

# 90 OSCARS®

## GOVERNORS BALL SPECIALTY COCKTAIL RECIPES CREATED BY MIXOLOGIST CHARLES JOLY

### THE PROTAGONIST

#### **Ingredients:**

1 1/2 ounces Tequila Don Julio Blanco  
1/2 ounce Pimm's The Original No. 1 Cup  
3/4 ounce Fresh Lemon Juice  
1/4 ounce Simple Syrup  
2 ounces Tonic Water  
Sliced Cucumber and Borage Flowers for Garnish



#### **Preparation:**

1. Combine Don Julio Blanco, Pimm's, lemon juice and simple syrup in a cocktail shaker with ice. Gently shake and roll in tonic water.
2. Pour over fresh ice in a Collins glass.
3. Garnish: Wrap thin cucumber slice around inside of glass and top with borage flowers.

#### **Inspiration:**

The Protagonist, starring Tequila Don Julio Blanco, is the hero of the evening. Refreshing, complex, elegant and celebratory all wrapped up in one beautiful cocktail. The pure essence of the tequila lays the foundation for bright citrus, herbal botanicals and subtle floral notes. Each ingredient plays a special role, painting a complete and balanced picture to be enjoyed responsibly throughout the night.

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## THE EPILOGUE

### **Ingredients:**

1 1/4 ounces Tequila Don Julio Reposado  
1/4 ounce Caffé Amaro  
1/4 ounce Cocchi di Torino  
Light barspoon of 2:1 Demerara Syrup  
Long orange twist and fresh tarragon sprig for garnish

### **Preparation:**

1. Combine all ingredients in a mixing glass with ice. Stir to chill and dilute.
2. Pour over fresh ice into an Old Fashioned Glass.
3. Garnish with orange twist and sprig of fresh tarragon.



### **Inspiration:**

Like a great movie, a memorable cocktail menu should be multidimensional. The Epilogue is blend of decidedly warmer, richer flavors, playing off of the carefully aged notes in Tequila Don Julio Reposado. Hints of coffee, baking spices, anise and mellow oak wrap draw you in. The perfect, broad shouldered sipper that showcases the versatility of aged tequila.

# 9 OSCARS.

## THE TRILOGY

### **Ingredients:**

1 1/2 ounces CÎROC Vodka  
1/2 ounce Fonseca Siroco White Port  
1/4 ounce Cocchi Americano  
3 drops Bittered Sling Orange & Juniper bitters  
Orange Disc for Garnish

### **Preparation:**

1. Combine CÎROC Vodka, Fonseca Siroco White Port and Cocchi Americano in a cocktail shaker with ice.
2. Shake gently and double strain through a fine mesh sieve into a chilled coupe glass.
3. Add bitters and flame orange oils over cocktail. Float garnish on top of cocktail.



### **Inspiration:**

The classic Martini is the perfect accessory to a grand event such as the Governors Ball. The Trilogy cocktail takes that inspiration and shows just how far you can go with three ingredients and a dash of bitters. Clean, crisp and refined for the most discerning of revelers.

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## THE SIDEKICK (non-alcoholic)

### **Ingredients:**

2 ounces Cold Hibiscus Tea  
1 1/2 ounces Fresh Lemon Juice  
1 1/2 ounces Tonic Water  
1 ounce Simple Syrup  
Sliced Cucumber and Borage Flowers for Garnish

### **Preparation:**

1. Combine hibiscus tea, fresh lemon juice and simple syrup in a cocktail shaker with ice.
2. Gently shake and roll in tonic water.
3. Pour over fresh ice into a Collins glass.
4. Garnish: Wrap thin cucumber slice around inside of glass and top with borage flowers.



### **Inspiration:**

Every great hero needs a faithful sidekick. The drink offers a thoughtful combination of tangy, vibrant hibiscus, fresh citrus and effervescent tonic complemented by an elegant garnish.