

SHORT DRINKS

ELEPHANT WALK

Created by Tom Sharman

Fill 6 oz. old fashioned glass with cracked ice

Add 1 oz. Dry Gin

½ oz. Tequila

½ oz. fresh Orange juice

Dash Grenadine

Dash Angostura bitters

Garnish with ½ slice of orange, ½ slice of lemon, 2 inch stick of cucumber. Add swizzle stick.

FESTIVAL

1 oz. Dry Gin

½ oz. Apricot Brandy

2 dashes Orange bitters

½ teaspoon Grenadine

Stir and strain. Garnish with maraschino cherry.



HUSH HONEY

GIN AND TWO

Half fill mixing glass with cracked ice

2 oz. Dry Gin

1 oz. Martini & Rossi Dry Vermouth

1 oz. Martini & Rossi Sweet Vermouth

Stir gently and strain into 5 oz. champagne glass. Serve with maraschino cherry or twist of orange rind.

GOLD COAST BOY

Created by Ian Orton.

½ oz. Gin

¼ oz. Tia Maria

¼ oz. Orange juice

Shake with ice and strain.

HUSH HONEY

Created by P. Zorbas

Half fill cocktail shaker with cracked ice

1 oz. Dry Gin

1 oz. fresh Cream

½ oz. Honey

½ oz. Galliano liqueur

Shake and strain into 5 oz. champagne glass. Place slit maraschino cherry on lip of glass.

LADY LEON

Created by P. Zorbas

Half fill mixing glass with cracked ice

1 oz. Gin

1 oz. Martini & Rossi Dry Vermouth

1 oz. Bols Orange Curacao liqueur

1 oz. Galliano liqueur

Stir and strain into 5 oz. champagne glass. Garnish with twist of lemon rind.

MONKEY GLAND

Half fill cocktail shaker with cracked ice

2 oz. Dry Gin

1 oz. pure Orange juice

½ oz. Pernod

½ oz. Grenadine

Shake and strain into 5 oz. champagne glass. Serve with a twist of orange rind.