

SCC Tropical Happy Hour

10/14/2021

COCKTAIL MENU

CAIPIRINHA

Glassware: Rocks

2 oz Cachaca, 2-3 lime wedges, 1 bar spoon sugar, ice

PLANTER'S PUNCH

Glassware: Collins

1 oz lime juice, 3/4 oz demerara syrup, 1/4 oz Pimento Dram,
3 oz blended aged Jamaican rum, 2 dashes Angostura bitters

MAI TAI

Glassware: Rocks

2 oz rum, 3/4 oz lime juice, 1/2 oz triple sec, 1/2 oz orgeat, ice
Garnish: Mint sprig, lime, maraschino cherry, orchid blossom

JUNGLE BIRD

Glassware: Rocks or Collins

1 1/2 oz Black Jamaican or Cruzan blackstrap rum,
3/4 oz Campari, 1/2 oz fresh lime juice, 1/2 oz simple syrup,
1 1/2 oz pineapple juice

ZOMBIE

Glassware: Tiki or Hurricane

1 1/2 oz Jamaican rum, 1 1/2 oz Puerto Rican gold rum,
1 oz 151 proof Demerara rum, 3/4 oz lime juice,
1/2 oz Falernum, 1/2 oz Donn's mix, 1 bar spoon absinthe,
1 tsp grenadine, 1 dash Angostura bitters Garnish: mint sprig

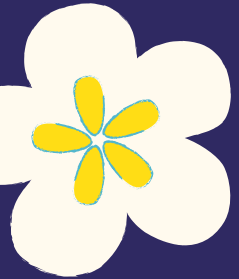
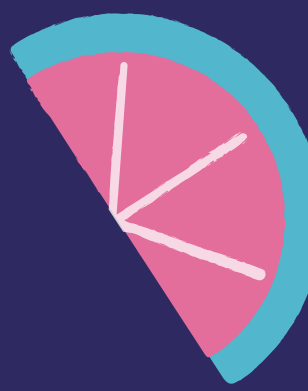
If you have questions ahead of time, feel free to contact
Montie' at montie.dobbins@lsuhs.edu. We will also do our
best to answer questions while we are live.



JET PILOT

Glassware: Rocks

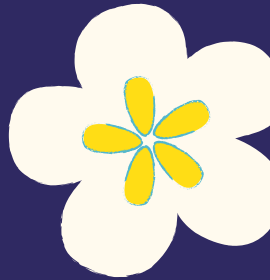
1 oz black blended rum, 3/4 oz blended aged rum,
3/4 oz black overproof rum, 1/2 oz falernum, 1/2 oz lime juice,
1/2 oz grapefruit juice, 1/2 oz cinnamon syrup, 1 dash anise-flavored
liqueur, 1 dash Angostura bitters



BANANA DAIQUIRI

Glassware: Coupe

1 oz Jamaican rum, 1 oz white rum, 1 oz banana liqueur,
1/2 oz demerara syrup, 1/2 oz lime juice, 1 banana,
1 1/2 cups crushed ice Garnish: banana wheel



SINGAPORE SLING

Glassware: Collins

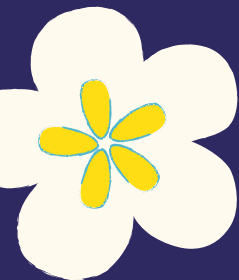
1 1/2 oz gin, 1/4 oz Benedictine, 1/4 oz Grand Marnier,
1/2 oz cherry liqueur, 1 1/2 oz pineapple juice,
1/2 oz lime juice, 1 dash Angostura bitters, 1 dash grenadine
Garnish: pineapple wedge, maraschino cherry



PINA COLADA

Glassware: Hurricane or Collins

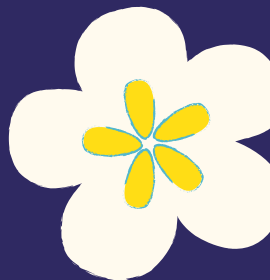
1 oz cream of coconut, 1 oz white rum, 1 oz pineapple juice



PAINKILLER

Glassware: Hurricane or Collins

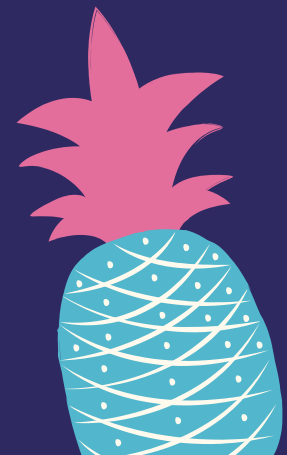
2 oz dark or navy rum, 4 oz pineapple juice, 1 oz orange juice,
1 oz cream of coconut Garnish: grated nutmeg



BLUE HAWAIIAN

Glassware: Hurricane or Collins

1 oz light rum, 1 oz blue Curacao, 2 oz pineapple juice,
1 oz cream of coconut





DEMERARA SYRUP

Simple syrup made with demerara sugar

CINNAMON SYRUP

Boil 2 cups of water and 2 cinnamon sticks together for 10 minutes, remove sticks and add sugar, simmering until sugar has dissolved. Allow to cool and refrigerate overnight before using. Add a tablespoon of vodka for shelf-life.

DONN'S MIX

1 part cinnamon syrup and 2 parts fresh grapefruit juice

TOOLS NEEDED:

Boston (cocktail) shaker, Hawthorne strainer, mixing glass, julep strainer, mesh strainer, jigger (or measuring spoons), bar spoon, citrus juicer, blender...and ice!

BARTENDER'S RUM NOTES:

Planter's Punch: Jamaican rums - Smith & Cross, Pusser's Navy, Appleton Estate Signature, Denizen. Smith & Cross is nice because it has the funkiness expected from good Jamaican rum.

Jungle Bird: Jamaican examples - Hamilton Jamaican Black, Lemon Hart Original 1804, Myer's of Goslings Black Seal. The Hamilton comes with a blast of funk while the Cruzan has a strong molasses flavor.

Jet Pilot: Black blended rum - Hamilton Jamaican Black, Gosling's Black Seal, Lemon Hart Original 1804 Black overproof rum - Goslings Black Seal Overproof 151, Plantation Overproof OFTD

Pina Colada: White rum - Appleton, Flor de Cana 3 Year, Plantation 3 Year

Painkiller: Dark or Navy rum - Plantation Original Dark Rum, Cruzan Aged Dark Rum, Goslings Black Seal, Hamilton Pot Still Black, Pusser's Navy

Intimidated by this list or can't find an ingredient? Make substitutions & bring what you have! We're here to have a good time & drink some tasty drinks!



TROPICAL AUTHORS:

Mai Tai - Trader Vic

Zombie - Donn Beach

Banana Daiquiri - Julie Reiner (Clover Club)

Singapore Sling - Dale DeGroff

