

1. Sangrita Margarita – *Bloody Mary Mix, shaken into a delicious Grand Marnier and Patron Margarita, served in a chili salt rimmed glass with a fresh orange slice dusted with chili powder*

**Sangrita Margarita**

1 ½ oz Patron tequila  
¾ oz fresh lime juice  
½ oz Grand Marnier  
½ oz Bloody Mary Mix

Orange slice  
Lime wedge  
Chili salt\*

**Chili Salt**

¼ cup kosher salt  
1 teaspoon chili powder

*Rub the rim of the glass with a fresh lime, and dip in chili salt. Shake all ingredients with ice, strain in a glass and serve.*

***Glassware: small martini glass***

2. Gin Ginger – *Bombay Sapphire Gin, St. Germain Elderflower Liqueur, ginger simple syrup, fresh lime juice, with a splash of Fresca. Garnish with a lime.*

**Gin Ginger**

1 ½ oz Bombay Sapphire Gin  
½ oz St. Germain Elderflower Liqueur  
1 oz Ginger Simple Syrup\*  
¼ lime, juiced  
2 oz Fresca

**Ginger Syrup**

½ cup chopped ginger  
½ cup sugar  
1 cup water

In a sauce pan combine ginger, sugar and water. Heat until sugar dissolves and continue to cook for 15 minutes. Strain and chill simple syrup

*Shake all ingredients except for Fresca and pour into a Collins glass filled with ice. Top with Fresca and a garnish with a lime.*

***Glassware: small Collins glass***

3. *Michelada Modelo – Fresh squeezed lime juice with Modelo beer in a cold glass, rimmed with cayenne spiked salt. If you like it spicy, add a splash of Tabasco.*

**Michelada Modelo**

12 oz Negro Modelo beer  
1 lime, juiced

2 dashes Tabasco  
1 dash Worcestershire  
Cayenne Salt\*

**Cayenne Salt**

¼ cup salt  
1 teaspoon cayenne pepper

*Rim beer glass with cayenne salt. Fill glass with ice and squeeze lime juice into glass and add Tabasco and Worcestershire. Add beer, mix and serve.*

**Glassware: highball glass**

4. *Orange Rosemary Mojito - Freshly squeezed orange juice, muddled together with powdered sugar, orange slices, fresh mint and rosemary skewer. Mixed with white rum and finished with a splash of Fresca.*

**Orange Rosemary Mojito**

2 oz white Rum  
1 oz fresh orange juice  
1 teaspoon powdered sugar  
4 mint leaves  
2 oz Fresca  
1 rosemary skewer

*In a Collins glass muddle orange juice, powdered sugar and mint leaves. Fill glass with crushed, add Rum and stir. Top with Fresca and garnish with rosemary skewer.*

**Glassware: Collins glass**

5. *Fiery Jalapeno Vodka Martini – Jalapeno infused Vodka served with 3 floating jalapeno slices. A spicy twist on a classic.*

**Dirty Jalapeno Martini**

2 oz Jalapeno Infused Vodka  
½ oz dry vermouth  
3 slices jalapenos or red chilies

*Shake vodka and vermouth with ice: strain into a chilled martini glass. Garnish with 3 jalapeno slices.*

**Glassware: Martini glass**

6. Thai Greyhound – *Vodka, splash of fresh grapefruit juice with muddled Thai basil leaves. Garnished with a slice of ginger and a splash of Fresca.*

**Thai Greyhound**

*1 ½ oz vodka  
4 oz grapefruit juice, unsweetened  
4 Thai basil leaves  
1 slice ginger  
Splash of Fresca*

*Muddle Thai basil leaves and ginger with grapefruit juice in an old-fashion glass. Fill with ice and add vodka and finish with a splash of Fresca.*

***Glassware: Old-fashion glass***

7. Red Scotch – *A fiery blend of whisky and tomato juice with Tabasco and Worcestershire served over ice with lemon and fresh cracked pepper and sliced red pepper*

**Red Scotch**

*1 ½ oz Johnny Walker Scotch Whiskey  
1 oz tomato juice  
½ lemon, juiced  
2 dashes Tabasco  
2 dashes Worcestershire  
Fresh pepper*

*Shake all ingredients and pour over ice. Garnish with fresh pepper.*

***Glassware: Old-fashion glass***

8. Triple Vitamin C Martini – *Orange vodka, with a splash of grapefruit juice and an orange wedge is perfect for the sunshine state!*

**Triple vitamin C Martini**

*2 oz Orange Vodka  
½ oz grapefruit juice  
Orange wedge*

*Shake orange vodka and grapefruit juice with ice; strain into a chilled martini glass. Garnish an orange wedge.*

***Glassware: Martini glass***