



## Drink Recipes

### DiSalvo's Lemon Drop Martini by Rob Wright

1 ½ oz. Absolut Citron  
½ oz. Jacquins triple sec  
1 oz. Fresh lemon juice  
1 Tablespoon of Simple syrup (sweetener made of equal parts refined sugar and water)

Combine ingredients in a cocktail shaker over ice and shake vigorously until the outside of the shaker becomes unbearably cold. Strain directly into a sugar rimmed cocktail glass and garnish with a fresh lemon twist.

### Thunder Cloud Martini by Rob Wright

1 ½ oz. Malibu rum (coconut flavored rum)  
½ oz. Jacquins triple sec  
¾ oz. Cranberry juice (sweetened)  
¼ oz. Bols Blue curacao  
1 Tablespoon of Simple syrup (sweetener made of equal parts refined sugar and water)  
1 Tablespoon of Fresh lime juice

Combine ingredients in a cocktail shaker over ice and shake vigorously until the outside of the shaker becomes unbearably cold. Strain directly into a cocktail glass and garnish with a fresh lime twist.

### Tira Misu Shooter courtesy of Mr. Russ Sullivan and Friend

½ oz Heavy Cream  
½ oz Kahlua coffee liqueur  
½ oz Bailey's Irish cream

This "Shooter" is prepared in a pousse-café style by layering ingredients of different densities. So the first ingredient or base would be the Kahlua liqueur. Using a shot glass, tilt the glass to a 45° angle and pour slowly allow a few seconds between each step for the layers to settle and separate. The Bailey's is next using the same technique gently pouring onto the Kahlua. Finally Pour the cream onto the Bailey's completing the drink. Look, admire and bottoms up!