

INGREDIENTS:

Two sugar cubes
Fresh brewed coffee
1.5oz Jameson Cold Brew
Unsweetened whipping cream

PRESENTATION:

Glassware: Glass Coffee Mug

Ice: None

Garnish: Unsweetened Heavy Whipping Cream

Special Tools: Hand Frothier

- 1. Drop two sugar cubes into the bottom of your coffee mug.
- 2. Pour fresh brewed coffee over sugar cubes and stir to dissolve the cubes.
- 3. Pour 1.5oz Jameson Cold Brew into mix
- 4. Pour unsweetened heavy whipping cream into mixing tin and mix with a hand frother for a minute or two to get a nice thick consistency
- 5. Using an upside-down barspoon, layer the heavy unsweetened whipping cream over the top of the coffee without mixing them



Traditional Irish Coffee





INGREDIENTS

1.5oz Grey Goose1oz Kahlua1oz Espresso2 Drops Rose ExtractGarnish with Espresso BeansFloat a Rose Petal on Top

PRESENTATION

GLASSWARE: Coupe

ICE: Neat

GARNISH: Espresso Beans & Rose Petal

- 1. Combine all ingredients into mixing beaker
- 2. Add ice and shake 20-30 times
- 3. Strain into rocks glass over large ice using a Hawthorne strainer
- 4. Garnish with a few espresso beans and float a rose petal on top



Rose Infused Espresso Martini



BY FORBES // WITH CHRIS ADAMS

WINTER-SPICED OLD FASHIONED

INGREDIENTS

2 oz High West Double Rye Whiskey.25 oz Earl Giles Winter Spice Syrup3 Dashes Angostura Bitters

PRESENTATION

GLASSWARE: Rocks

ICE: Cubed

GARNISH: Clove-studded Orange Peel, Cinnamon Stick

- 1. Combine all ingredients into mixing beaker
- 2. Add ice and stir 20-30 times
- 3. Strain into rocks glass over large ice using a julep strainer
- 4. Express orange oils and garnish with clove-studded orange peel and cinnamon stick





OLD FASHIONED

INGREDIENTS

2 oz Maker's Mark .25 oz Demerara Syrup 3 Dashes Angostura Bitters

PRESENTATION

GLASSWARE: Rocks

ICE: Cubed

GARNISH: Orange Peel

- 1. Combine all ingredients into mixing beaker
- 2. Add ice and stir 40 times
- 3. Strain into rocks glass over large ice using a julep strainer
- . Express orange oils and Garnish with Orange peel





MIXOLOGY BY FORBES // WITH CHRIS ADAMS

NEGRONI

INGREDIENTS

1 oz Bombay Sapphire1 oz Carpano Antica Sweet Vermouth1 oz Campari

PRESENTATION

GLASSWARE: Rocks

ICE: Cubed Ice

GARNISH: Orange Peel

- 1. Combine all ingredients into mixing beaker
- 2. Add ice and stir 40 times
- 3. Strain into rocks glass over large ice
- 4. Garnish with Orange peel





MANHATTAN

INGREDIENTS

2 oz Bulleit Rye1 oz Sweet Vermouth2 Dashes Angostura Bitters

PRESENTATION

GLASSWARE: Rocks or Coupe ICE: Kold Draft ice (if rocks)
GARNISH: Black Cherry

- 1. Combine all ingredients into mixing beaker
- 2. Add ice and stir 40 times
- 3. Strain into rocks glass over large ice or into coupe over no ice using a julep strainer
- 4. Garnish with Black cherry





MIXOLOGY BY FORBES // WITH CHRIS ADAMS

DAIQUIRI

INGREDIENTS

2 oz Bacardi Superior 1 oz Fresh Lime Juice 1 oz Simple Syrup

PRESENTATION

GLASSWARE: Coupe

ICE: None

GARNISH: Lime Wheel

- 1. Combine all ingredients into small shaker tin
- 2. Add ice and shake 20 times
- 3. Double strain into coupe glass using Hawthorne and fine strainer
- 4. Garnish with Lime wheel





BY FORBES // WITH CHRIS ADAMS

COSMOPOLITAN

INGREDIENTS

1.5 oz Absolut Citron Vodka

.75 oz Cointreau

.75 oz Fresh Lime Juice

.75 oz Cranberry Juice

PRESENTATION

GLASSWARE: Coupe

ICE: None

GARNISH: Lime Wheel

- 1. Combine all ingredients into small shaker tin
- 2. Add ice and shake 20 times
- 3. Double strain into coupe glass using Hawthorne and fine strainer
- 4. Garnish with Lime wheel





COLLINS

INGREDIENTS

1.5 oz Grey Goose.75 oz Fresh Lemon Juice.75 oz Simple SyrupTop with Soda

PRESENTATION

GLASSWARE: Collins

ICE: Cubed

GARNISH: Lemon Wheel

- 1. Combine all ingredients into small shaker tin
- 2. Add ice and shake 20 times
- 3. Strain into collins glass over fresh ice using Hawthorne strainer
- 4. Garnish with Lemon wheel



