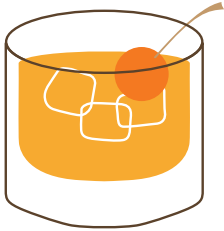




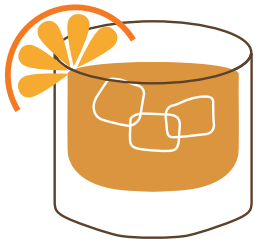
Classic Cocktail Recipes



Godfather

- 2 oz Monkey Shoulder Scotch
- 1 oz Disaronno
- 1/4 oz Luxardo Cherry Liqueur

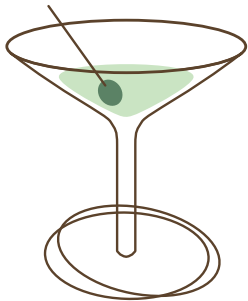
Place one large ice cube in a highball glass. Measure 2 oz. Monkey Shoulder scotch and pour over the ice. Add 1 oz. Disaronno, and 1/4 oz. Luxardo cherry liqueur. Garnish with a Luxardo maraschino cherry.



Pop's Old Fashioned

- muddled orange
- 2-3 dashes of decanted bitters
- 2.5 oz Knob Creek Rye
- 1/2 oz simple syrup

Muddle one slice of orange in the bottom of a glass. Add 2-3 dashes of decanted bitters, 2 1/2 oz. bourbon, and 1/2 oz. simple syrup. Gently stir to combine flavors. Strain to remove orange pulp and seeds and pour in a second glass over large ice cube. To garnish, cut a large peel from an orange and rub it around the rim of the glass. Roll orange peel into a floret, insert a Luxardo cherry, and place on top.



Slightly Dirty Martini

- 3/4 oz olive juice shaken and strained
- 3 oz Tito's Vodka

Pour 3/4 oz. olive juice over ice in a cocktail shaker. Shake to coat ice with olive juice and strain juice. Add 3 oz. vodka. Shake in gentle rolling motion. Pour in chilled martini glass and garnish with hand-stuffed, blue cheese olives.



Chocolate Martini

- 2 oz Stolli Vanilla Vodka
- 1 oz Godiva Chocolate Liqueur
- 1 oz Godiva Dark Chocolate Liqueur

Using chocolate syrup, create a design in chilled martini glass. Pour 2 oz. vanilla vodka in a cocktail shaker, followed by 1 oz. Godiva chocolate liqueur and 1 oz. Godiva dark chocolate liqueur. Shake in gentle rolling motion to mix and chill. Straining the ice, pour into martini glass and serve.

