Ingredients for Virtual Happy Hour



BLUEBERRY MOJITO MOCKTAIL



Collins Glass (Tall Glass)
3-5 Mint leaves
5 Blueberries
1 oz Simple syrup
Juice of half a lime
Soda water
Mint & blueberries for garnish

Instructions: Place Collins glass on the bar. Setup shaker glass and pint glass on bar. Place 3-5 mint leaves in glass, 5 blueberries, 1 oz of simple syrup, juice of half a lime, and muddle until berries have burst and mint leaves have released their essence. Add ice to the pint glass and soda water. Place the shaker over top of the glass and "roll" the glass back and forth. (This allows the berries and mint to release from the bottom of the pint glass.) Pour entire contents into Collins glass. Garnish with a single blueberry along with a fresh mint sprig.

RASPBERRY LEMON DROP



Martini Glass
Sugar
1.5 oz of Citron Vodka
1 oz of Chambord
Juice of half a lemon
1 oz of Simple syrup
Raspberries for garnish

Instructions: Place martini glass on the bar. Rim glass with lemon and dip in sugar. Fill shaker tin halfway with ice. Add 1.5 oz of Citron Vodka, 1 oz of Chambord, juice half of cut lemon with juice squeezer, add 1 oz of simple syrup. Place pint glass on top of tin and shake vigorously with a smile. Strain into martini glass. Garnish with prism of raspberries placed on top of glass.

PINEAPPLE UPSIDE DOWN CAKE



Collins Glass (Tall Glass)
2 Cherries
1/2 oz Grenadine
1.5 oz Crown Royal Vanilla
1 oz Cake vodka
Pineapple juice
Ice

Instructions: Set up a Collins glass, place two cherries at bottom of glass, add 1/2 oz grenadine, fill to top with ice, add 1.5 oz of Crown Vanilla, 1 oz of cake vodka and gently fill with pineapple juice to keep layered look of grenadine for the upside-down cake effect. Garnish with a single maraschino cherry.

Optional Tools:

Shaker (alternative - glass and strainer)

Muddler

Lime Squeezer

Jigger (alternative – shot glass)

Collins Glass (alternative – tall slender glass)

 $Martini\ Glass\ (alternative-short\ glass\ or\ wine\ glass)$



