

Ambrosia Apple Martini

Tools Boston Shaker

Technique Shake & Strain

Glassware Martini

HYATT®



Ingredients

- 1.25 oz. Skyy
- .25 oz. Midori
- .75 oz. DeKuyper Pucker ® Sour Apple
- 1 oz. Apple Juice
- 1 oz. Daily's Sweet & Sour

Garnish

Sugar Rim
Maraschino Cherry

Process

Combine Ingredients in 3 piece shaker and shake vigorously to chill. Strain into chilled martini glass and garnish. *Optional garnish is a fresh Apple Slice

Black Cherry Pom Martini

Tools Boston Shaker

Technique Shake & Strain

Glassware Martini

HYATT®



Ingredients

- 1.25 oz. Effen Black Cherry
- .75 oz. DeKuyper Pomegranate
- 1.5 oz. Cranberry Juice
- 1.5 oz. Daily's Margarita

Garnish

Lime Wedge

Process

Combine Ingredients in 3 piece shaker and shake vigorously to chill. Strain into chilled martini glass and garnish. *Optional garnish is a fresh Black Cherry.

Classic Mojito

Tools Boston Shaker & Muddler

Technique Muddle/Build

Glassware 14 oz. Beverage

HYATT®



Ingredients

- 2 oz. Bacardi Superior
- 3 each Lime Wedge (squeeze and drop in)
- 1 oz. Daily's Bar Syrup
- 5 each Mint Leaves
- - Fill w/Soda Water

Garnish

Mint Sprig
Lime Wedge

Process

Combine all ingredients in glass except Soda Water. Muddle. Fill with ice and Soda Water. Tumble in Mixing Tin. Garnish and serve

Dark and Stormy

Tools Mixing Tin

Technique Build

Glassware 14 oz. Beverage

HYATT®



Ingredients

- 2 oz. Gosling's Black Seal
- 5 oz. Ginger Beer

Garnish

Lime Wedge

Process

Build ingredients in order listed, garnish and serve. *Optional garnish is a Lime Twist

Gin & Tonic Cocktail

Tools Muddler & Mixing Tin

Technique Shake & Strain

Glassware Highball

HYATT®



Ingredients

- 1.25 oz. Tanqueray
- 2 each Lime Wedge (squeeze and drop in)
- .5 oz. Daily's Bar Syrup
- - Fill w/Tonic

Garnish

Lime Wedge

Process

Add all ingredients except Tonic in Highball. Muddle. Fill with ice, top with Tonic. Tumble in Mixing Tin and garnish. *Optional garnish is a Lime Twist

Paradise Sunset

Tools Boston Shaker

Technique Shake & Pour Over Ice

Glassware 14 oz. Beverage

HYATT®



Ingredients

- 2 oz. ABSOLUT MANGO
- 2 oz. Orange Juice
- 2 oz. Pineapple Juice
- .5 oz. Daily's Grenadine
- - Top w/Sierra Mist

Garnish

Pineapple Wedge
Pineapple Leaf
And Cherry Speared

Process

Combine Ingredients except Sierra Mist in mixing tin and shake vigorously with NO Ice. Pour over ice in glass. Garnish and serve. *Optional garnish is a Orange Wedge

Raspberry Lemondrop

Tools Boston Shaker

Technique Shake & Strain

Glassware Martini

HYATT®



Ingredients

- 1.25 oz. Stolichnaya
- .75 oz. Chambord
- 3 each Lemon-Squeeze & Drop
- .5 oz. Daily's Bar Syrup
- 1 oz. Daily's Sweet & Sour

Garnish

Sugar Rim
Maraschino Cherry
Lemon Twist

Process

Combine Ingredients in 3 piece shaker and shake vigorously to chill. Strain into chilled martini glass and garnish. *Optional garnish is an Orange Twist

Wild Orchid

Tools Boston Shaker

Technique Shake & Pour Over Ice

Glassware Highball

HYATT®



Ingredients

- 1.25 oz. SVEDKA Clementine
- 1 oz. Daily's Mango
- 1 oz. Orange Juice
- 1 oz. Daily's Sweet & Sour
- .5 oz. Daily's Grenadine
- - Sprinkle Chili Powder
- - Top w/Sierra Mist

Garnish

Orange Twist

Process

Combine Ingredients except Sierra Mist in mixing tin and shake vigorously with NO Ice. Pour over ice in glass. Garnish and serve. *Optional garnish is an Orange Wedge

* Bloody Mary

Tools No Tool Required

Technique Build

Glassware 14 oz. Beverage

HYATT®



Ingredients

- 2 oz. ABSOLUT
- 5 oz. Daily's Bloody Mary

Garnish

Celery Stalk
Choice of 2 items

Process

Pour ingredients over ice. Tumble in Mixing Tin. Garnish and serve.

* For a spicier option, substitute for ABSOLUT PEPPAR

* Cosmopolitan

Tools 3 Piece Shaker

Technique Shake & Strain

Glassware 10 oz. Martini

HYATT®



Ingredients

- 1.25 oz. Ketel One Vodka
- .75 oz. Cointreau
- 1 oz. Cranberry Juice
- .5 oz. Daily's Bar Syrup
- 1 each Lime Wedge (squeeze and drop in)
- 1 each Orange Wedge (squeeze and drop)

Garnish

Orange Wedge

Process

Combine Ingredients in 3 piece shaker and shake vigorously to chill.

Strain into chilled martini glass and garnish.

* Diamond Margarita

Tools Boston Shaker

Technique Shake & Strain

Glassware Margarita

HYATT®



Ingredients

- 1.25 oz. Patron Reposado
- .75 oz. Grand Marnier
- .5 oz. Fresh Lime Juice
- .5 oz. Fresh Lemon Juice
- 1 oz. Daily's Bar Syrup

Garnish

Salt Rim
Lime Wedge

Process

Combine Ingredients in shaker and shake vigorously to chill. Strain into Margarita glass with ice. Garnish and serve

* Mango Mojito

Tools Boston Shaker & Muddler

Technique Muddle/Build

Glassware 14 oz. Beverage

HYATT®



Ingredients

- 2 oz. Cruzan Mango
- 3 each Lime Wedge (squeeze and drop in)
- 1 oz. Daily's Bar Syrup
- 5 each Mint Leaves
- - Fill w/Soda Water

Garnish

Mint Sprig
Lime Wedge
Orange Wedge

Process

Combine all ingredients in glass except Soda Water. Muddle. Fill with ice and Soda Water. Tumble in Mixing Tin. Garnish and serve