

“MODERN CLASSIC” COCKTAILS + RECIPES



THE PALOMA TEQUILA

The refreshing, tart alternative to the Margarita. It's light, bubbly, and perfect for outdoor or daytime events.

2 oz Silver Tequila, 1/2 oz Fresh Lime Juice, top with Grapefruit Soda (like Jarritos or Fever-Tree).

Build in a highball glass with a salted rim and ice. Add tequila and lime, top with grapefruit soda, and stir gently.

ESPRESSO MARTINI VODKA

The ultimate "night-starter." It's sophisticated, caffeinated, and doubles as a dessert cocktail.

1 1/2 oz Vodka, 1 oz Fresh Espresso (chilled), 3/4 oz Coffee Liqueur, 1/4 oz Simple Syrup.

Shake all ingredients very hard with plenty of ice to create a thick foam. Double strain into a chilled coupe or martini glass.

SPICY MARGARITA TEQUILA

The #1 most requested party drink. It adds a kick to the classic and is universally loved by those who like a little heat.

2 oz Silver Tequila, 1 oz Fresh Lime Juice, 3/4 oz Agave Nectar, 2-3 Fresh Jalapeño slices.

Muddle jalapeños in a shaker. Add remaining ingredients and ice. Shake vigorously and strain into a salt-rimmed glass over fresh ice.

GOLD RUSH BOURBON

A modern "Whiskey Sour" variant that feels high-end and silky. It's the perfect bridge for people who find an Old Fashioned too strong.

2 oz Bourbon, 3/4 oz Fresh Lemon Juice, 3/4 oz Honey Syrup (3 parts honey to 1 part hot water).

Shake all ingredients with ice and strain into a rocks glass over fresh ice.

the bar



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LEMON DROP MARTINI VODKA

The ultimate crowd-pleasing dessert cocktail. It is bright, sweet, and feels like a special treat for guests.

2 oz Vodka, 3/4 oz Fresh Lemon Juice, 3/4 oz Triple Sec, 1/2 oz Simple Syrup.

Shake all ingredients with ice. Strain into a sugar-rimmed martini glass and garnish with a lemon twist.

PAPER PLANE BOURBON

One of the most popular "modern" cocktails in the world right now. It is perfectly balanced between tart, bitter, and sweet.

3/4 oz Bourbon, 3/4 oz Aperol, 3/4 oz Amaro Nonino (or Amaro Montenegro), 3/4 oz Fresh Lemon Juice.

Shake all ingredients vigorously with ice and strain into a chilled coupe glass. No garnish is needed; the color is the star.

DARK & STORMY DARK RUM

A moody, flavorful cocktail with a beautiful visual "float." It appeals to fans of the Moscow Mule who want a richer, spiced flavor profile.

2 oz Dark Rum (Goslings is classic), 4-5 oz Spicy Ginger Beer, 1/2 oz Fresh Lime Juice.

Fill a highball glass with ice and add ginger beer and lime. Gently pour the dark rum over the top so it "floats," then garnish with a lime.

BEE'S KNEES GIN

A Prohibition-era classic that feels incredibly fresh today. It's an elegant alternative to a standard Gin & Tonic.

2 oz Gin, 3/4 oz Fresh Lemon Juice, 3/4 oz Honey Syrup.

Shake with ice and strain into a chilled coupe glass. Garnish with a lemon wheel.

the bar

