

SHORT DRINKS

1 oz. Orgeat syrup (Almond)
½ oz. Bols Blue Curacao
Top up with 7UP
Serve with cherry and slice of Lemon
in 8-9 oz. highball glass.

BOTANY BAY

Created by Bill Schober
1 oz. Bacardi
¾ oz. Galliano liqueur
½ oz. Pineapple juice
1 dash Bols Blue Curacao
Shake well, garnish with a cherry.

CAPTAIN COOK

Created by Bill Schober
1½ oz. Dark Rum
½ oz. Sweet Vermouth
1 dash of bitters
Stir well, twist of orange peel
Strain into an Old Fashioned glass.

DAIQUIRI

Half fill cocktail shaker with cracked ice
2 oz. Bacardi
½ oz. Lime cordial
½ oz. pure Lemon juice
½ oz. Sugar syrup
Dash of egg white
Shake and strain into 5 oz. champagne
glass. Garnish with twist of orange rind.

DAVID COLLIN'S COCKTAIL

Created by Victor Dentith
½ oz. Bacardi
¼ oz. Creme de Cacao
¼ oz. Martini & Rossi Sweet Vermouth
4 drops Maraschino Cherry syrup
Garnish with cherry.

DOWN UNDER FIZZ

Created by Bill Schober
1½ oz. Bacardi
1 dash Lemon juice
1 dash Grenadine
1 dash Orange bitters

1 dash white of an egg
Shake well, pour without straining into
a collins glass. Top up with Soda and
serve.

FIGURE EIGHT

Created by Bill Schober
1 oz. Bacardi
¾ oz. Grand Marnier liqueur
1 dash Bols Blue Curacao liqueur
1 dash Martini & Rossi Bianco Vermouth
½ oz. sweet Cream
Shake well strain into cocktail glass.

FLYING DOCTOR

Created by Bill Schober
1 oz. Bacardi
¾ oz. Galliano liqueur
¼ oz. Bols White Creme de Menthe
½ oz. Cream
1 dash white of an egg
Shake well strain into cocktail glass.
Sprinkle cinnamon on top.

FROZEN DAIQUIRI

Fill electric blender 1/3rd full with
cracked ice
2 oz. Bacardi
½ oz. Lime cordial
½ oz. pure Lemon juice
½ oz. Sugar syrup
Dash of Bols Maraschino Cherry liqueur
Dash white of egg
Serve unstrained in 5 oz. champagne glass.
Garnish by placing a maraschino cherry on
top. Add drinking straw.

GALAXIE

Created by Bill Schober
¾ oz. Bacardi
¾ oz. Bols White Creme de Cacao
½ oz. Martini & Rossi Dry Vermouth
2 dashes Bols Blue Curacao
2 dashes Lemon juice
Stir and strain into cocktail glass.