

# COCKTAIL & DRINKS

Recipe Collection

---

## COCKTAILS

---

### Mango Mule

— 13

*A tropical twist on the classic Moscow Mule*

#### INGREDIENTS

- 2 fl oz Vodka
- 4 fl oz Ginger beer
- 1.5 fl oz Mango puree
- 0.5 fl oz Lime juice
- 5 Fresh mint leaves

#### INSTRUCTIONS

1. Lightly muddle mint in a copper mug.
  2. Fill with ice. Pour in vodka and mango puree.
  3. Squeeze in lime, top with ginger beer. Garnish with lime wedge and mint sprig.
- 

### Spiced Old Fashioned Bourbon

— 15

*A rich, spiced twist on the classic Old Fashioned*

#### INGREDIENTS

- 2 fl oz Bourbon
- 0.5 fl oz Jaggery syrup
- 2 dashes Bitters
- 1 Orange peel

#### INSTRUCTIONS

1. Combine bourbon, jaggery syrup, and bitters in a mixing glass with ice. Stir 20–30 seconds.
  2. Strain into a rocks glass over a large ice cube. Express orange peel over glass, rub rim, and use as garnish.
- 

### Cardamom Gin & Tonic

— 12

*A fragrant, aromatic spin on a classic G&T*

#### INGREDIENTS

- 2 fl oz Gin
- 4 fl oz Tonic water
- 2 Cardamom pods
- 0.5 fl oz Lime juice

#### INSTRUCTIONS

1. Lightly crush cardamom pods and add to glass. Let sit 1 minute.
  2. Fill glass with ice. Pour in gin and lime juice.
  3. Top with tonic water. Garnish with lime wheel and a whole cardamom pod.
- 

### Lychee Martini

— 14

*Elegant and floral — a martini with an Asian twist*

#### INGREDIENTS

- 2 fl oz Vodka
- 1.5 fl oz Lychee juice
- 0.5 fl oz Rose syrup
- 1 Lemon twist

#### INSTRUCTIONS

1. Combine vodka, lychee juice, and rose syrup in a shaker with ice. Shake 15 seconds.
  2. Strain into a chilled martini glass. Garnish with lemon twist and optional lychee on a skewer.
- 

## Margarita (Mago / Spicy Mango)

— 14

*A zesty margarita — classic or with a spicy mango kick*

#### INGREDIENTS

- 2 fl oz Tequila
- 1 fl oz Lime juice
- Salt for rim
- 1 fl oz Mango puree (Spicy Mango only)
- Chili powder to taste (Spicy Mango only)

#### INSTRUCTIONS

1. Run a lime wedge around the rim of a rocks glass, dip in salt.
2. Shake tequila and lime juice with ice (add mango puree and chili for Spicy Mango).
3. Strain into prepared glass over fresh ice. Garnish with lime wheel.

*Note: For Spicy Mango version, add mango puree and a pinch of chili powder before shaking.*

---

## Mojito (Classic / Peach / Mango / Pomegranate)

— 13

*Refreshing and minty — four delicious variations*

#### INGREDIENTS

- 2 fl oz White rum
- 8 Fresh mint leaves
- 1 fl oz Lime juice
- 0.5 fl oz Simple syrup
- 3 fl oz Soda water
- 1 fl oz Flavored puree (optional: peach/mango/pomegranate)

#### INSTRUCTIONS

1. Muddle mint with lime juice and simple syrup in a highball glass.
2. For flavored version, add 1 fl oz of chosen fruit puree and stir.
3. Fill with crushed ice, pour in rum, top with soda water. Garnish with mint sprig and lime wedge.

*Note: Omit fruit puree for Classic. Use peach, mango, or pomegranate puree for the flavored variations.*

---

## Long Island Iced Tea

— 16

*The ultimate multi-spirit cocktail*

#### INGREDIENTS

- 0.5 fl oz Vodka
- 0.5 fl oz Tequila
- 0.5 fl oz White rum
- 0.5 fl oz Gin
- 0.5 fl oz Triple sec

- 1 fl oz Lemon juice
- 2 fl oz Cola

#### INSTRUCTIONS

1. Combine all spirits with lemon juice in a shaker with ice. Shake well.
  2. Strain into a tall glass over ice. Top with cola. Garnish with lemon wedge.
- 

## Blood Mary

— 14

*The classic savory brunch cocktail*

#### INGREDIENTS

- 2 fl oz Vodka
- 4 fl oz Tomato juice
- 0.5 fl oz Lemon juice
- Spices: Worcestershire sauce, hot sauce, horseradish to taste

#### INSTRUCTIONS

1. Combine vodka, tomato juice, lemon juice, and spices with ice. Roll (pour back and forth) to preserve texture.
2. Pour into a tall glass over ice. Garnish with celery stalk, lemon wedge, and celery salt.

*Note: Customize spice level to taste. Worcestershire, hot sauce, and horseradish are classic add-ins.*

---

## Moscow Mule

— 12

*The crisp, gingery original*

#### INGREDIENTS

- 2 fl oz Vodka
- 4 fl oz Ginger beer
- 0.5 fl oz Lime juice
- 4 Fresh mint leaves

#### INSTRUCTIONS

1. Fill a copper mug with ice. Add vodka and lime juice.
  2. Top with ginger beer, stir gently. Garnish with mint sprig and lime wedge.
- 

## Pina Colada

— 14

*A creamy, tropical classic*

#### INGREDIENTS

- 2 fl oz White rum
- 2 fl oz Coconut cream
- 4 fl oz Pineapple juice

#### INSTRUCTIONS

1. Blend rum, coconut cream, and pineapple juice with 1 cup ice until smooth. (Or shake for a non-frozen version.)
  2. Pour into a chilled glass. Garnish with pineapple slice and maraschino cherry.
- 

## Cosmopolitan

— 14

*A sleek, tart classic from the '90s*

#### INGREDIENTS

- 1.5 fl oz Vodka
- 1 fl oz Cranberry juice
- 0.5 fl oz Lime juice
- 0.5 fl oz Orange liqueur (triple sec / Cointreau)

#### INSTRUCTIONS

1. Combine all ingredients in a shaker with ice. Shake vigorously 15 seconds.
  2. Strain into a chilled martini glass. Garnish with lime wheel or orange twist.
- 

## VIRGIN DRINKS

---

### Masala Soda

— 4

*A tangy, spiced non-alcoholic Indian classic*

#### INGREDIENTS

- 8 fl oz Club soda
- 1/4 tsp Chaat masala
- 1/4 tsp Cumin powder
- 0.5 fl oz Lime juice
- 1 pinch Black salt

#### INSTRUCTIONS

1. Combine chaat masala, cumin, lime juice, and black salt in a glass and stir.
  2. Add ice and top with club soda. Stir gently and serve with lemon wedge.
- 

### Virgin Mojito

— 9

*All the freshness of a mojito, zero alcohol*

#### INGREDIENTS

- 8 Fresh mint leaves
- 1 fl oz Lime juice
- 0.5 fl oz Simple syrup
- 6 fl oz Soda water

#### INSTRUCTIONS

1. Muddle mint with lime juice and simple syrup in a highball glass.
  2. Fill with crushed ice, top with soda water, stir gently. Garnish with mint sprig and lime wedge.
- 

### Virgin Moscow Mule

— 12

*The alcohol-free copper mug classic*

#### INGREDIENTS

- 6 fl oz Ginger beer
- 0.5 fl oz Lime juice
- 4 Fresh mint leaves

#### INSTRUCTIONS

1. Fill a copper mug with ice. Add lime juice and gently press in mint leaves.
  2. Top with ginger beer and stir gently. Garnish with lime wedge and mint sprig.
- 

*All recipes yield 1 serving. Scale ingredients proportionally for multiple servings.*