

PRO Tending (Z-)Bar

By: Dave Kush

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Absolute Case

Ingredients:

- 2 oz vodka
- 3.5 oz Cranberry juice cocktail
- Small amount Ginger extract (from juicer)
- 2 oz seltzer

Preparation:

1. Pour Vodka into a Highball glass over ice.
2. Add Cranberry juice and seltzer.
3. Add Ginger extract, mix lightly.

The Active Filler

Ingredients:

- 1.5 oz Tequila
- 2 oz Orange juice
- 0.5 oz Carrot juice

Preparation:

1. Pour Tequila into a Tom Collins glass with ice.
2. Add Carrot juice.
3. Add Orange juice.
4. Mix and serve with celery stalk (depending on the audience).

The Climbing Clitic

Ingredients:

- 1.5 oz light Rum
- 6 oz Seltzer
- .5 oz Simple Syrup/Cane juice
- splash Grenadine

Preparation:

1. Add Simple Syrup and Rum into a tall glass over ice .
2. Add seltzer.
3. Mix lightly, splash Grenadine, stir.

The Gamma Martini

Ingredients:

- 2 oz Gin
- 1 oz Vermouth
- 1.5 oz Rose's Lime Juice

Preparation:

1. Pour ingredients into a mixing glass with ice cubes.
2. Stir well, shake if preferred.
3. Strain into a chilled cocktail glass.
4. Garnish with lime wedge (add a trace of green coloring should the mood strike you).

The Headless Relative

Ingredients:

- 2 oz Whiskey (cheap, preferably)
- Ginger beer (strong, not Reed's)

Preparation:

1. Pour whiskey into a Tom Collins glass.
2. Add 4-5 cubes of ice.
3. Fill rest with Ginger beer.

The Minimal Pair

(a.k.a. Brew and an Adjunct)

Ingredients:

- 1 bottle beer, your choice
- 1 shot of Jim beam Whiskey

Preparation:

None.

The Proper Governor

(aka the Lord Drummondshirethorpe)

Ingredients:

- 2 oz Brandy (spiced should the occasion call for it)
- 4 oz Ginger ale

Preparation:

1. Pour Brandy into a Highball glass over ice.
2. Add Ginger ale.
3. Garnish with twist of orange peel.