



## Virtual Cocktail Class



### mint caipiroska

*Spirit forward, herbaceous and refreshing*

- 1.5 oz Vodka or Lumette**
- 1/2 a Lime**
- 0.50 oz Organic Cane Syrup**
- Fresh mint**
- Garnish: Slapped Mint**

Chop a lime into small pieces and place in glass with mint. Muddle with a muddler or spoon to extract lime juice. Add sugar, vodka and ice and stir gently for 30-45 seconds to dilute and chill. Top with ice and garnish with a slapped piece of mint.



### french martini

*You don't have to be in Paris to drink like the French*

- 2.0 oz Vodka or Lumette**
- 0.5 oz Lemon**
- 1.0 oz Pineapple**
- 0.5 oz Raspberry Syrup**
- Garnish: Lemon Twist**

Add all ingredients into cocktail shaker with ice. Shake for 10-15 seconds until chilled and frothy. Strain into a coupe and garnish with a lemon twist.



## Bar Tools Required

(1) **Cocktail Shaker Tin**  
Cobbler, Boston or  
Parisian

(2) **Hawthorn Strainer**

(3) **Jigger**  
(measuring device)

(4) **Bar Spoon**

(5) **Fine Strainer** aka Tea  
Strainer

(6) **A Tall Collins Glass**

(7) **A Rocks Glass**

## Substitutes

Protein Shaker Cup,  
Mason Jar, or a  
Tupperware container

Slotted spoon (like for  
pasta), Large spoon or a  
small funnel

Shot glass, tablespoon or  
1/4 cup measuring cup

Regular spoon or  
chopstick

Cheese Cloth

A Water Glass

Any 12oz glass will do

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## Additional Items

Ice (preferably 2 trays or more), Knife, Cutting Board, Cloth,  
Citrus Juicer (not essential), Peeler (not essential)



## Shopping & Prep List

### To Buy

- **2 Limes**
- **1 Lemons**
- **Fresh raspberries (or raspberry syrup or raspberry jam)**
- **Fresh Mint**
- **White Sugar/Organic Cane**
- **Pineapple Juice**
- **Your favourite bottle of Vodka**

### To Make

#### RASPBERRY SYRUP

**1 cup Fresh or Frozen Raspberries**  
**250 ml Sugar (or Organic Cane)**  
**250 ml Water**

In a saucepan on medium heat add ingredients and stir to incorporate. Once at a boil, turn down heat to low and let simmer for 10-15 minutes. Remove from heat and Fine strain (using a tea strainer or coffee filter) out the solids. Let cool before use and keep refrigerated for up to 4 weeks.

#### SIMPLE SYRUP

**250 ml Sugar (or Organic Cane)**  
**250 ml Water**

In a saucepan on medium heat add ingredients and stir to incorporate. Once at a boil, reduce and simmer for 10 minutes to thicken the mixture. Let cool before use and keep refrigerated for up to 4 weeks.



# Cocktail Making 101

This is the ultimate guide to becoming a pro home bartender

## Sour Formula

2 + 1 + 0.75

SPIRIT SOUR SWEET

### EXAMPLES

**Daiquiri:** Rum/Lime/Simple Syrup  
**Gimlet:** Gin/Lime/Simple Syrup  
**Bees Knees:** Gin/Lemon/Honey Syrup  
**Lemon Drop:** Vodka/Lemon/Simple Syrup  
**Kamikaze:** Vodka/Lime/Orange Curacao  
**Gold Rush:** Whisky/Lemon/Simple Syrup  
**Margarita:** Tequila/Lime/Orange Curacao

## Sparkling Formula

3 + 2 + 1 + 0.75

SPARKLING SPIRIT SOUR SWEET

### EXAMPLES

**Tom Collins:** Soda/Gin/Lemon/Simple Syrup  
**French 75:** Sparkling Wine/Gin/Lemon/Simple Syrup  
**Mojito:** Soda/Rum/Lime/Simple Syrup (Mint)  
**Paloma:** Grapefruit Soda/Tequila/Lime/Simple Syrup

## Equinox Formulas

1 + 1 + 1  
SPIRIT BITTER SWEET

or

1 + 1 + 1 + 1  
SPIRIT BITTER/HERBAL SWEET SOUR

### EXAMPLES

**Negroni:** Gin/Campari/Sweet Vermouth  
**Boulevardier:** Whisky/Campari/Sweet Vermouth  
**Old Pal:** Whisky/Campari/Dry Vermouth  
**Paper Plane:** Bourbon/Amaro Nonino/Aperol/Lemon  
**Last Word:** Gin/Chartreuse/Maraschino/Lime  
**Corpse Reviver No.2:** Gin/Lillet/Orange Curacao/Lemon  
**Blood + Sand:** Scotch/Vermouth/Cherry Heering/Orange  
**Naked+Famous:** Mezcal/Yellow Chartreuse/Aperol/Lime  
**Point Reyes Punch:** Rum/Dry Vermouth/Pineapple/Lemon

## Basic Bartending Math

2.0 oz = 60 ml = 4 tbsp  
1.5 oz = 45 ml = 3 tbsp  
1.0 oz = 30 ml = 2 tbsp  
0.5 oz = 15 ml = 1 tbsp  
1/3 oz = 10 ml = 2 tsp  
1 barspoon = 5 ml = 1 tsp

## Shake vs. Stir

In general, if the cocktail has frothing ingredients (i.e. dairy products, coffee, egg whites) or juices, you'll want to shake the cocktail. Everything else you can stir! At home though, do whatever tastes best to you.