MIXOLOGY 101
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Join us for Mixology 101, a fun and interactive experience at jade bar. Each week mixologists demonstrate 3–4 cocktails, sharing tips and techniques, along with history and tasting of your favorite cocktails.

Sundays at 1pm and 3pm (based on demand).
Reservations required.

sanctuaryaz.com
480.948.2100
Eastern Raspberry Sidecar
Yield: 1 drink

1 oz Germaine Robin Brandy
1 oz Nigori Sake
½ oz Cointreau
½ oz Lemon Juice
½ oz Simple Syrup
7 Raspberries

1. Muddle raspberries and add liquids.
2. Add ice, shake and double strain.
3. Serve up with raspberry garnish in a chilled martini glass.
Blueberry Tarragon Sour
Yield: 1 drink

2 oz Bombay Sapphire
10 Blueberries
10 Tarragon
¾ oz Lemon Juice
½ oz Simple Syrup

1. Muddle blueberries and tarragon. Add liquids.
2. Add ice, shake and double strain. Serve over ice with blueberry and tarragon sprig garnish.
Fiery Mandarin
Yield: 1 drink

1 oz Absolute Vodka
1 slice Jalapeño
1/3 of an orange (zest)
1 oz Cranberry Juice
1/2 oz Lemon Juice
3/4 oz Simple Syrup

1. Muddle jalapeño, add zest and liquids.

2. Add ice, shake and double strain.

3. Serve up in chilled martini glass with jalapeño slice garnish.
Sugar Snap Southside
Yield: 1 drink

1. Lightly muddle mint leaves and add egg white. Add liquids, then dry shake (with no ice).

2. Add ice and shake again with ice. Double strain. Serve up in chilled martini glass with sugar snap pea garnish.

Sugar Snap Vodka: Combine 3 cups chopped sugar snap peas and 1 liter vodka for two hours. Double strain and discard sugar snap peas.

2 oz Sugar Snap Vodka
7 Mint Leaves
1 Egg White
¾ oz Lemon
¾ oz Simple Syrup
Rum Swizzle
Yield: 1 drink

2 oz Mt. Gay Eclipse Rum
½ oz Falernum
½ oz Lime
½ oz Simple Syrup
1 dash Angostura Bitters

1. Add liquids. Add ice, shake and strain.
2. Serve over ice in a tall glass.
3. Garnish with lime wheel and cherry.
Grapefruit Basil
Yield: 1 drink

1 ½oz Absolute Citron
5 Basil Leaves
2oz Grapefruit Juice
1 dash Lemon Bitters

1. Lightly muddle basil and add liquids.
2. Add ice, shake and double strain.
3. Serve straight up in chilled martini glass with basil leaf garnish.

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# Uva Bella

Yield: 1 drink

<table>
<thead>
<tr>
<th>2 oz</th>
<th>Plymouth Gin</th>
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<tbody>
<tr>
<td>½ oz</td>
<td>St. Germain</td>
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<tr>
<td>½ oz</td>
<td>Lemon Juice</td>
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<tr>
<td>½ oz</td>
<td>Simple Syrup</td>
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<tr>
<td>5</td>
<td>Grapes</td>
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</tbody>
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1. Muddle grapes and add liquids.
2. Add ice, shake and double strain.
3. Serve straight up in chilled martini glass with grape garnish.

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