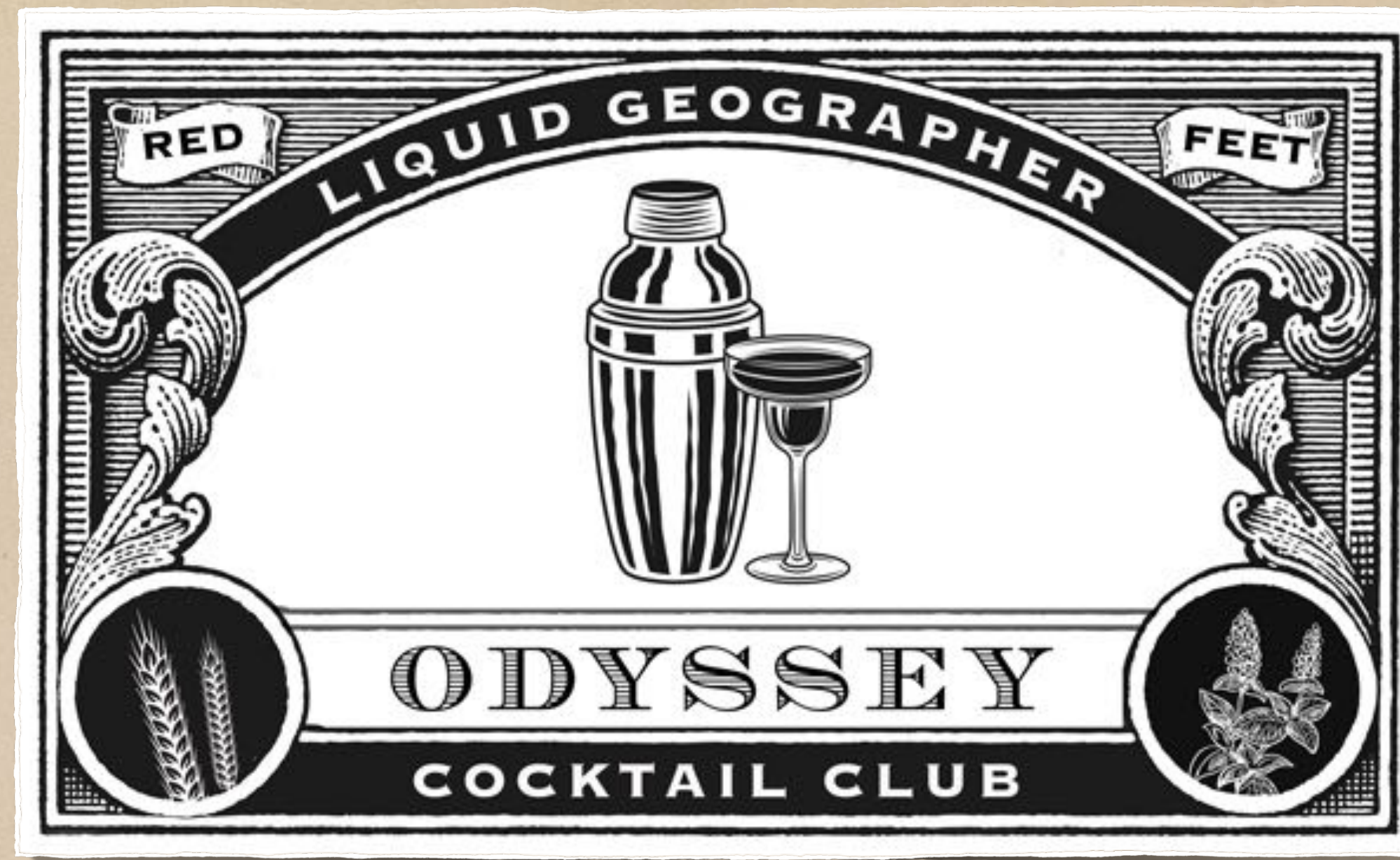




Red Feet Wine Market & Spirit Provisions

Odyssey Cocktail Club

#5.5

- ◆ El Dorado 3 Year Old Rum

- ◆ Kraken Black Spiced Rum

- ◆ 2:1 Dark Simple Syrup or Light Simple Syrup

- ◆ Lime Juice

- ◆ Grapefruit Juice

- ◆ Bitters - Angostura or Dashfire

Nevada



2:1 Dark Simple Syrup

- ◆ 1 cup Demerara, Muscovado, Turbinado or light brown sugar*
 - ◆ $\frac{1}{2}$ cup boiling water
 - ◆ Mix together, microwave for +/- 30seconds, & stir
 - ◆ Cool it down, keep in refrigerator up to 2 weeks
- * for light simple syrup, Sub. 1 cup granulated sugar



Dark Nevada

- ♦ 1 oz each El Dorado & Kraken
- ♦ ½ oz 2:1 Dark Simple Syrup
- ♦ ¾ oz lime juice (half of a juicy lime)
- ♦ ¾ oz grapefruit juice
- ♦ 2-3 dashes of bitters - Angostura or Dashfire
- ♦ Garnish - lime twist
- ♦ In a shaker or a glass, add all the ingredient and ice.
- ♦ Shake or stir & strain into a glass
- ♦ Garnish

**Credit to D. Barca, Smuggler's Cove, SF, CA



Light Nevada

- ♦ 2 oz El Dorado rum
- ♦ ½ oz 2:1 light Simple Syrup
- ♦ ¾ oz lime juice (half of a juicy lime)
- ♦ ¾ – 2 oz grapefruit juice
- ♦ 2-3 dashes pf bitters - Angostura or Dashfire
- ♦ Garnish – grapefruit slice & lime twist
- ♦ In a shaker or a glass, add all the ingredient and ice.
- ♦ Shake or stir & strain into a glass
- ♦ Garnish





Introducing
ODYSSEY
COCKTAIL CLUB