



TASTE BOOK

Summer Drinks



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GIN

FRENCH 75

1.5 oz Empress Gin

.75 oz fresh lemon juice

.5 oz simple syrup

Top with champagne

Garnish: sprig of thyme

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled coupe glass.
3. Top with champagne and add the garnish.

SALTY DOG

2 oz gin

4 oz grapefruit juice

Garnish: grapefruit wedge

1. Rim a collins glass with salt (optional).
2. Fill the glass with ice and add the gin and juice. Stir well.
3. Add the garnish.

BEE'S KNEES

1.5 oz gin

.75 oz fresh lemon juice

.75 oz rosemary honey syrup

Garnish: sprig of rosemary

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled coupe glass.
3. Add the garnish.

WHITE LINEN

1.5 oz gin

.75 oz fresh lime juice

.5 oz Elderflower liquor

.25 oz simple syrup

3-4 cucumber slices

2 oz soda water

Garnish: cucumber slice

1. Muddle cucumber slices in a shaker.
2. Add lime juice, gin, liqueur and simple syrup with ice and shake.
3. Strain mixture into a collins glass filled with ice.
4. Add soda water and the garnish.

WHISKEY

KENTUCKY MULE

2 oz whiskey bourbon

.5 oz fresh lime juice

Top with ginger beer

Garnish: mint leaves

1. Add bourbon and lime juice to a Moscow Mule mug or a lowball glass.
2. Fill the mug or glass with ice and top with ginger beer.
3. Add the garnish.

WHISKEY SMASH

2 oz whiskey bourbon

3 lemon wedges

.5 oz honey syrup

6-9 mint leaves

Garnish: sprig of mint

1. Muddle the lemon wedges in a shaker.
2. Add the rest of the ingredients with ice and shake.
3. Strain into a rocks glass over fresh ice.
3. Add the garnish.

OLD FASHIONED

2 oz whiskey bourbon

.25 oz simple syrup

3 dashes Angostura Bitters

1 dash orange bitters

Garnish: orange peel

1. Add the simple syrup and bitters to a mixing glass filled with ice and stir.
2. Add the bourbon and gently stir to combine. Strain into a rocks glass with a large cube of ice.
3. Express the oil of an orange peel around the rim of the glass and then drop it in.

SCARLET STARLET

1.5 oz scotch whiskey

.75 oz fresh lime juice

.75 oz lightly beaten egg white

.5 oz vanilla cognac liqueur

.5 oz hibiscus syrup

.5 oz strawberry syrup

Garnish: organic red rose petal

1. Add all ingredients in a shaker and shake until frothy. Add ice and shake to chill.
2. Strain into chilled coupe glass.
3. Add the garnish.





TEQUILA

BLUEBERRY MARGARITA

1.5 oz blanco tequila

.75 oz fresh lime juice

.75 oz triple sec

4-5 blueberries

Garnish: blueberries and sprig of basil

1. Rim a lowball glass with salt (optional).
2. Add all ingredients in a shaker with ice and shake.
3. Pour, with the ice, into the lowball glass.
4. Add the garnish.

STRAWBERRY CRUSH

1.5 oz tequila

.5 oz strawberry schnapps

.75 oz simple syrup

.75 oz fresh lemon juice

Garnish: strawberries

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a rocks glass over fresh ice.
3. Add the garnish.

PALOMA

1.5 oz tequila

1.5 oz fresh grapefruit juice

.5 oz fresh lime juice

.5 oz simple syrup

Top with soda water

Garnish: lime wedge

1. Rim a highball glass with salt.
2. Add all ingredients in a shaker with ice and shake.
3. Strain into a highball glass over fresh ice.
3. Top with soda water. Add the garnish.

TEQUILA SUNRISE

1 oz tequila

4 oz fresh orange juice

4 oz champagne

splash of grenadine

1 lime wedge

Garnish: orange slice and cherry

1. Pour tequila into a champagne flute.
2. Squeeze lime wedge into the flute.
3. Pour in champagne until the glass is about half full and then fill the remaining glass with orange juice. Add a splash of grenadine.
4. Add the garnish.

VODKA

CLASSIC COSMO

- 1.5 oz vodka
- .5 oz triple sec
- .5 oz cranberry
- .25 oz fresh lime juice
- .25 oz simple syrup

Garnish: lime wheel and cranberries

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled martini glass.
3. Add the garnish.

BLACKBERRY GIMLET

- 2 oz vodka
- .5 oz fresh lime juice
- 1 oz blackberry simple syrup

Top with soda water

Garnish: blackberries

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled lowball glass.
3. Add the garnish.

MINT LEMONADE

- 1.5 oz vodka
- .75 oz fresh lemon juice
- .75 oz simple syrup
- 8-12 mint leaves
- Top with soda water
- Garnish: mint leaves and lime wedge

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled highball glass over fresh ice.
3. Top with soda water. Add the garnish.

SUMMER FRIDAYS

- 1.5 oz vodka
- 2 oz coconut milk
- .75 oz simple syrup
- .75 oz key lime juice
- Garnish: cilantro sprigs

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled rocks glass over fresh ice.
3. Add the garnish.





WHITE RUM

HEMINGWAY DAIQUIRI

- 1.5 oz white rum
- .5 oz fresh lime juice
- .5 oz fresh grapefruit juice
- .25 oz simple syrup
- .25 oz maraschino liqueur

Garnish: lime wheel

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled coupe glass.
3. Add the garnish.

CALYPSO SUN

- 2 oz white rum
- 2 oz pineapple juice
- 1 oz. orange juice
- 1 oz. cream of coconut

Garnish: starfruit

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a chilled martini glass.
3. Add the garnish.

HURRICANE

- 2 oz white rum
- 2 oz dark rum
- 2 oz passion fruit juice
- .5 oz fresh lime juice
- .5 oz simple syrup
- Splash of grenadine
- Garnish: orange slice and cherry

1. Add all ingredients in a shaker with ice and shake.
2. Strain into a hurricane glass with fresh ice.
3. Add the garnish.

BOOZY DOLE WHIP

- 2 cup frozen pineapple chunks
- 3 oz coconut milk
- 2 oz white rum
- 2 tbsp sweetened condensed milk
- Garnish: fresh pineapple slices

1. Add all ingredients in a blender and blend until smooth.
2. Pour into a hurricane glass.
3. Add the garnish.

MOCKTAILS

BRAZILIAN LIMEADE

1 cup of cold water

2 limes

2 tsp of sweetened condensed milk

2 tsp sugar

Garnish: lime wedge

1. Wash limes with soap and water and then cut them into eighths.
2. Place limes in a blender with water and pulse.
3. Strain into a highball glass.
4. Stir in sweetened condensed milk and sugar until sugar dissolves.
5. Add ice and the garnish.

WATERMELON LIME

4 cups seedless watermelon cubes

3 tbsp honey

1 oz fresh lime juice

3/4 cup water

1. In a blender, puree watermelon and strain into a highball glass.
2. Stir in honey and lime juice.

RASPBERRY MINT

4 oz raspberry simple syrup

8 mint leaves

2 lime wedges

Top with club soda

Garnish: raspberries and mint leaves

1. Muddle mint and lime in a highball glass.
2. Pour in raspberry simple syrup and stir.
3. Top with soda water.
3. Add the garnish.

HIBISCUS SPARKLER

1 cup boiling water

2 tbsp dried hibiscus flowers

2 tbsp sugar

2 oz club soda

Garnish: strawberries and mint leaves

1. Put dried hibiscus flowers in a 15 oz mug.
2. Pour boiling water into the mug and allow to steep for 20 minutes.
3. Strain into a new mug and then mix in sugar until dissolved.
5. Refrigerate for 1-2 hours.
6. Add ice, club soda and the garnish.

* Make cocktails into mocktails by using non-alcoholic spirits or experiment with using soda water.



GLASSWARE GUIDE



SLING GLASS



ZOMBIE GLASS



HURRICANE GLASS



POCO GRANDE GLASS



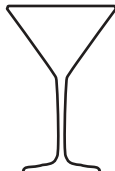
HIGHBALL GLASS
(FOOTED)



COLLINS GLASS



HIGHBALL GLASS
(TUMBLER)



MARTINI GLASS



MARGARITA GLASS
(WELLED)



SAUCER
(MARGARITA GLASS)



CHAMPAGNE FLUTE



ROCKS GLASS
(FOOTED)



ROCKS GLASS



OLD FASHIONED
GLASS



TUMBLER GLASS



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