



Buena Vista Irish Coffee

- 2 C&H sugar cubes
- 4-6 ounces brewed coffee
- 1 1/3 ounces Irish whiskey
- Heavy cream, lightly whipped

- 1) Preheat a 6-ounce heat-proof glass by filling it with hot water. Once warm, discard the water.
- 2) Add two sugar cubes to the glass, then add coffee until the glass is 3/4 full. Stir until the sugar is dissolved.
- 3) Add 1 1/3 ounces of whiskey to the coffee and stir gently and briefly to combine.
- 4) Float a layer of whipped cream over the top of the coffee by pouring it gently over the back of a spoon.

Shamrock Shot



- 1 1/4 ounces creme de menthe
- 1 1/4 ounces vanilla vodka
- 2 ounces heavy cream
- 4 dashes chocolate bitters
- Garnish Andes crème de menthe thin
- Garnish whipped cream

- 1) Add the creme de menthe, vanilla vodka, heavy cream and chocolate bitters into a shaker with ice and shake until well-chilled
- 2) Strain into two shot glasses.
- 3) Garnish with an Andes creme de menthe thin and whipped cream.



Good Cork

- 1 ounce single pot still Irish whiskey
- 1 ounce mezcal
- 1/2 ounce Benedictine
- 2 dashes Peychaud's bitters
- Garnish: apple slice

- 1) Add the Irish whiskey, mezcal, Benedictine, and bitters into a mixing glass with ice and stir until well-chilled.
- 2) Strain into a rocks glass over fresh ice.
- 3) Garnish with an apple slice.

Tipperary



- 1 1/2 ounces Irish whiskey
- 1 ounce sweet vermouth
- 1/2 ounce green Chartreuse
- 2 dashes Angostura bitters
- Garnish: orange twist

- 1) Add the Irish whiskey, sweet vermouth, green Chartreuse and bitters into a mixing glass with ice and stir until well-chilled.
- 2) Strain into a chilled cocktail glass.
- 3) Express the oils from an orange twist over the glass and discard.



Mint Green Old Fashioned

- Bordeaux maraschino cherry
- 1 mint sprig
- 1/4 ounce Monin mint syrup
- 1/4 orange wheel
- 1/2 teaspoon mint jelly*
- 1 dash Angostura bitters
- 1 dash Fee Brothers mint bitters
- 2 ounces Dewar's 12-year-old scotch
- Garnish: mint sprig

- 1) Add the cherry, mint sprig, mint syrup, orange wheel, mint jelly, Angostura bitters and mint bitters into a mixing glass with a splash of water and muddle, carefully crushing into a paste-like consistency.
- 2) Remove the spent fruit husks and crushed leaves and stems, but keep the flavored paste in the mixing glass.
- 3) Add the scotch and ice, and stir until well-chilled.
- 4) Strain into a rocks glass over fresh ice.
- 5) Garnish with a mint sprig.

Irish Maid



- 2 slices cucumber, cut into quarter-inch slices
- 2 ounces Irish whiskey
- 1/2 ounce St-Germain elderflower liqueur
- 3/4 ounce lemon juice, freshly squeezed
- 3/4 ounce simply syrup
- Garnish cucumber slice

- 1) Muddle the cucumber slices in a shaker.
- 2) Add the Irish whiskey, St-Germain, lemon juice and simple syrup into a shaker with ice and shake until well-chilled.
- 3) Fine-strain into a chilled rocks glass over fresh ice.
- 4) Garnish with a cucumber slice.



Dubliner

- 2 ounces Irish whiskey
- 1/2 ounce Grand Marnier
- 1/2 ounce sweet vermouth
- 3 dashes orange bitters
- Garnish: 1 green maraschino cherry

- 1) Add the whiskey, Grand Marnier, sweet vermouth and orange bitters into a mixing glass with ice and stir until well-chilled.
- 2) Strain into a chilled cocktail glass.
- 3) Garnish with a green maraschino cherry.