

Billionaire Baller

2 ½ oz QUIET STORM CLASSIC

2 oz CHILE FUSED OLIVE JUICE

SPLASH OF LEMON JUICE

15 FRESH CILANTRO LEAVES

BLUE CHEESE STUFFED OLIVE

FILL A SHAKER WITH ICE & ADD THE REMAINING INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH THREE BLUE CHEESE STUFFED OLIVES & A LEMON TWIST.

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI, LUXURY - SKILL: BEGINNER

METHOD: BUILDING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, POOL, BRUNCH, LUNCH, PATIO, HAPPY HOUR



Caliente Mojite

1 ¼ oz QUIET STORM CLASSIC

2 THIN CUCUMBER SLICES

4 JALAPEÑO SLICES

5 MINT LEAVES

½ oz SIMPLE SYRUP

SODA

MUDDLE THE MINT, THE SIMPLE SYRUP & THE VEGETABLES IN A HIGHBALL GLASS. ADD THE CLASSIC & TOP WITH SODA. GARNISH WITH A FRESH CUCUMBER SLICE.

PRODUCT: CLASSIC - COCKTAIL TYPE: LONG DRINK - SKILL: ADVANCED

METHOD: MUDDLING - GLASS: HIGHBALL/ROCKS - EQUIPMENT: MUDDLER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, FALL, BRUNCH, LUNCH, POOL, PATIO, HAPPY HOUR





Eye of the Storm

1 ½ oz QUIET STORM CLASSIC

2 SLICES OF KIWI

1 SLICED STRAWBERRY

½ oz SIMPLE SYRUP

3 oz LEMONADE

MUDDLE THE FRUIT IN A ROCKS GLASS & FILL GLASS WITH ICE. ADD ALL OF THE INGREDIENTS & STIR WELL. GARNISH WITH A FRESH STRAWBERRY & A KIWI WHEEL

PRODUCT: CLASSIC - COCKTAIL TYPE: SHORT DRINK - SKILL: ADVANCED METHOD: MUDDLING
GLASS: OLD FASHIONED/ROCKS - EQUIPMENT: MUDDLER, MEASURE/JIGGER
OCCASION: SPRING, SUMMER, POOL, BRUNCH, LUNCH, PATIO, HAPPY HOUR



Flortini

1 ½ oz QUIET STORM CLASSIC

2 oz HIBISCUS TEA

¼ oz SIMPLE SYRUP

¼ oz LEMON JUICE

FILL A SHAKER WITH ICE & ADD ALL OF THE INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH LEMON TWIST

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI - SKILL: INTERMEDIATE

METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, POOL, BRUNCH, LUNCH, PATIO, HAPPY HOUR



Harvest Moon

1 ¼ oz QUIET STORM CLASSIC

2 oz HALF & HALF

½ oz CHOCOLATE SYRUP

¼ oz HONEY

DASH OF CINNAMON

1 CRUMBLED GRAHAM CRACKER

FILL A SHAKER WITH ICE & ADD ALL OF THE INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS DRIZZLED WITH CHOCOLATE SYRUP. GARNISH WITH CINNAMON.

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI, LUXURY - SKILL: INTERMEDIATE
METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER
OCCASION: FALL, WINTER, DESSERT



Hedonism

1 ½ oz QUIET STORM CLASSIC

¼ oz SIMPLE SYRUP

¼ oz LIME JUICE

1 FRESH BASIL LEAF (RIPPED)

1 SLICED STRAWBERRY

FILL A SHAKER WITH ICE & ADD THE REMAINING INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH A FRESH STRAWBERRY.

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI, LUXURY - SKILL: INTERMEDIATE
METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER
OCCASION: SPRING, SUMMER, POOL, BRUNCH, LUNCH, PATIO, HAPPY HOUR



Lavender Martini

2 oz QUIET STORM CLASSIC

1/2 oz LEMON JUICE

3/4 oz SIMPLE SYRUP

1 tbsp FRESH LAVENDER

FILL A SHAKER WITH ICE & ADD THE REMAINING INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH FRESH LEMON TWIST.

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI, LUXURY - SKILL: INTERMEDIATE

METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, POOL, BRUNCH, LUNCH, PATIO, HAPPY HOUR



Nero Rosso

2 oz QUIET STORM CLASSIC

1/2 oz LEMON JUICE

3/4 oz SIMPLE SYRUP

5 RASPBERRIES

5 OPAL BASIL LEAVES

MUDDLE THE BASIL & THE RASPBERRIES IN A SHAKER. FILL WITH ICE & ADD THE REMAINING INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH A FRESH RASPBERRY.

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI, LUXURY - SKILL: INTERMEDIATE

METHOD: SHAKING, MUDDLING - GLASS: MARTINI EQUIPMENT: MUDDLER, SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, LUNCH, BRUNCH, PATIO, POOL, HAPPY HOUR



The Ratchet

1 ¼ oz QUIET STORM CLASSIC

4 CRANBERRIES

BLOOD ORANGE JUICE

MUDDLE THE CRANBERRIES & A SPLASH OF THE JUICE IN A ROCKS GLASS. FILL WITH ICE & POUR IN THE CLASSIC. TOP WITH BLOOD ORANGE JUICE.

PRODUCT: CLASSIC COCKTAIL - TYPE: SHORT DRINK - SKILL: BEGINNER - METHOD: MUDDLING
GLASS: OLD FASHIONED/ROCKS - EQUIPMENT: MUDDLER, MEASURE/JIGGER
OCCASION: SPRING, SUMMER, FALL, WINTER, HAPPY HOUR

Serendipity

1 ¼ oz QUIET STORM CLASSIC

½ oz LEMON JUICE

¾ oz SIMPLE SYRUP

1 tsp CANDIED LEMON PEEL

FILL A SHAKER WITH ICE & COMBINE ALL OF THE INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS MAKING SURE THE CANDIED PEEL SINKS TO THE BOTTOM. GARNISH A LEMON WHEEL.

PRODUCT: CLASSIC COCKTAIL - TYPE: MARTINI, LUXURY - SKILL: BEGINNER

METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, PARTY, HAPPY HOUR



Smooth On The Rocks

1 ½ oz QUIET STORM CLASSIC

ORANGE TWIST

LIME TWIST

FILL ROCKS GLASS WITH ICE & POUR THE CLASSIC INTO THE GLASS. HEAT THE ORANGE PEEL WITH AN OPEN FLAME & RUN THE PEEL AROUND THE RIM OF THE GLASS. DROP BOTH PEELS INTO THE GLASS.

PRODUCT: CLASSIC - COCKTAIL TYPE: SHORT DRINK - SKILL: INTERMEDIATE

METHOD: POURING - GLASS: OLD FASHIONED/ROCKS - EQUIPMENT: MEASURE/JIGGER

OCCASION: SPRING, SUMMER, FALL, WINTER, POOL, PATIO, PARTY



Spice Rack

2 oz QUIET STORM CLASSIC

1/4 oz SIMPLE SYRUP

1/4 oz LIME JUICE

DASH OF VANILLA PEPPER

LEMON TWIST

JALAPEÑO WHEEL

RIM A MARTINI GLASS WITH VANILLA PEPPER. FILL A SHAKER WITH ICE & ADD THE CLASSIC, DASH OF VANILLA, PEPPER SIMPLE SYRUP & LEMON. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH JALAPEÑO WHEEL FLOAT & LEMON TWIST.

PRODUCT: CLASSIC COCKTAIL - TYPE: MARTINI - SKILL: ADVANCED

METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, POOL, BRUNCH, LUNCH, PATIO, HAPPY HOUR



The Tall, Dark, & Handsome

2 oz QUIET STORM CLASSIC

1/2 oz EXTRA VIRGIN OLIVE OIL

1/2 oz LEMON JUICE

1/4 tsp FRESH CRACKED BLACK PEPPER

PINCH OF SALT

FILL A SHAKER WITH ICE & COMBINE ALL OF THE INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH A GIANT STUFFED OLIVE.

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI, LUXURY - SKILL: ADVANCED

METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, HAPPY HOUR, PARTY



The Vixen

1 ¾ oz QUIET STORM CLASSIC

1 oz JALAPEÑO STUFFED OLIVE JUICE

3 JALAPEÑO STUFFED OLIVES

FILL A SHAKER WITH ICE & ADD ALL OF THE INGREDIENTS. SHAKE WELL. STRAIN INTO A MARTINI GLASS. GARNISH WITH LEMON TWIST

PRODUCT: CLASSIC - COCKTAIL TYPE: MARTINI - SKILL: INTERMEDIATE

METHOD: SHAKING - GLASS: MARTINI - EQUIPMENT: SHAKER, MEASURE/JIGGER

OCCASION: SPRING, SUMMER, FALL, WINTER, POOL, PATIO, HAPPY HOUR