

BARTENDER[®]

MAGAZINE

Daily Cocktail
Calendar and
Recipe Guide

www.bartender.com

The Number One Source & Authority on Bartending and On-Premise



A NAUGHTY PAIR OF SWEET SOUTHERNERS.

All natural Southern style tea with five-times distilled premium vodka.



WICKEDLY SWEET

Please drink responsibly. | ©2010 Seagram's Vodka® Product of USA, Grain Vodka 35% Alc./Vol. Wilson Daniels, Ltd., St. Helena, CA.

BARTENDER 2011

MAGAZINE



twitter.com/barmag

www.bartender.com



Bartender Magazine

January 2011

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29



July 2011

S	M	T	W	T	F	S
						1 2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

February 2011

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					



FERNET-BRANCA

August 2011

S	M	T	W	T	F	S
		1	2	3	4	5 6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

March 2011

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		



September 2011

S	M	T	W	T	F	S
					1	2 3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

April 2011

S	M	T	W	T	F	S
						1 2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30



October 2011

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

May 2011

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				



November 2011

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

June 2011

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		



December 2011

S	M	T	W	T	F	S
					1	2 3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Subscribe now to BARTENDER® MAGAZINE and get a FREE T-shirt! Call 1-800-46-DRINK.

Vol. 92, No. 4 - Calendar 2011 - Founder: Raymond P. Foley; Publisher/Editor: Jaclyn Wilson Foley; Executive Assistant to the Publisher/Editor: Lauren Saccone; Art Director: Doug Swenson, Art Seventy, Inc.; Executive Secretaries: Anne Loffredo, Debbie Snader, Laura Larena; Food Consultants: Alfred Mayer, Thomas Jannarone; Humor Editor: Hymie Lipshitz; Advertising Director: Jackie Foley (908)766-6006; Fax: (908)766-6607; www.bartender.com; e-mail: barmag@aol.com; Facebook: Bartender Magazine, Twitter: www.twitter.com/barmag; Photography: Ryan Foley; Intern: Michelle Milot; Special Consultants: John Cowan, Michael Cammarano, Jake Jacobsen, Robert Suffredini, Marvin Solomon, Rene Bardel, Egon Gronau, Joe McClure, James D. Zazzali, Dave Conroy, Phil Magnotti, Chester Brandes, and over 150,000 readers and subscribers. Editorial Contributions: We assume no responsibility for unsolicited material. Manuscripts, artwork and photographs must be accompanied by stamped, self-addressed envelopes. We reserve the right to publish in whole or in part all letters received by us. All letters sent to BARTENDER® Magazine will be considered the property of the magazine. EDITOR'S NOTE: All recipe brands and recipes are published as submitted to BARTENDER® Magazine. The following are registered Trademarks of Foley Publishing Corp.: Bartender Foundation, Bartender Hall of Fame®, Bartender University, B.R.A.T.S. Cocktaillight, Cook-Tails. Basic Subscription Price: \$30.00 in U.S.A.; US \$45.00 Canada; US \$60.00 Foreign. Subscription Service: Address all subscription mail and changes of address to BARTENDER® Magazine, Foley Publishing Corp., P.O. Box 593, Livingston, NJ 07039. Allow 6 weeks for change of address. When sending new address, give old address and please send clipping label from last issue to ensure prompt service. Postmaster: Send all address changes to BARTENDER® Magazine, P.O. Box 593, Livingston, NJ 07039. Copyright 2010/2011, Foley Publishing Corp. All rights reserved. Reproduction in whole or in part in any language without permission of the Publisher is prohibited. Cover Artist: Arturo Sevanti. Check out the 2011 Calendar online www.bartender.com. For additional copies of the 2011 calendar, mail \$7.00 to: BARTENDER Magazine, Dept. Cal, P.O. Box 158, Liberty Corner, NJ 07938 - Printed in Canada.

Mix with the *IN* crowd.



ANGOSTURA®

The #1 brand of aromatic bitters and unique mixers now joins the Mizkan™ family of brands. We just raised

the bar. Angostura® aromatic bitters and Non-Alcoholic Mixers are now part of Mizkan, a leader in liquid condiments. So now our reputation for enhancing the flavor of food extends to beverages, too. Mix with the best.

To learn more visit Mizkan.com

mizkan™
Bringing Flavor to Life™

JANUARY 2011

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

December 2010						
S	M	T	W	T	F	S
		1	2	3	4	
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

February 2011						
S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

ANGOSTURA STRUDEL
 1/4 oz. Vodka
 1 oz. Amaretto
 2 oz. Strawberry nectar
 1 apple slice (muddled)
 3-4 dashes ANGOSTURA BITTERS
 Shake with ice and serve in a snifter glass with skewered fruit.

WE'LL ALWAYS HAVE RIO
 1 3/4 oz. Leblon Cachaca
 1/4 oz. ANGOSTURA BITTERS
 2 oz. Coconut Cream
 1 1/4 oz. fresh pineapple juice
 1 oz. fresh lime juice
 Blend all ingredients together with ice and serve.

CHAMPAGNE COCKTAIL **1**
 Chilled Champagne
 ANGOSTURA BITTERS
 1 Sugar cube
 Soak sugar cube with a couple of good splashes of ANGOSTURA BITTERS and place in the bottom of a large champagne flute. Fill slowly with sparkling wine. Garnish with a lemon twist.
New Years Day

BLOODY MARY **2**
 1 1/2 oz. Vodka
 4 oz. Tomato Juice
 2 dashes ANGOSTURA BITTERS
 1/2 oz. Lemon juice
 Dash of Worcestershire Sauce
 Salt & Pepper to taste
 4 drops Tabasco
 Shake ingredients together and serve over ice in a tall glass. Garnish with lime wedge.

ANGOSTURA ICED COFFEE **3**
great way to start your day!
 4 oz. Hot black coffee
 2 oz. Light Cream
 3-4 dashes ANGOSTURA BITTERS
 2 tsp. granulated sugar
 In a tall glass pour ANGOSTURA, sugar and then fill with ice. Add cream, coffee and stir thoroughly.

MAI TAI **4**
 1 oz. White Rum
 1 oz. Lime Juice
 1 oz. Orgeat
 1/2 oz. ANGOSTURA BITTERS
 Flamed Lime Zests
 Shake together with crushed ice and serve in an old-fashioned glass. Garnish with cherry, orange and fresh pineapple.

HOW SWEET IT IS **5**
by Michael Schaus at Bellagio, Las Vegas
 1 1/4 oz. Wild Turkey American Honey
 3/4 oz. Lemon Juice
 1/2 oz. Crème de Cassis
 6 Raspberries
 6 dashes ANGOSTURA BITTERS
 2 pieces Ginger (small slivers)
 Muddle raspberries, ginger, and ANGOSTURA in a mixing cup, add remaining ingredients, shake for 10 seconds. Strain into a pre-chilled cocktail glass. Garnish with 3 raspberries on a pick and a mint sprig.

ANGOSTURA MUG SHOT **6**
 3-4 dashes ANGOSTURA BITTERS in a beer mug
 Fill with your favorite domestic or light beer.
*Gooma's Day
 Lauren's Day*

COLA LIBRE **7**
 4 oz. Cola
 2 oz. Light Rum
 1/2 oz. Curacao
 1/2 oz. Lemon Juice
 3 dashes ANGOSTURA BITTERS
 Build in a highball glass over ice. Garnish with a lemon wheel.

JACK & GINGER **8**
 1 1/2 oz. Jack Daniel's Whiskey
 4 oz. Ginger Ale
 2 dashes ANGOSTURA BITTERS
 Build and serve over ice.

ANGOSTURA SUAVE **9**
 1 oz. Vodka
 3/4 oz. Kahlua
 1/2 oz. Drumgray Highland Cream
 1 oz. Heavy cream
 3-4 dashes ANGOSTURA BITTERS
 Shake with ice and serve in a martini glass. Rim the glass with honey & crushed chocolate.

PISCO SOUR **10**
 1 1/2 oz. Brandy
 1 oz. Lemon juice
 1 egg white
 1/2 tsp. very fine granulated sugar
 Dash ANGOSTURA BITTERS
 Shake with cracked ice and strain into a cocktail glass. Garnish with orange slice and cherry.

ANGOSTURA ICE CREAM **11**
 Add 6-7 dashes of ANGOSTURA BITTERS to vanilla ice cream.

BITTERED PINEAPPLE **12**
 4 oz. Fresh Pineapple Juice
 1/2 oz. ANGOSTURA BITTERS
 Swizzle together and serve over ice.

ANGOSTURA SOUR **13**
 1 1/2 oz. ANGOSTURA BITTERS
 3/4 oz. Fresh Lime Juice
 1 oz. Demerara Syrup
 Shake together and serve up.
Caitlin's Day

STEEL BAND **14**
 1 1/2 oz. Gold Rum
 4 oz. Orange juice
 5 dashes ANGOSTURA BITTERS
 Pour over cracked ice and strain into a cocktail glass.

ANGOSTURA POUSSE CAFÉ (shot) **15**
 1/4 oz. ANGOSTURA BITTERS
 1/4 oz. Crème Yvette
 1/2 oz. St Germain
 Serve layered.

PINK GIN **16**
 1 1/2 oz. Dry Gin
 3 dashes ANGOSTURA BITTERS
 Dash ANGOSTURA into a stemmed wine glass, swirl to completely coat the glass and pour out any excess. Add ice cubes and gin. Optional - Add tonic water to taste.

SAKE AND BITTERS **17**
 2 oz. Sake
 1-2 dashes ANGOSTURA BITTERS
 Put 3 ice cubes in an old fashioned glass and add Sake and bitters. Serve with a twist of lemon.
*Willie's Day
 Martin Luther King Jr.'s Birthday Observed*

ANGOSTURA SOPHISTICATION **18**
 1 oz. Vodka
 1/2 oz. Campari
 1/4 oz. Vermouth
 1 1/2 oz. Orange juice
 2-3 dashes ANGOSTURA BITTERS
 Shake with ice and serve in a martini glass with a flambéed orange peel.

WET 'N TAN **19**
 1 1/2 oz. Gin or Vodka
 1/2 oz. Dry Vermouth
 2-3 dashes ANGOSTURA BITTERS
 Chill and strain into a martini glass or on the rocks. Garnish with a twist of lemon.
Full Moon

HOT BUTTERED RUM **20**
 3 oz. Dark Rum
 1 tsp. Granulated sugar
 1 tsp. Butter
 2 dashes ANGOSTURA BITTERS
 Boiling Water
 Mix rum, sugar, butter and bitters in a stein or mug. Fill with boiling water and stir well. Sprinkle with cloves or nutmeg.

CAPTAIN'S COFFEE **21**
by Lynn Lois (shot)
 1 part Spiced Rum
 1 part Coffee Liqueur
 2 dashes ANGOSTURA BITTERS
 Dash ANGOSTURA into a shot glass and add equal parts spiced rum and coffee liqueur.

LAST DANCE **22**
 6-8 Mint leaves
 1/2 oz. Brown sugar syrup
 1 oz. Lime
 3/4 oz. Honey Syrup
 2 oz. Tanqueray
 10 dashes ANGOSTURA BITTERS
 Mix together and swizzle into a highball glass. Add 10 dashes of ANGOSTURA BITTERS on top.
Buddy's Day

AROMATIC COFFEE **23**
30
 Add 4-5 dashes of ANGOSTURA BITTERS in your cup of coffee.

ANGOSTURA KISS **24**
31
 2 oz. Rum
 4 grapes (quartered)
 1 slice mango
 1 tsp. brown sugar
 3-4 dashes ANGOSTURA BITTERS
 Muddle and shake and then serve on the rocks in an old fashioned glass.

AN ANGOSTURA AFFAIR **25**
 1 oz. Citron
 3/4 oz. Cointreau
 1 1/2 oz. raspberry nectar
 Fresh nutmeg
 3-4 dashes ANGOSTURA BITTERS
 Shake and serve with a flambéed orange peel in a martini glass.

BETWEEN THE SHEETS **26**
 1 oz. Cognac
 1 oz. Cointreau
 1 oz. White Rum
 1 oz. Sweet & Sour
 4 dashes ANGOSTURA BITTERS
 Shake all ingredients together in a shaker with ice and strain into a tall Collins glass with ice. Garnish with a cherry.

ANGOSTURA STINGER **27**
 1 oz. Rum
 1/2 oz. White Crème de Cacao
 1/4 oz. White Crème de Menthe
 1 oz. Heavy cream
 3-4 dashes ANGOSTURA BITTERS
 Dash Blue Curacao
 Shake together with ice and serve into a martini glass. Garnish with cherries.

THE RUNAWAY **28**
 1 oz. ANGOSTURA BITTERS
 1 oz. Rye Whiskey
 1 oz. Orgeat Syrup
 3/4 oz. fresh lime juice
 Shake together with ice and serve straight up.

ANGOSTURA ROYALE **29**
 2 oz. Rum
 1 oz. Cointreau
 1/2 oz. Blue Curacao
 2 oz. pineapple Juice
 3-4 dashes ANGOSTURA BITTERS
 Shake ingredients and serve in a snifter glass garnished with lime wheels.
Isa's Day

Still applied by *hand* today,
the straw-plaited round bottles
were originally used to avoid
breakages in the sea travel from
Murano to Zara

Still owned and operated
by the sixth generation of
LUXARDO
FAMILY

LUXARDO
was established in
the town of Zara in 1821,
moved to Torreglia
in 1947 after the factory
was destroyed in
World War II

*"Privilegiata Fabbrica
Maraschino Excelsior"*
is a statement of superior
quality, given in 1829 by
**THE
EMPEROR
OF
AUSTRIA**

Signature of
**GIROLAMO
LUXARDO,**
founder of Luxardo and
producer of the
Original Maraschino Liqueur

*"The increasing counterfeit
of my liqueur, induces me
to alter the label as follows
and to authenticate it by
my signature as at foot."*

**IL MARASCHINO
ORIGINALE**

Imported by Preiss Imports & www.preissimports.com

FEBRUARY 2011

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
CHERRY KISS MARTINI 1 ½ oz. Bombay Sapphire Gin ¾ oz. LUXARDO MARASCHINO LIQUEUR 2 oz. Pineapple juice 3 dashes Grenadine Shake all ingredients with ice and strain into chilled martini glass. Dust with grated nutmeg.	RED PILOT MARTINI 2 oz. Beefeater Gin dash Angostura Bitters ¾ oz. Cointreau ¾ oz. LUXARDO MARASCHINO LIQUEUR Stir. Strain into chilled martini glass. Garnish with lemon twist.	AVIATION 1 2 ½ oz. Old Raj Dry Gin (Red Label) ½ oz. LUXARDO MARASCHINO LIQUEUR ½ oz. Pages Pure Grape Sugar Syrup ¼ oz. Pages Parfait Amour Violet Liqueur ½ oz. fresh lemon juice Shake all ingredients with ice and strain into martini glass. Garnish with Luxardo Maraschino cherry.	BEACHCOMBER 2 2 shots Light Rum ½ shot Luxardo Triple Sec ¾ shot freshly squeezed lime juice ¼ shot LUXARDO MARASCHINO LIQUEUR ¾ shot chilled water Shake all ingredients with ice and fine strain into chilled martini glass. Garnish with lime wedge.	BRANDY CRUSTA 3 2 shots Chateau Montifaud Cognac ½ shot Luxardo Triple Sec ½ shot LUXARDO MARASCHINO LIQUEUR ½ shot freshly squeezed lemon juice ¾ shot chilled mineral water 4 dashes Angostura aromatic bitters Shake all ingredients with ice and fine strain into chilled small flute glass. Garnish with sugar rim and whole spiral of lemon peel in glass.	CHERRY & HAZELNUT DAIQUIRI 4 2 shots Light Rum ¾ shot LUXARDO MARASCHINO LIQUEUR 1 ½ shots hazelnut liqueur ½ shot freshly squeezed lime juice ½ shot chilled water Shake all ingredients with ice and fine strain into chilled martini glass. Garnish with Luxardo Maraschino cherry.	DAIQUIRI (frozen) 5 2 shots Light Rum ½ shot freshly squeezed lime juice ½ shot Pages Pure Grape Sugar Syrup ¼ shot LUXARDO MARASCHINO LIQUEUR Blend all ingredients with one 12 oz. scoop of crushed ice and serve in martini glass. Garnish with Luxardo Maraschino cherry.
DIPLOMAT 6 1 ½ shots Cinzano Extra Dry Vermouth 1 ½ shots Punt E Mes 1 ½ shots LUXARDO MARASCHINO LIQUEUR Stir all ingredients with ice and strain into ice-filled old fashioned glass.	FLORIDA DAIQUIRI 7 2 shots Light Rum ½ shot freshly squeezed lime juice ¼ shot Pages Pure Grape Sugar Syrup ½ shot freshly squeezed grapefruit juice ¼ shot LUXARDO MARASCHINO LIQUEUR ¾ shot chilled mineral water Shake all ingredients with ice and fine strain into chilled martini glass. Garnish with Luxardo Maraschino cherry.	THE HARLEM 8 2 shots Gin ¼ shot LUXARDO MARASCHINO LIQUEUR 2 shots pressed pineapple juice Shake all ingredients with ice and fine strain into chilled martini glass. Garnish with Luxardo Maraschino cherry. <i>Chester's Day</i>	HEMINGWAY DAIQUIRI 9 1 ¾ oz. D'Aristi White Rum ½ oz. LUXARDO MARASCHINO LIQUEUR ¼ oz. Pages Pure Grape Sugar Syrup ½ oz. freshly squeezed grapefruit juice ½ oz. freshly squeezed lime juice Shake all ingredients with ice and strain into large martini glass. Garnish with lime wedge.	LUX DAIQUIRI 10 3 shots Light Rum ¾ shot freshly squeezed lime juice ½ shot LUXARDO MARASCHINO LIQUEUR ¼ shot Pages Pure Grape Sugar Syrup ¼ shot Luxardo Maraschino syrup (from cherry jar) Blend all ingredients with one 12 oz. scoop of crushed ice and serve in chilled large martini glass. Garnish with Luxardo Maraschino cherry.	MARY PICKFORD 11 2 ½ shots Light Rum 1 ¾ shots pressed pineapple juice ¼ shot grenadine syrup ¼ shot LUXARDO MARASCHINO LIQUEUR Shake all ingredients with ice and fine strain into chilled martini glass. Garnish with Luxardo Maraschino cherry.	THE RITZ COCKTAIL 12 1 shot Chateau Montifaud Cognac ½ shot Luxardo Triple Sec ¼ shot LUXARDO MARASCHINO LIQUEUR ¼ shot freshly squeezed lemon juice Top up with Brut Champagne Stir first four ingredients with ice and strain into chilled martini glass. Top up with Champagne and gently stir. <i>Lincoln's Birthday</i>
STUMBLING BLOCK 13 3 oz. Gin ½ oz. Luxardo Sambuca Liqueur ½ oz. LUXARDO MARASCHINO LIQUEUR Juice of ½ a lemon Add all ingredients to a cocktail shaker with ice; shake well and strain into a chilled coupe glass. Garnish with lemon peel.	STARRY NIGHT 14 2 oz. Chardonnay ½ oz. Etter Poiré Williams (pear eau de vie) ½ oz. LUXARDO MARASCHINO LIQUEUR Star anise garnish Stir all ingredients with ice and strain into cocktail glass. Garnish with star anise. <i>Source: Left Coast Libations</i> <i>Valentine's Day</i>	GINGER SPICE 15 1 oz. Gin ½ oz. LUXARDO MARASCHINO LIQUEUR 3 chunks of crystallized ginger 2 dashes Angostura bitters Muddle the ginger in the bottom of a mixing glass. Add remaining ingredients with ice and shake well. Strain into a cocktail glass. Garnish with crystallized ginger on the rim of the glass.	THE ABBEY MARTINI 16 1 oz. Gin 1 oz. Orange Juice ½ oz. LUXARDO MARASCHINO LIQUEUR 1 dash Extra Dry vermouth 1 dash Angostura bitters Shake all ingredients with ice and strain into chilled martini glass. Garnish with Luxardo Maraschino cherry. <i>Ray & Jackie's 27th Anniversary</i>	STELLA 17 2 oz. Chinaco Blanco Tequila 1 oz. LUXARDO MARASCHINO LIQUEUR Rinse of Mezcal 2 blackberries 1-2 mint leaves Juice of ½ a lime Muddle the blackberries and the mint leaves in the lime juice. Add remaining ingredients except for Mezcal and shake well with ice. Strain into a chilled cocktail coupe that has been rinsed with Mezcal.	AN ITALIAN IN MANHATTAN 18 1 ½ oz. Bourbon ½ oz. Luxardo Amaretto ¼ oz. LUXARDO MARASCHINO LIQUEUR Stir ingredients with ice and strain into glass. Garnish with Luxardo Maraschino cherry. <i>Full Moon</i>	THE RINGER 19 1 ½ oz. Chinaco Blanco Tequila ¾ oz. LUXARDO MARASCHINO LIQUEUR ¾ oz. fresh lime juice 1 egg white handful of basil leaves 1 tsp. agave nectar In a mixing glass, muddle the basil in the lime juice and agave nectar. Add the egg white and dry shake (shake w/out ice) for as long as you can. Add remaining ingredients with ice and shake again very well; strain into a cocktail glass. Garnish with lime wedge.
MAN'S BEST FRIEND 20 1 ½ oz. Hirsch Straight Corn Whiskey ½ oz. LUXARDO MARASCHINO LIQUEUR ½ oz. Luxardo Cherry Liqueur ¼ oz. fresh lemon juice ¼ oz. simple syrup 3 drops Madagascas Bourbon Vanilla Extract 3 cinnamon sticks (infusion) Infuse Whiskey with cinnamon sticks for up to 15 minutes prior to making. Combine all liquid ingredients and shake with ice. Strain contents into chilled martini glass. Garnish with Luxardo Maraschino cherry.	BATTEN DOWN THE HATCH 21 1 ½ oz. LUXARDO MARASCHINO LIQUEUR 1 oz. Luxardo Amaretto 2 oz. double cream 2 barspoons cherry puree Mix all ingredients and strain into martini glass. Garnish with Luxardo Maraschino cherry. <i>President's Day</i>	ARMISTICE COCKTAIL 22 1 ½ oz. Rye Whiskey ½ oz. Noilly Prat Dry Vermouth ¼ oz. Chartreuse Green liqueur ¼ oz. LUXARDO MARASCHINO LIQUEUR 2 dashes Fee Brothers Whiskey Barrel-Aged bitters Stir all ingredients with ice and strain into cocktail glass. <i>Source: Left Coast Libations</i> <i>Washington's Birthday</i>	OLD BILL 23 1 oz. Oloroso Sherry ½ oz. LUXARDO MARASCHINO LIQUEUR ½ oz. Aged Rum 3 dashes orange bitters Stir all ingredients gently with ice and strain into small wine glass. <i>Source: Left Coast Libations</i>	LA TUNA TE TOCA 24 1 ½ oz. Del Maguey Crema de Mezcal 1 oz. Prickly Pear Juice 1 oz. lime juice ½ oz. agave nectar ½ oz. LUXARDO MARASCHINO LIQUEUR Shake all ingredients with ice for ten seconds and strain into cocktail glass. Garnish with long lime twist. <i>Source: Left Coast Libations</i>	ARRACK SOUR 25 1 ½ oz. Batavia Arrack ¾ oz. lemon juice ½ oz. LUXARDO MARASCHINO LIQUEUR ½ oz. simple syrup ½ oz. egg white 2 dashes Psyche's bitters Dry shake all ingredients, add ice and shake again; double strain into glass. Garnish with lemon twist. <i>Source: Left Coast Libations</i>	CH-CH-CH-CHERRY BOMB 26 1 oz. Vodka 1 oz. LUXARDO MARASCHINO LIQUEUR ½ oz. Tanteo chocolate tequila Juice of ½ a lime 4 sour cherries, pitted 2 sprigs of fresh thyme Key Lime Soda Muddle the cherries and thyme in the lime juice. Add remaining ingredients except for soda with ice and shake well. Strain over ice into highball glass. Top with soda. Garnish with cherry and thyme.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
THE LAST WORD 27 ¾ oz. Gin ¾ oz. Verveine du Velay Verte Liqueur ¾ oz. LUXARDO MARASCHINO LIQUEUR ¾ oz. fresh lime juice ½ oz. chilled mineral water Shake all ingredients with ice and fine strain into chilled martini glass. Garnish with Luxardo Maraschino cherry.	UNION CLUB COCKTAIL 28 2 shots Bourbon ½ shot LUXARDO MARASCHINO LIQUEUR ½ shot Luxardo Bitter 1 ½ shots freshly squeezed orange juice Shake all ingredients with ice and fine strain into chilled glass. Garnish with orange zest twist.					

January 2011						
S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

March 2011						
S	M	T	W	T	F	S
	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		



THE **BIG SHOT** FROM IRELAND

DELICIOUSLY SWEET,
RIDICULOUSLY SOCIABLE.



THE PERFECTLY SMOOTH
BLEND OF IRISH WHISKEY,
HONEY AND AROMATIC SPICES

IRISH MIST.

ridiculously sociable

Irish Mist® 35% alc/vol (70 proof). © 2010 Imported by SKYY Spirits, LLC, San Francisco, CA. Enjoy Responsibly.

IRISHMIST.COM

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																										
<p>February 2011</p> <table border="1"> <thead> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td>1</td> <td>2</td> <td>3</td> <td>4</td> <td>5</td> <td></td> </tr> <tr> <td>6</td> <td>7</td> <td>8</td> <td>9</td> <td>10</td> <td>11</td> <td>12</td> </tr> <tr> <td>13</td> <td>14</td> <td>15</td> <td>16</td> <td>17</td> <td>18</td> <td>19</td> </tr> <tr> <td>20</td> <td>21</td> <td>22</td> <td>23</td> <td>24</td> <td>25</td> <td>26</td> </tr> <tr> <td>27</td> <td>28</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>		S	M	T	W	T	F	S		1	2	3	4	5		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28						<p>1</p> <p>TARZAN O'REILLY 1 oz. CAROLANS IRISH CREAM 1 oz. SKYY Vodka 1 oz. Creme de Banana Build in rocks glass over ice and stir.</p>	<p>2</p> <p>CRAIC-SHOT ½ part CAROLANS IRISH CREAM ½ part IRISH MIST Serve in a shot Glass.</p>	<p>3</p> <p>B-52 Equal Parts: CAROLANS IRISH CREAM Coffee Liqueur Cointreau</p>	<p>4</p> <p>CAROLANS ULTIMATE MUDSLIDE Mix equal parts of CAROLANS IRISH CREAM, Kahlua or coffee liqueur, and SKYY Vodka. Serve on the rocks or blend with crushed ice.</p>	<p>5</p> <p>SCHNAPPY SHILLELAGH 2 parts CAROLANS IRISH CREAM 1 part Peppermint Schnapps Stir well on the rocks.</p>
S	M	T	W	T	F	S																																										
	1	2	3	4	5																																											
6	7	8	9	10	11	12																																										
13	14	15	16	17	18	19																																										
20	21	22	23	24	25	26																																										
27	28																																															
<p>6</p> <p>DIRTY NELLIE Mix equal parts: CAROLANS IRISH CREAM and Frangelico Serve over ice.</p>	<p>7</p> <p>AFTER DARK Mix: 1/2 CAROLANS IRISH CREAM 1/2 Green Creme de Menthe 1/2 Dark Creme de Cacao Shake and decorate with grated chocolate.</p>	<p>8</p> <p>IRISH MINT 3/4 oz. CAROLANS IRISH CREAM 3/4 oz. Brandy 3/4 oz. White Creme de Menthe Shake with ice. Serve in a chilled martini glass.</p>	<p>9</p> <p>THE TRILOGY 2 parts CAROLANS IRISH CREAM 2 parts Irish Whiskey 1 part IRISH MIST Shake with ice and serve on the rocks. Ash Wednesday</p>	<p>10</p> <p>LILAC ORCHARD 1 oz. CAROLANS IRISH CREAM 1 oz. Blackberry Brandy 1 oz. White Creme de Cacao Shake with ice. Strain into cocktail glass.</p>	<p>11</p> <p>EYES R SMILIN 1 oz. CAROLANS IRISH CREAM 1 oz. SKYY Vodka 1/2 oz. Gin 1/2 oz. Triple Sec Build over ice. Stir and serve.</p>	<p>12</p> <p>PADDY PANTS-DOWN 1/2 oz. CAROLANS IRISH CREAM 1/2 oz. Cabo Wabo Tequila 1/2 oz. Creme de Banana Shake. Serve straight in shot glass. Katharine's Day</p>																																										
<p>13</p> <p>LEPRECHAUN'S CHOICE 1 1/2 oz. CAROLANS IRISH CREAM 1 oz. SKYY Vodka 1 oz. Club Soda Serve in a tall glass. Top with club soda. Daylight Savings</p>	<p>14</p> <p>BRAIN HEMORRHAGE 3/4 shot CAROLANS IRISH CREAM 1/4 shot Peach Schnapps Dash Grenadine Serve in a shot glass.</p>	<p>15</p> <p>IRISH HEADLOCK 1/4 oz. CAROLANS IRISH CREAM 1/4 oz. Irish Whiskey 1/4 oz. Amaretto 1/4 oz. Brandy Layer in the above order.</p>	<p>16</p> <p>NUTTY PROFESSOR 1/3 shot CAROLANS IRISH CREAM 1/3 shot Frangelico 1/3 shot Grand Marnier Serve as a shot or on the rocks.</p>	<p>17</p> <p>GREEN MIST The color of an Irish Shamrock! Start with a large measure of IRISH MIST and a dash of Blue Curacao, then top with sparkling water or 7-Up.</p>	<p>18</p> <p>MISTY O.J. 1 oz. IRISH MIST 2-3 oz. Orange Juice Serve ingredients on the rocks. Garnish with orange slice.</p>	<p>19</p> <p>SHOT-O-MIST 1 part IRISH MIST Serve Chilled in a Shot Glass. Full Moon</p>																																										
<p>20</p> <p>GINGER MIST 1 part IRISH MIST 3 parts Ginger Ale Serve in a tall glass with a wedge of lime.</p>	<p>21</p> <p>HOT MIST 2 parts IRISH MIST 1 part Boiling Water Garnish with slice of lemon and cloves. Serve in a goblet glass.</p>	<p>22</p> <p>MISTY KISS 1 part IRISH MIST Dash Blue Curacao Splash Soda Serve in a rocks glass.</p>	<p>23</p> <p>IRISH MIST ALEXANDER 1 oz. IRISH MIST 1 oz. Light Cream 1 oz. Dark Creme de Cacao Shake ingredients with cracked ice. Strain into cocktail glass. Sprinkle with nutmeg.</p>	<p>24</p> <p>MIST-TEA 1 1/2 oz. IRISH MIST Hot Tea Slice of Lemon Indulge yourself with this hot new taste. The Ultimate Irish Tea made exclusively with IRISH MIST. Serve in a warm mug. No sugar needed. St. Patrick's Day</p>	<p>25</p> <p>MIST OPPORTUNITY 1 part IRISH MIST 3 parts SKYY Orange Vodka, chilled Straight up with an orange slice.</p>	<p>26</p> <p>BUNGI JUMPER 1 1/4 oz. IRISH MIST 4 oz. Orange Juice 1/2 oz. cream Splash Frangelico Mix all but the Frangelico. Float Frangelico on top.</p>																																										
<p>27</p> <p>OPTI-MIST 1/3 IRISH MIST 1/3 CAROLANS IRISH CREAM 1/3 Irish Whiskey Serve over ice.</p>	<p>28</p> <p>GYPSY'S KISS 1 part IRISH MIST 1 part Orange Juice 1 part Lemon Juice or Sour Mix Serve with a dash of grenadine in a cocktail glass.</p>	<p>29</p> <p>IRISH MIST COFFEE 1 part IRISH MIST 1 part Coffee Pour into a coffee glass. Stir. Top with whipped cream. No sugar needed.</p>	<p>30</p> <p>IRISH MIST SOUR 2 parts IRISH MIST 1 part Lemon Juice or Sweet & Sour Mix Shake well over ice. Serve in a tall glass. Garnish with fruit.</p>	<p>31</p> <p>MIST'ER MURPHY 1 part IRISH MIST 1 part Flor de Caña Rum 1 part Orange Juice Serve in a rocks glass with a dash of Angostura bitters.</p>	<p>April 2011</p> <table border="1"> <thead> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td>2</td> <td></td> </tr> <tr> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> <td>9</td> </tr> <tr> <td>10</td> <td>11</td> <td>12</td> <td>13</td> <td>14</td> <td>15</td> <td>16</td> </tr> <tr> <td>17</td> <td>18</td> <td>19</td> <td>20</td> <td>21</td> <td>22</td> <td>23</td> </tr> <tr> <td>24</td> <td>25</td> <td>26</td> <td>27</td> <td>28</td> <td>29</td> <td>30</td> </tr> </tbody> </table>		S	M	T	W	T	F	S					1	2		3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
S	M	T	W	T	F	S																																										
				1	2																																											
3	4	5	6	7	8	9																																										
10	11	12	13	14	15	16																																										
17	18	19	20	21	22	23																																										
24	25	26	27	28	29	30																																										



PLEASE DRINK RESPONSIBLY. © 2011 TEQUILA CORRALEJO® PRODUCT OF MEXICO, IMPORTED BY WILSON DANIELS, LTD., ST. HELENA, CA. TEQUILA 40% ALC./VOL.



THOSE WITH PRIDE STAND TALL.

HERE'S TO 255 YEARS OF TRADITION, AND
THE SMOOTH FINISH OF DOUBLE-DISTILLED,
HANDCRAFTED PREMIUM TEQUILA.

TEQUILA
CORRALEJO
100% DE AGAVE

THE PROUD PREMIUM TEQUILA OF MEXICO
HACIENDA CORRALEJO EST. 1755

APRIL 2011

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

March 2011

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

May 2011

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

1

2

CLASSIC MARGARITA

1 ¼ oz. TEQUILA CORRALEJO
 ½ oz. Fresh Lime Juice
 ½ oz. Triple Sec
 Dash of Lemon Juice
 Blend or serve on the rocks.
 Garnish with a lime.

SUMMER BREEZE

1 oz. TEQUILA CORRALEJO
 3 oz. Cranberry Juice
 ½ oz. Orange Juice
 Dash of Lime Juice
 Pour Tequila Corralejo and juices into a shaker half filled with ice. Shake well and strain into an old-fashioned glass. Garnish with an orange slice.

3

4

5

6

7

AGAVE KISS

2 oz. TEQUILA CORRALEJO BLANCO
 1 oz. White Crème de Cacao
 1 oz. Double Cream
 ½ oz. Chambord
 White Chocolate Flakes
 Fresh Raspberries
 Pour Tequila Corralejo, white crème de cacao, double cream and Chambord into a shaker half filled with ice. Shake for 15 seconds. Rim a chilled cocktail glass with white chocolate flakes then pour contents. Serve with a spear of fresh raspberries.

9

CORRALEJO SUNRISE

1 ½ oz. TEQUILA CORRALEJO
 3 oz. Orange Juice
 1 oz. Grenadine
 Pour Tequila Corralejo and orange juice into glass over ice. Add grenadine and serve.

CLUB CORRALEJO

2 oz. TEQUILA CORRALEJO
 6 oz. Club Soda
 Splash of Lime Juice
 Pour Tequila Corralejo into a salt-rimmed Collins glass filled with ice cubes. Fill with club soda. Add a splash of lime juice on top and serve.

CORRALEJO BRAVE MEXICAN BULL

1 ½ oz. TEQUILA CORRALEJO
 1 oz. Coffee Liqueur
 1 Lemon Peel Twist
 Pour Tequila Corralejo and coffee liqueur into an old-fashioned glass over ice and stir. Garnish with a lemon peel and serve.

SOUTH OF THE BORDER COCKTAIL

1 oz. TEQUILA CORRALEJO
 1 oz. Cointreau
 ½ oz. Crème de Fraise des Bois Liqueur
 1 oz. Lime Juice
 Shake all ingredients with ice then strain into a chilled cocktail glass and serve.

CORRALEJO PALOMA

2 oz. TEQUILA CORRALEJO Blanco or Reposado
 6 oz. Grapefruit Soda
 ½ oz. Lime Juice
 Salt
 Rim a Collins glass with salt. Fill the glass with ice then add Tequila Corralejo and lime juice then top it off with grapefruit soda.

CORRALEJO ACAPULCOCO

1 oz. TEQUILA CORRALEJO
 1 oz. Coffee Liqueur
 ¾ oz. Dark Rum
 ½ oz. Coconut Cream
 Shake and strain into a cocktail glass. Garnish with a cherry and orange slice, then serve.

10

11

12

13

14

CORRALEJO SUNSET

1 ½ oz. TEQUILA CORRALEJO
 1 oz. Triple Sec
 ½ oz. Crème de Noyaux
 ½ oz. Lime Juice
 4 oz. Orange Juice
 Mint Leaves
 Mix together ingredients with crushed ice then serve. Garnish with mint leaves.

CORRALEJO AMBASSADOR

2 oz. TEQUILA CORRALEJO
 1 Orange Slice
 1 oz. Orange Juice
 1 tsp. Sugar Syrup
 Stir and serve ingredients in a Collins Glass over ice. Garnish with an orange slice.

BLACK SOMBRERO

1 ½ oz. TEQUILA CORRALEJO
 ½ oz. Coffee Liqueur
 2 oz. Club Soda
 Lime Wedge
 Pour Tequila Corralejo and Coffee Liqueur in a cocktail shaker half filled with ice. Shake well then pour into a rocks glass. Top it off with club soda and garnish with a lime wedge.

TEQUILA CORRALEJO BAJA GOLD

2 oz. TEQUILA CORRALEJO AÑEJO
 3 ½ oz. Pineapple Juice
 ½ oz. Triple Sec
 ¼ oz. Sweetened Lime Juice
 Lime Wedge
 Pour ingredients into a cocktail shaker half filled with ice and shake well. Strain into a cocktail glass and serve. Garnish with a lime wedge.

DULCE DE TEQUILA CORRALEJO

2 oz. TEQUILA CORRALEJO REPOSADO
 1 oz. Cognac
 1 oz. Cointreau
 ½ oz. Lime Juice
 1 tbsp. Agave Nectar
 Large-Grained sugar
 Lemon Wedge
 Shake Tequila Corralejo Reposado, cognac, cointreau, lime juice and agave nectar in cocktail shaker half filled with ice. Strain into a chilled cocktail glass rimmed with large-grained sugar. Garnish with lemon wedge.

CRAFTY CORRALEJO

2 oz. TEQUILA CORRALEJO
 1 Red Bell Pepper Ring
 ½" thick
 8-10 Mint Leaves
 ¾ oz. Lime Juice
 ¾ oz. Simple Syrup
 Muddle the red bell pepper and mint in pint glass. Add Tequila Corralejo, lime juice and simple syrup then shake well for 6 seconds. Strain into cocktail glass. Drop a bell pepper ring in the cocktail glass and add mint sprig for garnish.

CORRALEJO TORNADO

1 oz. TEQUILA CORRALEJO
 1 oz. Whiskey
 1 oz. Vodka
 1 oz. Rum
 Cola
 1 tsp. Sugar
 Stir liquors with ice then strain into a Collins glass. Add sugar and stir again. Add ice then cola. Stir three times then serve with a straw.

17

18

19

20

21

CORRALEJO ENVY

1 ½ oz. TEQUILA CORRALEJO BLANCO
 ½ oz. Blue Curacao
 ½ oz. Pineapple Juice
 Maraschino Cherry
 Pour Tequila Corralejo Blanco into a cocktail glass. Fill glass with ice cubes then add pineapple juice. Stir well. Top with blue curacao and stir lightly again. Garnish with maraschino cherry.

CORRALEJO CATALINA MARGARITA

1 ½ oz. TEQUILA CORRALEJO
 1 oz. Peach Schnapps
 1 oz. Blue Curacao
 ½ oz. Fresh Sour Mix
 Pour ingredients into a cocktail shaker with ice and shake well. Strain into a chilled margarita glass.

CORRALEJO SILK STOCKING

1 ½ oz. TEQUILA CORRALEJO REPOSADO
 ½ oz. Chambord
 ½ oz. Crème de Cacao
 ½ oz. Cream
 Pour all ingredients into cocktail shaker filled with ice. Shake well then strain into a chilled cocktail glass.

EL DIABLO

1 oz. TEQUILA CORRALEJO
 1 oz. Lime Juice
 ½ oz. Crème de Cassis
 ½ Cup Ginger Ale
 Mix ingredients in a tall glass. Top with ginger ale and garnish with a lime wedge.

TANGERINE DREAM

2 oz. TEQUILA CORRALEJO
 1 Tangerine
 1 oz. Simple Syrup
 2 Sprigs of Fresh Lavender
 Club Soda
 Peel the tangerine, juice half of it then set aside. Remove pit from other half of the tangerine and slice into small pieces. Drop tangerine slices into the bottom of a tall glass then add simple syrup, juice and lavender petals. Pour in tequila then top with crushed ice and club soda. Garnish with lavender then serve.

LA REINA DE CORRALEJO

2 oz. TEQUILA CORRALEJO
 1 oz. Dark Rum
 2 oz. Pineapple Juice
 1 oz. Orange Juice
 ¼ oz. Lime Syrup
 Nutmeg
 Lime Wedge
 Combine Tequila Corralejo, dark rum, pineapple juice, orange juice and lime syrup into a shaker with ice. Shake well then strain into a chilled cocktail glass. Grate fresh nutmeg on top, garnish with a lime wedge.

CORRALEJO DURANGO

1 ½ oz. TEQUILA CORRALEJO
 1 oz. Grapefruit Juice
 ½ oz. Almond Extract
 Mint Sprigs
 Spring Water
 Combine Tequila Corralejo, grapefruit juice and almond extract with ice in a shaker. Shake well and strain into a large tumbler. Add ice and fill with spring water. Garnish with mint.

24

25

26

27

28

MEXICAN INDEPENDENCE

1 ½ oz. TEQUILA CORRALEJO
 2 oz. Pineapple Juice
 2 oz. Cranberry Juice
 Splash of Lemon-Lime Soda
 Squeeze of Lime Wedge
 Red, Green and White Super-Fine Sugar
 Stir Tequila Corralejo, Fruit Juices and soda together in a tall glass filled with ice. Squeeze in a wedge of lime then stir again. Rim a third of the tumbler with lime then dip in white super-fine sugar. Repeat for red and green super-fine sugar. Pour drink into tumbler and serve.

OLD-FASHIONED CORRALEJO REPOSADO

3 oz. TEQUILA CORRALEJO REPOSADO
 2 Nectarine Slices
 3 Bing Cherries
 1 tbsp. Agave Nectar
 In an old-fashioned glass, muddle cherries, nectarines and agave nectar. Fill glass with ice cubes. Add Tequila Corralejo then stir well. Garnish with a slice of nectarine and a bing cherry.

CORRALEJO COCO MARGARITA

1 ½ oz. TEQUILA CORRALEJO
 ½ oz. Fresh Sour Mix
 1 oz. Pineapple Juice
 ½ oz. Fresh Lime Juice
 ½ oz. Cream of Coconut
 Pineapple Wedge
 Pour all ingredients into a cocktail shaker with ice and shake well. Pour into a margarita glass then garnish with a pineapple wedge and serve.

CORRALEJO HABANERO MARTINI

2 oz. TEQUILA CORRALEJO Reposado
 1 oz. Dry Vermouth
 1 Small Whole Habanero Pepper
 Pour Tequila Corralejo Reposado and dry vermouth into a cocktail shaker filled with ice. Shake well then strain into a chilled cocktail glass. Garnish with a habanero pepper.

CORRALEJO FROST

1 ½ oz. TEQUILA CORRALEJO
 ½ oz. White Crème de Cacao
 ½ oz. Blue Curacao
 ½ oz. Cream
 Maraschino Cherry
 Pour ingredients into a cocktail shaker with ice. Shake well then strain into a chilled cocktail glass. Garnish with a maraschino cherry.

CORRALEJO CACTUS

1 oz. TEQUILA CORRALEJO
 2 oz. Irish Cream Liqueur
 Pour ingredients into an old-fashioned glass, stir then serve.

CORRALEJO TURBO

1 oz. TEQUILA CORRALEJO
 1 oz. Vodka
 1 oz. Pineapple Juice
 Pour ingredients into a cocktail shaker with crushed ice. Shake well then pour into a tall glass. Serve immediately.

Debbies's Day





PAUL PACULT

America's foremost expert
on distilled spirits

MICHAEL MACDONNELL

Master Mixologist
Las Vegas, Nevada

DAVID WONDRICH

Drinks correspondent,
Esquire Magazine

DALE DEGROFF

Known as the
"King of Cocktails"

**WE CAN TELL YOU COINTREAU®
MAKES THE WORLD'S BEST MARGARITA.
OR THEY CAN.**

Cointreau is the most awarded orange liqueur in the world, recommended by both cocktail enthusiasts and spirit experts as the finest triple-sec and the only choice for cocktails. Since its creation, thousands of imitators have tried to copy Cointreau's secret recipe- and all have failed. Unsurpassed, Cointreau is still produced using traditional distillation methods in Angers, France, where originated. Cointreau is at the heart of thousands of cocktail recipes, making it essential for any bar.

The Original Margarita

- 1 oz. Cointreau
- 2 oz. Tequila
- Fresh Lime Juice





SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>1</p> <p>ORANGE MOON*</p> <p>1/2 oz. COINTREAU® 1 oz. Mount Gay® Eclipse Rum 1/2 oz. Fresh Lemon Juice splash Orange Juice 5 oz. Blue Moon</p> <p>Combine ingredients in glass. Top with beer.</p>	<p>2</p> <p>BASIL SMASH #2*</p> <p>1 oz. COINTREAU® 2 oz. Mount Gay® Silver Rum 3/4 oz. Agave Syrup 4 leaves Fresh Basil 3 Lime Wedges</p> <p>Muddle basil and lime wedges with agave syrup. Add other ingredients. Shake and pour into rocks glass.</p>	<p>3</p> <p>COINTREAU CUP*</p> <p>1 1/2 oz. COINTREAU® 1 oz. Gin (Hendricks or Plymouth) 3/4 oz. Fresh Lemon Juice 1 oz. Club Soda 3 Strawberries 2 sprigs Mint 3 slices Cucumber</p> <p>Muddle strawberries, mint, and cucumber. Combine all ingredients except club soda. Shake and strain into a Collins glass. Top with club soda.</p>	<p>4</p> <p>THE PEGU</p> <p>3/4 oz. COINTREAU® 1 1/2 oz. Gin 3/4 oz. Fresh Lime Juice dash Angostura Bitters</p> <p>Shake with ice. Strain into a chilled martini glass.</p>	<p>5</p> <p>THE ORIGINAL MARGARITA</p> <p>1 oz. COINTREAU® 2 oz. Blanco Tequila 3/4 oz. Fresh Lime Juice</p> <p>Shake and strain into salt rimmed margarita glass. Garnish with a lime slice.</p>	<p>6</p> <p>BLACKBERRY ALEXANDER®</p> <p>1/4 oz. COINTREAU® 1 1/4 oz. Rémy Martin® V.S.O.P Cognac 1 1/4 oz. White Creme de Cacao 1 1/4 oz. Half & Half 1 oz. Blackberries</p> <p>Muddle blackberries. Combine all ingredients. Shake and strain into a martini glass.</p>	<p>7</p> <p>SINGAPORE SLING</p> <p>1/4 oz. COINTREAU® 1 oz. Gin 1/2 oz. Cherry Brandy 4 oz. Pineapple Juice 1/2 oz. Fresh Lime Juice 1/4 oz. Benedictine Herbal Liqueur 1/4 oz. Grenadine Syrup dash Angostura Bitters</p> <p>Shake well with ice. Strain into a Collins glass.</p>
<p>8</p> <p>SHARK SHANDY*</p> <p>1 oz. COINTREAU® 3/4 oz. Fresh Lime Juice 4 oz. Landshark Beer Ginger Ale</p> <p>Combine ingredients in glass. Top with beer and ginger ale.</p>	<p>9</p> <p>PINEAPPLE CHILI MARGARITA</p> <p>3/4 oz. COINTREAU® 1 1/2 oz. Silver Tequila 3/4 oz. Fresh Lime Juice dash Tabasco Habanero Habanero Pepper Slice 2 oz. Pineapple Juice</p> <p>Rim half glass with chili lime salt. Shake ingredients with ice. Strain into ice-filled rocks glass or chilled martini glass. Garnish with habanero slice.</p>	<p>10</p> <p>WHITE PEACH MARGARITA</p> <p>3/4 oz. COINTREAU® 1 1/2 oz. Silver Tequila 1/2 oz. Monin White Peach Syrup 3 oz. Sour Mix</p> <p>Shake ingredients with ice. Strain into ice-filled rocks glass or chilled martini glass.</p>	<p>11</p> <p>SAVORY MARGARITA*</p> <p>1 oz. COINTREAU® 1 1/2 oz. Herradura Silver Tequila 3 slices Yellow Bell Pepper 2 slices Cucumber 3/4 oz. Fresh Lime Juice</p> <p>Muddle bell pepper and cucumber. Combine all ingredients. Shake and strain through fine strainer into rocks glass with a chili lime salted rim.</p>	<p>12</p> <p>COINTREAU TEESE</p> <p>1 1/2 oz. COINTREAU® 1/2 oz. Apple Juice 1 oz. Rothman & Winter Creme de Violette 3/4 oz. Fresh Lemon Juice</p> <p>Frost ginger around the rim of the glass.</p>	<p>13</p> <p>COINTREAU POLITAN</p> <p>1 1/2 oz. COINTREAU® 1 oz. Cranberry Juice 3/4 oz. Fresh Lemon Juice</p> <p>Shake and strain with ice into a chilled martini glass.</p>	<p>14</p> <p>VSOP COOLER</p> <p>1/2 oz. COINTREAU® 1 slice Fresh Ginger 1 1/4 oz. Rémy Martin® V.S.O.P 1 oz. POM Wonderful 1 oz. Fresh Lemon Juice 1/2 oz. Simple Syrup 1 1/2 oz. Sprite</p> <p>Muddle ginger in shaker. Combine all ingredients but Sprite into shaker. Shake and strain into martini glass. Top with Sprite. Garnish with an orange twist.</p>
<p><i>Mother's Day</i></p>				<p><i>Cinco de Mayo</i></p>		
<p>15</p> <p>COINTREAU BUBBLES</p> <p>2 oz. COINTREAU® Fresh Lime Sparkling Water or Tonic</p> <p>Muddle lime in glass. Add Cointreau® and top with sparkling water or tonic. Garnish with small slices of lime.</p>	<p>16</p> <p>COSMOPOLITAN</p> <p>1 oz. COINTREAU® 1 1/2 oz. Vodka 1 oz. Cranberry Juice 3/4 oz. Fresh Lime Juice</p> <p>Shake and strain into a chilled martini glass. Garnish with an orange twist.</p>	<p>17</p> <p>SIDE CAR</p> <p>1 oz. COINTREAU® 1/2 oz. Fresh Lemon Juice 1 1/2 oz. Rémy Martin® V.S.O.P Cognac</p> <p>Shake with ice. Strain into a chilled sugar-rimmed martini glass.</p>	<p>18</p> <p>WHITE LADY</p> <p>1 oz. COINTREAU® 2 oz. Gin 1/2 oz. Fresh Lemon Juice</p> <p>Shake and strain into a chilled martini glass.</p>	<p>19</p> <p>COINTREAUTINI</p> <p>2 1/2 oz. COINTREAU® Juice of 1/2 Lime</p> <p>Mix in a shaker with ice. Shake vigorously. Strain over crushed ice in a martini glass.</p>	<p>20</p> <p>LONG COINTREAU POLITAN</p> <p>1 oz. COINTREAU® 1 oz. Cranberry Juice Juice of 1/2 Lime Splash Lemon-Lime Soda</p> <p>Pour ingredients into a long drink glass over ice and stir.</p>	<p>21</p> <p>SUNKISS</p> <p>2 oz. COINTREAU® 2 1/2 oz. Pineapple Juice 1 1/2 oz. Yellow Grapefruit Juice</p> <p>Pour ingredients into a long drink glass over ice and stir.</p>
		<p><i>Full Moon</i></p>				<p><i>Armed Forces Day</i></p>
<p>22</p> <p>KAMIKAZE</p> <p>3/4 oz. COINTREAU® 1 1/2 oz. Vodka 1/4 oz. Fresh Lemon Juice</p> <p>Shake and strain into a chilled martini glass.</p>	<p>23</p> <p>WHITE COSMOPOLITAN</p> <p>1/2 oz. COINTREAU® 1 oz. Vodka 1 oz. White Cranberry Juice 1/2 oz. Fresh Lemon Juice</p> <p>Shake and strain into a chilled martini glass.</p>	<p>24</p> <p>ROSE PETAL</p> <p>1/2 oz. COINTREAU® 1 1/2 oz. Vodka 1 oz. Sense Rose Nectar</p> <p>Shake all ingredients with ice and strain into a chilled martini glass. Garnish with crystallized rose petal.</p>	<p>25</p> <p>RUE BOURBON</p> <p>1 oz. COINTREAU® 2 oz. Bourbon Juice of 1/2 Lemon</p> <p>Shake. Pour over ice in double old fashion glass. Garnish with fresh raspberries and mint sprig.</p>	<p>26</p> <p>AMBROSIA</p> <p>1/4 oz. COINTREAU® 1 oz. Lairds Applejack 1/4 oz. Brandy 1/4 oz. Fresh Lemon Juice Champagne</p> <p>Shake first four ingredients over ice. Strain into champagne flute. Fill with champagne.</p>	<p>27</p> <p>MAI TAI</p> <p>1 oz. COINTREAU® 1 oz. Mount Gay® Rum 1 oz. Mount Gay® Eclipse Silver Rum 1/2 oz. Amaretto 1/2 oz. Fresh Lemon Juice 1/2 oz. Fresh Lime Juice 1 oz. Grenadine Pineapple Juice</p> <p>Shake with ice and strain into a highball glass. Fill with pineapple juice. Garnish with slice of pineapple.</p>	<p>28</p> <p>CHAMPAGNE COBBLER</p> <p>1 oz. COINTREAU® 1/2 oz. Fresh Lemon Juice Piper-Heidsieck® Champagne</p> <p>Pour first two ingredients into flute. Top with champagne.</p>

<p>29</p> <p>THE WATSON*</p> <p>1 oz. COINTREAU® 3/4 oz. Fresh Lemon Juice 1 oz. Sake 1 oz. Vodka or Gin</p> <p>Muddle cucumber with a pinch of salt. Add all ingredients. Stir and strain into martini glass. Garnish with floating cucumber slice.</p>	<p>30</p> <p>FAINT OF HEART*</p> <p>1/2 oz. COINTREAU® 1 1/2 oz. Gin 1/2 oz. Aperol Dash Angostura Bitters 1/2 oz. Dry Vermouth 1/4 oz. Balsamic Vinegar</p> <p>Combine all ingredients in mixing glass with ice. Stir and strain into chilled martini glass. Garnish with whole strawberry.</p>	<p>31</p> <p>DE-LOVELY*</p> <p>1/2 oz. COINTREAU® 1 oz. ZU® Vodka 1 oz. Boiron Strawberry Puree 1/2 oz. Fresh Lemon Juice 1/2 oz. Simple Syrup Dash Fees Rhubarb Bitters</p> <p>Top with Piper-Heidsieck® champagne. Combine all ingredients except champagne into shaker. Shake and strain into a martini glass. Top with champagne. Garnish with edible pansy.</p>
--	--	--

Memorial Day

*Erin Williams, Cointreau Mixologist and owner Hush Cocktails, Inc.

April 2011

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

June 2011

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		



GET IN THE MOOD WITH PERFECTION

With Coco Lopez® Real Cream of Coconut
or Coco Lopez® Lite with 40% less fat.



Check out our Premium Quality,
Excellent Value Coco Lopez Cocktail Mixes
... "FRAPPE COLLECTION"

Coco
Lopez



COCO LOPEZ, INC.
MIRIMAR, FL 33027 954•450•3100
www.cocolopez.com

JUNE 2011

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

May 2011						
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

5	6	7	8	9	10	11
<p>DREAM CREAM</p> <p>1/2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 oz. Gold Tequila</p> <p>2 oz. Orange Juice</p> <p>Shake ingredients well, and pour into cocktail glass. Dust with cinnamon and serve.</p>	<p>ACAPULCO GOLD</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>3 oz. Pineapple Juice</p> <p>1 oz. Whipped Cream</p> <p>1/2 oz. Grapefruit Juice</p> <p>Shake and strain into a highball glass with cracked ice.</p>	<p>AZULUNA</p> <p>1 1/2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 oz. Blue Curacao</p> <p>4 oz. Pineapple Juice</p> <p>1 cup Crushed Ice</p> <p>Blend until smooth and serve in a Collins glass.</p>	<p>FLORIDA FREEZE</p> <p>1 1/4 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/4 oz. Dark Rum</p> <p>1 oz. Orange Juice</p> <p>3/4 cup Crushed Ice</p> <p>2 oz. Pineapple Juice</p> <p>Combine ingredients in blender and blend until slushy. Serve in a highball glass.</p>	<p>DAYTONA DAYDREAM</p> <p>2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/4 oz. Spiced Rum</p> <p>3 oz. Pink Grapefruit Juice</p> <p>1/2 oz. Grenadine</p> <p>Shake with ice and strain into highball glass. Garnish with lime slice.</p>	<p>IRISH COCONUT</p> <p>1/2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>3/4 oz. Carolans Irish Cream</p> <p>3/4 oz. White Rum</p> <p>3/4 oz. Cream</p> <p>2-3 oz. Soda Water</p> <p>Shake all ingredients but soda water with ice. Strain into iced highball glass. Top with soda.</p>	<p>ORGAN GRINDER</p> <p>2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 oz. Dark Rum</p> <p>1 oz. Light Rum</p> <p>1 oz. Whiskey</p> <p>1 tbsp. White Creme de Cacao</p> <p>Blend. Pour over crushed ice into a hurricane glass.</p>

12	13	14	15	16	17	18
<p>COCONUT GIN</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/2 oz. Gin</p> <p>1/2 oz. Lime Juice</p> <p>Shake and strain into a cocktail glass.</p>	<p>RASPBERRY COLADA</p> <p>1 1/3 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/4 oz. White Rum</p> <p>1 1/4 oz. Chambord</p> <p>3 oz. Pineapple Juice</p> <p>Blend until slushy. Serve in a pina colada glass.</p>	<p>PUERTO AVENTURAS</p> <p>2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>2 oz. Dark Rum</p> <p>1 oz. Peach Liqueur</p> <p>1 oz. Pineapple Juice</p> <p>1 oz. Grenadine</p> <p>Mix in a blender with ice.</p>	<p>COCONUT CLIMBER</p> <p>2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>3/4 oz. Spiced Rum</p> <p>1/2 oz. Mango Liqueur</p> <p>1 oz. Orange Juice</p> <p>1/2 oz. Grenadine</p> <p>Shake well with ice and strain into a highball glass.</p>	<p>A TROPICAL STORM</p> <p>1/2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/4 oz. Rum</p> <p>1/2 tsp. Fresh Chopped Ginger</p> <p>1 Key Lime, quartered</p> <p>3 oz. Ginger Beer</p> <p>Muddle lime and ginger. Add the COCO LOPEZ® REAL CREAM OF COCONUT and Rum. Stir until blended. Strain into ice-filled collins glass and top with Ginger Beer.</p>	<p>SWEET CARIBBEAN</p> <p>1 1/4 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>2 oz. Rum</p> <p>2 oz. Pineapple Juice</p> <p>Splash Grenadine</p> <p>Juice of 1/2 Lime</p> <p>Red Bull</p> <p>Shake all ingredients but Red Bull well. Top with Red Bull. Serve in a long drink glass with a coconut rim.</p>	<p>COLADA DE VILLE</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/2 oz. Rum</p> <p>1 oz. Green Chartreuse</p> <p>1 oz. Pineapple Juice</p> <p>3/4 oz. Fresh Squeezed Lime Juice</p> <p>2 Dashes Angostura Bitters</p> <p>Combine all ingredients in blender with ice. Blend well. Serve in a hurricane glass with a pineapple wedge and mint sprigs.</p>

19	20	21	22	23	24	25
<p>MINT HOWLING</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 oz. Coconut-Flavored Rum</p> <p>1/2 oz. Godiva Chocolate Liqueur</p> <p>1/2 oz. White Creme de Menthe</p> <p>2 scoops Vanilla Ice Cream</p> <p>Combine in a blender.</p>	<p>GUAVA ME MORE</p> <p>1/2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>5 pieces Fresh Mango</p> <p>1 1/2 oz. Coconut Rum</p> <p>1 oz. each Guava Juice & Pineapple Juice</p> <p>1/4 oz. Monin Pure Cane Syrup</p> <p>Muddle Mango, COCO LOPEZ® REAL CREAM OF COCONUT, and Monin. Add remaining ingredients. Shake with ice and pour into highball glass.</p>	<p>COCO FRANTASTICO</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 1/2 oz. Rum</p> <p>1/2 oz. Frangelico</p> <p>1 oz. Half & Half</p> <p>Serve in half coconut shell cup. Garnish with nutmeg sprinkles.</p>	<p>PARADISE ISLAND</p> <p>3/4 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>3/4 oz. Rum</p> <p>3/4 oz. Coconut-Flavored Rum</p> <p>1/4 oz. Blue Curacao</p> <p>1 1/2 oz. each Pineapple & Orange Juice</p> <p>Serve on the rocks. Garnish with a slice of pineapple and a cherry flag.</p>	<p>LIME IN THE COCONUT</p> <p>3/4 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>3/4 oz. Fresh Lime Juice</p> <p>1 oz. Vanilla Vodka</p> <p>1 1/4 oz. Coconut Rum</p> <p>1 oz. Pineapple Juice</p> <p>1/2 oz. Monin Pure Cane Syrup</p> <p>Serve on the rocks. Garnish with a pineapple slice and a lime slice.</p>	<p>THE SWEET BAMBOO</p> <p>3/4 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1/2 oz. each Fresh Lime Juice & Orange Juice</p> <p>3/4 oz. Grapefruit Juice</p> <p>1 1/2 oz. Rum</p> <p>2 dashes Angostura Bitters</p> <p>Place in a blender with crushed ice. Blend for five seconds and serve with a pineapple wedge.</p>	<p>WILD ORCHID</p> <p>3/4 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>2 oz. Gin</p> <p>5-6 Blueberries</p> <p>1/2 tsp. Lavender</p> <p>3/4 oz. Fresh Lemon Juice</p> <p>Muddle blueberries and lavender. Combine all ingredients in shaker. Shake and strain into a martini glass. Garnish with edible orchid.</p>

26	27	28	29	30	July 2011																																																	
<p>THE SPICY BROAD</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 3/4 oz. Rum</p> <p>1 oz. Lime Juice</p> <p>1/2 oz. Fresh Ginger Syrup</p> <p>1/4 oz. Angostura Bitters</p> <p>1 cup Crushed Ice</p> <p>Blend all ingredients until smooth.</p>	<p>SWEET ESCAPE</p> <p>1 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>2 oz. Gold Rum</p> <p>1/2 oz. Orange Liqueur</p> <p>1/2 oz. fresh Lime Juice</p> <p>2 tsp. fresh Ginger</p> <p>3 dashes Angostura Bitters</p> <p>Serve in a cocktail glass. Garnish with orange slice and a sprig of fresh mint.</p>	<p>COCONUT & PEACH DAIQUIRI</p> <p>2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 oz. Light Rum</p> <p>1 Ripe Peach, pitted and stemmed</p> <p>Lime Zest</p> <p>Ice</p> <p>Pinch of Kosher Salt</p> <p>In a blender, combine all ingredients. Blend until smooth. Serve in hurricane glass. Garnish with whipped cream and shaved toasted coconut.</p>	<p>KISS MY LIPS</p> <p>2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>1 oz. Pineapple Juice</p> <p>1 oz. Coconut Rum</p> <p>1 oz. Frangelico</p> <p>1 oz. White Creme de Cacao</p> <p>1 oz. Vanilla Vodka</p> <p>3/4 oz. Chambord</p> <p>Mix all ingredients in blender. Serve in a hurricane glass with a pineapple wedge and a cherry.</p>	<p>MONSTER MASH</p> <p>1/2 oz. COCO LOPEZ® REAL CREAM OF COCONUT</p> <p>2 oz. Pineapple Juice</p> <p>1 oz. Orange Juice</p> <p>1/2 oz. Tequila</p> <p>1/2 oz. Light Rum</p> <p>1/2 oz. Vodka</p> <p>Blend with a cup of ice. Serve in a cocktail glass. Garnish with an apple wedge.</p>	<table border="1"> <thead> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1 2</td> </tr> <tr> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> <td>9</td> </tr> <tr> <td>10</td> <td>11</td> <td>12</td> <td>13</td> <td>14</td> <td>15</td> <td>16</td> </tr> <tr> <td>17</td> <td>18</td> <td>19</td> <td>20</td> <td>21</td> <td>22</td> <td>23</td> </tr> <tr> <td>24</td> <td>25</td> <td>26</td> <td>27</td> <td>28</td> <td>29</td> <td>30</td> </tr> <tr> <td>31</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>	S	M	T	W	T	F	S							1 2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31						
S	M	T	W	T	F	S																																																
						1 2																																																
3	4	5	6	7	8	9																																																
10	11	12	13	14	15	16																																																
17	18	19	20	21	22	23																																																
24	25	26	27	28	29	30																																																
31																																																						

~~Yum~~

RUMCHATA®
HORCHATA CON RON



THE BEST TASTING
CREAM LIQUEUR...EVER*



Made With Premium Caribbean Rum

*SOURCE: DIRECT COMMENTS
FROM OUR CUSTOMERS.

FOR THE LATEST RECIPES GO TO: WWW.RUMCHATA.COM
FOR DISTRIBUTORS IN YOUR AREA CONTACT:
WWW.AHARDYUSA.COM
OR EMAIL: INFO@RUMCHATA.COM

PLEASE ENJOY OUR PRODUCTS
IN A RESPONSIBLE MANNER.

RUMCHATA®, CARIBBEAN RUM WITH REAL DAIRY CREAM, NATURAL & ARTIFICIAL FLAVORS, 13.75% ALC./VOL. PRODUCED AND BOTTLED BY AGAVE LOCO BRANDS, PEWAUKEE, WI 53072

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																																																																											
June 2011 <table border="1"> <tr><td>S</td><td>M</td><td>T</td><td>W</td><td>T</td><td>F</td><td>S</td></tr> <tr><td></td><td></td><td>1</td><td>2</td><td>3</td><td>4</td><td></td></tr> <tr><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td></tr> <tr><td>12</td><td>13</td><td>14</td><td>15</td><td>16</td><td>17</td><td>18</td></tr> <tr><td>19</td><td>20</td><td>21</td><td>22</td><td>23</td><td>24</td><td>25</td></tr> <tr><td>26</td><td>27</td><td>28</td><td>29</td><td>30</td><td></td><td></td></tr> </table>		S	M	T	W	T	F	S			1	2	3	4		5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			August 2011 <table border="1"> <tr><td>S</td><td>M</td><td>T</td><td>W</td><td>T</td><td>F</td><td>S</td></tr> <tr><td></td><td></td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td></tr> <tr><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td><td>12</td><td>13</td><td></td></tr> <tr><td>14</td><td>15</td><td>16</td><td>17</td><td>18</td><td>19</td><td>20</td><td></td></tr> <tr><td>21</td><td>22</td><td>23</td><td>24</td><td>25</td><td>26</td><td>27</td><td></td></tr> <tr><td>28</td><td>29</td><td>30</td><td>31</td><td></td><td></td><td></td><td></td></tr> </table>			S	M	T	W	T	F	S			1	2	3	4	5	6	7	8	9	10	11	12	13		14	15	16	17	18	19	20		21	22	23	24	25	26	27		28	29	30	31							1 RUMCHATA® ICE CREAM 2 parts RumChata® 1 part coconut rum 1 part Coco Lopez Real Cream of Coconut ice Combine in a blender, blend until smooth, and freeze overnight. Enjoy as ice cream the next day.	2 THE TIRAMISU MARTINI 2 parts RumChata® 1 part espresso vodka Shake with ice and strain into Martini glass. Sprinkle with shaved chocolate.
S	M	T	W	T	F	S																																																																																											
		1	2	3	4																																																																																												
5	6	7	8	9	10	11																																																																																											
12	13	14	15	16	17	18																																																																																											
19	20	21	22	23	24	25																																																																																											
26	27	28	29	30																																																																																													
S	M	T	W	T	F	S																																																																																											
		1	2	3	4	5	6																																																																																										
7	8	9	10	11	12	13																																																																																											
14	15	16	17	18	19	20																																																																																											
21	22	23	24	25	26	27																																																																																											
28	29	30	31																																																																																														
3 RUMCHATA® MARTINI 2 parts RumChata® 1 part vanilla vodka Shake with ice and strain into Martini glass.	4 RUMCHATA® ON THE ROCKS Pack a rocks glass with ice. Fill with RumChata® Zack's Day Independence Day	5 RUMCHATA® HOT CHOCOLATE 2 oz. RumChata® Steaming hot chocolate (Optional add a splash of spiced rum for more zing) Combine in a coffee mug.	6 CUBAN MISSILE CRISIS 1 part RumChata® 1 part Kahlua 1 part vanilla vodka Shake with ice and strain into a shot glass.	7 CAPPUCCINO RUMCHATA® 2 oz. RumChata® Steaming hot coffee (Optional add a splash of amaretto for more sweetness) Combine in a coffee mug.	8 RUMCHATA® WHITE RUSSIAN 1 part RumChata® 1 part Kahlua 1 part vodka 1 part milk or cream Combine in a rocks glass over ice.	9 RUMCHATA® BLACK RUSSIAN 1 part RumChata® 1 part Kahlua 1 part vodka Shake and pour into a rocks glass over ice.																																																																																											
10 RUMCHATA® MUDSLIDE 1 part RumChata® 1 part Kahlua Shake with ice and strain into a tall glass.	11 RUMCHATA® ICED COFFEE 1 part RumChata® 3 parts room temperature coffee Shake with ice and pour into a tall glass. Hymie's Day	12 RUMCHATA® CHAI TEA 1 part RumChata® 3 parts room temperature brewed tea Shake with ice and pour into a tall glass.	13 DIRTY MONKEY 1 part RumChata® 2 parts banana liqueur Shake and pour over ice.	14 RUMCHOCOLATA Sprinkle RumChata® with Ghiradelli Double Cocoa Powder and serve warm.	15 RUMCHATA® LATTE 1 part RumChata® 1 part skim milk Foam together with espresso machine. Add one shot of espresso if desired. Full Moon	16 HOT RUMCHATA® Pour two ounces of RumChata® into a coffee mug. Fill mug with boiling water. Sprinkle with cinnamon or stir with a cinnamon stick.																																																																																											
17 HOT RUMCHATA® -NEAT Heat a brandy snifter by holding the glass under hot water. Pour into room temperature RumChata®. Peter's Day	18 RUMCHATA® ULTIMARTINI 2 parts RumChata® 1 part vanilla vodka 1/2 part Frangelico Shake with ice and strain into a Martini glass.	19 RUMCHATA® BLIND RUSSIAN 1 part RumChata® 1 part Kahlua 1 part vanilla vodka Combine in a rocks glass over ice.	20 FRAPPUCHATA 2 parts iced coffee 1 part RumChata® ice Combine in a blender, blend until smooth. Serve in a tall glass.	21 CAFE CON CHATA 2 parts Cafe con Leche 1 part RumChata® Serve iced or hot.	22 CHOCOCHATA 1 part RumChata® 1 part Godiva chocolate liqueur 1 part Frangelico Combine in a rocks glass over ice. Jake's Day	23 RUMCHATA® FRENCH TOAST 3 eggs 1/2 cup milk 1/4 cup RumChata® 8 slices white or french bread 1 Tbsp. butter Leave bread slices out in a paper bag overnight to dry out. With a fork beat together eggs, milk, and RumChata®. Heat butter in griddle over medium heat until melted. Dip bread slices into egg mixture and cook until golden brown about 2-3 minutes per side.																																																																																											
24 RUMCHATA® PANCAKES 1 egg 1/2 cup milk 1 cup all purpose flour 1/4 cup RumChata® 2 Tbsp. shortening 1 Tbsp. sugar 3 tsp. baking powder 1/2 tsp. salt 1 Tbsp. butter Beat the first eight ingredients together with a fork until smooth. Heat butter in griddle over medium heat until melted. Pour 3 Tbsp of the mixture onto the griddle and cook until golden brown about 1 minute per side.	25 COCONUT MACAROON 1 part RumChata® 1 part Malibu 1 part Kahlua 1 part cream Shake with ice and pour into rocks glass.	26 CINNAMON TOAST CRUNCH SHOOTER 4 parts RumChata® 1 part Amaretto Shake with ice and strain into a shot glass. Serve with a piece of Cinnamon Toast Crunch cereal floating on top of shot.	27 ROOT BEER FLOAT 1 part RumChata® 1 part root beer Combine over ice in a tall glass.	28 CHA-CHING (aka TAKE THAT TO THE BANK!) 3 parts RumChata® 1 part Goldschlager Serve over ice.	29 RUMCHATA FRESHA 2 parts RumChata® 8 fresh Strawberries, cleaned and cut Blend and serve in a champagne glass.	30 COMBO CHATA 1 part RumChata® 1 part White Creme de Menthe Serve in a rocks glass over ice.																																																																																											



MYSTERIOUSLY REWARDING



Fernet-Branca is an indescribably unique and complex drink. The combination of flavors and textures is so intricate in fact, that even the most expert connoisseur will have a difficult time describing the experience. Be prepared.

PLEASE DRINK RESPONSIBLY.

©2010 Fernet-Branca is a registered trademark of Fratelli Branca Distillerie S.R.L., Milan, Italy. Digestivo 39% Alc./Vol. Imported By Wilson Daniels, Ltd., St. Helena, CA.

AUGUST 2011

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																																																																																																
	1	2	3	4	5	6																																																																																																																
	HOT HOUDINI 2 oz. FERNET BRANCA 3 drops Tabasco Sauce In a shot glass. Make it disappear fast.	ITALIAN BULL 2 oz. FERNET BRANCA Red Bull Add FERNET BRANCA to Red Bull and chug.	CAFFE CORETO Splash FERNET BRANCA in your espresso.	FERinterNET 1 1/2 oz. BRANCA MENTA Serve on the rocks by your computer. www.fernetbranca.com	SPARKLING FERNET 2 oz. FERNET BRANCA Tonic Water Pour FERNET BRANCA over ice cubes in a long drink glass. Add a slice of lemon or lime and fill with tonic water.	RED ROMAN 2 oz. FERNET BRANCA 1 oz. Seagram's Vodka dash Grenadine Stir. Serve on the rocks.																																																																																																																
7	8	9	10	11	12	13																																																																																																																
VESPA 1 1/2 oz. FERNET BRANCA 2 oz. Green Crème de Menthe 1/2 oz. 7-Up 2 Long strips of Orange & Lemon Peel 1 Red Flower Place the ice, orange and lemon peels in cocktail glass. Add FERNET BRANCA, mint and 7-Up. Decorate with flower.	PIMM'S ITALIANO 1/2 oz. FERNET BRANCA 2 oz. Pimm's No. 1 3 oz. Ginger Ale sliced Cucumbers sliced Lemon Fresh Mint Combine slice of cucumber, lemon, and mint into a rocks glass. Muddle. Add ice. Pour in Pimm's No. 1, ginger ale and stir. Float FERNET BRANCA. Garnish with a cucumber slice.	FERNET NEGRONI 1 oz. FERNET BRANCA (in lieu of Campari) 1 oz. Baffert's Gin 3/4 oz. Punt e Mes Sweet Vermouth Orange Twist Combine ingredients over ice in a shaker. Stir until chilled and serve up in a cocktail glass. Garnish with orange twist.	TRADIZIONALE (aka "NEAT") 2 oz. FERNET BRANCA Pour FERNET BRANCA into cordial glass, add a twist of lemon when in Sicily or drinking with the Senator.	FERNET COFFEE 1 1/2 oz. FERNET BRANCA 1 American Coffee with sugar 2 tsp. Whipped Cream Pour the FERNET BRANCA and the coffee in a glass and add the cream on top.	FERNET & GINGER BEER 1 oz. FERNET BRANCA 1 can Ginger Beer 1/2 Lime Fill a pint glass with ice, add FERNET, then ginger beer and 1/2 fresh squeezed lime. Stir.	MENTA B 1/2 oz. BRANCA MENTA 1 oz. Brandy Pour over ice or serve as a shot.																																																																																																																
						Full Moon																																																																																																																
14	15	16	17	18	19	20																																																																																																																
TEQUILA MENTA 1/2 oz. BRANCA MENTA 1 oz. Casa Noble Tequila Pour over ice or serve as a shot.	SIGFRIED AND BRANCA 1 oz. FERNET BRANCA 1 oz. Borghetti Sambuca Serve on the rocks or as a shot.	FERNET BRANDY 1/2 oz. FERNET BRANCA 1 oz. Brandy Pour over ice or serve as a shot.	SILK HANKIE 1 oz. BRANCA MENTA 1 oz. Borghetti Sambuca Serve on the rocks or as a shot.	ICE MINT COFFEE 1 oz. BRANCA MENTA 1 oz. Caffé Borghetti Coffee Liqueur Club Soda Serve in a tall glass with ice. Top with club soda.	LIMO RIDER 1 oz. FERNET BRANCA 1/2 oz. Seagram's Vodka 1/2 oz. Borghetti Sambuca Serve over ice or in a shot glass.	QUEEN BEE 1 oz. FERNET BRANCA 1 oz. Baffert's Gin Pour over ice or serve as a shot.																																																																																																																
21	22	23	24	25	26	27																																																																																																																
THREE GUYS FROM ITALY 1 oz. BRANCA MENTA 1 oz. Borghetti Sambuca 1 oz. Amaretto Serve as a shot.	FERNET WITH SODA 1 oz. FERNET BRANCA 2 oz. Coca Cola Pour the FERNET over ice in a highball glass. Then pour in Coca-Cola.	THE FEDORA 1/4 oz. FERNET BRANCA 2 1/2 oz. Templeton Rye Whiskey 1/2 oz. Punt e Mes Twist of Citrus Pour FERNET into an ice-filled shaker and "wash the ice" by stirring the liquid, then drain. Combine the Rye and the Vermouth into the shaker. Stir vigorously and serve up in a martini or sherbet glass. Garnish with a twist of lemon or orange.	HANKY PANKY COCKTAIL 1 1/2 oz. Baffert's Gin 1 1/2 oz. Punt e Mes 2 dashes FERNET BRANCA Shake well and strain into cocktail glass. Squeeze orange peel on top. (Listed in <i>The Savoy Cocktail book</i> .)	FOOTBALL 2 oz. FERNET BRANCA 1 splash Whipped Cream Fill glass with FERNET BRANCA and drop in splash of cream.	CORPSE REVIVER 1/2 oz. FERNET BRANCA 1/2 oz. Brandy 1 oz. White Crème de Menthe In a mixing glass half-filled with ice cubes, combine all ingredients. Stir well. Strain into a cocktail glass.	BITCH SLAP FERNET BRANCA MENTA in a shot glass. Beer chaser. (Hymie Special)																																																																																																																
28	29	30	31	<table border="1"> <thead> <tr> <th colspan="7">July 2011</th> </tr> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td>2</td> </tr> <tr> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> <td>9</td> </tr> <tr> <td>10</td> <td>11</td> <td>12</td> <td>13</td> <td>14</td> <td>15</td> <td>16</td> </tr> <tr> <td>17</td> <td>18</td> <td>19</td> <td>20</td> <td>21</td> <td>22</td> <td>23</td> </tr> <tr> <td>24</td> <td>25</td> <td>26</td> <td>27</td> <td>28</td> <td>29</td> <td>30</td> </tr> <tr> <td>31</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>		July 2011							S	M	T	W	T	F	S						1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31							<table border="1"> <thead> <tr> <th colspan="7">September 2011</th> </tr> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td>2</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>3</td> <td></td> </tr> <tr> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> <td>9</td> <td>10</td> </tr> <tr> <td>11</td> <td>12</td> <td>13</td> <td>14</td> <td>15</td> <td>16</td> <td>17</td> </tr> <tr> <td>18</td> <td>19</td> <td>20</td> <td>21</td> <td>22</td> <td>23</td> <td>24</td> </tr> <tr> <td>25</td> <td>26</td> <td>27</td> <td>28</td> <td>29</td> <td>30</td> <td></td> </tr> </tbody> </table>	September 2011							S	M	T	W	T	F	S						1	2						3		4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	
July 2011																																																																																																																						
S	M	T	W	T	F	S																																																																																																																
					1	2																																																																																																																
3	4	5	6	7	8	9																																																																																																																
10	11	12	13	14	15	16																																																																																																																
17	18	19	20	21	22	23																																																																																																																
24	25	26	27	28	29	30																																																																																																																
31																																																																																																																						
September 2011																																																																																																																						
S	M	T	W	T	F	S																																																																																																																
					1	2																																																																																																																
					3																																																																																																																	
4	5	6	7	8	9	10																																																																																																																
11	12	13	14	15	16	17																																																																																																																
18	19	20	21	22	23	24																																																																																																																
25	26	27	28	29	30																																																																																																																	
BARACAS COCKTAIL 1 oz. FERNET BRANCA 2 oz. Punt e Mes Pour all ingredients into a shaker with ice. Shake. Strain into a cocktail glass.	STOMACH REVIVER 1 oz. FERNET BRANCA 1 oz. Brandy 3 dashes Angostura Bitters Pour all ingredients into a shaker with ice. Shake. Strain into a shot glass. Knock it back. Breathe a sigh of relief.	YODEL 1 1/2 oz. FERNET BRANCA 1 1/2 oz. Orange Juice Club Soda Fill rocks glass with ice. Add FERNET BRANCA and orange juice. Stir. Fill with club soda.	RUSSIAN BRANCA 1 oz. FERNET BRANCA 1 oz. Seagram's Vodka Serve over ice or in a shot glass.																																																																																																																			

Rich
Gold
Warm
Smokey
Intense

In 1879 Gorgon Graham of Aberdeenshire created Black Bottle whisky for his own pleasure. It almost immediately changed his life. Not only did he now have a splendid blend to enjoy in his evenings, it was so outstanding that he became famous throughout his village, and then Scotland. He soon abandoned his regular tea making and blending business to concentrate on fine whisky.

The single malts available to blend have changed since Graham's day, so in order to keep Black Bottle's original distinctive smokiness the blend is now crafted from seven of Islay's magnificent malts. The result is that Black Bottle is now world renowned as the best in its class.

Black Bottle is a unique and accessible tribute to the much-revered Islay malts bustling within it. Smooth, bold and balanced, it is uncompromising and flexes its rich credentials at every sip. And its muscular physique hasn't gone unnoticed: Black Bottle has been described as having a 'quite brilliant array of Islay-iodine and smoke notes', in Jim Murray's Classic Blended Whisky, and as a 'superlative blend of Islay malts criminally little-known for a whisky of this quality', by scotchwhisky.com. Beyond this it has won gold at the International Wine & Spirit Competition 2005, and was awarded title of Best Standard Blended Scotch Whisky, for 2005 and 2006, in Jim Murray's Whisky Bible.

Rob Roy

2 oz Black Bottle blended Scotch
3/4 oz Italian vermouth
1 dash Angostura bitters

Add all ingredients into a shaker with ice, strain into a cocktail glass.

Smokey Martini

3 oz Black Bottle
1 1/2 oz Gin or Vodka

Black New Fashion

A bar spoon of Demerara Sugar
3 Dashes of Angostura bitters
1 oz Ginger Ale
1 3/4 oz Black Bottle

Into an old fashion glass goes the sugar, bitters, ginger ale, turn it fill the glass with ice and add the Black Bottle. Garnish with an orange peel

www.interbevusa.com



SEPTEMBER 2011

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																																																																												
August 2011 <table border="1"> <tr><td>S</td><td>M</td><td>T</td><td>W</td><td>T</td><td>F</td><td>S</td></tr> <tr><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td></td></tr> <tr><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td><td>12</td><td>13</td></tr> <tr><td>14</td><td>15</td><td>16</td><td>17</td><td>18</td><td>19</td><td>20</td></tr> <tr><td>21</td><td>22</td><td>23</td><td>24</td><td>25</td><td>26</td><td>27</td></tr> <tr><td>28</td><td>29</td><td>30</td><td>31</td><td></td><td></td><td></td></tr> </table>		S	M	T	W	T	F	S	1	2	3	4	5	6		7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31				October 2011 <table border="1"> <tr><td>S</td><td>M</td><td>T</td><td>W</td><td>T</td><td>F</td><td>S</td></tr> <tr><td></td><td></td><td></td><td></td><td></td><td></td><td>1</td></tr> <tr><td></td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td></tr> <tr><td></td><td>8</td><td>9</td><td>10</td><td>11</td><td>12</td><td>13</td></tr> <tr><td></td><td>14</td><td>15</td><td>16</td><td>17</td><td>18</td><td>19</td></tr> <tr><td></td><td>20</td><td>21</td><td>22</td><td>23</td><td>24</td><td>25</td></tr> <tr><td></td><td>26</td><td>27</td><td>28</td><td>29</td><td>30</td><td>31</td></tr> </table>			S	M	T	W	T	F	S							1		2	3	4	5	6	7		8	9	10	11	12	13		14	15	16	17	18	19		20	21	22	23	24	25		26	27	28	29	30	31	1 THE BBTINI 2 oz. BLACK BOTTLE 1/2 oz. St. Germain Splash Grenadine Splash Simple Syrup Shake with ice. Strain and serve in a chilled martini glass. Garnish with 3 raspberries.	2 GINGER ISLE 2 oz. BLACK BOTTLE 1/2 oz. Cointreau 1/3 oz. Creme de Cacao 1 oz. fresh Lemon Juice 1/2 oz. Licor 43 Fresh Ginger 4-5 Crushed Chillies Shake. Serve over ice.	3 SCOTCH REVENGE 2 oz. BLACK BOTTLE 1/2 oz. Georgia Moon Corn Whisky 1 Brown Sugar Cube Angostura Bitters Shake. Serve over ice.
S	M	T	W	T	F	S																																																																																												
1	2	3	4	5	6																																																																																													
7	8	9	10	11	12	13																																																																																												
14	15	16	17	18	19	20																																																																																												
21	22	23	24	25	26	27																																																																																												
28	29	30	31																																																																																															
S	M	T	W	T	F	S																																																																																												
						1																																																																																												
	2	3	4	5	6	7																																																																																												
	8	9	10	11	12	13																																																																																												
	14	15	16	17	18	19																																																																																												
	20	21	22	23	24	25																																																																																												
	26	27	28	29	30	31																																																																																												
4 ISLAY PUNCH 2 1/2 oz. BLACK BOTTLE 1/4 oz. Lime Juice 1/2 oz. Simple Syrup 2 dashes Angostura Bitters 2 oz. Water Serve over ice.	5 BLACK LADY 2 oz. BLACK BOTTLE 1/3 oz. Creme de Cacao 1/2 oz. Lemon Juice 1 oz. Plum, Strawberry, & Ginger Puree 1 tsp. Coco Powder Shake. Serve over ice. <i>Labor Day</i>	6 WELCOME TO SCOTLAND 2 oz. BLACK BOTTLE 1 oz. Lemon Juice 1 oz. Licor 43 1 oz. Orange Juice 2 oz. Elderflower Presse 2 dashes Angostura Orange Bitters 3 chunks Ginger Shake. Serve over ice in a tall glass.	7 SCOTCH & LIME 2 1/2 oz. BLACK BOTTLE 1/4 oz. Lime Juice Serve over ice.	8 BLACK BOTTLE SCOTCH & IRISH WHISKEY 1 oz. BLACK BOTTLE 1 oz. Irish Whiskey Water Serve over ice.	9 RUSTY NAIL 2 oz. BLACK BOTTLE 1/2 oz. Drambuie Serve over ice.	10 PRESBYTERIAN 2 oz. BLACK BOTTLE 2-4 oz. Ginger Ale Serve over ice in a tall glass.																																																																																												
11 ROB ROY 2 oz. BLACK BOTTLE 3/4 oz. Italian Vermouth Dash Angostura Bitters Add all ingredients into a shaker with ice. Shake and strain into a cocktail glass.	12 GLASGOW 2 oz. BLACK BOTTLE 1 oz. French Vermouth 1 tsp. Absinthe Dash Angostura Bitters Shake well with ice and strain into a cocktail glass. <i>Full Moon</i>	13 CHANCELLOR COCKTAIL 2 oz. BLACK BOTTLE 1 oz. Ruby Port 1/2 oz. French Vermouth 2 dashes Angostura Bitters Shake well with ice and strain into a cocktail glass.	14 WICKED SKY 2 oz. BLACK BOTTLE 1 1/2 oz. Midori Pineapple Juice Dash Angostura Bitters In a shaker with ice add BLACK BOTTLE and Midori. Shake well and pour over ice into a highball glass. Add Angostura Bitters and fill with Pineapple Juice.	15 BORDEN CHASE 2 1/4 oz. BLACK BOTTLE 3/4 oz. Italian Vermouth 1/2 tsp. Pernod 2 dashes Angostura Bitters Shake with ice. Serve straight up or on the rocks.	16 COLONEL MACDONALD or WHISKEY MAC 1 1/2 oz. BLACK BOTTLE 1 1/2 oz. Green Ginger Wine Serve over ice. <i>Laura's Day</i>	17 HEATHER BERRY 2 oz. BLACK BOTTLE 1 oz. Blueberry Liqueur 3 oz. Apple Juice 20 Red Currants Shake. Serve over ice in a tall glass.																																																																																												
18 DONNIE'S DRAM 2 oz. BLACK BOTTLE muddled Mint Leaves Ice Ginger Ale Combine in a rocks glass. Top with Ginger Ale.	19 BB ULTIMATE SOUR 2 oz. BLACK BOTTLE 1 oz. Cherry Juice Juice from 1/2 Lemon 1/2 tsp. Powdered Sugar Shake BLACK BOTTLE, lemon juice, and powdered sugar with ice. Strain into whisky sour glass. Garnish with lemon half. Top with cherry juice.	20 BLACK ISLAND 2 oz. BLACK BOTTLE 3/4 oz. Malibu 2 oz. Pear Juice splash Concentrated Vanilla Shake and serve in a double cocktail glass. Garnish with a fresh piece of vanilla.	21 BLACK NEW FASHION 2 oz. BLACK BOTTLE 1/8 oz. Demerara (Brown) Sugar 3 dashes Angostura Bitters 1 oz. Ginger Ale Into an old fashioned glass combine all ingredients with ice. Stir and garnish with an orange peel.	22 BLACK ITALIAN 1 oz. BLACK BOTTLE 1 oz. Red Italian Vermouth 2 drops Vanilla Concentrate Serve in an old fashioned glass over ice. Garnish with a cherry.	23 SMOKEY MARTINI 3 oz. BLACK BOTTLE 1 1/2 oz. Gin or Vodka Shake and strain into a chilled martini glass.	24 BERRY SOURS 1 oz. BLACK BOTTLE 1/2 oz. Chambord 1/2 oz. Creme de Cassis 4 Raspberries 2 Strawberries 1 oz. Lemon Juice 1/2 oz. Gomme Syrup Egg White Muddle berries in Boston glass. Combine all other ingredients. Shake and strain into old fashioned glass.																																																																																												
25 RUSTY SCREW 1 3/4 oz. BLACK BOTTLE 3/4 oz. Drambuie 1/8 oz. Blood Orange Combine all ingredients in a Boston glass. Shake and double strain into an old fashioned glass. Garnish with an orange slice.	26 BLACK JACK 1 1/2 oz. BLACK BOTTLE 1 oz. Kahlua 1/2 oz. Cointreau 1/2 oz. Lemon Juice Shake with ice. Strain into a cocktail glass.	27 BLINDER 1 1/2 oz. BLACK BOTTLE 4 oz. Grapefruit Juice Dash Grenadine Pour the BLACK BOTTLE and grapefruit juice into a highball glass filled with ice. Drop the grenadine into the drink.	28 BOBBY BURNS 1 oz. BLACK BOTTLE 1/4 oz. Sweet Vermouth 3 dashes Benedictine Stir and serve.	29 GODFATHER 2 oz. BLACK BOTTLE 2 oz. Amaretto Stir on the rocks.	30 HIGHLAND FLING 2 oz. BLACK BOTTLE 1/2 oz. Sweet Vermouth 2 dashes Angostura Bitters 1 Maraschino Cherry Stir. Strain into cocktail glass. Garnish with cherry.	LASER DISC 1/2 oz. BLACK BOTTLE 1/2 oz. Drambuie 1/2 oz. Lemonade Shake. Serve in shot glass with an apple wedge.																																																																																												

Rosh Hashanah Begins



PLEASE

ANGOSTURA
aromatic bitters
Stimulating
THE COCKTAIL
SINCE 1824



STIMULATE

Your favorite cocktails.

Join us @ [Facebook.com/AngosturaUSA](https://www.facebook.com/AngosturaUSA)



OCTOBER 2011

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

September 2011						
S	M	T	W	T	F	S
		1	2	3		
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

November 2011						
S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

1121st Platoon
By Dustin Drankiewicz of Vanguard Lounge in Las Vegas
 1 1/4 oz. Boulard Calvados
 3/4 oz. Domaine de Canton
 1/2 oz. Orgeat Syrup
 1/4 oz. Lime Juice
 1 Egg white
ANGOSTURA AROMATIC BITTERS
 In shaker add orgeat syrup, egg white and lime juice with dash of Angostura bitters, "dry shake" until foam/froth forms. Add Calvados, Canton, and ice. Shake. Strain and pour into a half iced Collins glass. Place caramelized triangle and grate cinnamon on top.

GIN SWIZZLE
 2 oz. Gin
 3/4 oz. Lime Juice
 2 oz. Club Soda
 2 dashes **ANGOSTURA BITTERS**
 In a highball glass mix gin and lime juice. Fill glass with ice and stir with swizzle stick. Then add **ANGOSTURA BITTERS** and fill with club soda. Stir again and serve.

1
MODERN MULE
 1 1/2 oz. Vodka
 2 oz. Ginger Beer
 1 oz. fresh lime juice
 1 oz. simple syrup
 3 dashes **ANGOSTURA BITTERS**
 Shaken.

2
ANGOSTURA FUH SO
 1 oz. White rum
 1 oz. Amaretto
 1 oz. heavy cream
 1/2 oz. grenadine syrup
 Fresh cinnamon
 3-4 dashes **ANGOSTURA BITTERS**
 Fill a martini glass with the grenadine. Blend the other remaining ingredients together and layer on top.

3
BRANDY COCKTAIL
 1 1/2 oz. Brandy
 1/2 oz. Curacao
 1/2 tsp. sugar syrup
 2 dashes **ANGOSTURA BITTERS**
 Stir in cracked ice. Strain into cocktail glass and garnish with a twist of lemon peel.

4
ANGOSTURA SOCIALITE
 1 oz. Vodka
 1 oz. Coconut rum
 1 oz. Banana liqueur
 2 oz. banana nectar
 1 oz. Heavy cream
 Fresh nutmeg
 3-4 dashes **ANGOSTURA BITTERS**
 Blend together with ice and serve in a hurricane glass with skewered fresh bananas.

5
HOT RUM PUNCH
 Dissolve 2 sugar cubes in hot water in a warmed punch glass.
 Add 4-5 dashes **ANGOSTURA BITTERS** and fill with Rum.
 Grate nutmeg over the top and garnish with a slice of lemon.

6
ANGOSTURA SUNDAE
 1 oz. Rum
 2 scoops vanilla ice cream
 1/2 tsp. **ANGOSTURA BITTERS**
 Combine all ingredients in a blender and blend for 30 seconds. Pour into a dessert or champagne glass.

7
SPICED COLA
—Perfect for the designated driver!
 Cola
 Squeeze of lemon wedge
 4 dashes **ANGOSTURA BITTERS**
 Stir well over ice in a highball glass.

8
PIÑA COLADA
 1 1/2 oz. White Rum
 3 oz. Coconut Cream
 3 oz. Pineapple Juice
 5 dashes **ANGOSTURA BITTERS**
 Shake/swizzle or blend.
Yom Kippur

9
ANGOSTURA JUICE
 Add 5-6 dashes of **ANGOSTURA BITTERS** to grapefruit or orange juice.
Jose's Day

10
PLANTER'S PUNCH
 1 1/2 oz. Dark Rum
 1 1/2 oz. Lemon juice
 1/2 oz. Grenadine
 2 dashes **ANGOSTURA BITTERS**
 Club Soda
 Shake vigorously the first four ingredients with shaved ice and pour into a large Collins glass. Fill with club soda and stir. Garnish with pineapple, cherries or an orange slice.
Columbus Day

11
SPICY LADY
 2 oz. Black Rum
 1/2 oz. Curacao or Triple Sec
 1/2 oz. Lime Juice
 4 oz. Ginger Beer
 2 dashes **ANGOSTURA BITTERS**
 Build in a highball glass over ice and garnish with an orange slice and lime wheel.

12
ANGOSTURA FIRST CLASS
 1 1/2 oz. Gin
 2 oz. Coconut rum
 1 1/2 oz. Coconut cream
 2 dashes Vanilla extract
 1/4 oz. Heavy cream
 3-4 dashes **ANGOSTURA BITTERS**
 Blend all ingredients together with ice and serve in a snifter glass with whipped cream.
Full Moon

13
SUNNY SIDE UP (SHOT)
 1 1/4 oz. Citron Vodka
 1 dash Triple Sec
 2 dashes Sweet & Sour mix
 2 dashes **ANGOSTURA BITTERS**
 Shake with ice, strain into a shot glass and garnish with a small lemon wedge.
Jack's Day

14
PINK ICE CUBES
 16 oz. of water
 2 tsp. **ANGOSTURA BITTERS**
 Mix together and pour into an ice tray.
Jack's Day

15
ANGOSTURA SWEET TOOTH
 2 oz. Dark Rum
 1 oz. Amaretto
 1/2 oz. Sweet Sherry
 1 scoop Strawberry Ice cream
 3-4 dashes **ANGOSTURA BITTERS**
 Blend ingredients together with ice and garnish with whipped cream and a crushed chocolate cookie.

16
MOJITO
 1 1/2 oz. Rum
 6-8 medium Mint leaves
 1 oz. lime juice
 1/2 oz. simple syrup
 dash sparkling water
 2 dashes **ANGOSTURA BITTERS**
 Add mint, **ANGOSTURA BITTERS**, lime juice, and simple syrup to a highball glass and muddle. Fill glass with crushed ice and add rum. Stir and top with sparkling water.
Jamie's Day

17
HEART ATTACK
 1 can Red Bull
 3 oz. Vodka
 4-5 dashes **ANGOSTURA BITTERS**
 Pour over ice in a tall Collins glass.

18
SEDUCED BY ANGOSTURA
 2 oz. Dark Rum
 1 oz. Dark Crème de Cacao
 1 oz. White Crème de Menthe
 chocolate ice cream
 3-4 dashes **ANGOSTURA BITTERS**
 Blend all ingredients together and serve with whipped cream and sliced mango.

19
AMERICANA
 1/2 oz. **ANGOSTURA BITTERS**
 2 oz. Sweet Vermouth
 Tonic Water
 Build bitters and vermouth in a highball glass and fill with tonic water. Garnish with a twist of lemon.

20
ANGOSOMNIA
 1 1/2 oz. Gin
 1 oz. Passion Fruit Liqueur
 1/2 oz. Triple Sec
 3 oz. Mango nectar
 1/4 oz. Grenadine syrup
 3-4 dashes **ANGOSTURA BITTERS**
 Shake together and serve over ice with skewered mango.

21
FINE AND DANDY
 1 oz. Gin
 1 oz. triple sec
 1-2 dashes **ANGOSTURA BITTERS**
 1 large dash Orange juice
 Shake well with ice and strain.

22
BASIN STREET
 2 oz. Scotch
 1 oz. Triple sec
 1 oz. Lemon Juice
ANGOSTURA BITTERS
 Fill a rocks glass with ice and add 4-5 dashes **ANGOSTURA BITTERS**. Shake other ingredients with ice and strain into the glass.

23
30
NINETINI
 1 oz. Rum
 1/2 oz. orange Curacao
 2 oz. Sweet & Sour
 1/2 tsp. sugar
 4 dashes **ANGOSTURA BITTERS**
 Shake well together with ice and strain into a martini glass.

24
31
ANGOSTURA SHORTCAKE
 1 oz. Cognac
 1 oz. Drumgray
 Highland Cream
 Kahlua
 1 oz. heavy cream
 3-4 dashes **ANGOSTURA BITTERS**
 Blend all ingredients together and serve in a martini glass. Garnish with candied sprinkles.

25
SLAM DUNK (SHOT)
 2 dashes Dark Crème de Cacao
ANGOSTURA BITTERS
 Butterscotch Liqueur
 White Crème de Cacao & Grenadine syrup
 Parfait Amour
 Layer each into a shot glass.

26
ANGOSTURA CONNECTIONS
 1 1/2 oz. Vodka
 1 1/2 oz. Amaretto
 2 oz. Coconut cream
 1 oz. Heavy cream
 3-4 dashes **ANGOSTURA BITTERS**
 Blend all ingredients together and serve in a snifter glass with a chocolate syrup coated bottom.

27
LEMON LIME & BITTERS
 Rim the inside of a glass with 5-6 dashes **ANGOSTURA BITTERS**
 Add ice and swirl until the glass is evenly coated. Fill with lemonade or Sprite and add a shot of fresh lime juice. Garnish with a slice of lemon or lime.

28
ANGOSTURA PARADISE
 1 1/4 oz. Scotch
 3/4 oz. Peach liqueur
 2 oz. Peach nectar
 3-4 dashes **ANGOSTURA BITTERS**
 Shake with ice and serve in a scotch glass on the rocks. Garnish with a peach slice.

29
SUMMER NIGHT BITE *by Erick Smith*
 5 dashes **ANGOSTURA BITTERS**
 1 1/2 oz. cognac
 3/4 oz. raspberry liqueur
 1/4 oz. Green Chartreuse
 2 oz. Prosecco
 In a mixing glass, combine **ANGOSTURA BITTERS**, cognac, raspberry liqueur, and Green Chartreuse with ice and stir for 30 seconds. Strain into a pre-chilled cocktail glass and top with about 2 ounces of Prosecco. Flame fresh orange zest and leave the twist to float, and serve.

Est. 1855

Congratulations to Eddie Russell on his induction into the Kentucky Bourbon Hall of Fame.

IT'S OFFICIAL. EDDIE'S A LEGEND.

Eddie, please accept our congratulations as you take your rightful place in the Kentucky Bourbon Hall of Fame. All it took was twenty-nine years of hard work, dedication, and unparalleled consistency. You're not what we'd call an overnight sensation. But, in this business, nothing is made overnight. Especially legends like you.



UNCOMPROMISING PEOPLE DRINK RESPONSIBLY

WILD TURKEY® Kentucky Straight Bourbon Whiskey. 50.5% alc/vol (101 proof). Austin, Nichols Distilling Company, Lawrenceburg, KY.

Eddie Russell
associate master distiller

NOVEMBER 2011

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																																								
<table border="1"> <thead> <tr> <th colspan="7">October 2011</th> </tr> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1</td> </tr> <tr> <td>2</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> <tr> <td>9</td> <td>10</td> <td>11</td> <td>12</td> <td>13</td> <td>14</td> <td>15</td> </tr> <tr> <td>16</td> <td>17</td> <td>18</td> <td>19</td> <td>20</td> <td>21</td> <td>22</td> </tr> <tr> <td>23</td> <td>24</td> <td>25</td> <td>26</td> <td>27</td> <td>28</td> <td>29</td> </tr> <tr> <td>30</td> <td>31</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>							October 2011							S	M	T	W	T	F	S							1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31					
October 2011																																																														
S	M	T	W	T	F	S																																																								
						1																																																								
2	3	4	5	6	7	8																																																								
9	10	11	12	13	14	15																																																								
16	17	18	19	20	21	22																																																								
23	24	25	26	27	28	29																																																								
30	31																																																													
		1	2	3	4	5																																																								
		ANGELIC 1 oz. WILD TURKEY BOURBON 1/2 oz. White Creme de Cacao 2 oz. Half & Half Dash Grenadine Shake with ice. Serve on the rocks or strain into cocktail glass.	BEEHIVE 1 1/2 oz. WILD TURKEY BOURBON 2 oz. Grapefruit Juice 3/4 oz. Honey Shake well and serve on the rocks.	BIG BOY NOW 1 1/2 oz. WILD TURKEY BOURBON 1 tsp. Cherry Flavored Brandy 1 tsp. Lemon Juice Stir in mixing glass. Pour over rocks glass half-filled with ice.	BIONIC TURKEY 1 oz. WILD TURKEY BOURBON 1/2 oz. Sweet Vermouth Dash Yellow Chartreuse 1 oz. Orange Juice Shake with ice and serve on the rocks. <i>Pam's Day</i>	TURKEY & COLA 1 1/2 oz. WILD TURKEY BOURBON Cola In a tall glass with ice, fill with cola.																																																								
6	7	8	9	10	11	12																																																								
TURKEY & GINGER 1 1/2 oz. WILD TURKEY BOURBON BOURBON Ginger Ale In a tall glass with ice, fill with ginger ale. <i>Daylight Savings Ends</i>	BOURBON COLLINS 1 1/2 oz. WILD TURKEY BOURBON 4-5 oz. Sweetened Lemon Mix Club Soda Shake with ice and pour into tall glass with ice. Fill with club soda.	BOURBON DELIGHT 1 oz. WILD TURKEY BOURBON 1/4 oz. Sweet Vermouth 1/4 oz. Creme de Menthe 1/2 oz. Lemon Juice Shake with ice and serve on the rocks.	BOURBON MANHATTAN 1 1/4 oz. WILD TURKEY BOURBON 1/4 oz. Sweet Vermouth 3 dashes Angostura Bitters Stir on the rocks or strain into cocktail glass. Add cherry.	TURKEY MILK PUNCH 1 1/2 oz. WILD TURKEY BOURBON 3 oz. Milk 1 tsp. Superfine Sugar Dash Vanilla Extract In a cocktail shaker with ice, shake well. Strain into rocks glass and sprinkle grated nutmeg on top. <i>Full Moon Johnny's Day Marine Corp Birthday</i>	BOURBON OLD FASHIONED 1 1/2 oz. WILD TURKEY BOURBON 1/4 tsp. Sugar 2 dashes Angostura Bitters Muddle cherry and orange slice in bottom of old-fashioned glass. Add ingredients and stir well.	BOURBON SLOE GIN FIX 1 oz. WILD TURKEY BOURBON 1/2 oz. Sloe Gin 2 oz. Sweetened Lemon Mix Shake with ice and serve on the rocks. Add slice of fresh or brandied peach.																																																								
13	14	15	16	17	18	19																																																								
WILD PRESBYTERIAN 1 1/4 oz. WILD TURKEY BOURBON 2 oz. Ginger Ale 2 oz. Soda Water Stir together in a highball glass with ice cubes. Twist lemon peel over drink and drop in.	DIZZY LIZZY 1 1/2 oz. WILD TURKEY BOURBON 1 1/2 oz. Sherry Dash Lemon Juice Club Soda In a tall glass with ice, fill with club soda.	FIVE-LEAF CLOVER 3/4 oz. WILD TURKEY BOURBON 3/4 oz. Dry Vermouth 1 tsp. Green Chartreuse 1 tsp. Green Creme de Menthe Stir with ice in mixing glass. Strain into cocktail glass. Garnish with green olive.	FLORIDA PUNCH 2 oz. WILD TURKEY BOURBON 2 oz. Pineapple Juice 1/2 tsp. Sugar In a tall glass with ice, fill with club soda.	HOT APPLE COBBLER 1 1/2 oz. WILD TURKEY BOURBON Hot Apple Cider Fill with hot apple cider. Garnish with a cinnamon stick.	GOBBLER 1 1/2 oz. WILD TURKEY BOURBON Dash Grenadine In a tall glass with ice, fill with orange juice.	KENTUCKY COCKTAIL 1 part WILD TURKEY BOURBON 1 part Pineapple Juice Shake with ice and serve on the rocks or strain into a cocktail glass. <i>Anne's Day</i>																																																								
20	21	22	23	24	25	26																																																								
WILD GENT 1 oz. WILD TURKEY BOURBON 1/2 oz. Peppermint Schnapps 2 scoops Vanilla Ice Cream Blend with a little cracked ice at medium speed until it's smooth. Pour into brandy snifter.	WILD MINT JULEP 1 1/2 oz. WILD TURKEY BOURBON 2-3 sprigs Mint 1 tsp. Sugar In a tall glass, muddle mint, sugar, and 2 tsp. water. Fill with crushed ice and add WILD TURKEY. Stir until well frosted.	MINTY JULEP 1 oz. WILD TURKEY BOURBON 1/2 oz. Green Creme de Menthe Add splash of water and stir on the rocks.	PERFECT TURKEY MANHATTAN 4 parts WILD TURKEY BOURBON 1 part Sweet Vermouth 1 part Extra Dry Vermouth Stir on the rocks or strain into cocktail glass. Add lemon twist.	THANKSGIVING FEAST 1 1/2 oz. WILD TURKEY BOURBON Dash Angostura Bitters 1/2 oz. Lemon Juice 1 tsp. Sugar Cranberry Juice In a shaker, shake all ingredients but cranberry juice. Strain into rocks glass filled with ice. Top with cranberry juice. <i>Foster's Day Liane's Day Thanksgiving Day</i>	SLOE BIRD 1 oz. WILD TURKEY BOURBON 1/2 oz. Sloe Gin 1/2 oz. Lemon Juice 1 tsp. Superfine Sugar Stir in mixing glass with ice. Strain into cocktail glass.	SOUR TURKEY 1 1/2 oz. WILD TURKEY BOURBON 1 1/2 oz. Lemon Juice 1/2 tsp. Superfine Sugar In a cocktail shaker with ice, mix well. Strain into a chilled sour glass and garnish with a lemon slice and a Maraschino cherry.																																																								
27	28	29	30	<table border="1"> <thead> <tr> <th colspan="7">December 2011</th> </tr> <tr> <th>S</th> <th>M</th> <th>T</th> <th>W</th> <th>T</th> <th>F</th> <th>S</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td>2</td> <td>3</td> </tr> <tr> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> <td>9</td> <td>10</td> </tr> <tr> <td>11</td> <td>12</td> <td>13</td> <td>14</td> <td>15</td> <td>16</td> <td>17</td> </tr> <tr> <td>18</td> <td>19</td> <td>20</td> <td>21</td> <td>22</td> <td>23</td> <td>24</td> </tr> <tr> <td>25</td> <td>26</td> <td>27</td> <td>28</td> <td>29</td> <td>30</td> <td>31</td> </tr> </tbody> </table>			December 2011							S	M	T	W	T	F	S					1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31							
December 2011																																																														
S	M	T	W	T	F	S																																																								
				1	2	3																																																								
4	5	6	7	8	9	10																																																								
11	12	13	14	15	16	17																																																								
18	19	20	21	22	23	24																																																								
25	26	27	28	29	30	31																																																								
WILD SOUR 1 1/2 oz. WILD TURKEY BOURBON Orange Juice 1 1/2 oz. Sweetened Lemon Mix Shake with ice and serve on the rocks.	TURKEY CRUSH 1 1/2 oz. WILD TURKEY BOURBON 4 oz. Orange Juice Splash Club Soda Serve in a tall glass with ice.	TURKEY SHOOT 1 1/4 oz. WILD TURKEY BOURBON Anisette In a pony glass, float anisette on top. Serve as a shot.	W.T. FIZZ 2 oz. WILD TURKEY BOURBON Club Soda In a highball glass filled with ice, fill with club soda. Add a squeeze of fresh lemon, lime, or orange. Garnish with a slice of the same fruit.																																																											



PERFECTION
HAS A DARKER SIDE.



AN EXTRAORDINARY BLEND OF PATRÓN TEQUILA AND THE PURE,
NATURAL ESSENCE OF THE FINEST COFFEE.

SIMPLY PERFECT.
patronspirits.com

The perfect way to enjoy Patrón is responsibly. ©2010 The Patrón Spirits Company, Las Vegas, NV. 35% Alc./Vol.

DECEMBER 2011

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

November 2011

S	M	T	W	T	F	S
	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

January 2012

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

1

PEPPERMINT PATRÓN XO CAFE
 1 oz. PATRÓN XO CAFE
 1 oz. White Creme de Menthe
 Shake. Serve in a shot glass.

2

NUTTY XO
 1 oz. PATRÓN XO CAFE
 1/2 oz. Hazelnut Liqueur
 1 oz. Irish Cream
 Combine ingredients in old-fashioned glass on the rocks.

3

XO SNOW DRIFT
 2 oz. PATRÓN XO CAFE
 1/2 cup Vanilla Ice Cream
 Blend and serve in a fluted champagne glass. Sprinkle with grated chocolate. Serve with a straw.

Jackie's Day

4

CLIFFHANGER
 1/4 oz. PATRÓN XO CAFE
 1/4 oz. Irish Cream
 1/4 oz. Brandy
 1 1/2 oz. Whipped Cream
 Mix first three ingredients. Garnish with whipped cream.

5

IRISH XO CAFE
 1/2 oz. PATRÓN XO CAFE
 3 oz. Cold Espresso Coffee
 1 oz. Irish Whiskey
 1/2 oz. Irish Cream dash Simple Syrup
 Blend with 2 cups crushed ice until smooth. Garnish with clover leaf, or parsley will do!

6

XO WHITE RUSSIAN
 1 oz. PATRÓN XO CAFE
 2 oz. Ultimat Vodka
 Light Cream
 Pour vodka and PATRÓN XO CAFE over ice cubes in an old-fashioned glass. Fill with light cream.

7

PUMPKIN PIE
 1/2 oz. PATRÓN XO CAFE
 1/2 oz. Irish Cream
 1/4 oz. Cinnamon Schnapps
 Layer above ingredients in a shot glass.

8

PATRÓN EGG CREAM
 1 oz. PATRÓN XO CAFE
 1 oz. Ultimat Vodka
 1 oz. Light Cream
 splash Cola
 Shake PATRÓN XO CAFE, Vodka, and Light Cream. Pour into rocks glass and add a splash of Cola.

9

BLACKBERRY CREAM
 1/2 oz. PATRÓN XO CAFE
 1 1/2 oz. Patrón Añejo
 3/4 oz. Blackberry Puree
 1/2 oz. Simple Syrup
 1/2 oz. Heavy Cream
 Combine ingredients. Shake and strain into a chilled martini glass. Garnish with fresh blackberries.

10

BUTTERY TWIST
 1 1/4 oz. PATRÓN XO CAFE
 3/4 oz. Irish Cream splash
 Schnapps
 Butterscotch Candy
 Fill wine goblet halfway with ice. Top with butterscotch candies. Add all ingredients and serve.

Full Moon

11

CAFE ROYAL
 1 1/2 oz. PATRÓN XO CAFE
 Strongly Brewed Coffee
 In a heated coffee mug add PATRÓN XO CAFE. Fill with coffee. Top with freshly whipped cream. Garnish with cocoa powder.

12

CARMEL CAFE
 1/2 oz. PATRÓN XO CAFE
 1/2 oz. Vanilla Vodka
 1/4 oz. Cappuccino Liqueur
 1/4 oz. Butterscotch Schnapps
 1 oz. Half & Half
 Shake and strain into a martini glass. Garnish with vanilla sugar on the rim and a coffee bean.

13

ESPRESSO MARTINI
 3/4 oz. PATRÓN XO CAFE
 3/4 oz. Patron Silver
 3/4 oz. Espresso Shot
 Rim martini glass with powdered sugar. Combine ingredients in a mixing glass. Add ice. Shake and strain. Garnish with powdered chocolate.

14

AÑEJO ALEXANDER
 1 oz. PATRÓN XO CAFE
 1 1/2 oz. Patrón Añejo
 1 oz. Half & Half
 1/4 tsp. grated Nutmeg
 In a shaker half-filled with ice, combine first three ingredients. Shake well and strain into cocktail glass. Garnish with grated nutmeg.

15

XO BLIZZARD
 2 oz. PATRÓN XO CAFE
 Coffee Ice Cream
 1 tsp. Ground Coffee
 Blend as a very thick milkshake. Pour into chilled cocktail glass. Dust with freshly grated nutmeg.

Lynn's Day

16

XO PREDICTION
 1 1/2 oz. PATRÓN XO CAFE
 2 scoops Vanilla Ice Cream
 Cola
 Whipped Cream
 Blend and pour into tall glass. Fill with Cola. Add whipped cream. Garnish with a cocktail cherry and chocolate syrup.

17

XO CAFE TINI
 3/4 oz. PATRÓN XO CAFE
 3/4 oz. White Creme de Cacao
 3/4 oz. Half & Half
 Swirl glass with chocolate syrup. Combine ingredients in a mixing glass with ice. Shake and strain into a martini glass.

18

XO CAFE COOLER
 1 oz. PATRÓN XO CAFE
 1/2 oz. White Creme de Cacao
 1/2 oz. Coconut Rum
 2 oz. Half & Half
 Combine ingredients in a mixing glass with ice. Shake vigorously. Strain into martini glass. Garnish with whipped cream and shredded coconut.

19

SPICED CHOCOLATE
 1 oz. PATRÓN XO CAFE
 1 1/2 oz. Patrón Reposado
 3/4 oz. Dark Chocolate Liqueur
 3 pinches Crushed Pepper
 1/2 oz. Heavy Cream
 Build first three ingredients. Shake and strain into a chilled martini glass. Shake heavy cream and layer over top of cocktail. Garnish with crushed red pepper.

20

RAGING BULL
 1 1/2 oz. PATRÓN XO CAFE
 1/2 Lime
 Chilled Cola
 In an ice-filled 10 oz. highball glass, squeeze half a lime and drop it into the glass. Add PATRÓN XO CAFE and cola.

21

DARK COCONUT CREAM
 1 1/2 oz. PATRÓN XO CAFE
 2 tbsp. Cream of Coconut
 1 oz. Heavy Cream
 big dash Vanilla Extract
 Combine ingredients into a mixing tin filled with ice. Shake well. Strain into a martini glass. Garnish with fresh coconut shavings.

Hanukkah Begins

22

BUTTERSCOTCH CAFE
 3/4 oz. PATRÓN XO CAFE
 1/2 oz. Butterscotch Schnapps
 1/2 oz. White Creme de Cacao
 3/4 oz. Half & Half
 Cinnamon sugar the rim of a martini glass. Combine ingredients in mixing glass with ice. Shake and strain into martini glass.

23

HUGS & XO
 1 1/2 oz. PATRÓN XO CAFE
 1/2 oz. Hazelnut Liqueur
 1/2 oz. Patron Citrónge
 Shake. Serve on the rocks.

24

SLEEPING SUNSET
 1 oz. PATRÓN XO CAFE
 1 oz. Patron Citrónge
 Serve on the rocks with an orange slice.

25

XO WHITE OUT
 1 oz. PATRÓN XO CAFE
 1 oz. White Creme de Cacao
 1 oz. Heavy Cream
 In an ice filled mixing glass, combine ingredients. Shake until well-blended. Strain into a chilled cocktail glass. Garnish with a sprinkle of ground espresso and chocolate.

Christmas Day

26

HAZELNUT CAFE
 1/2 oz. PATRÓN XO CAFE
 1/2 oz. Patrón Añejo
 1 oz. Hazelnut Liqueur
 1 oz. Whipping Cream flavored with Green Creme de Menthe
 Fill up a glass with ice. Add the liqueurs. Stir and top with mint flavored whipping cream. Garnish with a fresh sprig of mint and a sprinkle of nutme.

27

FRAPPE XO EXTREME
 1 oz. PATRÓN XO CAFE
 1 oz. White Creme de Cacao
 1/2 oz. Chocolate Syrup
 2 scoops Vanilla Ice Cream
 1 scoop Ice
 Swirl glass with chocolate syrup. Combine ingredients in a blender. Blend until smooth. Pour into glass.

28

FRAPPE XO
 1 oz. PATRÓN XO CAFE
 1 oz. White Creme de Cacao
 1/2 oz. Simple Syrup
 1 1/2 oz. Half & Half
 1 scoop Ice
 Swirl glass with chocolate syrup. Combine the ingredients in a blender. Blend until smooth. Pour into glass.

29

MONKEY'S UNCLE
 2 oz. PATRÓN XO CAFE
 1/2 oz. Banana Liqueur
 Shake over ice. Garnish with banana slice.

30

XO CAFE ECLIPSE
 2 oz. PATRÓN XO CAFE
 1/2 oz. Amaretto
 Shake. Serve over ice. Garnish with a maraschino cherry.

31

XO SWEET MIDNIGHT
 1 oz. PATRÓN XO CAFE
 1 oz. Vanilla Vodka
 1 oz. Amaretto or Hazelnut Liqueur
 In a cocktail glass full of ice, combine all ingredients. Shake well. Strain into a chilled martini glass. Garnish with coffee beans.

Amy's Day
New Years Eve

WEDGE

THE ULTIMATE SLICER

WWW.WEDGEONLINE.COM



- Strong molded ABS plastic construction
- Precision-made stainless steel cutting blades
- NSF Approved
- Easily customized with your logo
- Available in Black or White

*Saves Time • Saves Money
Saves Fingertips*

- 8 or 16 perfect wedges every time!
- Easily cuts with surgically sharp blades.
- Enclosed cutting area prevents splatter and mess.
- Recessed blades virtually eliminate chance of injury
- Fast easy cleaning
- Compact, efficient design
- 80% less labor & 1/3 more product vs. knife cutting
- Pays for itself over & over!



wedgeonline.com

877-274-9473

INTRODUCING NOFLYCONE

Fruit flies in your liquor costs you money, and even worse, if it ends up in a glass it can cost you a customer! Now there's a quick, easy and inexpensive way to protect your liquor. Drop a No Fly Cone on top of every bottle and in minutes you'll be safe from pesky flies and other bugs. Easy to remove and your bar is ready for business in minutes.

PRESTON

Marketing Concepts

Eight Faneuil Hall Marketplace • Boston • Massachusetts • 02109 • 617.742.3600 • 877.274.9473
www.noflycone.biz • www.wedgeonline.com



BE PART OF THE BEST & LARGEST ON-PREMISE MAGAZINE IN THE WORLD

DON'T MISS AN ISSUE SUBSCRIBE TODAY AND RECEIVE TWO GREAT T-SHIRTS PLUS A YEARS SUBSCRIPTION FOR A FRIEND...**FREE!**

BARTENDER® is published 4 times a year. Spring, Summer, Fall/Winter, and a Calendar (with 365 cocktail recipes). \$5.00 from each subscription is donated to The Bartender's Foundation™.

PLUS



FRONT

BACK

FREE T-Shirts (\$40.00 VALUE)

FREE To Enter Contests

FREE Membership in US Bartender.com

FREE Password to US Bartender.com

DISCOUNTS For Bar Products

DISCOUNTS From Bar Rags

DISCOUNTS Bar Art, Bartender Specialty Items

• Signature Cocktails from Your Establishment

• Cocktailright® – Have Your Cocktail Published

• Cooking with Spirits • Blending Bartenders

• Keep up Your Professionalism

• Stay on Top of the Trade

• Bartender Hall of Fame™

• BARtoons • Shooter Recipes

• Creative Cocktails • Liquor List

• Bargas (Your Logo) • LiBArY

• Jokes & Quotes • It's Your Shot

• Service Bar • Wine Articles

• www.bartender.com

• Marvelous Martinis

• WIN MONEY! Enter our Contests

SUBSCRIBE two full years for only \$30.00

YES, I accept your offer: Rush me my **FREE** Gifts, all just for the subscription price of only \$30.00 US, \$45.00 Canadian (US Funds), \$60.00 Foreign (US Funds), for a 2-Year subscription.

Credit Card orders phone 1.800.463.7465 (9:00am - 9:00pm M-F, EST only) or send \$30.00 check or money order to: BARTENDER® Magazine, PO Box 158, Liberty Corner, NJ 07938-9986

Check here for renewal and give label code. Label Code _____
You may also order at www.bartender.com or email: barmag@aol.com

Send my subscription to:

PLEASE PRINT

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

We would appreciate if you furnished us with some information that best describes your business. Please check one of the following:

- A. Headquarters of Restaurant or Hotel Chain
- B. Restaurant Chain
- C. Individual Restaurant
- D. Hotel/Motel/Resort
- E. Bar/Tavern/Lounge
- F. Club (including military)
- G. Airline/Transportation
- H. Recreation Facility
- I. Wholesale/Distributor (beer/wine/spirits)
- J. Other
- K. Sports Bar
- L. Bartending School
- M. Casino

FW12

PLUS THIS SPECIAL OFFER WITH YOUR PAID SUBSCRIPTION

YES. Send a friend a **FREE ONE YEAR SUBSCRIPTION** to Bartender® Magazine.

Email: _____ A valid e-mail address is required for free gift subscription.

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

We would appreciate if you furnished us with some information that best describes your business. Please check one of the following:

- A. Headquarters of Restaurant or Hotel Chain
- B. Restaurant Chain
- C. Individual Restaurant
- D. Hotel/Motel/Resort
- E. Bar/Tavern/Lounge
- F. Club (including military)
- G. Airline/Transportation
- H. Recreation Facility
- I. Wholesale/Distributor (beer/wine/spirits)
- J. Other
- K. Sports Bar
- L. Bartending School
- M. Casino

FW11

We accept the following cards



EXPERIENCE IT NOW

www.bartender.com

www.usbartender.com

www.mixologist.com

YOUR ON PREMISE RESOURCE GUIDE

SEND YOUR Email to barmag@aol.com
TO WIN A SIGNED LeRoy Neiman
PLUS OTHER GREAT PRIZES.

 Bartender Magazine

 twitter.com/barmag

Be one of
Two Winners
of a Signed
LeRoy Neiman
22 1/8" x 38" POSTER
\$200.00 Value



F.X. McRORY'S WHISKEY BAR - SEATTLE

F.X. McRory's Whiskey Bar-Seattle

Email: barmag@aol.com for more information regarding
advertising or linking or call 908-766-6006

The Dream Cream

Unbelievably delicious. Unending mixability. Unexpected value.



Nutty Irishman

Carolans Martini

Carolans & Coffee

Frozen Mudslide

B52

Your customers will love the honey smooth taste of Carolans in their favorite Irish Cream cocktails, and you are going to love its versatility and surprising value.

Dreams do come true!

Carolans
unbeatable!



EXPLORECRYSTALHEAD.COM
AQUIFER WATER, NO ADDITIVES, PURE SPIRIT.
TRIPLE FILTERED THROUGH HERKIMER DIAMONDS.
QUADRUPLE DISTILLED.

VODKA
CRYSTAL HEAD



Use your head... drink responsibly. ©2010 Crystal Head Vodka® - Product of Canada. Grain vodka 40% alc./vol. Imported by Wilson Daniels, Ltd. St. Helena, Ca.