## SHORT DRINKS

## Liqueur Based

### GOLDEN DREAM
Half Fill Cocktail Shaker with cracked ice
¾ oz. Galliano
½ oz. Cointreau
½ oz. Orange juice
½ oz. Cream
Shake and strain into 5 oz. champagne glass. Garnish with one maraschino cherry.

### GRASSHOPPER
Half fill cocktail shaker with cracked ice
1 oz. Bols Creme de Menthe liqueur
1 oz. White or Dark Creme de Cacao liqueur
2 oz. fresh Cream
Shake and strain into 5 oz. champagne glass. Place slit maraschino cherry on lip of glass.

### LADY'S TRAP
*Created by Bill Schober*
1½ oz. Pernod
1 dash Grenadine
Stir well and serve on rocks in old fashioned glass.

### MERRY WIDOW
Half fill cocktail shaker with cracked ice
2 oz. Bols Cherry Brandy liqueur
2 oz. Bols Maraschino liqueur
Shake and strain into 5 oz. champagne glass. Garnish with one maraschino cherry.

### MEXICANA
*Created by B. Mirkovich*
2/3rd oz. Kahlua
1/3rd oz. Martini & Rossi Dry Vermouth
1 dash Bols White Creme de Menthe
Shake and strain into cold glass.
Service with cherry.

### OLD SAN FRANCISCO
*Created by Joe Zernick*
1/3 oz. Kirsch
1/3 oz. Keuck
2 dashes Lime cordial
2 dashes Grenadine
Strain: beaten cream float and Nescafe on top.

### PINK MINTIE
*Created by James Smith*
1 oz. Cream
1 dash Grenadine syrup
1 oz. Bols Creme de Menthe

### POUSSE CAFE
Add the following 6 ingredients very carefully.
Placing liqueurs one on top of the other requires great patience. Make sure they are poured in order given.
1/6 oz. Grenadine
1/6 oz. Creme de Cacao Dark liqueur
1/6 oz. Bols Maraschino liqueur
1/6 oz. Bols Green Creme de Menthe
1/6 oz. Creme Yvette liqueur
1/6 oz. Brandy
The liqueurs are poured into a 1 oz. liqueur glass over the back of a spoon. The spoon is held so that it touches the edge of the glass. The pouring must be done carefully to prevent the liqueurs mixing.

### ROMANTICA
*Created by B. Mirkovich*
1/3rd oz. Martini & Rossi Dry Vermouth
2/3rd oz. Creme de Cacao
2 dashes Anisette
Serve with cherry.
Shake and strain into cold glass.

### THIRST KILLER
*Created by John Sarantos*
1 oz. Pernod
1 oz. Galliano
Fill up with bitter Lemon