

AGGIE SPIRITS: ROARING 20'S

Bees Knees



Bright and tart, a refreshing cocktail!

2 ounces Gin

3/4 ounce Lemon juice, freshly squeezed

1/2 ounce Honey syrup (equal parts honey and water)

Garnish: Lemon twist

Add all ingredients into a shaker with ice.
Shake well until chilled. Pour into your
favorite 1920's era glass (martini glasses were
very popular).



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Mystery Drink



A riff on a rye whiskey sour, with the added sweetness of orange juice and rosemary simple.

2 ounces rye whiskey

1/2 ounce lemon juice, freshly squeezed

1/2 ounce orange juice, freshly squeezed

1/2 ounce rosemary syrup

2 teaspoons grenadine

Garnish: 2 or 3 speared cherries

Add all ingredients into a shaker with ice. Shake well until chilled. Add all ingredients into a shaker with ice. Shake well until chilled. Pour into your favorite 1920's era glass (martini glasses were very popular).

Name this drink! Once a name is selected this drink will be featured during Aggie Night at J.J. Pfister!



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Jack Rose



A mellow cocktail with fruity sweetness and a candy pink color.

1 1/2 ounces applejack or apple brandy
3/4 ounce lemon juice, freshly squeezed
1/2 ounce grenadine
Garnish: lemon twist

Add all ingredients into a shaker with ice. Shake well until chilled. Add all ingredients into a shaker with ice. Shake well until chilled. Pour into your favorite 1920's era glass (martini glasses were very popular).