

A group of people are shown from the chest up, holding glasses of drinks. The drinks appear to be cocktails with ice and citrus. The background is slightly blurred, focusing attention on the hands and glasses. The overall mood is social and celebratory.

Pyramid Recipes

March - 2023



SMOKING BARREL

Maker's Mark, amaro, amarena cherry and chocolate come together harmoniously in this bold and complex whiskey cocktail, finished with cherry wood smoke.

RECIPE:

2 oz Maker's Mark Bourbon

½ oz Averna Amaro

¼ oz Filthy Cherry Syrup

2 dash Angostura Cocoa Bitters

METHOD: Combine ingredients in mixing glass.

Top with ice and stir until properly diluted.

Strain into glassware over large clear ice cube.

Top with Smoke Top, fill with cherry wood and use flame lighter to light and fill glass with smoke.

GLASSWARE: Double Old Fashioned

GARNISH: Cherry wood smoke

PREMIUM OLD FASHIONED



INGREDIENTS

- 2 oz Maker's Mark or Knob Creek 9-Year-Old Bourbon
- ½ oz Amaro Montenegro
- ½ oz Liber & Co Demerara Syrup
- 2 dash Fee Brothers Whiskey Barrel Aged Bitters

GARNISHES

Premium cherry and orange peel

DIRECTIONS

- Combine ingredients in mixing glass.
- Top with ice and stir.
- Strain in to glassware over large ice cube.
- Express orange peel over cocktail.

RECOMMENDED GLASSWARE

Double Old Fashioned

Additional Notes:

Easy and delicious Old Fashioned, consider cubes or sphere ice

Beam **SUNTORY**

BLACK CHERRY OLD FASHIONED



INGREDIENTS

- 2 oz Maker's Mark Bourbon
- ¼ oz Filthy Black Cherry Syrup
- 2 dash Angostura Bitters
- 1 Orange Half Wheel

GARNISHES

Filthy Cherries

DIRECTIONS

- Add orange and black cherry syrup to mixing glass and gently muddle.
- Add other ingredients to mixing glass, top with ice and stir.
- Strain into glass over fresh ice.

RECOMMENDED GLASSWARE

Old Fashioned

Additional Notes:

The cherry juice will sweeten this up a bit

Beam **SUNTORY**

CAFÉ OLD FASHIONED



INGREDIENTS

2 oz Basil Hayden's Bourbon or Knob Creek 9-Year-Old
½ oz Galliano Ristretto
¼ oz Demerera Syrup (2 parts Demerera Sugar : 1 part water)
2 dash Fee Brothers Black Walnut Bitters

GARNISHES

Coffee beans

DIRECTIONS

Add ingredients to mixing glass, top with ice and stir.
Strain in to glass over large ice.
Express lemon zest over cocktail and discard.

RECOMMENDED GLASSWARE

Double Old Fashioned

Additional Notes:

To simplify, use Liber & Co Demerera syrup

PERFECT MAKER'S SMASH



INGREDIENTS

- 1 ½ oz Maker's Mark Bourbon
- 1 oz Orange Liqueur
- 1 oz Fresh Lemon Juice
- ½ oz Blackberry Syrup
- 6-8 Mint Leaves

GARNISHES

- Lemon wheel, mint sprig

DIRECTIONS

- Add ingredients to tin, top with ice and shake.
- Strain in to glass over fresh ice.

RECOMMENDED GLASSWARE

- Double Old Fashioned

Additional Notes:

Monin and Real both have blackberry syrups

Beam **SUNTORY**



HONEY DIP

Fresh mint and lemon are smashed up with honey, a touch of amaro for complexity and Maker's Mark in this refreshing Smash variation.

RECIPE:

2 oz Maker's Mark Bourbon

½ oz Fresh Lemon Juice

½ oz Amaro Montenegro

¾ oz Rich Honey Syrup (2 parts honey : 1 part water)

8-10 Mint Leaves

1 Lemon Wheel, cut in half

METHOD: Add lemon, mint and honey to mixing tin and muddle. Top with remaining ingredients and ice. Shake and strain into glassware over fresh ice.

GLASSWARE: Double Old Fashioned

GARNISH: Honey dipper, mint sprig

Top of the Pyramid Sazerac



While the original Sazerac called for Cognac, Phylloxera inadvertently affected the recipe and Rye Whiskey took its place. This iteration pays homage to the history of the cocktail, using Knob Creek Bourbon instead of Rye to provide beautiful vanilla and baking spice flavors – and stays true to the Sazerac’s roots with a bit of Cognac to round out the taste profile. The drink is served in a Nick & Nora to elevate the presentation and keep the drink from getting too warm, as imbibers are encouraged to reach for the stem of the glass instead of transferring heat from their hands to a rocks glass while they drink.

1.5 oz Knob Creek Bourbon
.75 oz Cognac
.5 oz Simple Syrup
3 dashes Peychaud’s Bitters
Absinthe Rinse or Spritz

METHOD: Spray cocktail glass with absinthe and fill with ice to chill. In a mixing glass, combine rest of ingredients with ice and stir until well chilled. Dump ice from prepared glass and strain cocktail into glass.

GLASSWARE: Nick & Nora
Recommended - [Steelite Nick Nora](#)

GARNISH: Lemon Peel, oils expressed over the drink and peel placed on side of glass

EST AVG COST:

MELON MARGARITA



INGREDIENTS

- 1 ½ oz Hornitos Plata (sub Sauza Hacienda Silver)
- 1 oz Midori Melon Liqueur
- 3 oz Finest Call Lime Sour

GARNISHES

Lime salt (Tang-a-rita), lime wheel

DIRECTIONS

- Combine ingredients in mixing tin.
- Top with ice and shake.
- Strain into glassware over fresh ice.

RECOMMENDED GLASSWARE

14 oz Glass

Additional Notes:

<https://www.twang.com/brands/twang-a-rita/>

PRICKLY PEAR MARGARITA



INGREDIENTS

- 2 part Sauza Silver Tequila
- 1 part Dekuyper Triple Sec
- 2 part Finest Call Margarita Mix
- 1 part Finest Call Prickly Pear Puree

GARNISHES

- Lime wheel, salt rim (opt)

DIRECTIONS

- Batch ingredients including water for dilution or shake to order.
- Water for dilution=20% of total batch volume

RECOMMENDED GLASSWARE

- Double Old Fashioned

Additional Notes:



GIN BLOSSOM #2

This drink takes inspiration from modern classic Gin Blossom with notes of apricot and a hint of raspberry.

RECIPE:

1 ½ oz Sipsmith Gin

½ oz Dry Vermouth (sug Dolin)

½ oz Rothman & Winter Apricot Liqueur

½ oz Fresh Lemon Juice

½ oz Liber & Co Raspberry Gum Syrup

METHOD: Add ingredients to mixing tin and top with ice. Shake and strain into glassware.

GLASSWARE: Coupe

GARNISH: Edible flowers (Fresh Origins)

PROVENÇAL SIDECAR



INGREDIENTS

2 oz Courvoisier VS
¾ oz St Germain Elderflower Liqueur
¾ oz Fresh Lemon Juice
2 dash 18:21 Grapefruit Lavender Bitters

GARNISHES

Lavender sprig, sugar rim

DIRECTIONS

Combine ingredients in mixing tin.
Top with ice and shake.
Fine strain in to chilled glassware.

RECOMMENDED GLASSWARE

Coupe or Cocktail

Additional Notes:

LTO Recipes

Beam SUNTORY

BLOOD ORANGE BOURBON (BLOOD RED WAX)

- This cocktail was presented for the LTO
- While not picked up, it scored the highest from ALL the vendor tasting panels

ABM SKU	FC BLOOD ORANGE SOUR
ABM SKU	
ABM SKU	
Q DRINKS SKU	HIBISCUS GINGER BEER
THEME	MAKERS
Name	BLOOD RED WAX
Recipe	1.5 OZ MAKERS MARK BOURBON 0.5 OZ APEROL 2 OZ FINEST CALL BLOOD ORANGE SOUR FILL Q DRINKS HIBISCUS GINGER BEER
Glass	COLLINS
Ice	CUBED
Garnish	SALT RIM + LIME
Method	SHAKE/STRAIN/FILL
INSPIRATION IMAGES	

LTO Cocktail

THE KENTUCKY BUCK



Recipe

1.5 oz Knob Creak Rye or Maker's Mark
1 bar spoon Re'al Strawberry Puree
4 oz Q Ginger Beer
1 dash Angostura Bitters
0.25oz Fresh Lemon Juice

GLASS 15oz Collins

METHOD Build over ice

GARNISH

Fresh Strawberries and Lemon
Wheel

Story

Traditionally a Buck is made with
Ginger Ale, however this updated
version has a great spicy ginger
bite and refreshing, easy drinking
profile perfect for winter/spring
transition



LTO Cocktail

GRILLED PINEAPPLE WHISKEY HIGHBALL



Recipe

1.5 oz Knob Creek Rye or Maker's Mark
1 barspoon Re'al Pineapple Puree
5 oz Q Ginger Beer
1 squeeze of fresh lime

GLASS Copper Mug

METHOD Fill copper mug with ice and pour in all ingredients, gently stir with a bar spoon

GARNISH;
Garnish with a ½ wheel of Brown Sugar Grilled Pineapple and Mint Leaves

Story

This is amazing with Rye or Maker's!

Perfect for tropical locations

Brown Sugar Grilled Pineapple:

1 Fresh Pineapple (Peeled and Sliced)
6 Tablespoons Unsalted Butter
¾ cup brown Sugar

Grill on high heat briefly to make grill marks



PYRAMID
GLOBAL HOSPITALITY

Pool Drinks



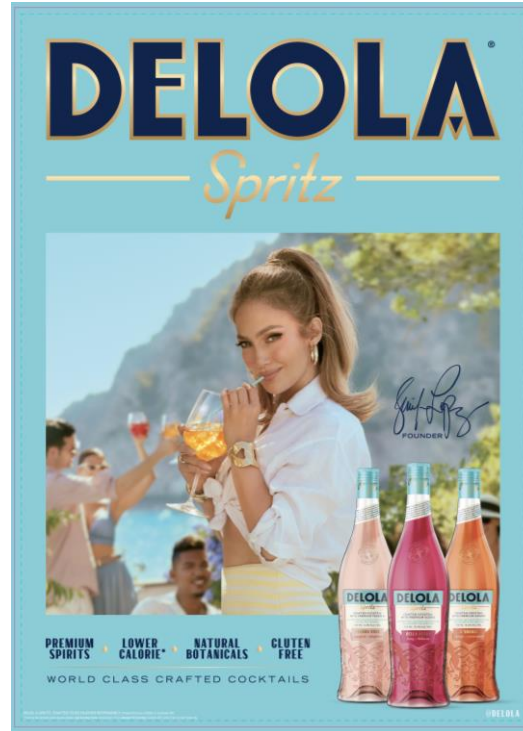
DELOLA[®] BY JENNIFER LOPEZ

Introducing a new Ready to Enjoy offering from Jennifer Lopez for consumers that are looking for that better for you option. DeLola is crafted to set you free and enjoy the wonderful flavors of a better for you spritz.

HOW IT WORKS/FEATURES:

- It's as easy as opening the bottle, pouring over ice, and enjoy!
- Available in 750ml and 375ml sizes and three flavors
- Low ABV and Low Calorie serves
- POS tools:
 - Acrylic buckets
 - Menu support
- Perfect for grab & go, spa, banquets, pool, golf

SUPPLEMENT WITH OTR and BUCKET OF ROCKS!



DELOLA L'ORANGE SPRITZ
 Premium Amaro+ Orange + Passionfruit
 Sparkling
 Serve over ice
 107 cal/serving
 10.5% alc/vol



DELOLA BELLA BERRY SPRITZ
 Premium Vodka +Berries + Hibiscus
 Sparkling
 Serve over ice
 111 cal/serving
 10.5% alc/vol



DELOLA PALOMA ROSA SPRITZ
 Premium Tequila +Grapefruit + Elderflower
 Sparkling
 Serve over ice
 110 cal/serving
 11.5% alc/vol

PEACH PALMER



INGREDIENTS

- 2 oz Jim Beam Peach
- 3 oz Fresh Lemonade
- 3 oz Brewed Iced Tea or Peach Tea

GARNISHES

Mint sprig, lemon wheel

DIRECTIONS

Build ingredients in glass starting with the Jim Beam Peach and lemonade.
Add ice and top with iced tea.

RECOMMENDED GLASSWARE

Pint or Collins

EST AVG COST: .85

Additional Notes:

Easy and fantastic drink with big margin upside, peach tea preferred

Beam **SUNTORY**

PINA COLADA MIX



Photo is an approximation of cocktail and is subject to external copyright.

INGREDIENTS

15 OZ. COCO LOPEZ CREAM OF COCONUT,
15 OZ. PINEAPPLE JUICE,
4 OZ. HEAVY CREAM

DIRECTIONS

PUT ALL INGREDIENTS IN A BLENDER WITH NO ICE.
MIX UNTIL WELL BLENDED,
KEEP REFRIGERATED.
SHOULD LAST 5-7 DAYS

GARNISHES

RECOMMENDED GLASSWARE

Created by:
Bobby "G" Gleason

Additional Notes:

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PINEAPPLE WHIP MIX



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INGREDIENTS

10 OZ. VANILLA ICE CREAM
10 OZ. FROZEN PINEAPPLE CHUNKS
4 OZ. FRESH ORANGE JUICE
4 OZ. HEAVY CREAM

Adjust to desired consistency by adding Pineapple Juice.

DIRECTIONS

PUT ALL INGREDIENTS IN A BLENDER WITH NO ICE.
MIX UNTIL WELL BLENDED,
KEEP REFRIGERATED.
SHOULD LAST 5-7 DAYS

GARNISHES

RECOMMENDED GLASSWARE

Created by:
Bobby "G" Gleason

Additional Notes:

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FRAPPA COLADA or CAMEL FRAPPA COLADA



Created by:
Bobby "G" Gleason

INGREDIENTS

1.50 OZ CRUZAN AGED LIGHT RUM
5 OZ PINA COLADA MIX
1.0 OZ. COFFEE LIQUOR

DIRECTIONS

POUR COFFEE LIQUOR INTO HURRICANE GLASS.
POUR RUM AND COLADA MIX IN A BLENDER WITH ICE.
BLEND UNTIL SMOOTH, POUR INTO GLASS WITH COFFEE LIQUOR

GARNISHES

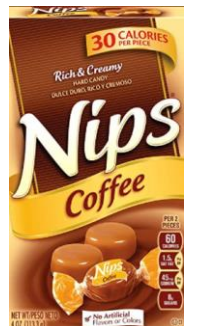
TOP WITH WHIPPED CREAM
SPRINKLED with CRUSHED COFFEE BEANS
PLACE A THIN CUT PINEAPPL HALF MOON INSIDE RIM OF GLASS

RECOMMENDED GLASSWARE

HURRICANE GLASS, SERVE WITH A STRAW

Additional Notes:

Option: Drizzle caramel syrup inside the glass creating a design, serve with a caramel candy



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STRAWBERRY COFFEE COLADA

Created by:
Bobby "G" Gleason



INGREDIENTS

1.50 OZ CRUZAN AGED LIGHT RUM
5 OZ PINA COLADA MIX
1.0 OZ. COFFEE LIQUOR
1.0 OZ REAL STRAWBERRY SYRUP

DIRECTIONS

POUR REAL STRAWBERRY SYRUP INTO HURRICANE GLASS.
POUR RUM AND COLADA MIX IN A BLENDER WITH ICE.
BLEND UNTIL SMOOTH, POUR INTO GLASS WITH STRAWBERRY SYRUP

GARNISHES

TOP WITH WHIPPED CREAM AND DRIZZLE STRAWBERRY SYRUP ON WHIPPED CREAM.
ADD STRAWBERRY AND PINEAPPLE WEDGE ON THE RIM.

RECOMMENDED GLASSWARE

HURRICANE GLASS, SERVE WITH A STRAW

Additional Notes:



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WHIPPED STRAWBERRY SUPREME

Created by:
Bobby "G" Gleason



INGREDIENTS

1.50 OZ. CRUZAN AGED LIGHT RUM
5.0 OZ. PINEAPPLE WHIPPED MIX
1.0 OZ REAL STRAWBERRY SYRUP
CHOCOLATE SYRUP FOR DECORATION

DIRECTIONS

DRIZZLE CHOCOLATE SYRUP AROUND THE INSIDE OF THE
GLASS CREATING A "DESIGN"
POUR STRAWBERRY SYRUP IN THE BOTTOM OF THE GLASS
POUR RUM AND MIX IN A BLENDER WITH ICE.
BLEND UNTIL SMOOTH,
POUR INTO PREPARED GLASS

GARNISHES

TOP WITH WHIPPED CREAM
PLACE SLICED STRAWBERRY AROUND THE INSIDE OF THE
RIM

RECOMMENDED GLASSWARE

HURRICANE GLASS

Additional Notes:

KEEP CHOCOLATE SYRUP IN A SQUEEZE BOTTLE FOR EASY APPLICATION
FOR BEST RESULTS USE A CHILLED GLASS.



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STRAWBERRY DAIQUIRI WITH WHITE CHOCOLATE DRIZZLE

Created by:
Bobby "G" Gleason



INGREDIENTS

1.50 OZ CRUZAN AGED LIGHT RUM
1.50 OZ REAL STRAWBERRY SYRUP
1.50 OZ. FRESH LIME JUICE
1.0 OZ. SIMPLE SYRUP

DIRECTIONS

DRIZZLE INSIDE OF GLASS WITH WHITE CHOCOLATE SYRUP
POUR ALL INGREDIENTS IN A BLENDER WITH NO ICE.
BLEND UNTIL SMOOTH,
POUR INTO PREPARED GLASS

GARNISHES

TOP WITH WHIPPED CREAM
PLACE A FRESH STRAWBERRY ON TOP

RECOMMENDED GLASSWARE

HURRICANE GLASS



Beam SUNTORY

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Additional Notes:

A DAQUIRI MIX CAN BE MADE AND BATCHED IN ADVANCE
EQUAL PARTS FRESH LIME JUICE AND 1-to-1 SIMPLE SYRUP



Dress the Drink

cindy@dressthedrink.com

Garnish Options



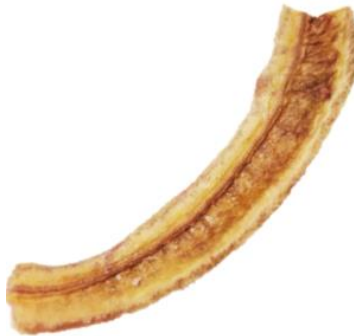
Pineapple



Pineapple



Rose Pedal



Banana



Strawberry