

PROPER GIN MARTINI

Ingredients:

3 dashes of orange Bitters
1 oz. dry vermouth
2 oz. Bulldog Gin
Orange peel
Ice

Method:

Build in a mixing glass, top with ice, and stir for dilution. Pour into martini glass and express the oils of the orange peel over the glass then, simply place the peel over the top.

JUNGLE BIRD COCKTAIL

Ingredients:

½ oz. fresh lime Juice
½ oz. demerara syrup (simple syrup)
¾ oz. Campari
2 oz. Appleton Rum
2 oz. fresh Pineapple Juice
Pineapple spears

Method:

Build in a cocktail shaker. Pour into a collins or rocks glass. Garnish with a slice of pineapple and pineapple spears.

RUM OLD FASHIONED

Ingredients:

4 dashes of Angostura bitters
2 dashes of orange bitters
¼ oz. demerara syrup (simple syrup)
2 oz. Appleton Rum
Zest with oils of orange peel and lemon peel
Ice

Method:

Build in a mixing glass. Top with ice and stir for dilution. Pour over a 2x2 ice cube. Zest and garnish with orange and lemon peel.