

HOW TO: *Top Shelf* BOURBON Menu

*A customer tells you they want a "John Collins" or an "Old Fashioned." These are bourbon cocktails listed on our Top Shelf Bourbon menu, and these orders MUST BE rang in differently. While they *can* be made using the cheapest house bourbon (a.k.a. 'well' or 'rail' bourbon), or made using a mid-range 'call' (brand name) bourbon/whiskey like Maker's Mark or Jim Beam, it is a much safer assumption that the customer expects a Top Shelf Bourbon, seeing as how they are ordering from that menu.*

Cocktail Suggestions

** no up-charge for cocktails; only pay for bourbon**

Bourbon & Branch

2 oz of any bourbon with a 2 oz splash of
Old Limestone Mixing Water: Pure Limestone filtered water, bottled at the source in Wilmore, Kentucky. Mix your bourbon with the velvety smooth water it was created from.

Old Fashioned

1 teaspoon fine sugar, 2 dashes Angostura bitters, splash club soda, 2 oz bourbon, poured over 1 xl ice cube & stirred.
~we recommend Heaven's Door

Manhattan

½ oz sweet vermouth, 2 dashes Angostura bitters, 2 oz bourbon, poured over 1 xl ice cube.
~we recommend Calumet 8 year.

Sidecar

1 oz fresh squeezed lemon juice, 1 oz Grand Marnier, 2 oz bourbon, shaken on ice, strained, and served with a sugared rim & lemon slice.
~we recommend Elijah Craig.

Boulevardier

2 oz bourbon, 1 oz sweet vermouth, 1 oz Campari, poured over 1 xl ice cube, stirred, and garnished with a fresh orange slice.
~ we recommend Old Forester 1920

John Collins

2 oz bourbon, ½ oz fresh squeezed lemon juice, ½ oz simple syrup, poured over ice and topped with club soda, garnished with lemon & cherry
~ we recommend Woodford Res. Double Oaked.

Taste at your own risk.

For the adventurous spirit, the express purpose of these cocktails is to try something new; therefore there are **NO REFUNDS** simply because you do not like them.

<<< *THIS is the Cocktail Menu on the back of our Top Shelf Bourbon List. You should read the entire menu to have some knowledge of what we carry and how these items are sold. Each of these cocktails has a 'suggested' Bourbon, but customers may order any Bourbon they like. If a customer orders one of these cocktails but does not specify a Bourbon, you need to ask: "Which Bourbon would you like that made with?" You'll also need to find out whether they want a single or double pour, because these Top Shelf Bourbons are not sold 'Doubles for \$1 more' like the rest of our liquors. These Bourbons are also NEVER half price during happy hour. They are only discounted on Mondays, when every Bourbon is \$4 off, all day.*

- 1 • The customer names a cocktail: Ask Which Bourbon, then ask Single or Double Pour. (Doubles are "double" the price.)
- 2 • The customer names a Bourbon: Ask Single or Double Pour. Then ask if they want it Straight (no mixers) or in a cocktail.
- 3 • The customer wants Bourbon Straight: ask if they want it Neat (no ice) or Rocks (with ice).