



Shopping List:

Alcohol:

- Gin Lane 1751 (or spirit of choice)
- Sweet vermouth
- Campari

Produce:

- 2 Ruby red grapefruits
- 1 Orange (optional)
- 1 lb Raspberries
- 2 Lemons
- 1 Egg
- 1/2lb Sugar for raspberry syrup and simple syrup
- Kosher salt
- Lots of ice

Bar Tools:

- Boston shaker
- Jigger (Japanese or bell)
- Bar spoon
- Mixing glass

Glassware:

- 1 Highball glass
- 1 Bucket glass
- 1 Coupe glass

To Make Ahead:

To make the raspberry syrup — add ½ lb of raspberries with ¼ lb of sugar and ¼ cup of water to a sauce pan and bring to a light boil. Lightly boil for 15 minutes until raspberries break down. Remove from heat and allow to cool. Fine strain before using.



GIN LANE CLOVER CLUB

Ingredients:

- 2.0 oz Gin
- .75 oz Lemon juice
- .75 oz Raspberry syrup
- 1 Egg white

Instructions:

Combine all ingredients in a Boston shaker and shake without ice for 15 seconds. Add ice and shake for another 15 seconds. Strain into a coupe glass and garnish with fresh raspberries.



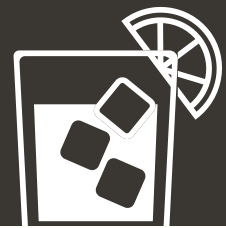
GIN LANE SALTY DOG

Ingredients:

- 2.0 oz Gin
- 6.0 oz Ruby red grapefruit juice
- ¼ oz Simple syrup
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Instructions:

Fill a highball glass with ice and add remaining ingredients. Stir to chill and dilute. Garnish with a fresh segment of grapefruit.



GIN LANE NEGRONI

Ingredients:

- .75 oz Gin
- .75 oz Sweet vermouth
- .75 oz Campari

Instructions:

Fill a mixing glass with ice and all the ingredients. Stir for 30 seconds. Fill a bucket glass with ice and strain the chilled negroni into the bucket glass. Garnish with an orange twist.

