

NOT YOUR DAD'S GIN & TONIC

- 1.5 OZ. UNCLE VAL'S BOTANICAL GIN
- .5 OZ. ELDERFLOWER LIQUEUR
- .75 OZ. SMALL HANDS TONIC SYRUP
- SPARKLING WATER

Combine gin, elderflower liqueur and tonic syrup in tin shaker. Add ice, cap with other side of tin and shake lightly for 6 seconds, strain with a Hawthorne strainer into Collins glass over ice. Fill with sparkling water and garnish with lime wheel.



PEPPERED GIN MARY

- 2 OZ. UNCLE VAL'S PEPPERED GIN
- .5 OZ. DEMITRI'S CHILIES AND PEPPERS BLOODY MARY SEASONING
- 6 OZ. TOMATO JUICE (NOT CONCENTRATE)

Build in shaker tin with all ingredients add ice, cap with other side of tin and shake lightly for 4 seconds, then dump the shaker into the pint glass and place the celery stock into the glass as well as the garnish skewer and serve.



VAL'S VERANDA COOLER

- 1.5 OZ. UNCLE VAL'S RESTORATIVE GIN
- 2 OZ. CHAMOMILE CITRUS ICED TEA, "MIGHTY LEAF"
- .5 OZ. SIMPLE SYRUP
- .5 OZ. FRESH LEMON JUICE

Combine all ingredients into Collins glass filled with ice. Stir ingredients thoroughly. Garnish with lemon wheel & mint sprig tip.



RUM LINE DAIQUIRI

- 2 OZ. KIRK AND SWEENEY 12 RESERVA
- 1 OZ. GUAVA JUICE
- .5 OZ. SIMPLE SYRUP
- .75 OZ. FRESH LIME JUICE

Combine all ingredients into mixing glass with ice. Shake vigorously and strain into chilled coupe glass. Garnish with one lime wheel on rim of glass.



VALENCIA REVERSE OLD-FASHIONED

- 1.5 OZ. LA PIVÓN ROJO
- .5 OZ. KIRK AND SWEENEY 12 RESERVA
- .125 OZ. SIMPLE SYRUP
- 2 DASHES ANGOSTURA BITTERS
- 2 DROPS BITTERMEN'S XOCOLATL MOLE BITTERS
- ORANGE TWIST

Build in a mixing glass with vermouth, rum, simple syrup and bitters. Add ice and stir about 15 revolutions with mixing spoon. Strain with a Hawthorne strainer over large ice cube in double old-fashioned glass. Garnish with orange twist.



LA HORA SWIZZLE

- 1.5 OZ. LA PIVÓN BLANCO
- .5 OZ. KIRK AND SWEENEY 12 RESERVA
- .5 OZ. GIFFARD PINEAPPLE LIQUEUR
- .5 OZ. FRESH LIME JUICE
- 3 MINT SPRIGS
- 6 DASHES ANGOSTURA BITTERS

Lightly muddle mint, lime juice and simple syrup. Top with dry crushed ice. Add vermouth, rum and pineapple liqueur. Use a swizzle stick to stir until glass is ice cold and frosty. Add more crushed ice and top with Angostura bitters and a mint sprig.



VALERIO'S BLANCO MARTINI

- 2 OZ. UNCLE VAL'S BOTANICAL GIN
- 1 OZ. LA PIVÓN BLANCO
- 2 DASHES CUCUMBER MINT TINCTURE
- 1 DASH BITTERMENS ORANGE BITTERS

Build all ingredients in a mixing glass and add cubed ice. Stir approximately 30 times. Strain into a coupe and garnish with dehydrated lemon wheel.



NO FUSS MANHATTAN

- 2 OZ. BENJAMIN CHAPMAN 7-YEAR WHISKEY
- 1 OZ. LA PIVÓN ROJO
- 2-3 DASHES ANGOSTURA BITTERS
- 1 LUXARDO CHERRY FOR GARNISH

Build all ingredients in a mixing glass and add cubed ice. Stir approximately 30 times. Strain using a Hawthorne strainer into a chilled coupe and garnish with cherry.



OLD FASHIONED

- 2 OZ. BENJAMIN CHAPMAN 7-YEAR WHISKEY
- 1/4 OZ. SIMPLE SYRUP
- 2 DASHES ANGOSTURA BITTERS

Build all ingredients in a mixing glass and add cubed ice. Stir approximately 30 times. Strain using a Hawthorne strainer into a double rocks glass over a large ice cube and garnish with orange peel.



EL TIGRE

- 1 OZ. PASOTE BLANCO TEQUILA
- 1.5 OZ. BOZAL ENSEMBLE MEZCAL
- .25 OZ. APERITIVO LIQUEUR
- .75 OZ. PASSIONFRUIT SYRUP
- .5 OZ. FRESH LIME JUICE
- 1 OZ. WTRMLN JUICE

Combine all ingredients, shake with ice and strain over large ice cubes in a glass rimmed with Tajin and sesame seeds.



PASOTE SMASH

- 2 OZ. PASOTE BLANCO
- 4 FRESH PINEAPPLE CHUNKS
- .75 OZ. LIME JUICE
- .5 OZ. AGAVE SYRUP
- 4 MINT SPRIGS (1 FOR GARNISH)

Build in shaker tin with Pasote blanco, pineapple chunks, mint, lime juice and agave syrup, use a wooden spoon or muddler to smash everything together. Add ice, cap with other side of tin and shake vigorously for 8-10 seconds, double strain with a Hawthorne strainer through a fine strainer over ice cubes in collins glass. Garnish with fresh mint and pineapple.



THREE RIVERS

- 1 OZ. BOZAL ENSEMBLE MEZCAL
- 4 STRAWBERRY SLICES
- .75 OZ. FRESH LIME JUICE
- .5 OZ. AGAVE SYRUP
- 3 DASHES YUZU BITTERS

Build in shaker tin. Use a wooden spoon or muddler to muddle everything together. Add ice, cap with other side of tin and shake vigorously for 10 seconds, double strain with a Hawthorne strainer through a fine strainer over ice cubes in double old-fashioned glass. Garnish with a whole strawberry on glass rim.

