

## 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 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 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 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 BITTERMEN'S 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 ENSAMBLE MEZCAL
- .25 OZ. APERITIVO LIQUEUR
- .75 OZ. PASSION FRUIT 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 ENSAMBLE 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.

