

R E V I V A L

C A F É - B A R

*Behind the
Bar Series*

A ST. PADDY'S DAY
COCKTAIL CLASS



VIRTUAL EDITION

PRE-PARTY: INGREDIENT LIST

Liquor

- Irish whiskey (we use Glendalough Double Barrel)
- Irish gin (we use Glendalough Botanical, but any gin will do!)

Grocery

- 2x lemons for garnish and juicing
- white granulated sugar
- 1x small container strawberries
- 1x small container mint leaves
- 1x small container basil leaves
- 1x cucumber
- 1x 6oz or 12oz bottle of sparkling water

Tools

- Knife
- Bar spoon or comparable stirring utensil
- Cocktail shaker or comparable 10oz+ lidded container
- Jigger or comparable measuring device

PRE-PARTY: PREP GUIDE

Cucumber syrup

- Dice 1/2 cucumber and combine with 1/3 cup white sugar. Stir well and let rest for 1-2 hours, stirring/mixing occasionally. A syrup will start to form. Strain using metal strainer, pressing lightly. Keeps for 1 week in refrigerator.

Strawberry-infused whiskey

- Combine 4 strawberries with 6oz Irish whiskey in a container with lid. Let infuse for one hour. Strain and discard strawberries. Keeps indefinitely at room temperature.

Juicing

- 1.25oz lemon juice

COCKTAIL 101:
COCKTAILS W/ IRISH SPIRITS

A DELICATE BALANCE
OF TEMPERATURE,
DILUTION, AND FLAVOR.

Goals for today's class:

- Identify the primary differences between cocktail styles
- Discover the key components of a balanced cocktail
- Learn the techniques to make cocktails using built and shaken methods

BUT FIRST...A WELCOME COCKTAIL

Irish Buck

1.5oz strawberry Irish whiskey
0.5oz lemon juice
8-10 mint leaves
4oz ginger beer

Glass: collins

Garnish: lemon peel

Add splash of ginger beer and mint leaves to glass and gently muddle. Add remaining ingredients except sparkling water directly into glass. Fill w/ cubed ice & top with sparkling water. Stir gently to integrate & garnish.

Irish Buck (non-alcoholic)

0.5oz lemon juice
4x sliced strawberries
8-10 mint leaves
4oz ginger beer

Glass: collins

Garnish: lemon peel

Add mint and strawberries to glass and muddle. Add lemon juice, fill w/ cubed ice & top with sparkling water. Stir gently to integrate & garnish.





What makes a great cocktail?

- Base spirit
- Sugar
- Acid
- Dilution
- Temperature

SHAKEN

VS.

STIRRED

The Occasion

Drinks with citrus
or cream

Lively atmosphere

The Method

Consistency is key!

Mind the shaker opening

Hands on both ends

Shake for 8–12 seconds

The Result

More aeration and dilution

Light and frothy texture

Base spirit is more integrated

The Build

Classic Daiquiri

2oz base spirit

0.75oz lemon or lime

0.75oz 1:1 syrup

The Occasion

Drinks without
citrus or cream

Intimate atmosphere

The Method

Consistency is key!

Spoon to glass

It's all in the fingers

Stir for 20–25 seconds

The Result

Less aeration and dilution

Smooth and silky texture

Base spirit is the star

The Build

Classic Old Fashioned

2oz base spirit

1 tsp 2:1 syrup

a few dashes bitters

SHAKEN EXAMPLE

Gin Green

2oz Glendalough Irish Gin
0.75oz cucumber syrup
0.75oz lime juice
5-6 basil leaves
2oz sparkling water

Glass: collins

Garnish: cucumber wheel

Combine all ingredients except sparkling water in a shaker, fill with ice, and shake for 8-12 seconds. Strain into glass, top with cubed ice and sparkling water, and garnish.

Gin Green (non-alcoholic)

1.5oz cucumber syrup
1.5oz lime juice
5-6 basil leaves
4oz sparkling water

Glass: collins

Garnish: cucumber wheel

Combine all ingredients except sparkling water in a shaker, fill with ice, and shake for 8-12 seconds. Strain into glass, top with cubed ice and sparkling



THANK YOU!

ALL DONATIONS BENEFIT REVIVAL BAR STAFF

- VENMO: @MARK-PHELAN
- PAYPAL: PAYPAL.ME/MARKPATRICKPHELAN
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—*Email me with ANY questions!*—

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