



Quarantinis



BOURBON ICE CAP

2 oz of Bourbon
Rocks glass
Ice

Put 1 or two large ice cubes in a rocks glass. Pour the bourbon over the ice. Let it sit for 3 minutes. It's all about the bourbon and the way you drink it. Smell it. Let it roll around in your mouth. Breathe it in and out. Luxuriate in the sweet, smokey experience.



LOVE TONIC

2 oz of your favorite Gin or Vodka
2 oz Tonic or Quinine water
Seltzer, Fresh Lime Round, Ice
Highball glass

Fill your glass with ice. Pour equal parts Gin and Tonic over the ice. I like Plymouth Gin and Fever Tree tonic. Squeeze fresh lime and give it a gentle stir. Garnish with a fresh lime wedge. Enjoy the botanical effervescence.



MANHATTAN MANIA

2 ounces Rye
1 ounce Sweet Vermouth
2 dashes Orange Bitters
1 Luxardo Cherry, Coup or Martini Glass

Pour 2 parts Rye, 1 part Sweet Vermouth and 2 shakes Orange Bitters into a mixing glass with ice and stir. Strain into a chilled martini or coup glass. Garnish with a Luxardo Cherry. You'll never forget how to make a Manhattan because the recipe is the same as its area code—212. You're welcome!



NEATO MOJITO

1 ½ teaspoons Sugar
4 leafy, 5 inch Sprigs, of Fresh Mint
2 ounces White Rum
¾ ounce Lime Juice
1 Lime Round, Ice, Seltzer

In a sturdy, heavy-bottomed cocktail glass, add the sugar and 3 sprigs of mint. Muddle the mint and sugar 5 to 10 times. Pour in the rum and the lime juice, and gently stir a few times to dissolve the sugar. Fill the glass with ice. Fill the glass with seltzer. Gently stir. Garnish with the lime round and remaining mint sprig. Refreshingly delicious!



LEMONADE PARADE

1 Tbs of Fresh Squeezed Lemon Juice
2 tsp White Sugar (more if you like it sweeter)
1 Maraschino Cherry
Ice, Seltzer, 1 Lemon Round, Highball Glass

Mix the lemon and sugar in the glass until the sugar dissolves. Fill the glass with ice. Add seltzer and stir gently. Garnish with a lemon round and a Cherry. If you are looking for more zing, add your favorite vodka.



MAGICAL MARTINI

3 ounces Vodka
1/4 ounce Dry Vermouth
1/2 ounce Olive Juice
3 Martini Olives

Fill a shaker with ice. Add the vodka, vermouth and olive juice. Shake it like you mean it! Strain into a chilled martini glass. Garnish with olives. Get a ride home.



NEW OLD FASHIONED

2 oz. Bourbon
2 dashes Angostura Bitters
1 Sugar Cube, Seltzer, Ice
1 Luxardo Cherry, 1 Orange Peel
Old Fashioned Glass

Place the sugar cube in the Old Fashioned glass. Wet it down with the bitters and a splash of club soda. Muddle the sugar with a wooden muddler. Rotate the glass to line it with the sugar grains and bitters. Add a large ice cube. Pour in the bourbon. Garnish with an orange twist and a cherry. There is nothing old fashioned about this!



ABSINTHE

Absinthe
Absinthe Glass, Absinthe Spoon, Water
Absinthe Sugar Cube, Absinthe Fountain

Rest the spoon on the glass and place the sugar cube on top of the spoon. Place the glass beneath the fountain. Light the cube on fire. Turn on the valve so water slowly drips onto the sugar and puts out the fire. Watch the green fairy come to life and dance around your glass. Once the liquid reaches the second line in your absinthe glass, turn off the fountain, stir and enjoy. Go easy on this one, it packs a punch!

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