

Bartender Training

Classic Margarita

"**Bright** and **balanced** with 100% agave blanco tequila."

Draft #1:

 Salt the rim of a specialty double old fashioned glass. Add ice and pour 5 floz of cocktail from the draft. Garnish with a lime wedge.



On the Fly:

- 2 floz House Blanco Tequila
- .75 floz Lime Juice
- .5 floz Vedrenne Triple Sec Curacao
- .5 floz 1:1 Agave Syrup*

Add all ingredients to a shaker and shake with ice. Fine into a salt-rimmed specialty DOF with cubed ice. Lime wedge garnish.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some salt in a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both to the jar.

No Regrets Margarita

"This unique margarita uses **monkfruit**, a natural **zero-glycemic sweetener** to effectively make this a **sugar-free**, balanced margarita."

Draft #2:

 Rim a specialty double old fashioned glass with Himalayan salt.
Add ice and pour 5 floz of cocktail from the draft. Garnish with a dehydrated glitter lime wheel.



- 2 floz House Reposado Tequila
- .75 floz Lime Juice
- .75 floz Monk Fruit Simple Syrup

Add all ingredients to a shaker and shake with ice. Strain into a Himalayan salt-rimmed specialty DOF with cubed ice. Garnish with a dehydrated-glitter lime wheel.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some Himalayan salt and a dehydrated-glitter lime wheel in the same mini Ziploc. Rubberband the Ziploc to the jar.



Mezcal Margarita

"Refreshing and easy with a just enough smoke."

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Draft #3:

 Rim a specialty double old fashioned glass with Tajin. Add ice and pour 5 floz of cocktail from the draft Garnish with a dehydratedglitter orange half wheel.



On the Fly:

- 2 floz House Mezcal
- .75 floz Lime Juice
- .75 floz 1:1 Agave Syrup

Add all ingredients to a shaker and shake with ice. Fine-strain into a Tajin-rimmed specialty DOF with cubed ice. Garnish with a dehydrated-glitter orange half wheel.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some Tajin in a mini Ziploc. Place a dehydrated-glitter orange half wheel in another Ziploc. Rubberband both to the jar.

Lychee - Rose Margarita

"Fun, **exotic** and **tropical** take on a classic cocktail."

Draft #5:

 Rim a specialty double old fashioned glass with sugar. Add ice and pour 5 floz of cocktail from the draft. Garnish with a lime wedge.



On the Fly:

- 2 floz House Blanco Tequila
- .75 floz Lime Juice
- .5 floz Torani Lychee syrup
- 2x Orange Bitters
- Tiniest drop of key lime oil
- Tiniest drop of rose water

Add all ingredients to a shaker and shake with ice. Fine-strain into a sugar-rimmed specialty DOF with cubed ice. Garnish with a lime wedge.

To-Go:

Fill a small jar with 5 floz of the cocktail. Place some Tajin in a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both to the jar.

Virgin Margarita

"This is our **non-alcoholic** version of a classic margarita."

Draft #6:

- Salt the rim of a specialty double old fashioned glass. Add ice and pour 5 floz of cocktail from the draft. Garnish with a lime wedge and rose petal.
- NOTE: All non-alcoholic drinks get an added rose petal garnish to distinguish them from boozy drinks.



If a guest orders a margarita with an upgraded tequila or mezcal:

On the Fly:

- 2 floz Upgraded Spirit
- 3 floz of the virgin mararita draft #6

Salt the rim of a specialty double old fashioned glass. Add ice and pour 2 floz of the upgraded spirit. Then add 3 oz of the draft virgin margarita. Garnish with a lime wedge.

To-Go:

Fill a small jar with 2 floz of the upgraded spirit and 3 floz of the virgin margarita draft #6. Place some salt in a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both to the jar.

Flavored Margaritas

"All of our margaritas can have one of 4 flavors added to them: **strawberry**, **mango**, **papaya**, and **Chamoy**.

However, if a flavor is added to our No Regrets Margarita, it will add sugar and therefore not be a totally skinny margarita."



On the Fly:

- ·4 floz of chosen margarita from draft
- ·1.5 floz of chosen puree flavor (strawberry, mango, papaya, Chamoy)

Squeeze 1.5 floz of puree into a shaker. Measure 4 floz of margarita into the shaker. Shake for 2 seconds WITHOUT ice just to mix the margarita with the puree. Pour into a double old fashioned glass with the correct salt and garnish.

To-Go:

Squeeze 1.5 floz of puree into a to-go jar. Measure 4 floz of margarita into the to-go jar. Shake the jar for 2 seconds WITHOUT ice just to mix the margarita with the puree. Use mini Ziplocs for the correct garnishes. Rubberband the mini Ziplocs to the jar.

Lemongrass Paloma

"Crisp, bright, and **extremely crushable** drink with lemongrass and vibrant citrus."

Draft #4:

Half-rim a Collins glass with Tajin and add 3 dashes of Angostura bitters. Fill with ice and pour from Paloma tap until the glass is ¾ full. Top with grapefruit soda. Garnish with a dehydrated-glitter grapefruit half wheel.



On the Fly (not ideal b/c the lemongrass oil is so strong):

- 2 floz Tesoro #5 Tequila
- .5 floz Lime Juice
- .5 floz 1:1 Agave Syrup
- 3x Angostura Bitters
- Tiniest Drop of Lemongrass Oil
- Top with Grapefruit Soda

Rim a Collins Glass with Tajin. Add all ingredients except the grapefruit soda into a shaker (Make sure you just touch the inside of the lemongrass oil lid with a straw and dip that straw into the cocktail!). Shake with ice and strain into the Collins glass. Top with roughly 2 floz of grapefruit soda. Garnish with a dehydrated-glitter grapefruit half wheel.

To-Go:

Combine the ingredients into a jar. Place a dehydrated-glitter grapefruit half wheel in a Ziploc bag. Place Tajin in a separate Ziploc bag. Rubberband both Ziplocs to the jar.

Smoked Pineapple Mule

"Tropical and **fruity** with **smoke** and **heat**."

On the Fly:

- 1.5 floz House Mezcal
- 3 floz Mule Mix*
- Top with Topo Chico



In a copper mug, combine all ingredients, add ice, and top with the Topo Chico. Garnish with a slapped mint bouquet and dehydrated-glitter pineapple half wheel.

To Go:

Combine the ingredients into a jar. Place a dehydrated-glitter pineapple half wheel in a Ziploc bag (skip the mint). Rubberband the Ziploc to the jar.

Mule Mix (makes 8 servings in one 750ml bottle):

- 4 floz Licor 43
- 4 floz Ginger Juice
- 8 floz Pineapple Juice
- 8 floz Sour Mix*
- 16 Dashes Angostura Bitters
- 16 Dashes Scrappy's Firewater Tincture

Sour Mix (fills one 750ml bottle):

- 12 floz 1:1 Agave Syrup
- 12 floz Lime Juice

Horchata Tu Madre

"Creamy **almond** and rice flavors with **baking spices**."

Slushy Machine #1

- 1.5 floz Selvarey Rum
- Horchata Slushy*
- 2x Angostura Bitters
- In a 10 oz slushy cup, combine the rum and bitters. Top with horchata slushy and stir briefly to incorporate. Garnish with an orchid and picked mochi bites.



To-Go:

Add the ingredients to a plastic to-go cup. Place an orchid and picked mochi bites in a Ziploc bag. Rubberband the bag to the to-go cup.

Strawberry Frosé

"**Fruity** and **aromatic** with undertones of key lime. Frosés are so LA"

Slushy Machine #2:

 Pour the slushy directly into a coupe glass. Garnish with dehydrated-glitter lime wheel.



To-Go:

Add the ingredients to a plastic to-go cup. Place dehydrated-glitter lime wheel into a Ziploc bag. Rubberband the bag to the to-go cup.

Beach Boy

"Tropical **island vibes** with bright **mango** and **yuzu** flavors backed by a blended rum and **spice**"

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Slushy Machine #3:

- 1.5 floz Royal Standard Rum
- 2x Scrappy's Firewater Tincture
- Top with Mango Slushy



In a 10 oz slushy glass, combine the rum, firewater tincture, and mango slushy. Stir briefly to incorporate and add a straw. Garnish with a mint bouquet and dehydrated-glitter pineapple half-wheel.

To-Go:

Add the ingredients to a plastic to-go cup. Place dehydrated-glitter pineapple half wheel into a Ziploc bag (skip the mint). Rubberband the bag to the to-go cup.

Frozen Margarita

"Bright and balanced with 100% agave blanco tequila. Just cold AF"

Slushy Machine #4:

• Salt the rim of a coupe glass and pour the slushy directly into that glass. Garnish with a lime wedge and orchid with glitter.



To-Go:

Add the ingredients to a plastic to-go cup. Place an orchid into a Ziploc bag and lime wedge into a separate Ziploc bag. Rubberband both bags to the to-go cup.

Bloody Mary/Maria

"Uses our house spicy Bloody Mary mix."

Directions:

- 2 floz Vodka (or Tequila for Bloody Maria)
- 2x Firewater Tincture
- Fill with Bloody Mary Mix



Salt the rim of a Collins glass. In the glass combine the vodka/tequila, Scrappy's, and then add the ice. Top the drink with the house Bloody Mary mix. Garnish with a lime wedge and FRESH cucumber coin with a pick.

To-Go:

Fill a small jar with the alcohol and 4 floz of the Bloody Mary mix. Place some salt in a mini Ziploc. Place a lime wedge and cucumber coin in another Ziploc. Rubberband both bags to the jar.

Michelada

"the lighter Bloody Mary made with **beer**, our house **spicy Bloody Mary mix**, and a touch of **Clamato**."

Directions:

- 1.5 floz Bloody Mary Mix*
- 1 floz Clamato
- Top with Negra Modelo



In a Tajin-rimmed pint glass with ice, combine all ingredients and gently stir to incorporate. Garnish with a lime wedge.

To-Go:

Fill a small jar with the 4 floz of beer, 2 floz of the Bloody Mary mix, and 1 oz Clamato. Place some Tajin into a mini Ziploc. Place a lime wedge in another Ziploc. Rubberband both bags to the jar.

Mimosas

"We serve a variety of mimosa flavors. We sell them individually or guests can buy a bottle with a flight of 2 different mixes of their choice."

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Directions:

- 4 floz bubbles (Cava or Sparkling Rosé)
- 2 floz mix



Pour into a coupe glass. No Garnish. If people purchase a bottle they can choose a duo of mixers. These mixers will be poured up to the shoulder of the mini-carafes (roughly 4-5 floz of each mixer).

Flavors we can mix with:

- Mango slush (same mix but thawed, in a squeeze bottle. Not from the slushy machine)
- Orange juice
- Pineapple juice
- Hibiscus Rose Agua Fresca
- Pineapple Strawberry Yuzu Agua Fresca

To-Go:

Only for those ordering by the bottle! Place roughly 4-5 oz of the mixers into small jars to send along with the bottle of bubbes.

Boozy Frescas

"Any of our Agua Frescas can have alcohol added to them. Add a little **boozy fun** to a traditional refresher."

Directions:

Any Agua Fresca can have alcohol added to it:

- 2 floz selected spirit
- .5 floz Sour Mix
- Top with agua fresca



Add all ingredients to a specialty Double Old Fashioned glass. Garnish with a glittery orchid.

To-Go:

Add the ingredients to a plastic to-go cup. Place an orchid into a Ziploc bag. Rubberband the bag to the to-go cup.