

GIN & TONIC

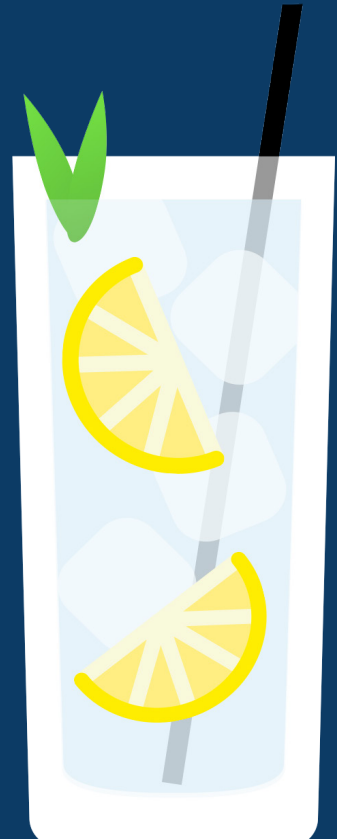
INGREDIENTS

- 2 oz Gin
- 4 oz Tonic water (preferably Fever-Tree or Q Tonic)

Garnishes: Rosemary sprig, lemon wheel and (optional) whole juniper berries

PREPARATION

Fill a wide-mouth wine glass three-quarters full of ice. Pour in gin and then gently pour in the tonic water. Gently stir to combine. Garnish with the rosemary sprig, lemon wheel and a few juniper berries (optional).



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ROSEMARY & TONIC

INGREDIENTS

- 2 oz Rosemary-juniper syrup
 - ½ oz Fresh lemon juice
 - 4 oz Tonic water (preferably Fever Tree or Q Tonic)
- Garnishes: Rosemary sprig, lemon wheel and (optional) whole juniper berries*

PREPARATION

Fill a wide-mouth wine glass three-quarters full of ice. Pour in rosemary-juniper syrup and lemon juice and then gently pour in the tonic water. Gently stir to combine. Garnish with the rosemary sprig, lemon wheel and a few juniper berries (optional). *Shortcut: Skip the syrup.*

ROSEMARY-JUNIPER SYRUP

- 1 sprig Fresh rosemary
- 1 tbsp Whole juniper berries, slightly crushed (or substitute for an additional sprig of rosemary)
- ½ cup Water
- ½ cup Sugar

Combine all ingredients in a small saucepan and bring to a gentle boil. Stir until sugar is dissolved. Remove the saucepan from heat and cover. Let steep for 20 minutes. Let syrup come to room temperature. Strain into a container, and keep in fridge until needed.



LAST WORD

INGREDIENTS

- $\frac{3}{4}$ oz Gin
- $\frac{3}{4}$ oz Green Chartreuse
- $\frac{3}{4}$ oz Maraschino liqueur
- $\frac{3}{4}$ oz Fresh lime juice

PREPARATION

Add all ingredients to a cocktail shaker and fill with ice. Shake vigorously and strain into a chilled coupe/martini glass.



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NO WORDS

INGREDIENTS

- 2 oz Celery shrub
- 3 Maraschino cherries (preferably Luxardo)
- 1 tsp Syrup from the maraschino cherries
- 2 oz Club soda

Garnish: Maraschino cherry

PREPARATION

Add the cherries to a cocktail shaker and muddle thoroughly. Add the celery shrub and syrup to the cocktail shaker and fill with ice. Shake vigorously and strain into a chilled coupe/martini glass. Top with club soda and garnish with a maraschino cherry. *Short cut: Pour chilled cherry-flavored kombucha into a coupe glass and garnish with a lime wheel.*

CELERY SHRUB

ADAPTED FROM THE NEW YORK TIMES

- ½ lb Celery
- ¼ cup Water
- ½ cup Sugar
- ½ cup Apple cider vinegar

Coarsely chop the celery, including leaves. Add chopped celery and water to a food processor and blend until smooth and pourable. Strain into a jar and add sugar and apple cider vinegar. Shake vigorously until sugar dissolves. Store in fridge until needed, shaking intermittently. Before using, shake and then strain.



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OLD FASHIONED

INGREDIENTS

- 2 oz Bourbon or rye whiskey
- ¼ oz Simple syrup or 1½ tsp sugar
- 2 dashes Angostura bitters

Garnish: Orange twist

PREPARATION

Add all the ingredients except the garnish to a mixing glass. Add ice and stir until combined and chilled. Strain into an old-fashioned glass. Gently add a large ice cube to the glass (optional). Express the orange twist and drop into the glass.



OLD FASHIONED TEA

INGREDIENTS

- 2 oz Strong tea (room temperature or chilled)
- ½ oz Simple syrup or 3 tsp sugar
- 2 dashes Angostura bitters (note this does contain alcohol)

Garnish: Orange twist



PREPARATION

Add all the ingredients except the garnish to a mixing glass. Add ice and stir until combined and chilled. Strain into an old-fashioned glass. Gently add a large ice cube to the glass (optional). Express the orange twist and drop into the glass. *Short cut: Add chilled iced tea to an old-fashioned glass. Add bitters (optional) and garnish with an orange twist.*



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