BAR ACADEMY R A I S E T H E B A R



SMIRNOFF & COLA

Sweet and simple! Ultra smooth
Smirnoff No. 21 Vodka mixed with cola over ice.
Enjoy life's little pleasures.

RECIPE	• Fill a highball glass with cubed ice and add Smirnoff No21 vodka. • Add cola				
 50ml Smirnoff No. 21 Vodka 100ml cola 					
• 1 lime wedge					
	Garnish with lime wedge				
GB single serve - 25ml / double - 50ml Alcohol content : 15.8g per double serve					



GORDON'S GIN & TONIC

The classic G&T with a refreshing taste, made with Gordon's Gin and crisp tonic water.



PREPARATION • 50ml Gordon's Gin • 200ml tonic • Lime wedge • Add Gordon's Gin into highball glass • Top up with tonic • Squeeze lime wedge and drop into glass • Stir with a bar spoon

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GORDON'S P&T

A pink twist on the classic G&T, crafted to balance the refreshing taste of Gordon's with the sweetness of raspberries and strawberries with the tang of redcurrant.



PREPARATION RECIPE

- 50ml Gordon's Pink
 - 200ml tonic
 - 2 raspberries
- 1 sliced strawberry

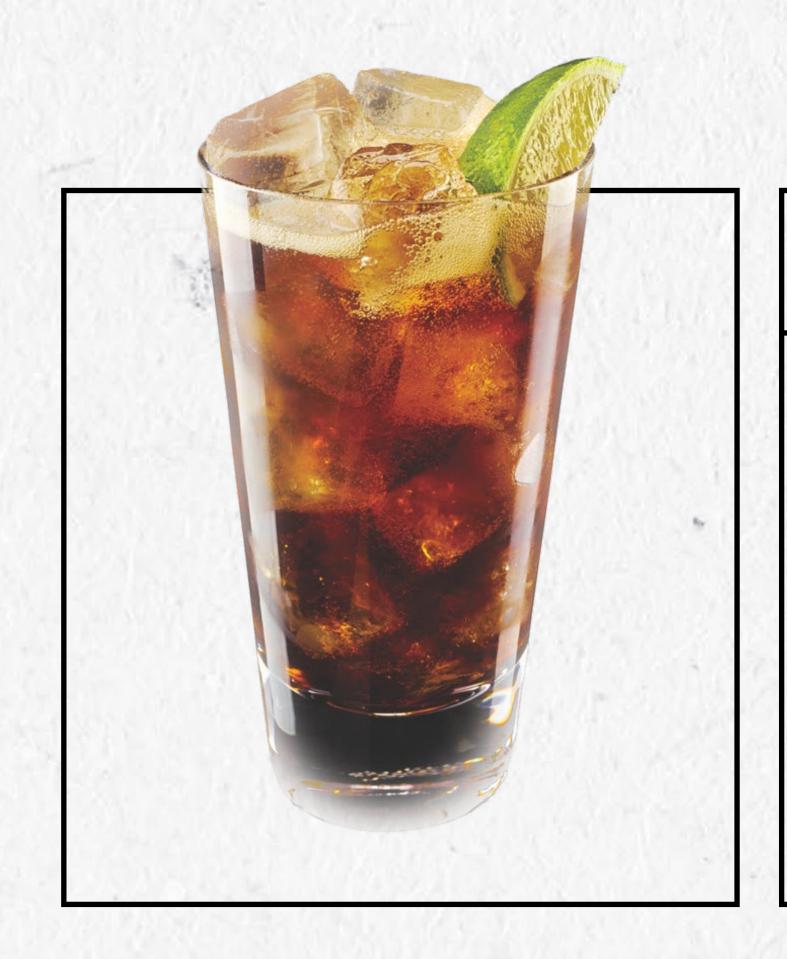
GB single serve - 25ml / double - 50ml Alcohol content: 15.8g per double serve

- Add 50ml Gordon's Pink to a Copa/red wine glass full of ice
 - Top with tonic water
- Add the raspberries and the strawberry slice in the glass
 - Stir to mix and serve



CAPTAIN MORGAN & COLA

A rich and mellow combination of Captain Morgan Spiced and cola.



RECIPE

- 50ml Captain
 Morgan's Spiced
 - 200ml cola
- 1 lime wedge

GB single serve - 25ml / double - 50ml Alcohol content : 14.8g per double serve

PREPARATION

- Fill the glass 3/4 of the way with ice
 - Add the

Captain Morgan Spiced

- Top up with cola
- Stir with a bar spoon
 - Add the garnish



BAILEYS OVER ICE

A delicious blend of Baileys Irish Cream with a hint of cocoa and heavenly vanilla. Served on ice.



PREPARATION RECIPE Fill stemmed glass • 50ml Baileys Irish Cream with cubed ice • Pour on Baileys Irish Cream Serve GB single serve - 25ml / double - 50ml Alcohol content: 6.2g per double serve



BAILEYS COFFEE

A delicious coffee with creamy Baileys Irish Cream.



RECIPE

- 50ml Baileys Irish Cream
- 1 or 2 shots of espresso coffee
 - 100ml double cream

Optional: toppings and chocolate or caramel sauce.

GB single serve - 25ml / double - 50ml Alcohol content : 6.2g per double serve

PREPARATION

- Pour coffee into a latte glass
 - Wait for the coffee to cool for 30 seconds
- Measure Baileys in a jigger
- Hold a spoon over the surface of a glass and pour Baileys over the back of the spoon in the glass
 - Leave it to settle for few seconds
 - Layer crème on the top
- Optional can offer toppings and sauces



JOHNNIE & GINGER

Experience the rich flavours of Johnnie Walker Black Label with refreshing ginger.



RECIPE

- 50ml Johnnie Walker
 Black Label
- 150 200ml ginger ale
 - Orange peel

GB single serve - 25ml / double - 50ml Alcohol content : 15.8g per double serve

PREPARATION

- Fill a highball glass with cubed ice
- Add Johnnie Walker
 Black Label and top
 with ginger ale
- Garnish and serve