

## WINNING COCKTAILS SHORT DRINKS

### PHOTO FINISH

*Created by Bill Schober*

$\frac{3}{4}$  oz. Bacardi Light-Dry  
 $\frac{3}{4}$  oz. Apricot Brandy  
 $\frac{3}{4}$  oz. Martini & Rossi Dry Vermouth  
2 dashes of Green Lime Cordial  
Squeeze of lemon  
Stir well, in a mixing glass filled with ice  
and strain into a cocktail glass. Garnish  
with orange peel.

### PINK AND GOLD

*Created by Victor Dentith*

$\frac{3}{4}$  oz. Bacardi  
 $\frac{1}{2}$  oz. Martini & Rossi Vermouth  
 $\frac{1}{4}$  oz. Bols Maraschino Cherry Syrup  
 $\frac{1}{2}$  oz. Cream  
Green Cherry  
Glass rimmed with brown sugar.

### ROSE & FAMMO SPECIAL

*Created by Bill Schober*

Half fill mixing glass with cracked ice  
 $\frac{3}{4}$  oz. Bacardi Light-Dry  
 $\frac{3}{4}$  oz. White Creme de Cacao  
 $\frac{1}{2}$  oz. Martini & Rossi Dry Vermouth  
 $\frac{1}{4}$  oz. Orange Gin  
1 dash Bols Blue Curacao liqueur  
Stir gently and strain into cocktail glass,  
add twist of Orange rind. Garnish with  
maraschino cherry.

### ROYAL SNOWCAP

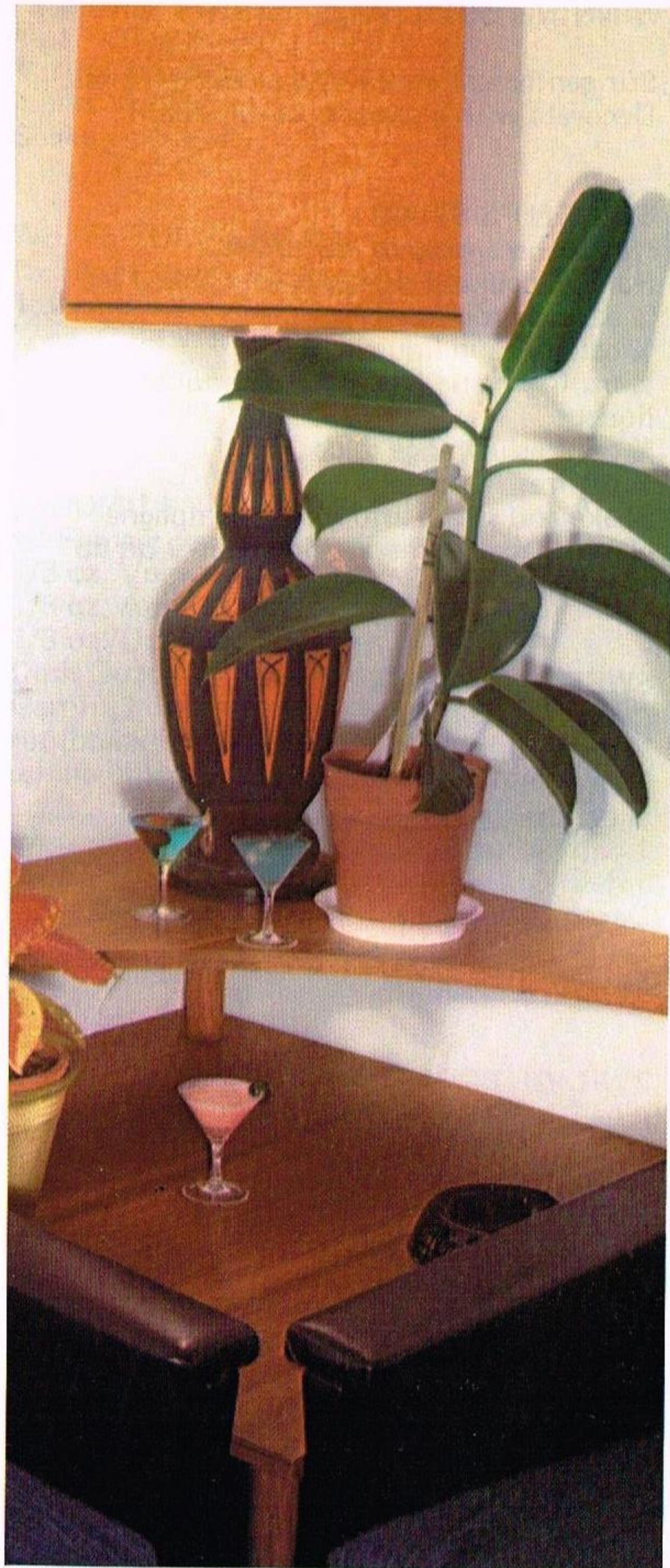
*Created by Bill Schober*

$\frac{3}{4}$  oz. Bacardi  
 $\frac{3}{4}$  oz. Martini & Rossi Dry Vermouth  
 $\frac{1}{2}$  oz. Bols Parfait Amour  
Dash lemon juice — egg white  
Decorate with chocolate flakes.

### SEE-THROUGH

*Created by Bill Schober*

Half fill mixing glass with cracked ice  
1 oz. Bacardi Light-Dry  
 $\frac{1}{2}$  oz. Cointreau  
 $\frac{1}{2}$  oz. Orange Gin  
1 dash Bols Blue Curacao liqueur



From top: ROSE & FAMMO SPECIAL,  
SEE THROUGH, PINK & GOLD