

Sex On The Beach

Technique: Build

Recipe:

- 35ml Moskovskaya Vodka
- 20ml Peach Schnapps
- 60ml Orange Juice
- 30ml Cranberry Juice

Preparation:

- Half Fill Glass with Ice
- Pour over Vodka, Orange Juice & Peach Schnapps
- Carefully add Cranberry Juice on top, trying to layer in two distinct colours
- Garnish with fresh orange slice and cherry



Shanky's Delight

Technique: Build

Recipe:

- 35ml Shanky's Whip Irish Liqueur
- 25ml BVLand Triple Sec
- 60ml Cola (preferably Fentiman's)
- Bitter Truth Orange Bitters

Preparation:

- Half Fill Glass with Ice
- Pour over Shanky's Whip & Triple Sec. Stir to Combine
- Top with cola & add 2 dashes of Orange Bitters
- Garnish with fresh orange slice



Elderflower Spritz

Cocktail type: Spritz

Technique: Build

Recipe:

- 50ml Elderflower Starlino
- 15ml Mixer Blackcurrant Liqueur
- 30ml Apple Juice
- 25ml Soda Water
- Prosecco Top

Preparation:

- Half fill red wine or brandy glass with ice
- Pour over Starlino & Blackcurrant Liqueur
- Add Prosecco & Top with Soda Water
- Garnish with fresh mint sprig, and fresh slices lime



Espresso Martini

Cocktail type: Martini

Technique: Shaken

Recipe:

- 35.5ml Moskovskaya Vodka
- 60ml Mixer Espresso Martini Mix
- 20ml Shanky's Whip Irish Liqueur

Preparation:

1. Add all ingredients to cocktail shaker.
2. 2/3 fill Cocktail Shaker with ice
3. Shake ingredients vigorously for 30 seconds
4. Fine Strain into a Chilled Martini Glass
5. Garnish with 3 fresh coffee beans



Orange & Blackberry Bramble

Cocktail type: Bramble

Technique: Muddled & Shake

Recipe:

- 40ml Drumshanbo Gunpowder Irish Gin
- 20ml Mixer Lemon Juice
- 15ml BVLand Blackberry Liqueur
- 15ml Mixer Cane Syrup
- Bitter Truth Orange Bitters
- Fresh Blackberries

Preparation:

- Muddle 3 Blackberries and Blackberry Liqueur in a rocks glass
- Half fill glass with crushed ice
- Add Gin, Lemon Juice & Cane Syrup to shaker, fill shaker with ice and shake to combine. Fine strain over muddled blackberries
- Add 2 Dashes Orange Bitters
- Garnish with dried orange slice, blackberries and sprig of mint



Maharajah Mojito

Technique: Build

Recipe:

- 50ml Plantation 3 Star Rum
- 25ml Mixer Lime Juice
- 20ml Mixer Cane Syrup
- Soda Water
- Fresh Mint Leaves

Preparation:

- Add 3 Mint Leaves & Cane Syrup to thick-bottomed glass
- Muddle ingredients for 10 seconds (not too much)
- Add Rum & Lime Juice and gently stir
- Fill glass with ice
- Top with Soda Water and Stir Gently
- Garnish with Fresh Mint Sprig & Slice Fresh Lime

