



# BARBADILLO

DESDE 1821



## ADONIS

### INGREDIENTS

- 2 ounces Oloroso sherry
- 1 ounce sweet vermouth
- 2 dashes orange bitters

### DIRECTIONS

1. Add all ingredients to a mixing glass.
2. Add ice and stir until chilled.
3. Strain into a chilled coupe or cocktail glass.
4. Garnish with an orange peel.



## BAMBOO

### INGREDIENTS

- 1 1/2 ounces Fino or Manzanilla sherry
- 1 1/2 ounces dry vermouth
- 1 teaspoon rich simple syrup
- 2 dashes Angostura bitters
- 2 dashes orange bitters

### DIRECTIONS

1. Add all ingredients to a mixing glass.
2. Add ice and stir until chilled.
3. Strain into a chilled coupe or cocktail glass.
4. Garnish with a lemon peel.



## SHERRY COBBLER

### INGREDIENTS

- 3 ounces Amontillado Medium sherry
- 1 lemon wedge
- 3 to 4 raspberries
- 1/4 ounce simple syrup

### DIRECTIONS

1. Add lemon, raspberries and simple syrup to a mixing tin and muddle.
2. Add the sherry and swirl briefly.
3. Dump the contents of the tin into a chilled Collins glass.
4. Fill the glass 3/4 full with pebble or crushed ice and mix briefly with a spoon or metal straw to integrate.
5. Garnish with fruit and a mint sprig.



## PALE RIDER

### INGREDIENTS

- 2 1/2 ounces Fino or Manzanilla
- 1 ounce tequila blanco (jalapeno infused optional)
- 1/2 ounce fresh lime juice
- 1/2 ounce simple syrup
- 1 ounce soda
- Cucumber slice

### DIRECTIONS

1. Add Sherry, tequila lime juice and simple syrup to a mixing glass with ice.
2. Shake and strain in to a wine tumbler over ice.
3. Top with soda
4. Garnish with cucumber slice.



## VELO DE FLOR

### INGREDIENTS

- 2 ounces Fino or Manzanilla
- 1 ounces of simple syrup
- 1 ounce lemon juice
- 1 egg white
- Pinch of salt

### DIRECTIONS

1. Add all ingredients to a mixing glass.
2. Dry shake (shake without ice)
3. Add ice and shake vigorously.
4. Strain in to a coupe glass.



## REBUJITO

### INGREDIENTS

- 2 ounces of Fino or Manzanilla
- 2 mint leaves
- 1/2 ounce simple syrup
- 1/2 ounce lemon juice
- 1/2 ounce lime juice
- 3 ounces of Soda

### DIRECTIONS

1. Add mint, simple syrup to a mixing glass and lightly muddle.
2. Add the sherry and citrus juices.
3. Shake and strain in a tall Collins glass.
4. Top with soda
5. Garnish with lime and lemon wheels and mint sprig.