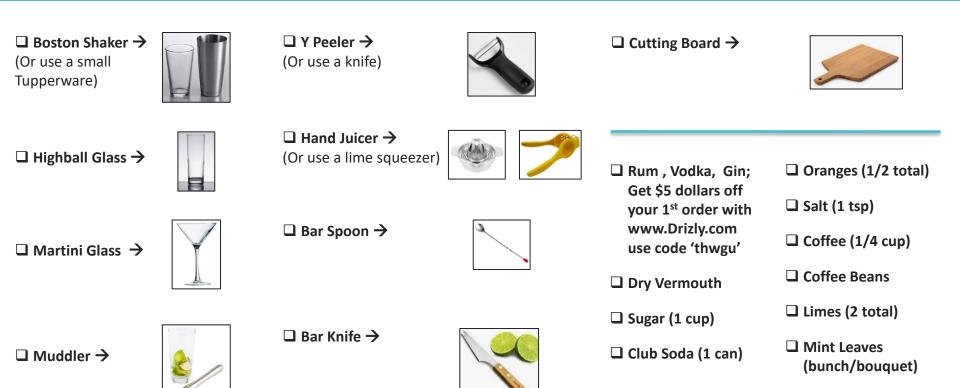
 Preparations: SHAKE ALL INGREDIENTS WITH ICE AND DOUBLE STRAIN (FROTH GOOD...ICE CHIPS BAD)

GLASS: COUPE/MARTINI

• ICE: NONE



TOOLS, OTHER INGREDIENTS, & CHECKLIST



Must be 21 years or older

CLASSIC VIRGIN MOJITO



THE DELICIOUSLY REFRESHING VIRGIN MOJITO
FEATURES MINT, LIME, AND SUGAR. THIS
WONDERFUL MIX REMINDS US OF POOLSIDE
RELAXATION OR THE PRECURSOR TO A GREAT NIGHT
OUT. NO MATTER THE SETTING, THE VIRGIN MOJITO
WILL MAKE US FEEL LIKE BEING ON AN ISLAND.
SALUD!

Classic Bacardi Mojito

2.0 OZ LIME JUICE

12-15 FRESH MINT LEAVES2 BARSPOON OF SUGAR

0.75 OZ CLUB SODA

GARNISH: 2 LIME WIDGE

Preparations: ADD LIME, MINT LEAVES, AND SUGAR TO HIGHBALL GLASS.
 LIGHTLY MUDDLE. ADD ADDITIONAL LIME JUICE. FILL WITH ICE AND TOP WITH
 SODA WATER. STIR AND LIFT WITH BARSPOON. GARNISH WITH MINT LEAVES
 AND A WEDGE OF LIME.

GLASS: HIGHBALL / TALL SKINNY GLASS

• ICE: CUBED

