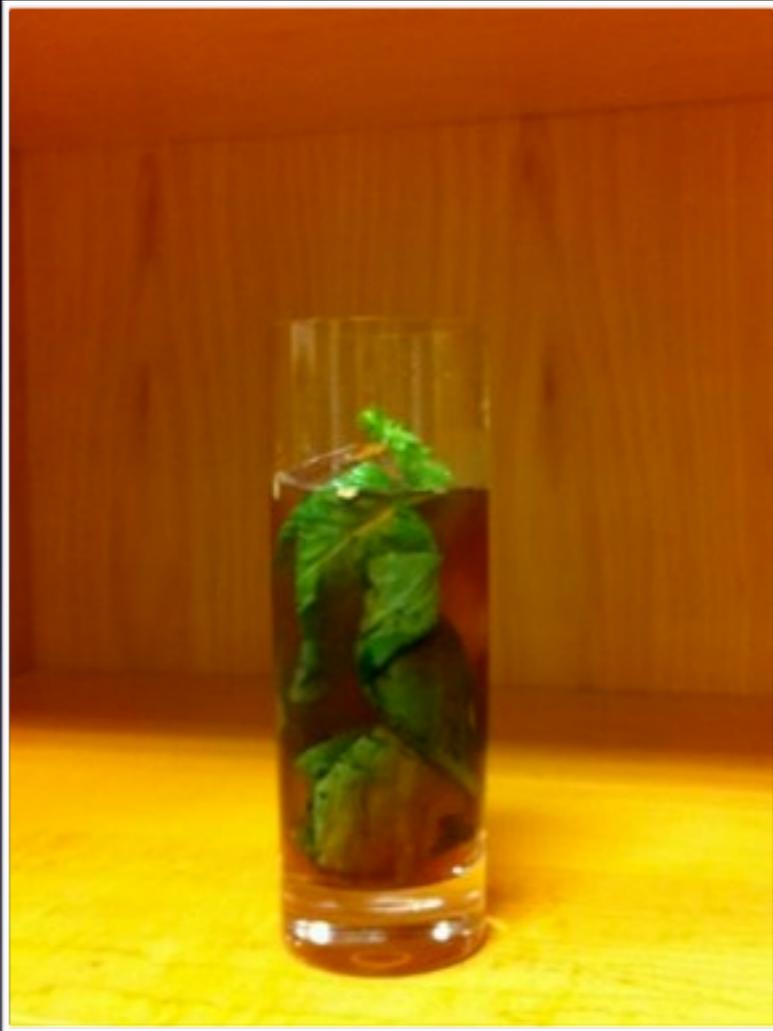


class cocktails

Take it Sloe

[Aubree Stephens & Xiomara Pinto]



- 2 oz. Jamaican Rum
- 1 oz. Sloe Gin
- 1/2 oz. Grapefruit Juice
- 1 barspoon Simple Syrup
- 6-8 Basil Leaves

Muddle basil with syrup. Add ice and build drink. Swizzle. Garnish with a sprig of basil.

The Eli Manning

[Danny Tessler & Kevin Shalcross]



- 5/4 oz Cognac
- 1 oz Rye
- 1/4 oz Rich Simple Syrup
- 1/4 oz Fernet
- 2 dashes wormwood bitters

Stir and strain into a chilled absinthe-rinsed double old fashioned glass containing an ice sphere. Garnish with an orange peel.

Smoke & Mirrors (variation)

[Kate Stevenson & Greg Sherrid]



- 1 oz. Islay Scotch
- 1 oz. Mezcal
- 1 oz. St. Germain
- 3/4 oz. Jamaican Rum
- 3/8 oz. Lemon Juice
- 1 barspoon gomme syrup

Shake with ice and strain into a chilled coupe. No garnish

Spicy Smokehouse 100

[Thomas Kuczmariski & Wes Gail]



- 2 oz Rittenhouse Bonded Rye
- 1 oz Averna
- 1/2 oz Absinthe
- 1/2 oz Gomme Syrup
- Dash of Mole Bitters

Stir with ice and strain into an absinthe-rinsed, chilled double-old fashioned glass. Garnish with a small piece of Jalapeno pepper.

Caribbean Catnap

[Matt Crimp & Alex Treco]



- 1 oz White Rum
- 1 oz Jamaican Rum
- 1/2 oz St. Germain
- 1/2 oz grapefruit juice
- 1/2 oz lime juice
- 1 dashes Peychaud's bitters

Shake with ice and strain into a chilled coupe. Garnish with a grapefruit twist.

The Science Project



- 1.5 oz Jamaican Rum
- 1.5 oz Martinique Rhum Agriocole
- 1/4 oz Mathilde Peach Liqueur
- 1/2 oz Demerara Syrup
- 1/4 oz Lemon Juice
- 10 Mint Leaves
- 2 Strawberries

Muddle 5 mint leaves with a little of the demarara in a Collins / Julep glass. Fill glass 3/4 full with crushed ice. Shake remaining ingredients with ice and double strain into glass with muddled mint. Top with crushed ice. Garnish with strawberry and mint sprig.