

COCKTAIL GUIDE VOL. II



JOS. A. MAGNUS & CO.

Remarkable Spirits *for* Remarkable People





INGREDIENTS

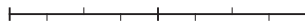
- 4 oz Joseph Magnus Navy Strength gin
- 2 oz simple syrup
- 2 oz lemon juice
- 12 drops Angostura bitters
- Dehydrated lemon wheel, *garnish*

INSTRUCTIONS

In a shaker tin with ice, combine all ingredients and shake and strain over fresh ice in a rocks glass. Garnish with a dehydrated lemon wheel.

SCURVY SAVER

difficulty



serving size: 1

KATE BOLT OF LIVING LARK



INGREDIENTS

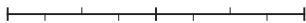
2 oz Joseph Magnus
.5 oz Amaro Nonino
.5 oz Aperol
1 dash of orange bitters
Orange peel, *garnish*

INSTRUCTIONS

In a mixing glass with ice, combine all ingredients and stir for 30 seconds. Strain into a coupe, express orange peel over glass and garnish.

ALL THAT GLITTERS IS GOLD

difficulty



serving size: 1

ANDREW RAMIREZ OF GHOSTWRITTN



INGREDIENTS

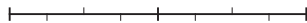
2 oz Vigilant District Dry Gin
1 oz Coppercraft Applejack
.75 oz lemon juice
.5 oz simple syrup
1 egg white
Rosemary sprig, *garnish*

INSTRUCTIONS

Chill a coupe glass by adding ice and soda water to the glass. Set aside. In a shaker tin add all the ingredients and dry shake until well combined. Add ice to the shaker and wet shake until chilled. Strain ingredients from the shaker into the chilled coupe. Garnish with a lightly toasted rosemary sprig.

ADMIRAL JACK

difficulty



serving size: 1

ANDREW RAMIREZ OF GHOSTWRITTN



INGREDIENTS

- 1.5 oz Vigilant Navy Strength Dry Gin
- .75 oz lime juice
- .5 oz muscovado syrup
- 2 dashes Angostura bitters
- 6 mint leaves
- 2 oz Champagne
- Mint sprig, *garnish*

INSTRUCTIONS

In a shaker tin with ice, combine all the ingredients except the Champagne and shake vigorously. Pour all ingredients (*including ice*) into a Collins glass and top with Champagne. Activate mint sprig and garnish.


THE BAY OF PIGS

difficulty



serving size: 1

ANDREW RAMIREZ OF GHOSTWRITTN



INGREDIENTS

1.5 oz of Vigilant District Dry Gin
.5 oz Salers Aperitif
.5 oz Yellow Chartreuse
1 oz grapefruit juice
.5 oz simple syrup
Two dashes of saline
2 oz soda water
Grapefruit peel, *garnish*
Rosemary sprig, *garnish*

INSTRUCTIONS

In a shaker tin with ice, combine all the ingredients and shake vigorously. Strain into a Collins glass with fresh ice. Top with soda water and garnish with a grapefruit peel and rosemary sprig.

SAILOR'S HAND

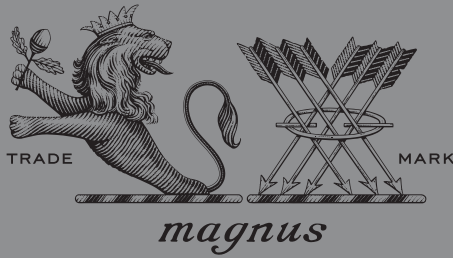
difficulty



serving size: 1

ANDREW RAMIREZ OF GHOSTWRITTN

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