



# 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 LEAVES
3	BARSPOON OF SUGAR
0.75 OZ	CLUB SODA

- **GARNISH:** 1 LIME WEDGE
- **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 Espresso Martini

1.5 OZ	GREY GOOSE VODKA
0.75 OZ	PATRÓN XO CAFE
1 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

- Boston Shaker →  
(Or use a small  
Tupperware)



- Y Peeler →  
(Or use a knife)



- Cutting Board →



- Highball Glass →



- Hand Juicer →  
(Or use a lime squeezer)



- Martini Glass →



- Bar Spoon →



- Muddler →



- Bar Knife →



- 
- Rum , Vodka, Gin;  
Get \$5 dollars off  
your 1<sup>st</sup> order with  
[www.Drizly.com](http://www.Drizly.com)  
use code 'thwgu'

- Dry Vermouth

- Sugar (1 cup)

- Club Soda (1 can)

- Oranges (1/2 total)

- Salt (1 tsp)

- Coffee (1/4 cup)

- Coffee Beans

- Limes (2 total)

- Mint Leaves  
(bunch/bouquet)

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 LEAVES
2	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

