

OSCARS.

SIP LIKE THE STARS WITH THESE SIGNATURE COCKTAILS THAT WILL BE SERVED AT THE ACADEMY OF MOTION PICTURE ARTS AND SCIENCES' GOVERNORS BALL. GLOBALLY ACCLAIMED MIXOLOGIST CHARLES JOLY HAS CURATED THE SPECIALTY DRINKS EXPERIENCE WORTHY OF HOLLYWOOD'S BIGGEST NIGHT.

ROSELLA



INGREDIENTS

- 1 1/4 oz Tequila Don Julio Blanco
- 1/2 oz White Vermouth
- 1 oz Citric Solution (1.5g citric acid per 1 oz water)
- 3/4 oz Water
- 5 drops Scrappy's Lavender Bitters
- 1 1/2 oz Fever Tree Ginger Beer
- Hibiscus Flower
- Orange Peel

PREPARATION

1. Combine Tequila Don Julio Blanco, white vermouth, citric solution, water and bitters into a shaker with ice. Shake gently.
2. Strain into a flute over a hibiscus flower.
3. Top with Fever Tree Ginger Beer and express orange oil over cocktail and discard peel.

EL DORADO



INGREDIENTS

- 1 1/4 oz Don Julio 1942
- 2 oz Coconut Milk
- 3/4 oz Cold Brew Coffee
- 3/4 oz Caramelized Pineapple Juice
- 1/2 oz Simple Syrup
- Anise and Orange Essence
- Smoked Salt and Cocoa Nibs for Garnish
- Gold Egg Shells

PREPARATION

1. Combine Tequila Don Julio 1942, coconut milk, cold brew coffee, caramelized pineapple juice, simple syrup, and anise and orange essences in a whipped cream canister with N2.
2. Slowly release into gold egg shells.
3. Dust with smoked salt and cocoa nibs.

ANCHO OLD FASHIONED



INGREDIENTS

- 1 1/2 oz Tequila Don Julio Reposado
- Barspoon of Ancho Reyes Chile Liqueur
- 3 drops Bittered Sling Arabica Coffee Bitters
- 1/3 oz Rich Demerara Syrup (2 parts sugar:1 part water)
- Orange Oil for Mist
- Orange Twist for Garnish

PREPARATION

1. Stir Tequila Don Julio Reposado, chile liqueur, coffee bitters and demerara syrup over ice.
2. Pour into an Old Fashioned glass over one large cube.
3. Mist with orange oil and place orange twist decoratively.

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COLOMBA



INGREDIENTS

- 1 1/4 oz Tequila Don Julio Blanco
- Barspoon Port
- Barspoon Sweet Vermouth
- 3/4 oz Sparkling Wine (dry, simple like a Prosecco)
- 1/2 oz Blood Orange Juice
- 1/2 oz Fresh Lime Juice
- 1/2 oz Honey Syrup (1 part honey, 1 part water), adjust to taste
- 1/2 oz Water

PREPARATION

1. Chill and combine all ingredients, adding the sparkling wine just prior to bottling or serving.
2. Serve chilled pre-bottled or a la minute in the glass of your choice.

LA MAISON



INGREDIENTS

- 1 1/4 oz CÎROC Vodka
- 1/3 oz Thyme Liqueur (or substitute white vermouth)
- 3 1/2 oz Pear Cider
- Dash Angostura Aromatic Bitters
- 1/3 oz Simple Syrup
- Fresh Thyme and Rosemary Sprigs for Garnish

PREPARATION

1. Combine CÎROC Vodka, thyme liqueur, pear cider, bitters and simple syrup in a mixing glass and stir over ice. Taste and adjust to your preference, adding a touch of simple syrup or drops of fresh lemon juice.
2. Strain over fresh ice into an Old Fashioned glass and garnish with fresh thyme and rosemary sprigs.

VIRTUE



INGREDIENTS

- 1 1/4 oz Tamarind Puree
- 1/4 oz Hibiscus Juice (can substitute a sweetened hibiscus tea)
- 1/2 oz Fresh Lime Juice
- 1/2 oz Simple Syrup
- 2 oz Water
- 1 1/2 oz Ginger Beer
- 1 dash Fee Aromatic bitters

PREPARATION

1. Combine all ingredients aside from ginger beer in a cocktail shaker and shake gently with ice.
2. Top with ginger beer and pour into a Collins glass over ice.
3. Garnish with dehydrated orange.