

The Official

DRINK!

Bar Guide

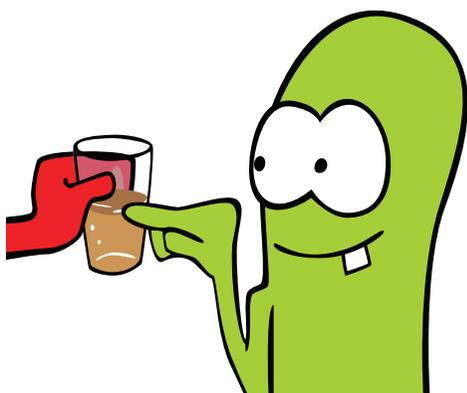


A guide for punches, cocktails, and other delectable drinks for the alcohol enthusiast

The Official Drink! Bar Guide

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A guide for punches, cocktails, and other delectable drinks for the alcohol enthusiast



Thank you for supporting Drink! Your contribution allowed us to create a wonderful party game and bring more happiness, laughter, and silly fun to the world. As a reward for going the extra step with your monetary aid, the Cherry Picked crew assembled this recipe book for you. Being regulars at more than a couple bars, we asked our favorite spirit-slingers to help us out. The selection is rounded out by our personal concoctions, guided by our own time in the service industry.

Much like the game of Drink!, the recipes contained within are designed to pair with house parties and other social gatherings. Use this guide to make a large batch of punch so you can enjoy your own party. Set your copy of Drink! nearby so people have even more incentive to indulge in your beverages.

Have your own favorite party drink? Did a one-of-kind night happen while serving these drinks? Tell us! We want to hear all about your triumph.

Sangria

Makes 10-16 drinks

2 bottles (48 oz) Spanish Red Wine (Tempranillo)
8 oz Brandy
4 oz Triple Sec
8 oz Pineapple Juice, fresh
8 oz Orange Juice, fresh
Grapes, halved (garnish)
Strawberries, sliced (garnish)
Pineapple, diced (garnish)

Combine all liquids and mix.

When ready to serve, place liquids in a punch bowl or pitcher with ice. Add grapes, strawberries and pineapple to individual glasses before pouring Sangria.



Recipe by Richy Rivera

Shark Week

Makes 8-12 drinks

12 oz White Rum
12 oz Hpnotiq (or Kinky Liqueur Blue)
3 oz Blue Curacao
8 oz Coconut Water
8 oz Lemon-Lime Soda
6 oz Grenadine

Add rum, Hpnotiq, blue curacao, coconut water, and lemon-lime soda to an ice-filled pitcher. Stir.

Pour grenadine directly in the center of the pitcher to create a red column in the blue liquid. Serve in ice-filled cups.

If you are okay with the extra labor, add the grenadine to individual glasses instead of the pitcher for more balanced drinks.



Recipe by Alexander Jerabek - Cherry Picked Games

Gold Digger

Makes 8 drinks

8 oz Vodka
4 oz Allspice Dram
1 bottle (24 oz) Prosecco
8 oz Simple Syrup (see back)
4 oz Lemon Juice

Combine vodka, allspice dram, simple syrup, and lemon juice over ice. Mix vigorously.

To serve, strain into champagne flutes. Top with prosecco (roughly 3 oz per glass).



Recipe by Daniel Pagard - Witness

Honesty

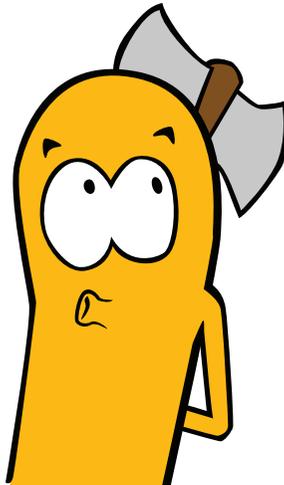
Makes 12-15 drinks

- 12 oz Applejack
- 12 oz Cinnamon Whiskey
- 32 oz (2 tall cans) Dry Apple Cider
- 2 oz Lemon Juice
- 2 Green Apples, sliced (garnish)

Thoroughly mix applejack, cinnamon whiskey, and lemon juice. Add cider and gently mix. Garnish with apple slices.

Serve in ice-filled cups.

If you want a sweeter punch, use a medium or sweet cider. If you want a less-sweet (drier) drink, find a cinnamon whiskey not labelled as a liqueur (Fireball is a sweetened liqueur, Sinfire is not).



Recipe by Alexander Jerabek - Cherry Picked Games

Best Coast Punch

Makes 12 drinks

1 fifth (24 oz) Rum
12 oz Amontillado Sherry
9 oz Lemon Juice
6 oz Orange Juice
6 oz Orgeat
1½ oz Angostura Bitters

Add ingredients to an ice-filled pitcher. Stir.

Serve strained into coupe glasses, if available.

Plantation Three Star rum is the preferred rum choice. If you use lower-quality rum, serve in appropriately lower-quality drinking vessels.



Recipe by Brandon Paul Weaver - Liberty

Magellan

Makes 8 -10 drinks

16 oz Lemongrass Vodka (see back)
2 Limes, sliced
4 oz Agave Syrup
4 oz Ginger, sliced
6 Kaffir Lime Leaves (optional)
16 oz Soda Water

Add limes, agave, ginger, and kaffir lime leaves to a pitcher. Muddle (crush) with a large wooden spoon until the juice from the limes has been extracted.

Pour vodka into pitcher and mix with muddled aromatics. Add ice and fill with soda water. Stir gently to mix.

If you can find them, substitute 3 kaffir limes for the standard limes and kaffir leaves.



Recipe by Alexander Jerabek - Cherry Picked Games

Daddy Issues

Makes 12 drinks

1 fifth (24 oz) Rum
12 oz Grapefruit Juice
6 oz Lemon Juice
6 oz Pineapple Juice
3 oz Cranberry Juice

Combine rum, grapefruit, lemon juice, and pineapple juice over ice. Mix vigorously and strain.

Punch: Serve mixture in a pitcher or punch bowl over ice. Float cranberry juice on top.

Shot: Pour mixture into shot glasses. Float a small amount of cranberry juice on top of each shot (using the back of a spoon above the drink to ensure the juice does not sink too far).



Recipe by Daniel Pagard - Witness

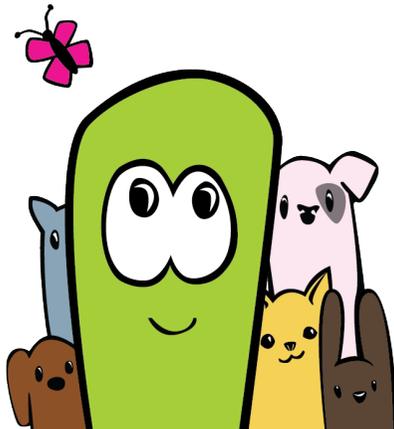
Summer Innocence

Makes 12-16 drinks

16 oz Vodka
6 oz Pomegranate Liqueur
4 oz Raspberry Liqueur
24 oz Soda Water
10 dashes Lavender Bitters

Fill pitcher half-full with ice. Add soda water, vodka, liqueurs, and bitters, in that order. Gently stir.

If lavender bitters are not available, substitute for half as much Angostura or Peychaud's bitters and use lavender-infused vodka (see back for recipe).



Recipe by Alexander Jerabek - Cherry Picked Games

Cherry Mojito

Makes 8 drinks

8 oz Rum
6 oz Maraschino Liqueur
1 cup Cherries, frozen (pitted)
6 oz Lime Juice, fresh
8 sprigs Mint
½ cup Ice
20 oz Soda Water

In blender add maraschino liqueur, cherries, lime juice, mint leaves, and ice, and rum. Blend until slushy. Pour into a pitcher and stir in soda water.

If fresh cherries are in season, chill them for easier blending.

For more drinks inspired by Washington produce, visit [Eat Seattle](#). They provide chef-guided food tours and cooking classes in Pike Place Market. Eat Seattle - making people happy through food and learning.



Recipe by Elizabeth McCune - Eat Seattle

Summer Solstice

Makes 8-12 drinks

16 oz Tequila

8 sprigs Mint

12 oz Strawberry Syrup (see back)

4 oz Lime Juice

Add mint leaves and tequila to a pitcher. Muddle (crush) the mint with a large wooden spoon, then add strawberry syrup and lime juice. Stir.

Serve in small, ice-filled cups.



Recipe by Kaylee Breshon - Cherry Picked Games

Dunkle Punch

Makes 10 drinks

- 8 oz White Rum
- 8 oz Angostura Amaro
- 1 bottle (24 oz) Sparkling Wine
- 12 oz Simple Syrup (see back)
- 6 oz Lime Juice
- 1 Lime, sliced (for garnish)

Mix rum, amaro, simple syrup, and lime juice together over ice. Strain into punch bowl.

Add chilled sparkling wine and lime slices to the bowl for service.

If you are using a sweetened lime juice, such as Rose's, reduce or remove the simple syrup from the recipe.



Recipe by Duncan Davenport

Ain't MisBEEhavin'

Makes 8-12 drinks

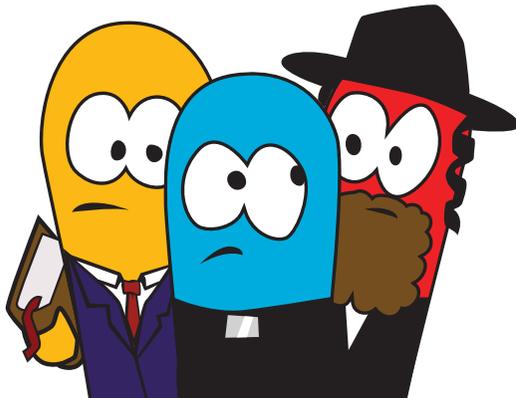
20 oz Gin
12 oz Earl Grey Honey (see back)
5 oz Lemon Juice, fresh
½ oz Vanilla Extract

Chill ingredients.

Combine everything together in the punch vessel. Stir vigorously

Serve in small, ice-filled cups.

*Leftover Earl Grey Honey syrup goes perfectly with lemonade and lattes.
More can be added to the cocktails for guests wanting a sweeter drink.*



Recipe by Kaylee Breshon - Cherry Picked Games

Montrose Club Punch

Makes 10-12 drinks

- 1 fifth (24 oz) White Rum
- 1 lb Strawberries, fresh
- 24 oz Grapefruit Juice, unsweetened
- 6 oz Lime Juice, unsweetened
- 8-16 oz Spiced Simple Syrup (see back)

In a large container, add the rum and strawberries. Muddle the berries for a few minutes, making sure the juice has been extracted into the rum. Strain the fruit pulp out and reserve for later.

In a punchbowl, add strawberry-rum, grapefruit juice, and lime juice. Add 8 oz of the spiced simple syrup and taste. The sourness of the citrus should be cut without having the punch be overly sweet. Add more syrup as needed.

Serve into ice-filled cups.

The strawberry bits can be used as edible mini-shots or as garnishes for other shots.



Recipe by Christian T. Curry

Watermelon Basil Cooler

Makes 8 drinks

- 16 oz Gin
- 1 Large Watermelon
- 8 oz Basil Syrup (see back)
- 2 oz Lemon Juice, fresh
- 1 Lemon, sliced (garnish)

Remove the rind from the watermelon and juice or blend the fruit. This should yield about 2 quarts.

Combine watermelon juice, gin, basil syrup, and lemon juice. Stir.

When ready to serve place liquids in a punch bowl or pitcher with ice. Garnish with lemon slices.

When serving this drink as a single cocktail, strain the ice and add a small amount of soda water. Garnish with spheres from leftover watermelon.



Recipe by Richy Rivera

Crowd Pleaser

Makes 6-8 drinks

- 12 oz Habanero Tequila (see back)
- 8 oz Mango Syrup (see back)
- 8 oz Coconut Milk, canned
- 4 oz Lime Juice
- 1 oz Fish Sauce (optional garnish)
- ¼ cup Sugar, coarse (optional garnish)

Combine tequila, mango syrup, coconut milk, and lime juice in a pitcher and stir vigorously. Chill before serving.

As an optional garnish, dip the rim of the guests' glasses in fish sauce then roll them in coarse sugar. Do this before filling the glass with liquid.

Be sure to notify guests about the spiciness before they imbibe to avoid a serious hosting faux pas. Also verify they want the fish sauce rim, as vegans hate fish sauce.



Recipe by Kaylee Breshon - Cherry Picked Games

Dark and Sultry

Makes 8-12 drinks

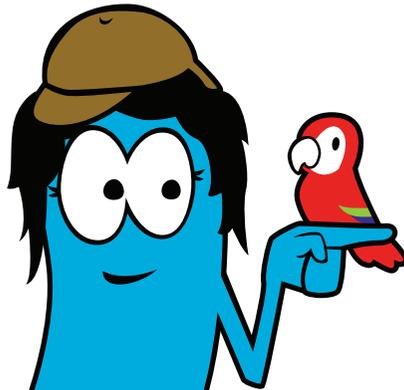
- 1 bottle (24 oz) Dark Rum
- 6 oz Campari
- 12 oz Blackberry-Balsamic Shrub (see back)
- 24 oz Soda Water
- 2 sprigs Rosemary

Combine rum, Campari, and shrub. Stir and chill.

For service, pour mixture into a pitcher and add cold soda water. Place rosemary on top. Gently stir.

Serve into ice-filled cups.

For an extra aromatic touch, brush a rosemary sprig around the cup's rim when serving.



Recipe by Alexander Jerabek - Cherry Picked Games

Medallion Punch

Makes 12 drinks

- 1 fifth (24 oz) Gin
- 6 oz Peach Purée
- 6 oz Lime Cordial (see back)
- 1 Lime, sliced (garnish)

Combine gin, peach purée, and lime cordial over ice. Mix vigorously.

Double strain into punch bowl for service. Garnish with limes.

Citadelle Reserve Gin is preferred because of the French oak aging.

Peach purée can be made at home by blending peaches with water. Use just enough water to make the blender function.

When serving as cocktail, garnish with a lime twist and star anise pod.



Recipe by Ramon Anthony - Tango

Compost Bin

Makes 12 drinks

- 8 oz Vodka
- 8 oz Gin
- 8 oz Tequila
- 8 oz Rum
- 8 oz Midori
- 20 oz Sour Mix (see back)
- 16 oz Energy Drink
- 12 oz Lemon-Lime Soda
- 3-4 cups Assorted Seasonal Fruit, chopped

Combine fruit, vodka, gin, tequila, and rum in a sealable container. Cover and refrigerate overnight.

In an ice-filled punch bowl, combine the Midori, sour mix, energy drink, and soda. Add the alcohol and fruit with a gentle stir.

To serve, ladle into ice-filled cups.



Recipe by Alexander Jerabek - Cherry Picked Games

Cynar Punch

Makes 8 drinks

10 oz Cynar or Cynar 70
10 oz Silver Rum
6 oz Grapefruit Juice
6 oz Orange Juice
2 oz Grenadine or Simple Syrup
16 oz Club Soda

Combine Cynar, rum, juices, and syrup. Mix vigorously. Chill.

Add alcohol and juice mixture to an ice-filled pitcher. Add club soda and gently stir.

Serve into ice-filled cups.



Recipe by Justin Hansen - Tallulah's

End of Everything

Makes 8-12 drinks

1 bottle (24 oz) Dry Sparkling Wine
6 oz Crème de Violette
6 oz Absinthe
12 oz Cherry or Cranberry Juice

Chill all ingredients.

Punch: Thoroughly mix juice, crème de violette, and absinthe. Add sparkling wine and gently mix.

Toast: Gently mix juice, crème de violette, and sparkling wine. Evenly pour mixture into champagne glasses. Top each glass with a splash of absinthe (place the back of a spoon over the liquid's surface then pour the absinthe to float the liqueur).

This cocktail was first served at the 2013 Seattle Culinary Academy graduation party. It celebrates the end of everything before and the start of something new.



Recipe by Alexander Jerabek - Cherry Picked Games

Cherry Picked Float

Makes 6 drinks

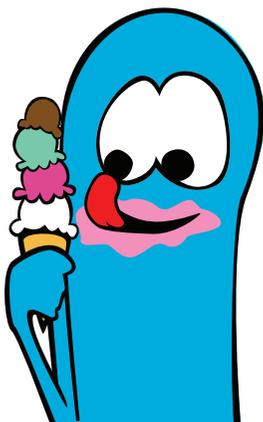
6 bottles (72 oz) Alcoholic Root Beer
1 pint Vanilla Ice Cream
6 oz Whiskey Caramel Sauce (see back)
3 oz Spiked Grenadine Syrup (see back)
Preserved Cherries (garnish)

For each float, pour a bottle of root beer into a pint glass. Add a scoop of ice cream on top. Drizzle 1 oz caramel and .5 oz grenadine syrup on to the ice cream. Place a cherry on top.

Serve with a long spoon and straw

The best boozy root beers are fermented root beer, not malt liquor with root beer flavoring. Not Your Father's Root Beer is our preferred brand.

Use squeeze bottles for syrups to make life easier and draw cool patterns.



Recipe by Alex Jerabek - Cherry Picked Games

Egg Nog

Makes 14-20 drinks

1 fifth (24 oz) Brandy
12 Eggs, separated
2 cups Powdered Sugar
32 oz Heavy Whipping Cream
Nutmeg (freshly grated, garnish)

Whisk together brandy, egg yolks, sugar, and 8 oz heavy cream. Refrigerate for 2 hours.

Add remaining heavy cream and return to refrigerator for 1-2 hours.

Whip egg whites into stiff peaks (so that the eggs stand up straight when the whisk is pulled out – use a mixer if possible). Gently fold egg whites into boozy cream mixture. Top with grated nutmeg.

Serve out of a punch bowl with a ladle. Optionally, top the glass with more nutmeg.

Bourbon or dark rum can easily be substituted for the brandy.



Recipe by Alex Jerabek - Cherry Picked Games

Panty Creamer

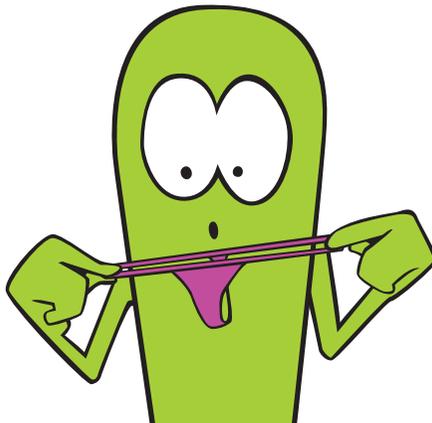
Makes 6 shots

- 4 oz Amaretto
- 4 oz Black Rum
- 2 oz Overproofed Rum
- 2 oz Strawberry-Banana Puree (see back)

Mix amaretto and black rum. Evenly pour into 6 shot glasses. Add purée, leaving some room in the glass. Gently float overproofed rum on top. Light the shots on fire to look cool.

Use a utility lighter for the shots, not a cigarette lighter. Be sure to remind guests the rims of the shot glasses might be hot if they were on fire for an extended period of time.

This shot is in memory of Tyler Barton and his wonderful, date-night, flambéed crêpes.

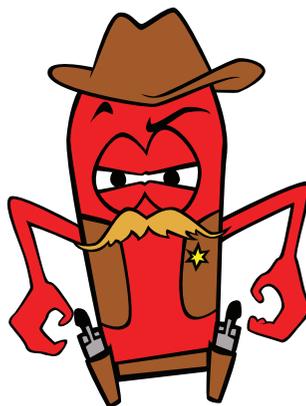


Recipe by Alex Jerabek - Cherry Picked Games

Sweet Heat Pickleback

Makes 10 drinks and some pickles

- 15 oz Whiskey (to shoot)
- 2 cups Apple Cider Vinegar
- ½ cup Sweet Cooking Mirin
- ⅔ cup Brown Sugar
- ¼ cup Salt
- 1 Stick Cinnamon
- 10 Allspice Berries
- 3 Bay Leaves
- 10 Jalapenos (or other pepper), sliced



Add vinegar and mirin to a saucepan. Bring to a gentle simmer. Add sugar, salt, cinnamon, allspice, and bay leaves and stir. Let simmer for 5-10 minutes to extract flavor from the spices. Add jalapenos and turn up the heat. After 30 seconds (when jalapenos begin to look cooked), remove from heat and pour into a jar. Seal the jar and cool in the refrigerator.

For each person taking a shot, set out two shot glasses. Pour 1.5 oz of whiskey in one and 1.5 oz of pickle juice in the other. Add a jalapeno slice to the pickle glass, if desired.

To shoot, start with the whiskey and chase with the pickle juice.

If you cannot find sweetened mirin, substitute for rice wine vinegar (or more apple cider vinegar) and increase the sugar to 1 cup. Because vinegars differ in sweetness, be sure to taste after the steeping and add more sugar if needed.

Prairie Oyster Mk2

Makes 1 hangover remedy

- 1½ oz Gin
- 1 Egg Yolk, raw
- 1 Tbsp Soy Sauce
- 1 tsp Fish Sauce
- ½ tsp Sriracha



Find a rocks glass untouched by the previous night's chaos. Place the yolk of a freshly-cracked egg in the glass. Add the soy sauce, fish sauce, and sriracha. Do not overly concern yourself with measurements, as you likely have enough dishes to clean. Gently swirl to mix, taking care not to break the yolk. No more damage needs to be done. Let sit for at least a minute. While waiting, perhaps you should cook some eggs, adding the leftover egg white and preventing waste.

Add the gin to the partially-cured egg. Swirl again and meditate on your life's choices.

Shoot the mixture. Pop the yolk in your mouth if you are into that kind of thing. Do not grimace or show any emotion. Chase with water.

Syrups, Infusions, and Fancy Stuff

Simple Syrup

Equal Parts (by Volume) Water and Sugar

Combine water and sugar in a small saucepan. Bring to a boil, stir until sugar dissolves, and let cool.

Basil Syrup

8 oz Simple Syrup

½ oz (by weight) Fresh Basil Leaves

Blend simple syrup and fresh basil leaves together. Strain resulting syrup through cheesecloth or a fine mesh strainer. Cool.

Yield: 8 oz

Blackberry-Balsamic Shrub

1 cup Blackberries

1 cup Balsamic Vinegar

½ cup Brown Sugar

Combine ingredients in a saucepan and bring to a boil. Reduce to a simmer and stir. Simmer for 3 minutes. Blend, strain, and cool.

Yield: 12 oz

Earl Grey Honey

8 oz Earl Grey Tea, freshly brewed

1 cup Honey

Combine tea with honey while still hot. Stir until honey dissolves. Cool.

Yield 14oz

Habanero Tequila

12 oz Tequila

¼ cup Habaneros, chopped

Add habaneros to tequila. Let rest in a sealed container at room temperature for 90 minutes. Strain out the habaneros.

Yield: 12 oz

Lavender Vodka

16 oz Vodka

1 tsp Lavender, dried (culinary variety)

Add lavender to vodka. Let rest in a sealed container at room temperature for 3 hours. Strain out the lavender.

Yield: 16 oz

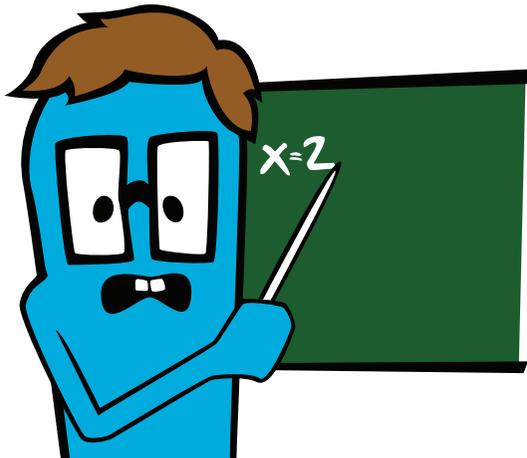
Lemongrass Vodka

1 fifth (24 oz) Vodka

3 stalks Lemongrass, cut into inch-long pieces

Add lemongrass to vodka. Let rest in a sealed container at room temperature. Let the mixture sit for 8-12 hours. Strain out the lemongrass.

Yield: 24 oz



Lime Cordial

12 Limes, medium-sized
1-2 cups Sugar

Wash the limes first to remove wax or any chemicals. Then zest them, making sure you avoid the pith as much as possible. Save the rest of the limes for later. Combine the lime peels with 1 cup of sugar in a sealable container. Muddle until oils express from the peels into the sugar. Cover and let sit at room temperature for a day.

In a new jar, juice the peeled limes and strain using a fine strainer. Store the juice in the fridge until needed. Measure the juice to make sure it's equal to the amount of sugar you muddled with the lime peels. Add sugar if needed to even out the ratio between sugar and juice.

After waiting a day, combine the juice, peels and sugar. Stir until dissolved. Let the mixture infuse for about 30 minutes. Strain and bottle. Keep refrigerated. It can remain fresh for about a month.

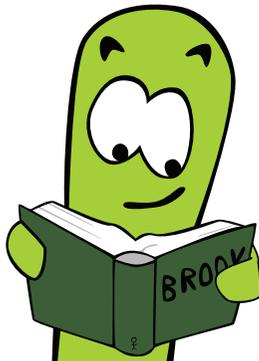
Yield 8-16 oz

Mango Syrup

1 cup Mango, chopped
4 oz Water
1 cup Sugar

Add sugar, mango, and water to a small saucepan. Simmer for 10 minutes. Blend and strain through a fine mesh strainer. Cool.

Yield: 8-10 oz



Sour Mix

8 oz Lemon Juice
8 oz Lime Juice
4 oz Orange Juice
1 cup Brown Sugar
1 Tbsp Vanilla Extract

Combine ingredients in a saucepan and bring to a boil. Reduce to a simmer and stir. Mixture should taste equally sweet and sour; add more sugar if desired. Cool.

Yield: 20 oz

Spiked Grenadine Syrup

1 oz Cuke Vodka (or normal vodka if preferred)
8 oz Grenadine

Add grenadine to a small saucepan and bring to a boil. Reduce liquid to half its original volume. Remove from heat. Let the mixture cool down to about 120°F and add the vodka, stirring until combined (at this temperature, if you drop vodka in the syrup, it should not boil and evaporate).

Yield: 5 oz

Strawberry-Banana Purée

10 Strawberries, chopped
1 Banana, chopped
8 oz Simple Syrup
1 tsp Vanilla Extract

Place everything in a saucepan. Cook uncovered over medium heat until fruit has started to break down. Blend and cool.

Yield 12-16 oz

Strawberry Syrup

3 cups Strawberries
16 oz Simple Syrup

Smash strawberries and add them to a saucepan with simple syrup. Simmer for 15-20 minutes (until syrup tastes strongly of strawberries). Strain and cool. Alternatively, blend the mixture for a thicker syrup.

Yield 16 oz

Spiced Simple Syrup

16 oz Simple Syrup
1 tsp Cinnamon, powdered
1 tsp Cloves, powdered
1 tsp Ginger, powdered

Combine everything in a small saucepan. Cover and let simmer for 5-10 minutes. Cool.

Yield 16 oz

Whiskey Caramel Sauce

1½ oz Whiskey
1 Tbsp Butter
1 cup Sugar
4 oz Heavy Cream

Add butter to a sauté pan on high heat. Add sugar and stir. The sugar eventually melts and will start browning. Once all the lumps are gone but before the color goes past a light brown, remove from heat (the caramel keeps cooking and gets darker). Add the cream and stir.

If you want to preserve the alcohol in the whiskey, let the mixture cool down to about 120°F and add the whiskey, stirring until combined (at this temperature, if you drip whiskey on the pan or in the sauce, it should not boil and evaporate). If you do not want as much of the alcohol, add the whiskey after the cream is stirred into the caramel.

Yield: 8-10 oz

Bonus Content

When we put out the call for drink recipes, we got some great responses. We also got some... other responses.

“One part Seagrams Seven, one part Seven Up. I call it a Fifteen.”
– *Alex Grindeland*

“Peppermint Fatty: One shot of peppermint schnapps chased with a squeeze of chocolate syrup directly from the bottle.”
– *Alex Comeau*

“Canadian Civil War: A shot of Canadian whiskey in a pint of Molson with some maple syrup drizzled on it.”
– *Abraham Tadesse and Joshua Chambers*

“Recipe: pitcher of beer. Ingredients: 4 normal sized beers.”
– *Christian Weiss*

Bar Credits



Liberty

TALLULAH'S



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