

MARTINI

SERVED IN A
COCKTAIL GLASS

Fill a cocktail glass with ice and leave to one side. Fill a large glass with crushed ice and water/soda water (this makes the glass cold). Once the glass is cold to the touch, discard the water and ice. Pour the gin (or vodka) and vermouth into the glass and fill with ice cubes. Slowly stir until the ice dilutes the drink to your taste. Discard the ice and strain the drink, adding garnishes like fruit zest, olives, and more.

3 OZ GOOD-QUALITY GIN
OR VODKA
1 TBSP DRY VERMOUTH
CRUSHED ICE
ICE CUBES
OLIVES (OPTIONAL)
FRUIT ZESTS (OPTIONAL)



DID YOU KNOW?

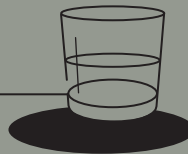
In 1976, former U.S. President Jimmy Carter campaigned against tax write-offs for \$50 martini lunches.

OLD FASHIONED

SERVED IN A
WHISKEY GLASS

Combine whiskey, syrup, and bitters in a tall glass filled with ice. Stir 20 to 30 seconds, strain into a whiskey glass and garnish with an orange peel.

1 1/2 OZ BOURBON OR RYE
2 TSP RICH SIMPLE SYRUP
2-3 DASHES OF
ANGOSTURA BITTERS
ICE CUBES
ORANGE PEEL



DID YOU KNOW?

The Pendennis Club in Louisville, KY is often credited with naming the Old Fashioned. In 2015, the spirit was named "Louisville's Official Cocktail" by the Mayor.

MINA

AT THE TOWER

MINA

AT THE TOWER

CLASSIC
COCKTAIL
COLLECTION

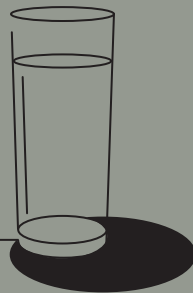


MOJITO

SERVED IN
A TALL GLASS

Quarter the lime half and place it into the glass. Add the gomme syrup (or sugar) and rum and muddle together, making sure you squeeze the juice out of the limes. Fill with crushed ice and top with soda water. Add the sprigs of mint and tease to the bottom of the glass with a spoon, at the same time as gently lifting the lime, sugar, and rum upwards.

2 OZ RUM
2 TSP COMME SYRUP
OR BROWN SUGAR
HALF A LIME
4 MINT SPRIGS
SODA WATER
CRUSHED ICE



DID YOU KNOW?

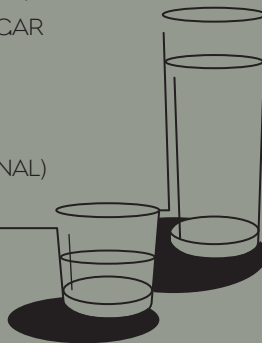
Ernest Hemingway loved a good mojito. While spending time in Cuba, the writer frequented La Bodeguita del Medio in Havana, a bar that claims to have invented the modern-day mojito.

MINT JULEP

SERVED IN A TALL
GLASS OR TUMBLER

Add the mint sprigs, caster sugar, and a couple tablespoons of crushed ice. Gently massage the mixture by folding and stirring with a spoon. Add 1 oz of rum, more crushed ice, and continue massaging. Fill with ice, pour in the second 1 oz shot of rum and add a dash of soda, if desired.

2 OZ RUM (OR WHISKEY)
2 TSP OF CASTER SUGAR
OR COMME SYRUP
4 MINT SPRIGS
CRUSHED ICE
SODA WATER (OPTIONAL)



DID YOU KNOW?

The mint julep became the official drink of the Kentucky Derby in 1983. Over a two-day racing card, bartenders are making an estimated 120,000 mint juleps.

MARGARITA

SERVED IN A
MARGARITA GLASS
OR COCKTAIL GLASS

Fill a glass with ice and leave to the side. Add all the ingredients to a cocktail shaker and fill with ice. Shake vigorously for 45 seconds to a minute. Pour table salt or sea salt onto a small plate, rub the rim of the glass with lime, and roll into the salt. Strain the drink into the glass.

2 OZ TEQUILA
1 OZ COINTREAU
OR TRIPLE SEC
1 OZ LIME JUICE
ICE CUBES
SALT (OPTIONAL)



DID YOU KNOW?

Margarita means "daisy" in Spanish. The daisy is an old prohibition drink that has a base spirit, sugar, and a sour. Some believe that the margarita is a spin on a tequila daisy.