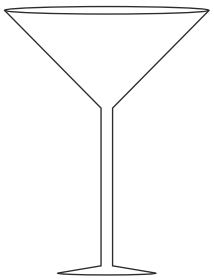
COCKTAIL SPECS

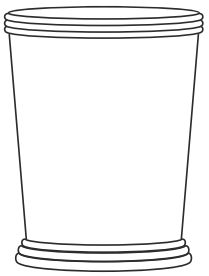


T.T. ZOMBIE

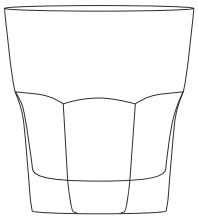


LYCHEE MARTINI

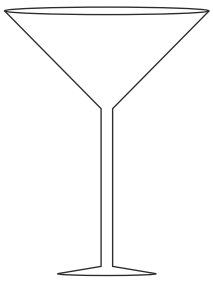
ELDERFLOWER
JULEP



PALOMA



FROM YOUR COCKTAIL MASTERCLASS



LYCHEE MARTINI

COCKTAIL DESCRIPTION:

With an illustrious recorded history going back as far as 1059 A.D. in China, the lychee fruit is symbolic of both royalty and love.

Legend speaks of the imperial Lady Yang Kuei Fei who had a passion for fresh lychees. Emperor Hsuan Tsung had guards mounted on horses traveling 600 miles to bring back fresh lychees to woo her.

INGREDIENTS:

1 measure of Vodka
1 measure of Kwai Feh Lychee Liqueur
1 measure Lime Juice
½ measure Lychee Syrup (from lychee tin)
1 lychee to garnish

COCKTAIL RECIPE:

Chill a Martini glass with a scoop of crushed ice before you start making the drink, this will ensure the glass is cold when you drink your cocktail.

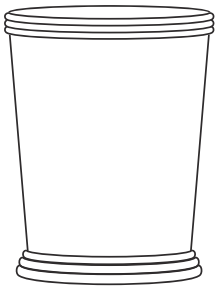
In a Boston Glass add the Vodka, Lychee Liqueur, Lime Juice and Lychee Syrup.

Fill the Boston Glass with as much cubed ice as possible and shake vigorously for about 10 seconds.

Discard the crushed ice from the martini glass (you can reuse this as it has only been chilling a glass)

Using a Hawthorne Strainer over the Boston Glass, strain your shaken mixture in to the chilled martini glass.

Garnish by dropping a lychee in to your cocktail.



ELDERFLOWER JULEP

COCKTAIL DESCRIPTION:

The origin of the Julep is based around the Middle Eastern custom of infusing mint and sugars into soft spirits. They also added fresh fruits for flavour. A more common Julep is that which consists solely of Bourbon, Mint and Brown Sugar – the classic Mint Julep.

The Mint Julep is popular at the Kentucky Derby; reportedly serving over 10,000 a day. The Elderflower Julep is a modern twist on this classic drink, with the Elderflower Cordial used to sweeten the gin. The subsequent infusion of the mint with this spirit along with the fresh apple juice and sours makes for a very palatable cocktail which can be enjoyed all year round.

INGREDIENTS:

2 measures of Gin
1 measure of Elderflower Cordial
1 measure of Apple Juice
1 Lemon Wedge
8-10 Mint Leaves
Sprig of Mint to garnish

COCKTAIL RECIPE:

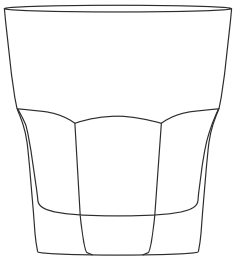
Clap your mint leaves to release their aroma and taste in to your Julep Tin.

Squeeze in your Lemon Wedge.

All of your wet ingredients directly in to the tin and fill it 2/3 full with crushed ice and churn.

Taste to ensure you have achieved your desired balance for the drink.

Cap the Julep Tin with more crushed ice, making a compact cone on the top to reduce dilution.



PALOMA

COCKTAIL DESCRIPTION:

This cocktail was created by Don Javier Delgado Corona; owner and head bartender of La Capilla (the chapel) in Tequila, Mexico. Paloma means “Dove” In Spanish and is a well-known tequila classic. The original version calls for a Mexican bottled grapefruit soda called “Jarritos”. Our updated recipe at TT has the addition of fresh lime and apricot liqueur to add a zingy fruity element to this Mexican staple.

The base spirit is a blanco tequila made from 100% blue weber agave which grows in the red volcanic soil of the Mexican high and lowlands in the state of Jalisco and particular municipalities in five other states of the country. Blanco Tequila is un-aged and retains more of the agave’s lively, grassy and vegetal notes than reposado and anejo tequilas that have been rested in wood. The brand “el Jimador” is named after the worker who harvests the agave as depicted on the front of the bottle.

INGREDIENTS:

1 ½ measures of El Jimador Tequila
½ measure of Apricot Liqueur
1 lime
1 measure Pink Grapefruit Juice
½ measure of sugar syrup
Pink Grapefruit slice for garnish

COCKTAIL RECIPE:

Use a Mexican elbow to squeeze your two lime halves in to the Boston Glass.

Add the Tequila, Apricot Liqueur, Sugar Syrup and Pink Grapefruit juice to the Boston Glass.

Fill a rocks glass with cubed ice to the top.

Shake and use a Hawthorne strainer to to pour contents of the Boston Glass in to the rocks glass and garnish with the grapefruit slice.



T.T. ZOMBIE

CREATED BY DONN BEACH

COCKTAIL DESCRIPTION:

Legend has it this cocktail was created by Donn Beach aka "Don the Beachcomber" around the mid 1930's.

Donn created this cocktail for a hungover customer to help him get through his business meeting. The addition of juices and other sweet ingredients disguise the extremely high alcohol content. The customer came back to complain the drink had turned him into a Zombie. The original was a mixture of Rums, Velvet Falernum, Pernod, lime juice, Pineapple juice and Grenadine.

INGREDIENTS:

3 measures Rum Blend
1 measure Apricot Brandy ½ measure Overproof Rum
1 lime
1 measure Pink Grapefruit juice
1 measure Orange juice
½ measure Grenadine
Cinnamon (ground)

COCKTAIL RECIPE:

Add 3 measures of your Rum Blend and 1 measure of Apricot Brandy, Pink Grapefruit juice and Orange juice into a Boston glass.

Cut a lime in half and squeeze out 1 measure of juice and add to mixture, keep one half of lime to the side.

Add ½ a measure of Grenadine.

Fill the Boston glass with as much cubed ice as possible and shake vigorously for about 10 seconds.

Fill a Tiki mug with ice and strain the mixture over the top.

Hollow out the half of lime that was kept to the side and place on top and fill with some Overproof Rum.

Set fire to the Overproof Rum and sprinkle with some Cinnamon.