

AMERICAN BEVERAGE MARKETERS

Presents to



PYRAMID
GLOBAL HOSPITALITY

PRESENTED BY: LEAH HAZELTON
NATIONAL ACCOUNT MANAGER



GUAVA GREEN TEA REFRESHER

METHOD

Shake, strain over fresh ice

GLASS

Highball

SUGGESTED SELLING PRICE

\$8.00

\$9.00

\$10.00

COST MARGIN

11%

10%

9%

DRINK DESCRIPTION

Refreshing guava cocktail featuring Real Guava and Finest Call Premium Citrus Sour

DIRECTIONS

Combine all the ingredients in a cocktail shaker with ice. Shake well. Strain into iced highball glass. Garnish with lemon moon (or unique garnish – i.e. dried lemon wheel, dried guava slice, etc.)

INGREDIENTS

| | | |
|--------|---------------------------------|--------|
| 1.5 oz | Light Rum | \$0.31 |
| 3 oz | Green Tea | \$0.08 |
| .75 oz | Real Guava | \$0.21 |
| .5 oz | Real Agave | \$0.19 |
| .5 oz | Finest Call Premium Citrus Sour | \$0.07 |

Total Ingredient Cost **\$0.86**

GARNISHES

| | | |
|---|-------------|--------|
| 1 | Lemon Twist | \$0.02 |
|---|-------------|--------|

Total Garnish Cost **\$0.02**

Total Cost **\$0.88**



COCONUT COLD BREW SHAKERATO

METHOD

Shake, strain over fresh ice

GLASS

16 oz Glass

DRINK DESCRIPTION

Coffee cocktail featuring Coco Real Cream of Coconut.

DIRECTIONS

Shake all ingredients and strain over fresh ice. Garnish and serve.

| SUGGESTED SELLING PRICE | COST MARGIN |
|----------------------------|----------------|
| \$8.00 | 25% |
| \$9.00 | 22% |
| \$10.00 | 20% |

INGREDIENTS

| | | |
|--------|----------------------------|--------|
| 1.5 oz | Coconut Rum | \$0.71 |
| 1 oz | Coco Reàl Cream of Coconut | \$0.19 |
| 1 oz | Coconut Milk | \$0.20 |
| .5 oz | Finest Call Bar Syrup | \$0.05 |
| 3 oz | Cold Brew Coffee | \$0.74 |

Total Ingredient Cost **\$1.89**

GARNISHES

| | | |
|---|------------|--------|
| 3 | Cacao Nibs | \$0.10 |
|---|------------|--------|

Total Garnish Cost **\$0.10**

Total Cost **\$1.99**



FRESH PINEAPPLE CUCUMBER SPRITZER

METHOD

Build & Tumble

GLASS

Wine Glass

SUGGESTED
SELLING PRICE

\$7.00

\$9.00

\$10.00

COST
MARGIN

30%

24%

21%

DRINK DESCRIPTION

A Pineapple Cucumber Spritzer featuring Reàl.Pineapple

DIRECTIONS

Combine all the ingredients in a wine glass filled with ice. Roll contents. Garnish with basil leaf.

* Rum can replace Gin for a sweeter profile.

INGREDIENTS

| | | |
|------------------------------|-----------------|---------------|
| .75 oz | Gin | \$0.13 |
| 1 oz | Reàl Pineapple | \$0.28 |
| 3 | Cucumber Slices | \$0.27 |
| 3 oz | Prosecco | \$1.42 |
| Total Ingredient Cost | | \$2.10 |

GARNISHES

| | | |
|---------------------------|------------|---------------|
| 1 | Basil Leaf | \$0.02 |
| Total Garnish Cost | | \$0.02 |

Total Cost **\$2.12**



LOST IN LYNCHBURG

METHOD

Shake, strain over fresh ice

GLASS

Highball

SUGGESTED
SELLING PRICE

\$7.00

\$9.00

\$10.00

COST
MARGIN

27%

21%

19%

DRINK DESCRIPTION

A lemonade cocktail featuring Finest Call Mango Puree and Finest Call Premium Citrus Sour.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and strain over fresh ice. Garnish and serve

INGREDIENTS

| | | |
|--------|---------------------------------|--------|
| 1.5 oz | Jack Daniel's Tennessee Whiskey | \$1.26 |
| .5 oz | Limoncello | \$0.13 |
| .5 oz | Finest Call Mango Puree | \$0.05 |
| 3 oz | Finest Call Premium Citrus Sour | \$0.39 |
| 2 | Basil Leaves | \$0.04 |

Total Ingredient Cost **\$1.87**

GARNISHES

| | | |
|---|-------------|--------|
| 1 | Lemon Wheel | \$0.02 |
|---|-------------|--------|

Total Garnish Cost **\$0.02**

Total Cost **\$1.89**



MARTINI ROSA

METHOD

Shake, strain over fresh ice

GLASS

Wine Glass

DRINK DESCRIPTION

A sangria featuring Finest Call Premium Citrus Sour and Reàl.Peach

DIRECTIONS

Combine all ingredients (minus Chloe Rosé) in an ice-filled shaker. Shake and strain into wine glass. Top with Chloe Rosé. Garnish and serve,

| SUGGESTED SELLING PRICE | COST MARGIN |
|----------------------------|----------------|
| \$7.00 | 37% |
| \$9.00 | 28% |
| \$10.00 | 26% |

INGREDIENTS

| | | |
|-------|---------------------------------|--------|
| 1 oz | Aperol | \$0.79 |
| .5 oz | Finest Call Premium Citrus Sour | \$0.07 |
| .5 oz | Reàl Peach | \$0.14 |
| -- | Shake, strain over fresh ice | |
| 3 oz | Chloe Rosé | \$1.53 |

Total Ingredient Cost **\$2.53**

GARNISHES

| | | |
|---|--------------|--------|
| 1 | Orange Wheel | \$0.03 |
|---|--------------|--------|

Total Garnish Cost **\$0.03**

Total Cost **\$2.56**



PORTOFINO JETSKI

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

DRINK DESCRIPTION

A beautiful blue cocktail featuring Finest Call Blue Curacao, Finest Call Single Pressed Lime and Coco Reàl.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and strain over fresh ice. Garnish and serve.

| SUGGESTED SELLING PRICE | COST MARGIN |
|-------------------------|-------------|
| \$7.00 | 22% |
| \$9.00 | 17% |
| \$10.00 | 15% |

INGREDIENTS

| | | |
|--------|---------------------------------------|--------|
| 1.5 oz | Tito's Handmade Vodka | \$1.06 |
| .25 oz | Finest Call Blue Curacao | \$0.03 |
| 1 oz | Finest Call Single Pressed Lime Juice | \$0.15 |
| 1 oz | Coco Reàl Cream of Coconut | \$0.19 |
| 1 oz | Orange Juice | \$0.06 |

Total Ingredient Cost **\$1.49**

GARNISHES

| | | |
|---|------------|--------|
| 1 | Mint Sprig | \$0.04 |
|---|------------|--------|

Total Garnish Cost **\$0.04**

Total Cost **\$1.53**



SOUTHERN ROCK

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

DRINK DESCRIPTION

A tropical margarita featuring Finest Call Premium Citrus Sour and Reàl.Passion Fruit

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and strain over fresh ice. Garnish and serve

| SUGGESTED SELLING PRICE | COST MARGIN |
|----------------------------|----------------|
| \$7.00 | 34% |
| \$9.00 | 26% |
| \$10.00 | 24% |

INGREDIENTS

| | | |
|------|---------------------------------|--------|
| 1 oz | Teremana Reposado Tequila | \$1.30 |
| 1 oz | Southern Comfort | \$0.53 |
| 1 oz | Finest Call Premium Citrus Sour | \$0.13 |
| 1 oz | Pineapple Juice | \$0.04 |
| 1 oz | Reàl Passion Fruit | \$0.28 |

Total Ingredient Cost \$2.28

GARNISHES

| | | |
|---|------------------------------------|--------|
| 1 | Grilled Pineapple Wedge (Optional) | \$0.05 |
| 2 | Pineapple Frond | \$0.04 |

Total Garnish Cost \$0.09

Total Cost \$2.37



PRICKLY PEAR SPRITZ

METHOD

Shake, strain over fresh ice

GLASS

Wine Glass

SUGGESTED SELLING PRICE

\$7.00

\$9.00

\$10.00

COST MARGIN

83%

65%

58%

DRINK DESCRIPTION

A spritz featuring Finest Call Premium Citrus Sour and Reàl.Prickly Pear

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice (Minus Prosecco). Shake well and strain over fresh ice. Top with Prosecco. Garnish and serve

INGREDIENTS

| | | |
|-------|---------------------------------|--------|
| 1 oz | Hendrick's Gin | \$1.15 |
| .5 oz | Aperol | \$0.40 |
| .5 oz | Finest Call Premium Citrus Sour | \$0.07 |
| .5 oz | Reàl Prickly Pear | \$0.14 |
| -- | Shake w/ ice and strain | |
| 1 | Top with Prosecco 187 ml | \$4.00 |

Total Ingredient Cost \$5.76

GARNISHES

| | | |
|---|------------|--------|
| 1 | Strawberry | \$0.05 |
|---|------------|--------|

Total Garnish Cost \$0.05

Total Cost \$5.81



SMASH IT

METHOD

Shake, strain over fresh ice

GLASS

Double Old Fashioned

SUGGESTED SELLING PRICE

\$7.00

\$9.00

\$10.00

COST MARGIN

33%

26%

23%

DRINK DESCRIPTION

A smash cocktail featuring Finest Call Premium Citrus Sour and Reàl Blueberry

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and strain over fresh ice. Garnish and serve

INGREDIENTS

| | | |
|--------|---------------------------------|--------|
| 1.5 oz | Maker's Mark Bourbon | \$1.37 |
| .5 oz | St. Germain Elderflower Liqueur | \$0.54 |
| .75 oz | Finest Call Premium Citrus Sour | \$0.10 |
| .5 oz | Reàl Blueberry | \$0.14 |
| 6 | Mint Leaves | \$0.06 |

Total Ingredient Cost **\$2.21**

GARNISHES

| | | |
|---|-------------|--------|
| 1 | Mint Sprig | \$0.04 |
| 2 | Blueberries | \$0.06 |

Total Garnish Cost **\$0.10**

Total Cost **\$2.31**



BLOOD BROTHERS

METHOD

Shake & strain

GLASS

Coupe

DRINK DESCRIPTION

A classic cocktail featuring Finest Call Blood Orange Sour, Finest Call Single Pressed Lemon Juice and Reàl Peach

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and strain over fresh ice. Garnish and serve

| SUGGESTED SELLING PRICE | COST MARGIN |
|----------------------------|----------------|
| \$7.00 | 30% |
| \$9.00 | 24% |
| \$10.00 | 21% |

INGREDIENTS

| | | |
|---------|--|--------|
| 1.25 oz | Dewars White Label Scotch | \$1.05 |
| .75 oz | Luxardo Sangue Morlacco | \$0.59 |
| 2 oz | Finest Call Blood Orange Sour | \$0.26 |
| .5 oz | Finest Call Single Pressed Lemon Juice | \$0.07 |
| .5 oz | Reàl Peach | \$0.14 |

Total Ingredient Cost \$2.11

GARNISHES

| | | |
|---|--------|--------|
| 1 | Cherry | \$0.02 |
|---|--------|--------|

Total Garnish Cost \$0.02

Total Cost \$2.13