



Ruder **100** Ware
SINCE 1920

PRESENTS

**THE GRAND'S
VIRTUAL STAGE**

FEATURED DRINK RECIPES



SO GOOD! THE NEIL DIAMOND EXPERIENCE



SWEET CAROLINE

INGREDIENTS

- 1.5 oz Gin or Vodka
- 0.5 oz simple syrup
- 1 oz lime juice
- 1 oz strawberry puree (strawberries blended with water)

INSTRUCTIONS

Combine all ingredients in a shaker with ice. Shake and pour into a rocks glass over ice, garnish with a slice of lemon or a slice of lime. Crack some pepper on top of the drink for an extra kick. Good times never seemed so good -- Enjoy!



BASIL GIMLET

INGREDIENTS

- 1.5 oz Gin
- 1.5 oz basil simple syrup
- 1 oz lime juice

INSTRUCTIONS

To make basil simple syrup, combine equal parts sugar and water, throw in a few basil leaves, and bring to a boil. Wait until it's cooled down before putting into drink. This simple syrup will stay good in your refrigerator for about a month!

Combine all ingredients in a shaker with ice. Shake and pour into a rocks glass over ice, garnish with a basil leaf or a slice of lime. Enjoy!

GO NOW! THE MUSIC OF THE MOODY BLUES



MOJITO-RITA

INGREDIENTS

- Fresh mint leaves, plus more for garnish
- 1.5 oz freshly squeezed lime juice
- 1/2 tablespoon granulated sugar
- 2 ounces silver tequila
- Soda water or sparkling water
- 1 lime, sliced into thin wheels

INSTRUCTIONS

Tear the mint leaves into pieces and put into a cocktail shaker with lime juice, sugar, and tequila. Add crushed ice and shake well. Strain over ice into high ball glasses and top off with soda water. Garnish with mint leaves and lime slices.

THE SILHOUETTES



ESPRESSO MARTINI

INGREDIENTS

- 2 ounces vodka
- 1/2 ounce coffee liqueur (usually Kahlúa)
- 1 ounce espresso, freshly brewed (or cold brew concentrate)
- 1/2 ounce simple syrup
- Garnish: coffee beans

INSTRUCTIONS

Add vodka, coffee liqueur, espresso and simple syrup to a shaker filled with ice and shake until well-chilled.

Strain into a chilled cocktail glass.

Garnish with 3 coffee beans (they should look like shadows floating on top of the drink!)



SPICED CRANBERRY MARGARITA

INGREDIENTS

- Cinnamon simple syrup (boil equal parts sugar, water, and a few cinnamon sticks)
- 2 oz Tequila
- 1/2 oz Orange Liqueur
- 1/2 oz lime juice
- 1/2 oz cranberry juice
- 1/2 oz cinnamon simple syrup

INSTRUCTIONS

Combine all ingredients in a shaker full of ice. Shake vigorously, and pour into a rocks glass filled with ice. Garnish with a cinnamon stick or an orange slice, and enjoy!

MICHAEL CAVANAUGH



'VIENNA' MANHATTAN

INGREDIENTS

- 1 1/2 oz Bourbon
- Splash orange liqueur (Grand Marnier)
- Splash sweet vermouth

INSTRUCTIONS

Combine all ingredients in a cocktail shaker full of ice. Shake for thirty seconds and strain into a chilled cocktail glass.

Garnish with a cherry or an orange peel!

DAVID SHIFFRIN



APPLE BOURBON COCKTAIL

INGREDIENTS

- 3 oz Apple Cider
- 2 oz Bourbon
- Splash of lemon juice
- 2 oz of Ginger Beer or Ginger Ale
- Apple slice and cinnamon stick to garnish

INSTRUCTIONS

Combine apple cider, bourbon, and lemon juice in a shaker with ice. Shake and pour over ice. Top with ginger beer and add an apple slice or cinnamon stick to garnish.

TROKER



SIMPLE PALOMA

INGREDIENTS

- 2 oz Tequila
- 5 oz grapefruit sparkling water
- 1 oz Triple Sec
- 1 oz lime juice

INSTRUCTIONS

Pour all ingredients into a glass with ice. Garnish with a wedge of lime or grapefruit, and enjoy!

FUN TWISTS

For an extra garnish, try rimming the glass with salt.



RUM-BRANDY PUNCH

INGREDIENTS

- 1 oz Brandy
- 1 oz Dark Rum
- 1 oz lemon juice
- 1 oz cold water
- Sugar
- Lemon peel

INSTRUCTIONS

Muddle lemon peel in a glass with a teaspoon of sugar. In a shaker full of ice, combine brandy, rum, lemon juice, and water. Shake vigorously and pour into glass with ice, muddled lemon peel, and sugar. Stir until sugar dissolves. Enjoy!

BECCA STEVENS



FRENCH 75

INGREDIENTS

- 2 oz Dry Gin
- 3/4 oz lemon juice
- 3/4 oz simple syrup
- 2 oz Prosecco
- Lemon peel to garnish

INSTRUCTIONS

Combine gin, lemon juice, and simple syrup in a shaker with ice. Shake vigorously for about 20 seconds. Pour into a flute glass. Top with champagne or prosecco. Garnish with a lemon twist and enjoy!

RED HOT CHILLI PIPERS



ANGRY APPLE

INGREDIENTS

- 1 bottle of hard cider
- 1.5 oz Fireball (or cinnamon whiskey)

INSTRUCTIONS

Pour both ingredients into a glass with ice. Stir, and enjoy!

FUN TWIST

Garnish with a few apple slices to give this cocktail an air of sophistication.

MARK DE CLIVE LOWE



BRANDY SNOWBALL

INGREDIENTS

- 2 oz Brandy
- 1/2 oz simple syrup
- One egg white
- Ginger ale

INSTRUCTIONS

Pour brandy, simple syrup, and egg white into a shaker full of ice. Shake vigorously for at least 30 seconds. Strain into a glass with ice. Top with ginger ale, and enjoy!

FUN TWIST

Garnish with a few apple slices to give this cocktail an air of sophistication.



BASIL GIMLET

INGREDIENTS

- 1.5 oz Gin
- 1.5 oz basil simple syrup
- 1 oz lime juice

INSTRUCTIONS

To make basil simple syrup, combine equal parts sugar and water, throw in a few basil leaves, and bring to a boil. Wait until it's cooled down before putting into drink. This simple syrup will stay good in your refrigerator for about a month!

Combine all ingredients in a shaker with ice. Shake and pour into a rocks glass over ice, garnish with a basil leaf or a slice of lime. Enjoy!

LEE ROCKER OF THE STRAY CATS



WHISKEY PEACH

WHISKEY PEACH

INGREDIENTS

- 2 oz Whiskey
- 1 tablespoon peach jam
- 1 oz lemon juice

INSTRUCTIONS

Combine all ingredients in a shaker with ice. Shake **VIGOROUSLY** for 30 seconds. Strain into a coupe glass and enjoy!

FUN TWISTS

Feel free to play with the proportions of this drink to make it exactly the way you like it!



BOSTON BOURBON

INGREDIENTS

- 1.5 oz Bourbon
- 1.5 oz orange juice
- 1 oz honey
- 3 dashes of bitters

INSTRUCTIONS

Combine all ingredients in a shaker with ice. Shake and pour into a rocks glass over ice, garnish with a slice of orange. Enjoy!

FUN TWISTS

If you want to kick this cocktail up a notch, try adding 1 oz of Cointreau or Triple Sec.



APPLE CIDER MULE

INGREDIENTS

- 1.5 oz Vodka
- 3 oz ginger beer
- 3 oz apple cider
- Cinnamon and/or apple slice to garnish

INSTRUCTIONS

Pour all ingredients over ice and give it a stir! Enjoy this fall twist on a classic cocktail.

FUN TWISTS

Want even more of a fall flavor? Try using whiskey or bourbon instead of vodka!

THE HIT MEN



THE HIT MEN MOJITO

INGREDIENTS

- 1.5 oz White Rum
- Lemon-Lime Soda
- Lime juice
- Fresh mint

INSTRUCTIONS

Combine all ingredients in a glass over ice.
Give a quick stir, and enjoy!

FUN TWISTS

Looking for a more summery flavor? Add another fruit like mango, watermelon, or raspberries to your drink and think about warmer days!

Want to take this drink into the fall? Try spiced rum instead of white rum!