

WATER
WITCH

WINTER

2026

Water Witch Cocktails

If 🍹 “batch” is present, italic ingredients are included in that batch

Acropolis Olive (Up, Coupe) \$14 3.5 🍹 1 ½ <u>Olive Oil Fat Washed Gin</u> ½ Aquavit, ½ Dry Vermouth, ½ <u>WW Arugula Tarragon Tincture</u> 1/6 <u>Pandan Syrup</u>, 1/6 <u>Bay Leaf Syrup</u>, 5 <u>Drops Saline</u> Hard Shake/DBL Strain Garnish: Braided Pick, Bay Leaf, Olive	Calypso's Oro (Owl, Pebble) \$14 3.5 🍹 1.5 <u>Matcha Vodka</u>, ½ BOOMSMA, ¾ <u>Lime</u> ½ <u>WW Mango Cordial</u>, ¼ <u>Piña</u> ¼ <u>Pandan Syrup</u>, ¼ <u>Bay Leaf Syrup</u>, ½ <u>UnSweet Foamy</u>, 4 <u>Drops Saline</u> Dry Shake Add 2 Soda Add Ice Garnish: 2 Bay Leaves, Pineapple Wedge, Lime Wheel, Matcha Dusting	The Devil's Business (Red Pirate, Pebble) \$15 2.25 🍹 ¾ <u>Cran/Jala Shrub</u> ¾ <u>sOJ</u> ¾ Aquavit, ¾ Mezcal, ¾ Quinquina, 2 <u>Drops Saline</u> Hard Shake/DBL Strain Garnish: Braided Pick, 2 Cranberries, Orange Smiles, Fire Cube
La Flâneuse (Mai Tai, Pebble) LOW ABV \$14 2.5 🍹 2 Quinquina, 3 Grilled Lime Wedges, ½ <u>WW Ancho</u> 2 Mint Leafs, 2 Cubes Sugar <u>Chil Liq</u> Blister limes w/ torch, thoroughly In glass, muddle all ingredients together Break up both sugar cubes Add ice Garnish: Mint Sprig, 1 Grilled Lime Wheel, Two Small Straws	La Noche Eufórica (Peacock, Pebble) \$15 2.5 🍹 1 ¼ <u>Jasmine Tequila</u>, ¾ <u>Lemon</u> ¾ Pear Liqueur, ½ <u>Cran/Jala Shrub</u> ½ <u>2:1 Cinnamon</u>, 2 <u>Drops Saline</u> Build in Glass Measure & Pour 3 Cava, Add Ice Garnish: Lemon Wheel, 2 Cranberries, Braided Pick, 1 Frond, Jasmine Flowers	Night by Night (Small Tiki Head, Pebble) \$14 2.25 🍹 ¾ <u>BlackBerry Gin</u>, ¾ <u>Lemon</u> ¾ <u>Cacao Nib-Inf</u> ½ <u>PassionFruit</u> <u>Cocchi Americano</u>, ¼ <u>Walnut Orgeat</u> ¾ <u>Madeira</u> Hard Shake Garnish: Lemon Wheel, 1 BlackBerry, Braided Pick, Microplanned Walnut
Pier Review (Up, Mini Coupe/Glass Tea Cup) \$13 COLD: 1 <u>Chai Bourbon</u>, 2.5 🍹 1 <u>Apricot Brandy</u>, 2 Mint Leaves ½ Quinquina, ¼ <u>2:1 Cinn</u>, HOT: 1 Dash Choc/Walnut Bitters + 5oz Black Tea 2 <u>Drops Saline</u> Stir Garnish: 1 Brandied Apricot, 1 Mint Leaf, Cherry, Braided Pick	Pomegranate Salvo (Flute, Neat) \$13 2.5 🍹 1 <u>WW Spiced Rum</u>, ¾ <u>WW Poma Liq</u>, ½ Quinquina, ¼ <u>2:1 Cinnamon</u>, 2 <u>Drops Saline</u> Hard Shake, DBL Strain Measure & Pour 3 Cava Garnish: Orange Swath Twist, Orchid Petal	Pork Chomp (Shark, Hotel) \$15 2.5 🍹 2 <u>Pork Fat Washed</u> 1 <u>Red Bell</u> <u>Rhum Agricole</u>, <u>Pepper SJ</u> ½ <u>WW Ancho Chili Liq</u>, ½ <u>Fig Dem</u> 2 <u>Drops Saline</u> Hard Shake, Dirty Pour, Top w/ Hotel Ice Garnish: Mint Sprig

Water Witch Cocktails

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St. Isidore (Bamboo, Pebble) \$14 3.25 🍷 1 Red Bell Pepper SJ 2 Mint Leaves 1 ¾ Jasmine Tequila ¼ <i>Thyme Liq</i> ¼ <i>Fernet Novies</i> ½ WW Mango Cordial ½ Sweet Foamy Wet Shake, Dry Shake, DBL Strain Garnish: Mint Sprig, Dried Jasmine Buds	Tinta Nimbus (Tiki Collins, Pebble) \$15 2.5 🍷 1 sOJ, ½ Walnut Orgeat 1 ¼ Chai Bourbon, ¾ WW Banana Rum, ½ <i>Amondillado Sherry</i> Hard Shake Add Ice, Leave 2” for Foam Top with Madeira Foam Garnish: Orange Swath, Microplanned Walnut <u>NO STRAW</u>	Unsinkable Sam (Cat, Hotel) \$14 (keep chilled) 3 Sangria Base 🍷 Measure & Pour 3 Cava Add Ice Garnish: Dried Sangria Fruit
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Water Witch Classic Cocktails

If 🍷 “batch” is present, italic ingredients are included in that batch

Banana Spliff \$14 (Rocks, Large Rock) Pre-portion, pre-dilute, hold cold 3 🍷 ¾ <i>Bourbon</i>, ¾ WW Spiced, ¾ WW Banana, ¾ <i>Water</i>, 1d <i>Prohibition</i> <i>Bitters</i> Smoke in Potion Bottle -DO NOT SHAKE- No garnish, pour in front of guest for smoke	Espresso Mar-TIKI \$14 (Nick & Nora, Neat) 1 ½ Cold Brew 1 ½ WW Spiced 2.5 🍷 Rum 1 WW Banana ½ 2:1 Dem Hard Shake/DBL Strain Garnish: 3 Coffee Beans	[Exit, Sage Left] \$15 (Bowser, Pebble) 4 Sage Leaves 1.5 WW Spiced 1 Green Tea Rum, ¾ Pina ½ WW Banana, ½ Lime ¾ Sweet 2.75 🍷 Foamer Smack, tear, and add Sage Leaves to Shaker Hard Shake w/ 3-5 hotel ice cubes, Open, add ½ scoop of pebble, whip shake 5 seconds. Dirty pour, top with pebble if needed. Garnish: 3 Sage Leaves, Pineapple, 2 Fronds	Jupiter \$15 (Alien, Pebble) 3 🍷 1.5 Nutmeg Rye, ¾ Lemon 1 <i>Maple</i>, ¾ Pass.Fruit ½ <i>Fernet</i> ¼ Orgeat Hard Shake Garnish: Fresh nutmeg, flower UNDERBERG Optional Upsell Underberg: A German bitter-digestif from 1846. Primary tasting notes are clove, licorice, & woody alpine. Great for after meal digestion.
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Happy Hour Cocktails

Golden Hour \$10 (Flute, Neat) 1 Apricot Brandy, ½ Mango, ½ Lemon Shake & double strain Add 4 Sparkling Wine Garnish: Curled Lemon Peel	Daiquiri of the Moment \$9 <i>Mango Grenadine</i> Any RND syrup, but check date Garnish: Dehydrated fruit, Flower	Tiger Lily \$10 (Mai Tai, Pebble) 1 ½ Tequila, ½ WW Ancho Chili Lig, 1 Lime, ¼ Agave, ½ Grenadine Hard Shake Garnish: Lime Wheel	Kameron's Kick (Coupe, Neat) \$10 2 Limoncello Vodka, ¾ Orgeat, ¾ Lemon Shake & Double Strain Garnish Dried Lemon/Lime
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NA Mocktails

Chai My Shrub (Mai Tai, Pebble) \$8 2 Chai, ¾ Cran/Jala Shrub, ¾ Orgeat, ½ sOJ Dry shake 1 Soda Add Ice Garnish: Braided Pick, 1 Cranberry, Orange Smile, 1 Frond	Verjus Siren (Short Tiki Head, Pebble) \$8 3 Verjus, ¾ PassionFruit, ¾ 2:1 Cinnamon, ¼ Lime 2 Dashes Mole Bitters Hard Shake Garnish: Lime Wheel, Flaming Cube, Cinnamon Dusting	Tilled Earth (Nick & Nora, Neat) \$8 2 Green Tea, 1 Lime, ½ Bay leaf Syrup, ½ Sweet Foamy, 2 Thai Bitters Hard shake Garnish: Dehydrated Lime, 1 Bay Leaf	The Keyholder (Rocks, Big Cube) \$9 (keep chilled) 3 🍷 NA Mulled Wine Stir Garnish: Orange Swath
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Clarified Milk Punches

(Milk punches should always be diluted before being served.)

Clarified Pina Colada \$14

(Rock, Large Rock)

4 🍹

Stir

Garnish:

Pina-Rito

Sharing Bowls & WW Shooters (Shareables ~4 units alcohol, serves at least 2)

Fate of the Water Witch (Conch Shell, Pebble) \$54

3.5 WW Spiced Rum, 3.5 WW Banana Rum,
1 Pimento Dram, 4 Piña, 4 Lime, 1 Coco,
1 2:1 Cinnamon, 10d Ango

Hard Shake

Garnish: Flaming Lemon Raft, 3 Fronds,
2 Swizzle Sticks

Myanmar Beach (Urchin Bowl, Pebble) \$44

10-12 Mint Leaves, 6 White Rum,
3 Mango Cordial, 3 Lime

Build in Bowl

Muddle Mint

Add ice, top with 9 Sparkling Wine (~1/3 btl)

Garnish: Flaming Lime Raft, Mint Bouquet,
2 Swizzle Sticks

Hulali (Flaming Shooter)

1 🍹, 1/2 Passionfruit, 1/4 Lemon,

TOP: 3/4 Cava

3/4 Limoncello Vodka,

1/4 Vanilla Syrup

Pear Flower (Flaming Shooter)

1.5 🍹, 1/2 Lemon

1/2 Jasmine Tequila, 1/2 Pear Liq,

1/2 2:1 Cinnamon

The 'Nanner (Flaming Shooter)

1 WW Banana, 1/2 Walnut Orgeat, 1/2 sOJ

Tiki Classics

If 🍷 “batch” is present, italic ingredients are included in that batch

Dead to Port \$14 (Boat, Pebble) 1 Bourbon, 1 Smith n Cross, ¼ Allspice Dram ½ Lime, ½ PassionFruit, ½ Grenadine Hard Shake Garnish 2 Fronds, Lime Wheel, Braided Pick, Cherry	Jungle Bird (Owl or Fish, Pebble) ¾ Pusser's, ¾ Spanish Rum, ¾ Campari, ½ 2:1 White, 1.5 Piña, ¾ Lime Hard Shake Garnish: Cherry and Orange Wedge/Wheel	Mai Tai (Mai Tai, Pebble) 1 Smith & Cross, 1 French Rum, ½ Dry Curacao, 1 Lime, ¾ Orgeat Hard Shake Garnish: Mint Sprig, Lime Butt
Painkiller (WW Siren, Pebble) 2 Pusser's, 1 ½ Piña 1 Coco, ½ sOJ Hard Shake Garnish: 2 Palm Fronds, Pineapple Wedge, Orange Slice, Grated Nutmeg	Saturn (Short Tiki Head, Pebble) <i>unlisted</i> 2 Gin, ¼ Velvet Falernum, ½ Passion Fruit, ¾ Lemon, ¼ Orgeat Hard Shake Garnish: Cherry, Lemon Planet, Flower	Haitian Divorce \$15 (Rocks Glass, Large Rock) 2.75 🍷 1½ French Rhum, ¾ Mezcal, ½ PX Sherry 2Dashes Angostura Stir Garnish: Lime Swath, Orange Swath
Tradewinds (Mai Tai, Pebble) ¾ English Rum, ¾ Don Q, ¾ Apricot Brandy, ¾ Lemon, 1 Coco Whip Shake, Top W/ Pebble Garnish: 2 Fronds, Lemon Wheel, Swizzle Stick, Exploded Umbrella, Grated Nutmeg	Ti Punch (Rocks glass, Rocks) <i>unlisted</i> 2 Agricole Rum, ¼ 2:1 Dem, 1 Lime Wedge Combine ingredients, squeeze and drop lime wedge into the cocktail. Add and Quick Stir with Rocks No Garnish	Zombie (Siren, Pebble) <i>unlisted</i> <i>A Zombie is a double-strength cocktail</i> 1 Piña, ¾ Spanish Rum, ½ Grapefruit ¾ Black Rum, 3.75 🍷 ¾ Overproof Rum, ½ Falernum, 6d Absinthe, 3d Ango, 3d Jamaican B., ½ Grenadine, ½ 2:1 Cinnamon Whip Shake Garnish: Mint, Flower, Flaming Lemon Raft

Other Classics

If 🍷 “batch” is present, italic ingredients are included in that batch

Daiquiri (Nick & Nora, Neat) 2 any Rum (Default Saison) 1 Lime, ½ 2:1 Dem, 2 drop Saline Shake & Double Strain Garnish: Dehydrated Lime Wheel, Flower	Last Word (Nick and Nora, Neat) <i>unlisted</i> ¾ Gin, ¾ Boomsma (Chartreuse Alternative), ¾ Maraschino Liqueur, ¾ Lime Shake & Double Strain Garnish: Cherry, sunk	Margarita (Mai Tai, Pebble) <i>unlisted</i> 1.5 Tequila, ½ Naranja, 1 Lime, ¾ 3:1 Agave Hard shake Garnish: Lime Wedge, Salted Rim (on request)
Mojito (Tiki Collins, Hotel) <i>unlisted</i> 1 ½ White Rum, ¾ Lime, ½ 2:1 White, 5-6 Mint Leaves Hard Shake Muddle Mint, Add Ice for “dirty” OR: Muddle in shaker tin and fine strain for “clean” Add 3 Soda Add Ice Garnish: Mint Sprig, Lime Wheel	Old Fashioned (Rocks, Large Rock) <i>unlisted</i> 2 any Base Spirit, ¼ 2:1 Dem, 3 dash Ango, 1 dash Orange B. Stir Garnish: Flared Orange Peel, 1 Cherry	Paloma (Tiki Collins, Hotel) <i>unlisted</i> 1.5 Tequila, ¾ Grapefruit J., ½ Lime, ½ 3:1 Agave. Build in glass, add ice Top with: 3 Soda Garnish: Dehydrated Grapefruit, Fresh Grapefruit
Ranch Water (Tiki Collins, Hotel) <i>unlisted</i> <i>PRICE?</i> 1.5 Tequila, ½ Lime Build in glass, add ice Top with: 3 Soda Water Garnish: Lime wedge, Swizzle	Sour (Nick and Nora, Neat) <i>unlisted</i> 1.5 Base Spirit, ½ 2:1 Dem, 1 Lemon, ¾ Unsweetened Foamer 2 drops Saline Double Shake Fine Strain Garnish: 3 Bitters Hearts (For Amaretto: ¾ Bonded Bourbon, ¾ Amaretto) (For Midori: 1 Vodka, ¾ Midori)	Sazerac (Rocks Glass, Neat) <i>unlisted</i> Chill Glass 2 Rye, ¼ 2:1 White, 5d Peychaud’s Bitters Empty glass then rinse/mist with 2d Absinthe Stir Garnish: Expressed Lemon Peel

Batching Proportions

Use these numbers to build enough of a batch to roughly fill one bottle.

<u>Acropolis Olive</u> 3.5 Cups 1 ½ Olive Oil Fat Washed Gin ½ Aquavit, ½ Dry Vermouth, ½ Arugula Tarragon Tincture, 1/6 Pandan Sy., 1/6 Bay Leaf Sy., 2 grams Saline	<u>Calypso's Oro</u> 3.5 Cups 1.5 Matcha Vodka, ½ BOOMSMA, ½ Mango, ¼ Pandan Syrup, ¼ Bay Leaf Syrup, ½ UnSweet Foamy, 2.2 grams Saline	<u>The Devil's Business</u> 4.5 Cups 1.5 Aquavit, 1.5 Mezcal, 1.5 Quinquina, 1.4 grams Saline	<u>La Flâneuse</u> 3.75 Cups 3 Quinquina, ¾ WW Ancho Chile Liqueur
<u>La Noche Eufórica</u> 2.5 Cups Three times for 2 bottles 1 ¼ Jasmine Tequila, ¾ Pear Liqueur, ½ 2:1 Cinnamon 1.6 grams Saline	<u>Night by Night</u> 4.5 Cups 1 ½ BlackBerry Gin, 1 ½ Cacao Nib-Inf Cocchi Americano, 1 ½ Madeira	<u>Pier Review</u> 2.5 Cups Small bottle 1 Chai Bourbon, 1 Apricot Brandy, ½ Quinquina, ¼ 2:1 Cinnamon, 1 Dash Choc/Walnut Bitters 1.6 grams Saline	<u>Pomegranate Salvo</u> 2.5 Cups Three times for 2 bottles 1 WW Spiced Rum, ¾ WW Poma Lig, ½ Quinquina, ¼ 2:1 Cinnamon, 1.6 grams Saline
<u>Pork Chomp</u> 3.75 Cups 3 Pork Fat Washed Rhum Agricole, ¾ WW Ancho Chile Liqueur, 2.4 grams Saline	<u>St. Isidore</u> 3.25 Cups 1 ¾ Jasmine Tequila, ¼ Thyme Liq, ¼ Fernet Novies, ½ Mango Cordial ½ Sweet Foamy	<u>Tinta Nimbus</u> 2.5 Cups Three times for 2 bottles 1 ¼ Chai Bourbon, ¾ WW Banana Rum, ½ Amondillado Sherry	Haitian Divorce <i>Makes 5.5 cups; overfills bottle, save extra in small deli or add to batch</i> 3 French Rhum, 1 ½ Mezcal, 1 PX Sherry 28 grams Angostura
<u>Banana Spliff</u> 4 cups 1 Bourbon, 1 WW Spiced Rum, 1 WW Banana, 1 Filtered Water, 10 grams Prohibition Bitters	<u>Espresso Mar-TIKI</u> 4.5 cups 2 ¼ WW Spiced Rum 1.5 WW Banana ¾ 2:1 Dem	<u>[Exit, Sage Left]</u> <i>Makes 5.5 cups; overfills bottle, save extra in small deli or add to batch</i> 3 WW Spiced Rum, 1 WW Banana, 1.5 Sweet Foamer	<u>Jupiter</u> 4.5 cups 2 ¼ Nutmeg Rye, 1 ½ Maple syrup, ¾ Fernet Branca
<u>Hulali (Shooter)</u> 3 cups Small bottle 2 ¼ Limoncello Vodka (Highproof) ¾ Vanilla Syrup	<u>Pear Flower (Shooter)</u> 4.5 Cups 1.5 Jasmine Tequila, 1.5 Pear Liq, 1.5 2:1 Cinnamon	Three Dots and a Dash <i>Makes 4 cups</i> 1 ½ French Rum, ½ English Rum, ½ Demerara Rum, ½ Velvet Falernum, ¾ 3:1 Honey, ¼ Allspice Dram, 14 grams Ango	<u>Zombie</u> <i>Makes 3.75 cups</i> ¾ Spanish Rum, ¾ Black Rum, ¾ Overproof Rum, ½ Falernum, ½ Grenadine, ½ 2:1 Cinnamon, 40 grams Absinthe, 18 grams Ango, 18 grams Jamaican Bitters

Snack Builds

Dry Snacks

Take 4oz (gray disher size) of relevant snack and portion into a black ceramic snack bowl

For **4 Dry Snack** Sampler: provide one of each snack arranged on a platter

For **Small** Sampler: provide roughly 1 oz of each snack.

Skillet Cookie

Set oven to “down” position (aprx. 400°F)

Oil a cast iron skillet.

Add one frozen cookie puck (shape it into a puck if necessary)

Cook for **12 minutes** until golden brown

Serve on a square plate with a polished fork.
Place napkins between the hot pan and plate to protect wares.

Fassionola Chips and Salsa

Plate 4 oz (gray disher) of mixed [salsa](#) and a generous amount of tortilla chips onto a platter

Hurricane Chips

Fill a medium size wood bowl (about 7 oz) with chips.

Soft Pretzel

Set oven to “down” position (aprx. 400°F)

If unsalted, wet pretzel and add flaky salt.
Place salted pretzel directly on oven rack.
Cook for **10 minutes**. Pretzel color should barely change, but should be warm and soft.

Serve on a square plate with 2 oz of [Mango Mustard](#) on side.

Savannah Scone Company Scones

Set oven to “down” position (aprx. 400°F)

Cook for **10 minutes**. Color should barely change, but should be warm and soft.

If starting from a cold oven, cook for **12 minutes**.

Serve on a wood plate.

WW Food Recipes

Mango Mustard (keep chilled)

6 cups Mango Chunks
1 ½ Cups Dijon/Stone Ground Mustard
4 tsp Chili Flakes
½ cup Lemon Juice
½ TBSP Salt

Combine all ingredients together in a large container.
Thoroughly blend using immersion blender until smooth and well incorporated. Break up any large mango chunks.

Fassionola Salsa (keep chilled):

8 3" Roma Tomatoes (Medium Diced)
1 Bell Pepper (Medium Diced)
1 Medium Onion (Finely Diced)
2 Jalapenos (Finely Diced)
1 Habanero (Finely Diced)
4 Tbsp Salt*

~20 Grinds Cracked Black Pepper*

~2 oz Lime Juice*

* - **Adjust seasoning to taste**

Blended Fassionola Fruit (1/2 batch)

Chop all vegetables. Combine all ingredients in a large container. Mix all ingredients together except for blended fruit. Allow to sit at room temperature for 15 minutes.

Blend then add Fruit.

Do not overblend, keep at a consistent chunk level. Date, label, and freeze any extra salsa containers.

No more than 2 containers of salsa in the fridge.

Fassionola Salsa w/out Fassionola Fruit (keep chilled):

Only use this recipe if there is no Fassionola fruit left over, and we are low on Salsa.

[Follow the same methodology](#) as the previous [Fassionola Salsa](#) recipe, before adding fruit.

Fruits/Juices:

100grams Strawberries
60grams Blueberries
60grams Mango
35grams Passion Fruit Puree
20g Guava Jelly
6oz [Piña](#)

Polysaccharide (Thickener):

1 tsp Xanthan Gum

Before adding fruit to chopped vegetables, blend frozen fruit aggressively to make a consistent slurry.

Add fruits/juices to vegetables. Before blending together, evenly shake/spread Xanthan Gum on top of unblended salsa. Begin blending, but do not overblend. Keep at consistent chunk level. Date, label, and freeze any extra salsa containers.

Water Witch Snacks Allergen Guide

No items contain fish, crustaceans, or soybeans

	Milk	Egg	Tree Nuts	Peanuts	Wheat	Sesame	Other
Spicy Pretzels	Buttermilk				Flour		Garlic
	Hard pretzels, ranch seasoning, lemon pepper, garlic powder, cayenne, canola oil						
Cookies	Butter	Egg			Flour		Pineapple/Banana
	Flour, baking soda, butter, sugar, brown sugar, white miso, salt, eggs, vanilla, chocolate chips, white chocolate, dried pineapple or banana chips, toffee						
Chili Peanuts				Peanuts			
	Peanuts, canola oil, chili powder, cayenne, garlic salt						
Rosemary Cashews	Butter		Cashew				
	Roasted cashews, butter, rosemary, cayenne, brown sugar, salt						
Hurricane Chips						Sesame Seeds	Garlic, Onion
	Kettle chips, seaweed, sugar, sesame seeds, garlic, onion, red pepper, vegetable oil						
Baked Pretzels	Butter				Flour		
	Made by Auspicious Baking Co., Sauce: mango, dijon mustard,						
Fassionola Salsa							Peppers, Pineapple, Onion
	Corn tortilla chips (vegetable/canola oil), salsa: habanero pepper, red bell pepper, onion, tomato, mango, guava, passion fruit, pineapple, strawberry, blueberry, hibiscus, lime, salt, black pepper						

Updated on: April 4th, 2025
Courtesy of Miles W :D

Super Juice

Citrus juice which also uses the fruit peels. It is a greater yield, richer in flavor, and more stable than freshly squeezed juice.

When peeling citrus fruits, try to peel as little of the white pith as possible – scrape off any excess. It makes the juice bitter.

Especially with limes, it is sometimes hard to avoid getting lots of pith. You can use a zester rather than peeling to avoid this, but it lowers the yield.

1. **Wash the fruit.** Make sure any pesticides, dirt, or fruit waxes are removed.
2. **Peel the fruit** to collect the zest. Weigh the yield and **write this number down**.
3. **Add base.** For every 1g of initial peels, use 1g total of listed base based on the formulas below.
4. **Aggressively mix the mixture.** You want all peels coated in dry acid.
5. **Set aside for 1-2 hours** until all the oil has been pulled out of the fruit and all the acid has dissolved. Stir occasionally as needed.
6. **Add water.** For every 1g of initial peels, add 17g of water. Add additional mixins at the same time.
7. **Juice the fruits.** Strain this fresh juice directly into the mixture.
8. **Blend** everything thoroughly with a stick blender until no large pieces of peel remain. This can take a few minutes.
9. **Strain** the super juice and put it into labeled, airtight containers. Shelf life is up to 2 weeks.

Lemon	Lime	Orange (Acid Adjusted)	Red Bell Pepper
Base: 100% Citric Acid	Base: 100% Sugar 30% Malic Acid 70% Citric Acid 0.5% Salt	Base: 100% Sugar 10% Malic Acid 90% Citric Acid 0.5% Salt	<i>Remove all seeds & white flesh.</i> <i>Dice vegetable</i> Base: 100% Sugar 10% Malic Acid 90% Citric Acid 0.25% Salt

Note that Orange and Strawberry super juice is “acid adjusted”, meaning they will be as sour as typical lemon/lime juice.

As an example, let's say you peeled 15 limes and got 90g of peel from those 15 limes. The math for that would be:

$$1 \times 90g = 90g \text{ Sugar}$$

$$0.3 \times 90g = 27g \text{ Malic Acid}$$

$$0.7 \times 90g = 63g \text{ Citric Acid}$$

$$17 \times 90g = 1,530g \text{ Water (1.5 Liters)}$$

(Including the juice, that gets you about 1.75 liters of juice from 15 limes)

Clarified Milk Punch

The cocktail you plan to clarify should be at least 15% citrus or pineapple juice to ensure it curdles milk.

Aim for around 5:1 parts cocktail per parts milk

Whey from the milk will be part of the final cocktail, adding some lactic acid tang and dilution to the drink. Other flavors *may* be muted or removed.

Directions:

1. Mix together all ingredients of the cocktail (but do not include the milk).
2. Put cold milk in a separate container.
3. Slowly pour the cocktail over the milk. The milk should show some sign of curdling quite quickly.
4. Let the mixture rest for at least 10 minutes before stirring. Whisking too soon can cause the curds to be very small.
5. Once the curds have fully developed (this can be right away or up to a few days in the refrigerator), prepare two containers and a chinois.
6. Pour the punch through the chinois into the first container. Try to fill the chinois completely.
7. Watch the punch flowing out of the chinois. Once it is flowing clear, gently move the chinois to your second container.
8. Refilter the cloudy punch from the first pour back through the chinois and rinse out the first container (you may need it again later on).
9. Let the punch filter. It can take several hours to filter entirely. If the chinois gets completely clogged, remove it from the container with the clear cocktail and dump its contents into a spare container. Clean the chinois and restart from step 6. Be careful to not contaminate your already-clear punch with the cloudy punch. In some cases additional filter mediums may be needed (such as cheesecloth or a coffee filter).

Once clarified, the milk punch is **shelf stable**. It should be kept in an airtight container if it will last more than a week or two.

Notes:

The clarification process will transform flavors in the cocktail.

Bitter and delicate flavors tend to get snuffed in this process. Harsh and bold flavors tend to be softened in this process.

Milk punches should always be diluted before being served.

Milk punches can be either shaken or stirred. If stirred, they will remain very transparent and beautiful. If shaken, they will “bruise” and become cloudy. Because of the whey, a shaken milk punch can develop a foam comparable to a cocktail made with egg, which can make a beautiful “neat” presentation.

WW Classic Clarified Milk Punch Recipes

Pina Colada Milk Punch

(~2 Gallons or 1 Pitcher):

4 bottles Coco Real 8 cups Pale Rum (Saison)
2 cartons Coco Milk 6 cups [Piña](#)
 4 cups [Lime Juice](#)

Combine Coco Real & Coco Milk in a pot and heat to **170°F**.
Do not boil.

Once at temperature, pour Coco mixture into a large
container. Slowly add Rum, Pina, and Lime mixture to induce
curdling.

Place in the fridge for at least 24 hours.
Date & label

Begin straining through chinois and two wet terry towels into a
temporary container.

Once the milk punch is pouring through clear (not opaque),
transfer chinois and mixture to another container, and restrain
the beginning liquid.

Continue processing milk punch through the same chinois
until there is none left.

This process will take time, place a lid on top of the straining
liquid and container.

Clarified Saturn Milk Punch

(~2 Gallons):

1500g Whole Milk 1000g Passion Fruit Puree
3000g Gin 1000g [Lemon Juice](#)
500g Velvet Falernum 500g [Orgeat](#)

Pour milk into a large container. Slowly combine the
remaining mixture to induce curdling.

Place in the fridge for at least 24 hours.
Date & label

Begin straining through a chinois lined with two damp terry
towels into a large cambro.

Cover to prevent contamination while it drips. If dripping
stops, pass the liquid through a fresh set of damp towels and
the chinois.

Continue until the milk punch runs fully clear.

Batching Cocktails

The best and easiest way to batch a cocktail is to follow its standard build but measure in **cups** instead of **ounces**.

(Sometimes this will be called a “cupwise” batch)

“Dashes”

Dashes are not very precise to begin with, so some liberty might be needed here to get the flavors just right.

That said, 1 dash is a bit under 1g.

When making a cupwise batch, if you do not want to multiply by eight, you can use 6-7g of bitters per 1 dash in the build.

Citrus juices

After just 2-3 days, fresh-squeezed Lemon, Lime, Grapefruit, and Orange juice will all become noticeably bitter and stale.

For this reason, batched cocktails should typically **not** include any fresh citrus juice.

Some exceptions apply:

The clarification process of a milk punch removes the volatile compounds that turn bitter, so the juice is stable once clarified..

Super juices have extra long shelf lives. They last at least 1-2 weeks and they can be used for any batch so long as that batch will be kept chilled at all times and follow TTS rules.

Bottle size

A typical cocktail ends up roughly 3oz before shaking (not including fresh juices).

Working out a cupwise batch:

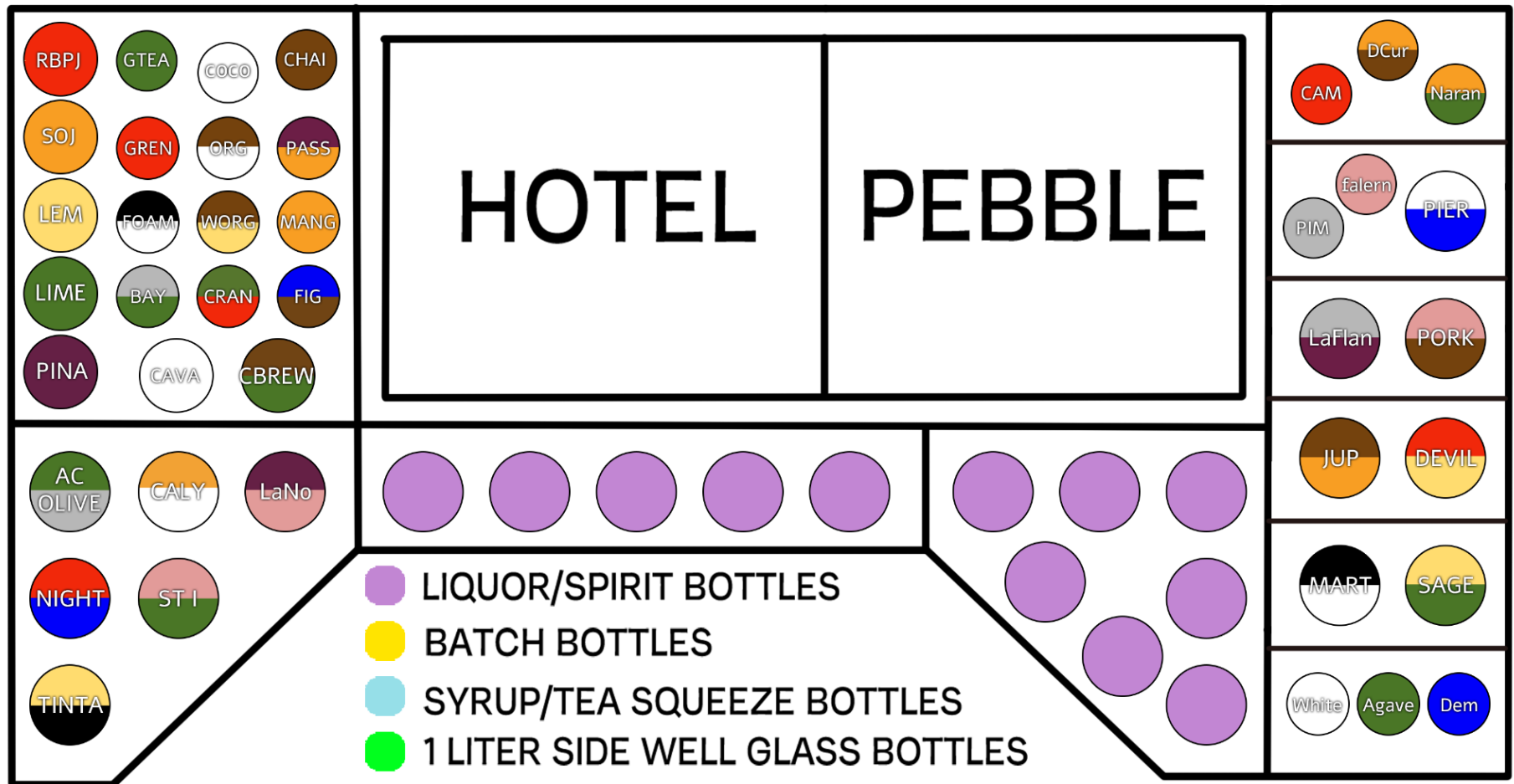
$$\frac{3oz}{BTC} \times \frac{1 cup}{1 oz} \times \frac{8oz}{1 cup} = \frac{24 oz}{BTC}$$

A standard 750ml bottle is just over 26oz, so this size works out very well for such a bottle.

A 1L bottle works out to just over 35oz, so it will only be $\sim\frac{2}{3}$ full with a 3oz batch.

Please note that sharing bowl pre-batches should be prepared with the citrus juice **included** in the batch so they can be used immediately.

This means they must be kept cold once prepared. They should only be prepared using super juices.



- LIQUOR/SPIRIT BOTTLES
- BATCH BOTTLES
- SYRUP/TEA SQUEEZE BOTTLES
- 1 LITER SIDE WELL GLASS BOTTLES
- SKINNY SIDE WELL GLASS BOTTLES

WW Bottle Color Chart

Juices/Syrups/Teas			Right Well			Liquor IN WELLS			Liquor BATCH ONLY				
		<u>Piña</u>			<u>Espresso Mar-TIKI</u>				<u>Blue Curacao</u>				<u>Apricot Brandy</u>
		<u>Lemon</u>			<u>Exit Sage Left</u>				<u>Naranja</u>				<u>Limoncello</u>
		<u>Lime</u>			<u>Jupiter</u>				<u>Dry Curacao</u>				<u>WW Spiced Rum</u>
		<u>SOJ</u>			<u>Pier Review</u>				<u>Campari</u>				<u>WW Banana Rum</u>
		<u>Coco</u>			<u>The Devil's Business</u>				<u>Velvet Falernum</u>				<u>Nutmeg Rye</u>
		<u>Red Bell Pepper Juice</u>			<u>La Flaneuse</u>				<u>Pimento Dram</u>				<u>Chai Bourbon</u>
		<u>Cold Brew</u>			<u>Pork Chomp</u>								<u>Blackberry Gin</u>
		<u>Grenadine</u>	Left Well										<u>Ancho Chili Liqueur</u>
		<u>Orgeat</u>			<u>Acropolis Olive</u>								<u>ArugulaTerrigon Tincture</u>
		<u>Passionfruit</u>			<u>Calypso's Oro</u>								<u>Cacao-Nib Cocchi</u>
		<u>Mango Syrup</u>			<u>La Noche Euforica</u>								<u>Matcha Vodka</u>
		<u>Green Tea</u>			<u>Night by Night</u>								<u>Jasmine Tequila</u>
		<u>Unsweet Foamy</u>			<u>St. Isidore</u>								<u>Olive Oil Gin</u>
		<u>Chai</u>			<u>Tinta Nimbus</u>								<u>Pomegranate</u>
		<u>2:1 Vanilla</u>	Fridge Batches										<u>Pork Fat Agricole</u>
		<u>Walnut Orgeat</u>			<u>Pomegranate Salvo</u>								
		<u>Bay Leaf Syrup</u>			<u>Unsinkable Sam</u>								
		<u>Cran/Jalapeno Shrub</u>			<u>The Keyholder</u>								
		<u>Fig Dem</u>			<u>Pear Flower</u>				<u>Fassionola (inactive)</u>				

Syrups and Sweeteners

1:1 / **Simple syrup** (keep chilled)

1 Part Sugar
1 Part Water

Blend thoroughly until all sugar dissolves and the mixture turns clear.
There is no need to use heat to dissolve all sugar in a 1:1 syrup.

2:1 / **Rich syrup** (2:1 White or Dem, shelf stable)

2 Part Sugar
1 Part Water

Continuously stir over heat until all sugar dissolves, then remove from heat immediately. Do not boil. Do not store in the refrigerator.

General syrup information:

- *Fruits or vegetables can be steeped in rich syrup at room temperature for several days to weeks to create "cold" infusions.*
- *Do not allow any syrups to heat excessively or come to a full boil unless the recipe calls for it. Cooking a syrup at high heat can dramatically change its flavor and cause crystallization.*

Bay Leaf Syrup (keep chilled)

500g Water
500g Sugar
50g Dried Bay Leaves

Simmer leaves in water for 30minutes.

Strain through chinois and add equal sugar to water ratio when weighed.
Blend thoroughly to combine, ensure all sugars are dissolved.

2:1 Cinnamon Syrup (shelf stable)

1000g Sugar 500g Filtered Water
20g Cinnamon Sticks

Make a rich syrup out of the sugar and water. Heat until it is about to boil.
Crack cinnamon sticks into small pieces and add to the syrup, then turn off the heat. Let it steep while stirring occasionally for about 30 minutes. Strain out cinnamon pieces once cool.

Chai (keep chilled, 3 days shelf life)

500g Water 2 Chai Bags

Bring water to a boil. Let the bags steep for 15 minutes, strain. (1000g water and 4 chai bags for 1 liter bottle.)

Cold Brew (keep chilled, 5 days shelf life)

1000g Filtered Water 100g Coffee Beans

Grind coffee beans @ grit level 30. Place all ingredients in a 1-gallon sealable bag. Immerse in water as the bag is sealed to remove as much air as possible. Sous vide at 150°F for 2 hours. Strain through chinois and terry cloth.

Coco (keep chilled)

1 part Coco Real 1 part Coconut Milk
(2 bottles Coco Real to 1 carton Coco Milk)

Blend thoroughly.

Cranberry Jalapeno Shrub (keep chilled)

150g Cranberries 50g Jalapenos (Deseeded)
235g Sugar 6g Citric Acid
75g Water 155g Neutral Vinegar (5% strength)
50g PX SHERRY

Combine and blend all ingredients together, ensure all sugars are dissolved.
Strain through chinois

Fig Dem (keep chilled)

500g Fig Spread
250g 2:1 Dem

Combine ingredients and mix/stir aggressively. Do not Blend

Grenadine (keep chilled)

400g (1 46oz Bottle) Pomegranate Juice
 400g (equal by weight) Sugar
 Zest of ½ Orange
 6.25g Orange Blossom Water

Combine juice, zest, and sugar over medium heat. Stir until all sugar dissolves. Remove from heat. Add orange blossom water once the mixture has cooled, then stir to combine. Strain out the zest before bottling.

Green Tea (keep chilled, 3 *days shelf life*)

500g Water 2 Green Tea Bags

Bring water to a boil. Let the bags steep for 15 minutes, strain.

3:1 Honey Syrup (shelf stable)

1 bottle Honey ½ amount of Filtered Water per bottle of honey

Weigh honey. Add ½ that amount of water. Blend to thoroughly combine.

Mango Syrup [Mango Cordial] (keep chilled)

950g (1 bottle) Mango Nectar Juice 950g Sugar

Blend thoroughly to combine. Do not heat.

Orgeat (keep chilled)

950g (1 bottle) Almond Milk 3g Rose Water
 950g Sugar 12g Almond Extract
 ⅛ tsp (<1g) Xanthan Gum
 25g (2 caps) Pimento Dram

Blend aggressively, will lump and separate if inadequately blended.
 Do not heat.

Passion Fruit Cordial (keep chilled)

500g Passionfruit Purée 250g Sugar
 125g Lime Juice 125g Lemon Juice

Combine all ingredients and blend thoroughly.

Piña [Pineapple Cordial] (keep chilled)

500g Fresh Pineapple Juice 500g Concentrate Dole Pineapple Juice
 3.8g Citric Acid 2g Malic Acid
 62.5g Sugar (1/16th volume of Juice)

Blend aggressively to combine.

Taste, if too tart or flat, add another 1/16th sugar to the batch.

NA Mulled Wine (keep chilled)

2 cup Red Grape Juice 1 cup Tart Cherry Juice
 1 Orange sliced 20 grams Ginger peeled
 ½ cup Maple Syrup
 5 Full Cloves 2 Full Star Anise stars
 3 tsp Allspice 2 ea Cinnamon Sticks, cracked

Toast spices on a dry pan until aromatic. Add remaining ingredients and let simmer for 30 minutes. Fine strain through chinois and cloth. Save and dehydrate orange slices.

Madeira ISI Foam (keep chilled) (~Equals ½ liter or 1 ISI container)

185.5g Sweet Foamy 157.5g Madeira
 22.5g Lemon Juice 22.5g Water

Stir to combine. Do not blend. Store in only ½ Quart Containers.

Pandan Syrup (keep chilled)

500g Sugar 500g Water
 5g Citric Acid 10g Pandan Extract

Combine all ingredients and blend thoroughly. Ensure all sugars are dissolved

Walnut Orgeat (keep chilled)

950g (1 bottle) Walnut Milk 1.5g Rose Water
 950g Sugar 13.5g Walnut Extract
 ⅛ tsp (<1g) Xanthan Gum 25g Vodka (40%ABV)

Blend aggressively, will lump and separate if inadequately blended. Ensure all sugars are dissolved. Do not heat.

Recipes & Infusions

Ancho Chile Liqueur (shelf stable)

253ml 40% Vodka (Sobi)
200ml 42% White Rum (Saison)
47ml 95% Neutral Alcohol
91g White Sugar
30g Muscovado Sugar
12.5g Ancho chili (Chopped, Dried Poblano Peppers)

Combine all ingredients in a bag and sous vide @ 150°F for 2 hours. Before straining, make sure all sugars have been fully dissolved; massage bag halfway through to incorporate sugars. Strain through wet cloth and chinois.

Arugula Tarragon Tincture (shelf stable)

200ml 40% Vodka (Sobi)
20g Arrugala
10g Tarragon

Sous Vide @ 120°F for 3 hours. Strain through wet cloth and chinois

Apricot Brandy

1000g Brandy (1 Liter)
125g Dried Apricots

Infuse for 3 days in the fridge. Strain through chinois. Save leftover apricots for garnish.

Banana Rum (keep chilled)

5 ripe bananas,
200g Aged Rum (Don Q)
600g Pâte Rum (Saison)
145g 2:1 White Syrup

Sous Vide at 140°F for 2 hours. Fine strain through chinois and wet cloth. This process takes time, cover with lid.

Blackberry Gin

1000g Gin
300g Frozen Blackberries

Blend aggressively. Infuse 2 days in the fridge. Strain through chinois and wet cloth. This process takes time, cover with lid.

Chai Bourbon

1000g Bourbon (1 Liter)
10g Chai

Infuse for 1 day at room temperature. Strain through chinois and wet cloth..

Cacao-Nib Cocchi Americano (keep chilled)

1000ml Cocchi Americano (1 Liter)
30grams Cocoa Nibs, grated

Blend thoroughly to combine. Sous Vide @150°F for 3 hours. Strain through chinois and wet cloth.

Jasmine Tequila

1000ml Tequila (1Liter)
25g Dried Jasmine Bulbs

Infused at room temperature for 1 day, strain out.
Keep and dehydrate Jasmine bulbs 120°F for 6 hours to use as garnish.

Limoncello

150g Lemon Peel 188g Sugar
750g Sobereski Vodka

Peel fruits and mash peels with sugar to make an oleo saccharum.
Let sit for 1-3 hours until all sugar dissolves.
Mix in vodka, blend thoroughly, then strain out pulp.
Add sufficient water to reach 1 liter in total (52 proof)
(Leftover juice/fruits can be dehydrated or added to a Super Lemon batch.)

Matcha Vodka

1000ml Vodka (Sobi)
15g Matcha

Blend thoroughly.

Nutmeg Rye

1000g Rye (1 Liter)
2 ea Whole Nutmeg, cracked/shaved
1 ea Star Anise Pod

Allow all ingredients to infuse for 2 days at room temperature.

Olive Oil Fat Washed Gin

1000ml Gin
200grams Extra Virgin Olive Oil

Sous Vide @150°F for 2 hours. Agitate bag every hour to incorporate. Strain through a coffee filter and chinois.

Pomegranate Liqueur (shelf stable)

500ml POM Pomegranate Juice
250ml 40% Vodka (Sobi)
125ml 40% Blanco Tequila (El Jim)
26ml 95% ABV Neutral Alcohol
125g Sugar

Combine all ingredients, blend thoroughly. Ensure all sugars are dissolved.

Pork Fat Washed Rhum Agricole

1000ml Saint James Rhum Agricole
200grams Ukiyo Pork Fat (FROZEN)

Measure and melt pork fat. Allow melted fat to cool before combining in a bag with Rhum. Sous Vide @150°F for 2 hours. Agitate bag every hour to incorporate. Strain through a coffee filter and chinois.

Sangria Base (keep chilled)

2 Cups Pino/Cabernet	2 Cup Madeira
½ Cup SOJ	½ Apricot Brandy
½ Cup Honey	¼ Cup 2:1 Dem
100g Dried Apricots	250g Sliced Oranges
10g Sage Leafs	5g Green Tea
5g Cacao-Nibs	5g Almond Extract

Combine all ingredients together and bring to a simmer. Simmer for 30mins, then strain through chinois.

Sichuan Peppercorn Bitters

1 Tbsp peppercorn, 4g Hibiscus
1 cup vodka

Sous vide 135°F for 3 hours, strain and bottle.

Spiced Rum *NOTE: Makes 2 Bottles*

750g Don Q	750g Lemonhart & Son 1804
250g Goslings	2 caps Vanilla Extract
Peel of ½ Orange	½ TBSP Allspice (or 6 berries)
8-in Cinnamon Stick (cracked)	6 Whole Cloves
½ TSP Fresh-Grated Nutmeg	10 Whole Peppercorns
½ Cup Demerara Sugar	¼ Cup Filtered Water

Sous vide at 150°F for 3 hours. Massage bag after to incorporate and dissolve sugars, open bag to allow air in before massaging. Strain through chinois and wet cloth.

Weird Food Science

Gum (Gomme) Syrup (shelf stable)

45g Gum Arabic 50g Very Hot Water

360g Sugar 130g Water

Step 1: Mix Gum Arabic with Very Hot Water in a container. Stir together and let sit for at least 24 hours to hydrate at room temperature.

Step 2: Combine sugar and water and blend until dissolved to make a VERY rich syrup. Stir in hydrated gum solution slowly to combine.

Sweetened Foamer (keep chilled)

60g Water (Boiled) 36g Gum Arabic

200g Water (Cold) 360g Sugar
0.6g Xanthan Gum

100g Water (Boiled) 3.6g Methylcellulose

Step 1: Make a gum paste by pouring 60g of boiling water over Gum Arabic. Mix and allow to fully hydrate (~24 hours) at room temperature.

Step 2: Thoroughly blend Sugar, Xanthan Gum, and 200g water to smooth.

Step 3: Boil the remaining 100g of water, then mix it with methylcellulose.

Methylcellulose will only dissolve in boiling-hot water.

Final Step: While the methylcellulose mixture is still very hot, stir in first the Xanthan mixture (*Step 2*) and then the Gum Arabic paste (*Step 1*). Bottle.

Unsweetened Foamer (keep chilled)

160g Water (Boiling) 3g Methylcellulose
0.3g Xanthan Gum 20g Gum Arabic

340g Water (Fridge-cold)

Step 1: Stirring constantly, slowly mix methylcellulose and gums into the boiling water. Mix for at least 5 minutes.

Step 2: Slowly add in cold water and continue mixing until everything is hydrated and smooth. May take 5-10 additional minutes of mixing.

Note: Will separate in bottle; shake before each use. Use a brewed hot and iced tea in place of boiling/cold water to make flavored foamer.

Oleo Saccharum is a rich gel made by mixing fruit with an equal weight of sugar to pull out oils and make a sweet syrup. It works especially with tough, oily parts of fruit such as citrus peel. Often, these are waste products.

In general, mix equal weights of sugar and the item you want to extract. Put this mixture in an airtight or vacuumed container and let stand for at least an hour or up to a day. Sugar is hygroscopic and will pull out juice and oils. In some cases, you might dilute the resulting syrup, blend the mix and attempt to strain/separate it, or try to use it as-is.

Oleo Saccharum is VERY flavorful and is the basis of traditional punch.

Oleo Citrate is identical to Oleo Saccharum but is made using dry culinary acid (citric and/or maleic) instead of sugar. This produces a very sour gel instead of a sweet one. Oleo citrate is the base when making super juice.

20% Saline (shelf stable)

1 by weight Salt

4 by weight Filtered Water

A drop or two of saline will enhance sweet flavors and may improve “sour” or “punch”-style cocktail

WW Dehydrated Recipes

Pina Ritos (Dehydrated Pineapple Chips)

1000g Pina Pulp
200g 3:1 Agave Syrup
6g Salt

Combine and blend until smooth. The mixture should be moist but able to hold its shape. Line a sheet with parchment paper, spread the mixture in a thin layer, and cut it into triangles. Dehydrate for 14 hours. When finished, lightly spritz with water and dust with [strawberry powder](#), as you would on a funnel cake. Dehydrate again for another 24 hours.

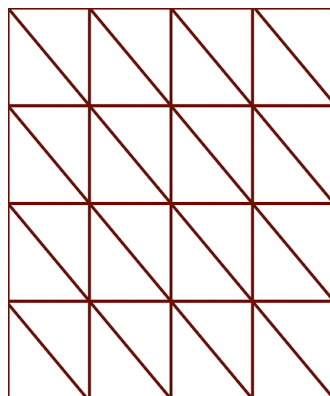
(This process ideally starts on Thursday and completes Saturday.)

Strawberry Powder

300g Sugar
50g Dehydrated Strawberries
30g Citric Acid

Blend in a dry blender until all ingredients are pulverized and well incorporated.

Example of how to cut triangles on sheet:



WW Tajin

120g Lime Zest
120g Salt
120g Ancho Chili Flakes
12g Citric Acid
4g Malic Acid

Combine all ingredients and thoroughly mix. Spread thin on a parchment sheet and dehydrate at 143°F for 8 hours. Once fully dried, pulse blend until desired consistency is achieved. Bottle, date, and label for use.

Website Orientation/Descriptions:

Sea Breeze

Bubbly and Refreshing Flavors to Start the Evening's Sail

Calypso's Oro \$14

Vodka, Green Herbal Liqueur, Matcha, Mango, Pandan, Bay Leaf, Plant-Based Foam, Lime, Piña, Soda, Saline
Herbal Vodka Soda with Subtle Mango Sweetness

La Noche Eufórica \$15

Tequila, Jasmine, Pear, Cinnamon, Lemon, Cranberry Jalapeno Shrub, Sparkling Wine, Saline
Tequila Bubbles with Floral Winter Citrus, Soft Spice and Mellow Heat

Unsinkable Sam \$14

Cabernet, Madeira, Sparkling Wine, Brandy, Apricot, Orange, Sage, Green Tea, Cacao-Nibs, Almond, Honey, Demerara
Sangria with Deep Red Currant, Stone Fruit and Dry Tea Tannins
[Learn about Unsinkable Sam](#)

Pomegranate Salvo \$13

[WW Spiced Rum](#), [WW Ancho Pomegranate Liqueur](#), [Quinquina Aperitif](#), Sparkling Wine, Cinnamon, Saline
Fizzing Rum with Red Berry and Winter Spice

★ Espresso Mar-TIKI \$14

[WW Spiced Rum](#), [WW Banana Rum](#), Cold Brew, Demerara
Coffee Martini with an Island Twist

Breaking Waves

Citrusy and Full Flavored Drinks for Leaving the Shore

Night by Night \$14

Gin, Madeira, Cocchi Americano, Cacao Nib, BlackBerry, Passion Fruit, Lemon, Walnut [Orgeat](#)

Saturn Concept with Dark Berries and toasted Cacao, Bright Citrus and Nutty Finish

St. Isidore \$14

Tequila, Thyme, [Fernet](#), Jasmine, Mango, Mint, Acid Adjusted Red Bell Pepper, Plant-Based Foam

Frothy, Herbal and Savory with Sweet Pepper Citrus and Fresh Mint

Tinta Nimbus \$15

Bourbon, [WW Banana Rum](#), Amondillado Sherry, Madeira Foam, Chai Blend, Acid Adjusted Orange, Walnut [Orgeat](#)

Frothy Berry Foam with Banana Foster Warmth and Nutty Citrus

★ [Exit, Sage Left] \$15

[WW Spiced Rum](#), [WW Banana Rum](#), Sage, Green Tea, Piña, Lime, Plant-Based Foam

Fuzzy, Spiced Rum Punch

Uncharted Waters

Bold, Unfamiliar Flavors for Those Willing to Sail Beyond the Map

La Flâneuse \$14

[Quinquina Aperitif](#), [WW Ancho Chili Liqueur](#), Grilled Lime Wedges, Mint, Granulated Sugar

Caipirinha Meets French Aperitivo with Deep, Roasted Vegetals and Charred Lime Notes

Low ABV

Acropolis Olive \$14

Gin, [Aquavit](#), Dry Vermouth, Arugula, Tarragon, Extra Virgin Olive Oil, Pandan, Bay Leaf, Saline

Martini-Style Sipper with Herbaceous Dryness, Minerality and Umami

Pork Chomp \$15

Rhum Agricole, [WW Ancho Chili Liqueur](#), Acid Adjusted Red Bell Pepper, Ukiyo Pork Fat, Fig Spread, Demerara, Saline

Rich and Meaty Rhum Funk with Dark Sugars, Sweet Pepper and a Hint Of Smoke

[Rotating Clarified Punch:](#)

Feral Mutation \$15

Rhum Agricole, Cocchi Americano, Cacao Nibs, Pistachio [Orgeat](#), Lime, Pistachio Milk

Corpse Reviver #1 Inspired, Funky Stone Fruits with Pistachio Lingers into Bitter Lime and Cacao

This Preparation is Vegan

Dark Depths

Stirred Down and Heavy Hitting for a Deep Water Journey

The Devil's Business \$15

Mezcal, [Aquavit](#), [Quinquina Aperitif](#), Cranberry Jalapeno Shrub, Acid Adjusted Orange, Saline
Smoky Fennel and Green Pepper with Bright Acidity and Redcurrant Tang

Pier Review \$13

Bourbon, Brandy, [Quinquina Aperitif](#), Chai Blend, Apricot, Cinnamon, Mint, Saline
Manhattan-Inspired Chai Sipper with Stone Fruit Depth, Wood and Subtle Fresh Mint
Served cold or in a cup of Hot Chai

★ Banana Spliff (Smoked) \$14

Bourbon, [WW Spiced Rum](#), [WW Banana Rum](#), [Prohibition Bitters](#)
Bold, Spirited, Spiced and Smoky with a Hint Of Banana Sweetness

★ Jupiter \$15

Rye, Maple, [Fernet](#), Nutmeg, Lemon, Passion Fruit, [Orgeat](#)
Marriage of a Saturn and a Toronto with Rye, Nutmeg, Maple and Tangy Citrus Orbiting Alpine Herbs
Add a whole Underberg for \$3

Homeward Bound

Comforting Tiki Classics That Always Bring You Back

★ **Clarified Pina Colada \$14**

White Rum, Pineapple, Coconut, Lime

*Pleasingly sweet, funky, and nowhere close to caught in the rain
This Preparation is Vegan*

Daiquiri \$11

White Rum, Lime, Demerara, Saline

Vibrant and Sour. Choice of classic or rotating option

Haitian Divorce \$15

Rhum Agricole, Mezcal, Pedro Ximenez Sherry, [Angostura Bitters](#)

Funky, Smoky Sipper with a Savory Finish

Jungle Bird \$14

Spanish Rum, Dark English Rum, [Campari](#), Piña, Lime

Bitter Rum Punch and Gateway Drug to the World of Aperitifs

Mai Tai \$15

Overproof Jamaican Rum, Rhum Agricole Blanc, Dry Curaçao, [Orgeat](#), Lime

The Original. Made Bright, Tart, and Rummy, Just How it Should Be

Painkiller \$15

Dark English Rum, Piña, Coconut, Acid-Adjusted Orange, Nutmeg

Gently Sweet Punch with a Splash of Coconut Cream

Saturn \$14

Gin, [Falernum](#), [Orgeat](#), Passion Fruit, Lemon

Jewel-Like Sweet and Sour Gin Daisy

Non-Alcoholic

Adventurous Cocktails that Contain No Alcohol

Chai My Shrub \$8

Chai Blend, Cranberry Jalapeno Shrub, [Orgeat](#), Acid Adjusted Orange, Soda
Chai-Spiced Orange and Cranberry Tart Shrub, Nutty Depth and Fresh Bubbles

Verjus Siren \$8

[Verjus](#), PassionFruit, Cinnamon, Lime, Xocolatl Mole Bitters
Bright, Young Grape Tartness and Sweet Spices

Tilled Earth \$8

Green Tea, Bay Leaf, Lime, Plant-Based Foam, [Thai Bitters](#)
Frothy and Dry Green Tea with Herbal Notes, Citrus and Light Spice

The Keyholder \$9

Tart Cherry, Red Grape, Orange, Maple, Cloves, Allspice, Cinnamon
A Winter Mulled Wine for anyone to Enjoy

Shooters \$7

Fun Half-Sized Trips, Set on FIRE!

Hulali

Limoncello, Vodka, Passionfruit, Lemon, Vanilla, Cava
A Citrusy, Sweet, Bubbly, Hawaiian Dancer

Pear Flower

Tequila, Jasmine, Pear, Cinnamon, Lemon
Floral, Fruity, Savory, Miami Winter Night

The 'Nanner

WW Banana Rum, Walnut Orgeat, Acid Adjusted Orange
Drunken Banana Bread

The Golden Fang

Rum, Grapefruitcello, Turmeric, Mango, Lemon
Yellow Spice Fancies Up a Daiquiri