SHORT DRINKS

ELEPHANT WALK

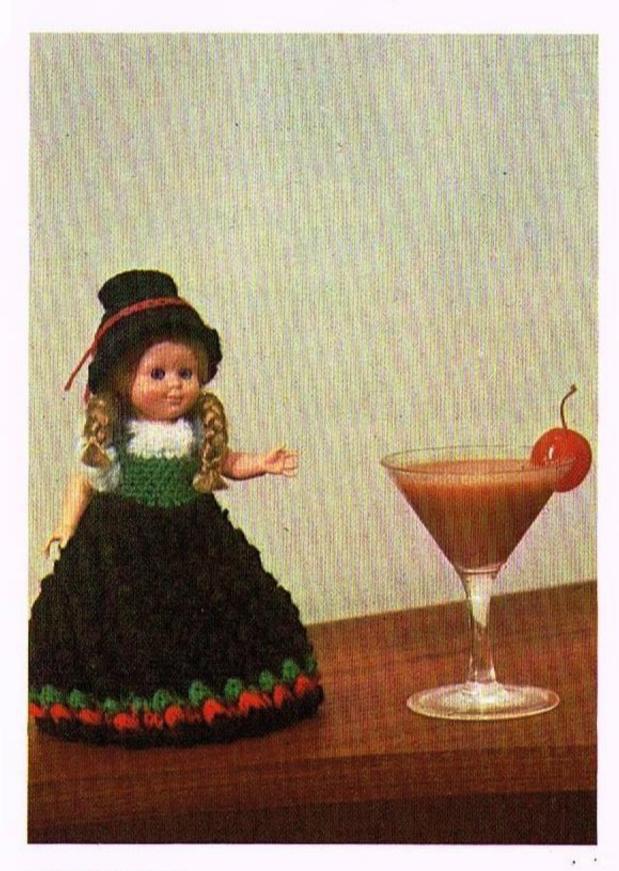
Created by Tom Sharman
Fill 6 oz. old fashioned glass with cracked ice
Add 1 oz. Dry Gin
½ oz. Tequila
½ oz. fresh Orange juice
Dash Grenadine
Dash Angostura bitters
Garnish with ½ slice of orange, ½ slice of

lemon, 2 inch stick of cucumber. Add

FESTIVAL

swizzle stick.

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.