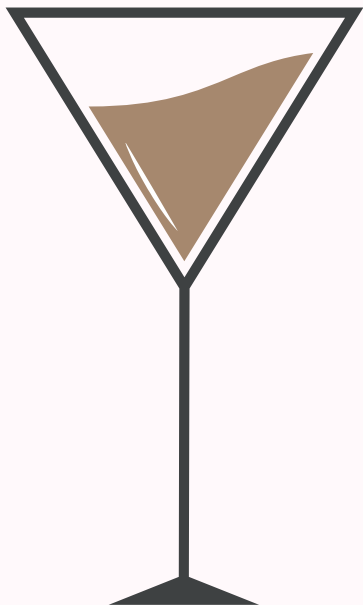


OUR COCKTAIL LIST



CLASSIC MOJITO.....US\$10

white rum, fresh lime juice, fresh mint leaves,
sugar syrup, soda water

MORU MARGARITA.....US\$10

tequila, cointreau, fresh lime juice, sugar syrup,
salt flake rim

KAHAWA MARTINI.....US\$10

vodka, coffee liqueur, espresso shot, sugar syrup

COSMOPOLITAN.....US\$10

vodka, cointreau, cranberry juice, sweet lime juice

OLD FASHIONED.....US\$10

bourbon whiskey, sugar, bitters, orange peel

HIBISCUS FLOWER.....US\$10

gin, hibiscus syrup, fresh lemon, tonic

BEE'S KNEES.....US\$10

gin, fresh lemon juice, honey syrup

JUNGLE BIRD.....US\$10

dark rum, Campari, pineapple juice

WHITE RUSSIAN.....US\$10

vodka, Kahlua, cream

SERENGETI MAI TAI.....US\$10

spiced rum, Malibu, pineapple juice, orange juice,
grenadine

CLASSIC MOJITO RECIPE



This Classic Mojito Recipe is one of the most refreshing cocktails you'll ever have! Made with white rum, lime juice and fresh mint leaves, this easy drink is a definite crowd pleaser.

INGREDIENTS

- ice
- 3 tablespoons white rum (about 1.5 measures)
- 2 tablespoons lime juice (about 1 lime)
- 2 teaspoons granulated sugar
- 8 fresh mint leaves
- club soda (soda water)

INSTRUCTIONS

- Fill a highball glass with ice and set aside.
- In a cocktail shaker, add the rum, lime juice, sugar and mint leaves.
- Using a cocktail muddler or the back of a spoon, lightly press on the mint leaves to release some of the oils until fragrant. Be careful not to overmuddle and completely tear the leaves to little pieces
- Cover and shake to combine. Pour into the prepared glass and top it off with a splash of club soda.
- Garnish with fresh lime slices and a sprig of mint.

MORU MARGARITA RECIPE



This margarita recipe is created with the perfect ratio of white tequila, high-quality triple sec, and freshly squeezed lime juice for the best-tasting margarita every time.

INGREDIENTS

- 1 lime wedge
- 1 teaspoon coarse sea salt, or as needed
- 1 cup ice cubes, or as needed
- 4 tablespoons white tequila (double measure)
- 3 tablespoons triple sec (1.5 measure)
- 2 tablespoons freshly squeezed lime juice
- 1 slice lime

INSTRUCTIONS

- Gather all ingredients, moisten the rim of a glass with a lime wedge. Sprinkle salt onto a plate. Lightly dip the moistened rim into the salt.
- Place a large ice cube in the glass and freeze the prepared glass until ready to serve.
- Fill a cocktail shaker with fresh ice. Add tequila, triple sec, and lime juice. Cover and shake vigorously until the outside of the shaker has frosted.
- Strain margarita into the chilled glass and garnish with a slice of lime.

KAHAWA MARTINI RECIPE



If you're looking for a pick-me-up post-dinner, the Espresso Martini is here to jolt you awake with its boozy magical powers. The cocktail has been jumpstarting outings and extending nights ever since making its debut in the 1980s.

INGREDIENTS

- 4 tablespoons vodka (double measure)
- 1 tablespoon Kahlúa (half measure)
- 1 tablespoon freshly brewed coffee (save leftover plunger coffee in bar fridge)
- 1 tablespoon simple syrup
- Garnish: coffee beans

INSTRUCTIONS

- Add vodka, coffee liqueur, espresso and simple syrup to a shaker filled with ice and shake until well-chilled (shows frost on the outside of the shaker)
- Strain into a chilled cocktail glass.
- Garnish with 3 coffee beans.

COSMOSPOLITAN RECIPE



The cosmopolitan cocktail, typically referred to as the "cosmo," gained popularity during the 1990s when it was frequently mentioned on the television show *Sex and the City*. The combination of vodka, orange liqueur, lime juice, and cranberry juice have made it a timeless classic.

INGREDIENTS

- 3 tablespoons vodka (1.5 measures)
- 1 teaspoon fresh lime juice
- 1 teaspoon triple sec
- 1 dessert spoon cranberry juice
- 1 cup ice
- 1 lime wedge for garnish

INSTRUCTIONS

- Gather all ingredients. Combine vodka, lime juice, triple sec, and cranberry juice in a cocktail shaker.
- Add ice, cover and shake until chilled. Strain into a chilled cocktail glass.
- Garnish with a lime wedge.

OLD FASHIONED RECIPE



The old fashioned is a classic cocktail that was invented in Louisville, KY. You can make it with bourbon, rye, or a blended whiskey. You can also substitute one sugar cube for the simple syrup.

INGREDIENTS

- 2 teaspoons simple syrup
- 1 teaspoon water
- 2 dashes bitters
- 1 cup ice cubes
- 1 tablespoon bourbon whiskey (single measure)
- 1 slice orange
- 1 maraschino cherry (glace cherry)

INSTRUCTIONS

- Pour simple syrup, water, and bitters into a whiskey glass; stir to combine.
- Add ice cubes and pour in bourbon.
- Garnish with orange slice and maraschino cherry.

HIBISCUS FLOWER RECIPE



This Hibiscus Lemon Gin Cocktail is a fun and beautiful brunch drink idea that will give your guests something to talk about. If you are hosting a brunch party and are looking for breakfast drinks with alcohol, but this simple gin cocktail recipe is an absolute winner.

INGREDIENTS

- 4 tablespoons gins (double measure)
- 2 tablespoons lemon juice (juice of about $\frac{1}{2}$ lemon)
- 1 tablespoon hibiscus syrup
- tonic water
- 2 thin slices lemon
- 1 hibiscus flower
- ice

INSTRUCTIONS

- Fill a cold spirit glass to the brim with ice.
- Add in the gin, lemon juice, hibiscus syrup.
- Top with tonic water. Give everything a stir.
- Slide the two lemon slices into the drink, against the glass.
- Top with a hibiscus flower.

BEE'S KNEES RECIPE



The original purpose of honey in this simple Prohibition Era cocktail was to mask the smell of the bathtub gin. Now you can enjoy it without having to hide a thing.

INGREDIENTS

- 1 tablespoon honey syrup
- 1 tablespoon lemon juice (about $\frac{1}{2}$ medium lemon)
- 2 tablespoons gin (single measure)
- ice
- Lemon twist, for garnish

INSTRUCTIONS

Make the honey syrup:

- Combine the honey and hot water. Stir until incorporated. The syrup can be refrigerated for up to a month or more.

Make the drink:

- Add the gin, honey syrup, and lemon juice to a cocktail shaker.
- Add ice and shake for about 30 seconds, or until a frost forms on the shaker.
- Put ice into a cocktail or old fashioned glass.
- Strain drink into a glass and garnish with lemon peel.

JUNGLE BIRD RECIPE



The Jungle Bird is a tropical cocktail made with rum, pineapple juice, and Campari. The story goes that it was invented in 1978 at the Aviary bar of the Kuala Lumpur Hilton. The telltale sign it's that it's modern: it fuses the Italian bitter Campari with the tropical flavours

INGREDIENTS

- 3 tablespoons dark rum
- 3 tablespoons pineapple juice
- 2 tablespoons Campari (to taste)
- 1 tablespoon fresh lime juice
- 1 dessert spoon sugar syrup
- For the garnish: Pineapple wedge, pineapple leaves (optional)

INSTRUCTIONS

- Add the dark rum, pineapple juice, Campari, lime juice, and simple syrup to a cocktail shaker and fill it with ice.
- Shake vigorously until cold.
- Strain into cocktail glass.
- Garnish with a pineapple wedge, pineapple leaves, or fresh mint.

WHITE RUSSIAN RECIPE



Wondering what's in a white Russian? A healthy dose of vodka in the mix assures that 'the dude abides.' If you've never had a White Russian before, you are in for a treat! Made with vodka, heavy cream, and Kahlúa (a coffee-flavored liqueur), it's sweet, creamy, and delicious. Just skip dessert tonight and drink this instead!

INGREDIENTS

- 1 cup ice
- 4 tablespoons vodka (double measure)
- 2 tablespoons Kahlua (single measure)
- 2 tablespoons pouring cream

INSTRUCTIONS

- Fill an old-fashioned glass with ice.
- Pour in vodka and Kahlua to the glass.
- Top up with cream.

SERENGETI MAI TAI RECIPE



This Mai Tai is made with two flavors of rum mixed with pineapple juice and orange juice to make a yummy, fruity drink.

INGREDIENTS

- 1 cup ice cubes
- 3 tablespoons pineapple juice
- 2 tablespoons orange juice
- 3 tablespoons spiced rum (1.5 measure)
- 2 tablespoons Malibu (single measure)
- 1 teaspoon grenadine syrup
- Garnish: mint leaves, pineapple wedge

INSTRUCTIONS

- Fill a cocktail shaker with ice cubes.
- Add pineapple juice, orange juice, spiced rum, coconut rum, and grenadine.
- Shake vigorously and strain into a glass full of ice.
- Garnish with mint, pineapple wedge (optional glaze cherry)

SUGAR OR SIMPLE SYRUP RECIPE

What Is Simple Syrup?

Simple syrup is made by cooking equal parts sugar and water until the mixture is slightly thickened. It can be used as a sweetener in cooking and baking, but it's most commonly used as an ingredient in cocktails.

Allow the simple syrup to cool completely before storing, then transfer to an airtight container. Store in the bar fridge for up to one month.

INGREDIENTS

- 1 cup white sugar
- 1 cup water
- (the point is equal parts sugar and water - so if you need more, you need to still make it equal eg: 4 cups sugar needs 4 cups water)

INSTRUCTIONS

- Combine sugar and water in a medium saucepan over medium heat; bring to a boil, stirring, until sugar has dissolved.
- Allow to cool.
- Pour into a clean jar and seal with a tight-fitting lid; store in the refrigerator for up to one month.