



SIP + VIBE SLC PRESENTS

THE SECRET TO A PERFECT COCKTAIL

Romantic Rendezvous

BOURBON & VODKA COCKTAILS

Welcome to our Fall In Love
mixology experience!

In this hands-on class, guests will
learn how to craft three elevated
cocktails. Each recipe also
includes a mocktail version,
ensuring everyone can enjoy the
flavors of love.

WHAT YOU'LL LEARN

(AND LEAVE CONFIDENT DOING)

- Shake vs. Stir: when to use each, and what it changes (texture + clarity).
- Balance Formula: how to nail “not too sweet / not too tart” every time.
- Dessert Shot Technique: how to create silky texture without tasting sugary.
- Dialing Sweetness: adjusting syrup/coffee/cream so it stays elevated.
- Ice + Dilution: why your cocktail tastes different after 60 seconds.
- Garnish Like a Pro: clean, romantic finishes that look intentional.
- Mocktail Method: how to keep drinks premium without alcohol.

TOOLS (QUICK REFERENCE)

- Boston shaker: chills + aerates; essential for dessert shots.
- Jigger: accurate measuring = consistent balance.
- Hawthorne + fine strainer: clean pour; fine strain for silky shots.
- Mixing glass + bar spoon: for stirred drinks (clear, spirit-forward).
- Peeler: elegant citrus ribbons + twists.
- Shot glasses (2 oz) + rocks glasses: chilled shots, sleek serves.

CORE INGREDIENTS

(USED ACROSS THE MENU)

- Lemon juice (fresh)
- Honey syrup
- Lime Juice
- Orange (peel/twist)
- Bitters: aromatic + chocolate
- Soda water (optional)
- Vodka + Bourbon/Rye
- Dessert bar staples:
strawberries, moochi,
coffee/espresso, cream/half-
and-half, vanilla



FRESH RECIPES

- 2 oz vodka
- $\frac{3}{4}$ oz lemon juice
- $\frac{3}{4}$ oz honey syrup
- Peach zest (for aroma)
- 1 dash aromatic bitters (optional)

HONEYED LEMON DROP

Vodka, fresh lemon, and honey syrup shaken ice-cold for a clean, citrus-forward martini moment—crisp, bright, and effortlessly elegant.

How To Prepare a Honeyed Lemon Drop

Base Build

- *Add all ingredients to shaker.*
- *Add ice*
- *Fill with ice*
- *Shake until chilled.*

Serve

- *Add ice to your glass*
- *Strain the drink over the ice.*

Finish

- *Lemon wheel or lemon ribbon and mint*



FRESH RECIPES

- 2 oz bourbon
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{3}{4}$ oz honey syrup
- $\frac{1}{2}$ oz egg white (or $\frac{3}{4}$ oz for extra foam)
- 1 dash aromatic bitters (optional—beautiful on the foam)

HONEYED GOLD WHISKEY SOUR

Bourbon, fresh lemon, and honey syrup shaken to a silky, cloud-like foam. Bright, smooth, and candlelit-classic with a luxe finish.

How To Prepare a Honeyed Gold Whiskey Sour

Base Build

- Add bourbon, lemon, honey syrup, and egg white to shaker (no ice).
- Dry shake 10–12 seconds to create a smooth, stable foam.
- Add ice and shake again for 10–12 seconds until well chilled.
- Shake until chilled.

Serve

- Strain into a rocks glass over a large cube or into a chilled coupe.

Finish

- Orange twist and/or 2–3 drops bitters on foam (make a heart with a toothpick)



FRESH RECIPES

- 2 oz vodka
- ½ oz fresh lime juice
- ½ oz cherry syrup (or Luxardo cherry syrup/juice)
- 4–6 oz ginger beer (to top)
- Ice

CHERRY MOSCOW MULE

Crisp vodka and bright lime meet a luxe cherry swirl, finished with bold ginger beer for a sparkling, flirty sip with a clean, refreshing bite.

How To Prepare a Cherry Moscow Mule

Chill the glass:

- Fill your mug/highball with ice.

Build the base:

- Add vodka, lime juice, and cherry syrup.

Stir:

- Give it a quick, gentle stir to combine.

Top:

- Add ginger beer to the top.

Finish:

- Finish: Light stir (once), then garnish with a lime wheel and cherry. Optional: express an orange peel over the top and drop it in.



FRESH RECIPES

- 2 oz bourbon (or rye for a spicier finish)
- $\frac{1}{4}$ – $\frac{1}{2}$ oz cherry syrup (start at $\frac{1}{4}$ oz for less sweet; $\frac{1}{2}$ oz for more cherry)
- 2 dashes aromatic bitters
- Brandied cherry (or Luxardo cherry))
- Ice cube

CHERRY OLD FASHIONED

Smooth bourbon (or spicy rye) stirred with rich cherry and aromatic bitters, then kissed with orange peel for a warm, velvety classic with a romantic cherry finish.

How To Prepare a Cherry Old Fashioned

Prep the glass:

- Place a large cube in a rocks glass (or set the glass aside).

Stir:

- In a mixing glass, add bourbon, cherry syrup, and bitters. Fill with ice.

Chill + dilute:

- Stir for 20–25 seconds until silky and cold.

Strain:

- Strain into the rocks glass over the large cube.

Finish:

- Express an orange peel over the drink (squeeze peel oils across the surface), rim the glass with it, then drop it in. Add a cherry if desired.



FRESH RECIPES

- 2 oz vodka
- 1½ oz strawberry purée (or muddled strawberries, strained)
- 1 oz half-and-half (or cream)
- ½ oz honey syrup (or simple syrup)
- ¼ tsp vanilla extract (or ¼ oz vanilla syrup)
- Pinch of salt (tiny—makes flavors pop)

STRAWBERRY SHORTCAKE SHOT

A creamy strawberry-vanilla vodka shot with a whipped, shortcake-style texture—sweet, flirty, and undeniably romantic.

How To Prepare a Strawberry Shortcake Shot

Base Build

- *Add all ingredients to shaker.*
- *Dry shake (no ice) for 10–12 seconds to build a silky, dessert-style foam.*
- *Add ice and shake again 12–15 seconds until very cold.*

Serve

- *Strain the drink into your chilled shot glass.*

Finish

- *Cocoa dust or crushed graham half-rim*
- *Garnish with a strawberry Moochi*



FRESH RECIPES

- 2 oz Bourbon
- 1½ oz chilled espresso (or strong cold brew concentrate)
- 1 oz half-and-half (or cream)
- ½ oz simple syrup)
- 1 dash chocolate bitters (optional)

KENTUCKY ESPRESSO SHOT

Chilled whiskey shaken with espresso and cream for a rich, frothy sip that drinks like an after-dinner latte—bold, smooth, and indulgent.

How To Prepare a Kentucky Espresso Shot

Base Build

- Add bourbon, espresso, cream, simple syrup and chocolate bitters
- Add ice and shake for 10–12 seconds until well chilled.

Serve

- Strain into an espresso glass

Finish

- Add espresso powder or espresso beans