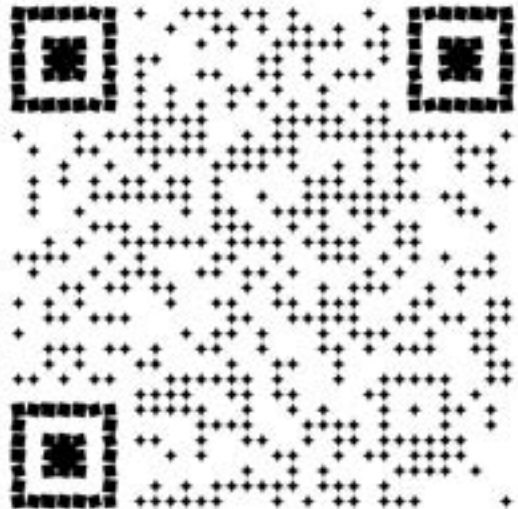


**HOW WAS ECONO?
LET US KNOW!**



TAKE OUR SURVEY HERE

**WE'LL PICK TWO WINNERS FOR AN
ECONO PRIZE PACK!**



LEG 1



FIGHT WAR NOT WARS

2022



...t... do not cro...
... great black...
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Econo is a locally driven approach to delivering the core promise of Lush Life's programming, which is to build community through education, connection, and access. By developing more and better opportunities for bar professionals, we, as a community, can sustain lifelong careers and push for more equitable employment practices, fair wages, and generally improved work environments. Over the next three weeks, we will visit 8 cities and offer 28 classes with 100% of the money we raise going to No Us Without You (more info on them later).

Along the way, we will be jamming econo a concept borrowed from The Minutemen. We will be hosting these events in any space that will have us, making the most of what the community makes available to us. We will build this with you, for you.

"Econo is an old concept," says Mike Watt, "the punk rockers picked up on that, the idea of scarcity and just using what you've got, and maybe more of you comes through because there's less outside stuff you're sticking on- all you've got is you, and you have to make something out of it."


When you're here with us at Econo, make the most of your time. Keep your ears and your heart open. Talk to someone you haven't met. And, most importantly, find the potential in those around you. Take what you learn here and keep growing.

-LINDSEY JOHNSON, FOUNDER

SPONSORS

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MONKEY  SHOULDER®



MOLINARI 

BULRUSH
GIN 

SMALL BATCH, HAND CRAFTED

THE HOUSE OF
LUSTAU

ESTD 1815
Ardbeg

The Ultimate
ISLAY SINGLE MALT
SCOTCH WHISKY



SPONSORS

perrier



LYRE'S



WHERE WE JAM ECONO



CHICAGO 3.27	CHARLESTON 4.4
LOUISVILLE 3.29	CHARLOTTE 4.5
NASHVILLE 3.30	WASHINGTON D.C. 4.10
ATLANTA 4.3	NEW YORK 4.12

econo **CONTRIBUTORS**



Leo Borovski (he/him)



Leo was born in Kyiv, Ukraine, and immigrated to the US with his family 30 years ago. He is a Founder of Lush Life Productions and still consults on projects like this.

Amanda Hall (she/her)



Digital Strategy + Social Media

You better tag us!
@pdxcw #econo

Follow
@lushlifeproductions

Lindsey Johnson (she/her)



Lindsey came up with this crazy idea, and put together the format for the event, zine, and programming.

Michael Moberly (he/him)



Sent a bunch of emails to make sure this all could happen. He's "the guy in the chair"

Nickle Morris (he/him)



Nickle is the owner/operator of Expo in Louisville and the inventor of Super Juice.

Othón Nolasco (he/him)



Co-Founder of No Us Without You LA, Our Charity Partner

BROWN & BALANCED

BACK IN PERSON!

ATLANTA

LAS VEGAS

BROWN + BALANCED IS A COMMUNITY ORGANIZATION FOUNDED BY JOSH DAVIS THAT CELEBRATES AND SHOWCASES BLACK BAR + HOSPITALITY PROFESSIONALS. STORIES SERVED STRAIGHT UP!

FOLLOW ON IG
@BROWNBANDBALANCED



COCKTAILS + COMMUNITY



PDXCW

BACK TO PORTLAND
NOVEMBER 13-17

Save the dates!

Follow and Tag on IG @pdxcw
Classes + Certifications on
Facebook and YouTube

TALES

OF THE COCKTAIL
20 YEAR ANNIVERSARY

JULY 25-29
NEW ORLEANS

FURTHER YOUR CAREER
AND CELEBRATE 20 YEARS
OF COCKTAIL EDUCATION AT
TALES OF THE COCKTAIL

www.talesofthecocktail.org



Liz Porter (she/her)



She is the glue that holds this whole thing together. Driving, hugging, & positive vibes

Britany Leach (she/her)



Keeping us all in check and making sure we got what we need to hit the road. Daytime partier.

Dave Lanzalone (he/him)



Logistics and general know how, Dave is the muscle and the brains

Cameron George (he/him)



Cam is the reason you get to drink Ardbeg thanks to his role as Ardbeg US Brand Ambassador. He's also an accomplished bartender from Seattle, WA.

Josh Davis (he/him)



Founder Of Brown And Balanced and keeper of fly energy.

Dan Crowell (he/him)



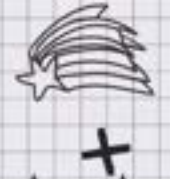
Dan loves sharing his passion for Scotch, and he gets to do that daily as the Glenmorangie US Brand Ambassador.

Stephen Williams (he/him)



Making sure everyone gets paid!

CHICAGO



NASHVILLE MENU

Palms on Palms on Palms W/ Amie Ward

Join The Healthtender for a comprehensive stretching and mobility session to start your Bar Econo day off right! Stretching helps to calm your nervous system, enhance your breath quality, reduce pain and inflammation, decrease pressure, and stimulate circulation at sites of injury and discomfort.



Sherry Simplified W/ Steven Dragan, National Brand Ambassador, The House of Lustau

Please join The House of Lustau for an in depth look at Sherry production, history, and application, followed by a tasting of six different Sherries. Sherry styles that will be covered are Fino, Manzanilla, Amontillado, Oloroso, and Pedro Ximenez. We look forward to having you and until then, stay fortified!



I Know What Hugh Did Last Summer

Hugh Evans
NKD LDY Gin, Green Tea, Juniper Syrup, Lemon

Islay Boy

Akinde
Olagundoye

X by Glenmorangie Scotch, Giffard Banane, Coconut Cream, Bitters, Mint



NASHVILLE MENU

Calm Down Monkey Katie Saddiq

- Monkey Shoulder
- Scotch, Orange
- Infused Simple,
- Cold Brew

Gate 1315

Claybon Lee

- Lustau Los Arcos
- Amontillado Sherry,
- Cointreau, St- Germain,
- Blackberry, Raspberry

CLASSES

Unleashing Your Single Malt Inventory With Cocktails

W/ Cameron George Ardbeg National Brand Ambassador

Single malt Scotch whisky is a rich and diverse spirits category with innumerable options for providing customers with memorable and immersive drinking experiences. But it can also be a confusing and intimidating category for the unindoctrinated drinker. Join us as we reveal the connective pathway from X by Glenmorangie & Ardbeg Wee Beastie cocktails to a more successful and engaging single malt program at your bar or restaurant.



Humans Helping Humans

W/ No Us Without You LA

Join Edwin Rodriguez, Director of Operations joins cofounders Damián Diaz and Othón Nolasco from No Us Without You LA as they explain the non profits origins as a Hospitality Consulting company allowed the 3 to pivot and provide food security for Back of House staff and their families.

Follow
[@nouswithoutu](#)
on Insta



CHICAGO MENU

NASHVILLE MENU

San Palmas

David Leon

Bacardi Ocho Rum,
Coconut Cream,
Pineapple Cordial,
Lime, Sherry Spritz

What's Rum Got 2 Do With It?

Derrick Diggs

Bacardi Ocho Rum, Giffard
Banane, St. Elizabeth Allspice
Dram, Lime, Orgeat, Nutmeg

Bordertown Girl

Roshelley Mayen

Cazadores Reposado
Tequila, Salty
Grapefruit, Lime Juice,
Soda, Salt

Reinado Morado

Victor Futrell

Cazadores Reposado
Tequila, Lime, Lavender,
Triple Sec

NIKITA KOSTYRIA, ZAPORIZHZHIA
Chin Chin Bar & ARDA Trading

"We process so many refugees. It is terrifying to see them arrive in shot-up cars, packed with women and children, their eyes empty and hopeless."



Nikita runs a bar, and works in spirits marketing. Since the war started his southern city has become a hub for humanitarian aid, and he works on obtaining and sending goods and needed items to harder hit areas of Ukraine.

We asked him what you can do to help, and all he said was: "Don't forget us, and do not get used to the idea that there is war in Ukraine - we are a peaceful people, we had peace. There is horror in war, remember this."

DIMA SHOVKOPLYAS, KYIV
Owner, Parovoz Speak Easy

"It's horrific - the idea that we're now at war, that the Russians are killing civilians, even children, destroying whole cities. Each of us tries to resist this in their own way"



@REAL_DIMA.SHOVKOPLIAS

Since the war started, Dima relocated to western Ukraine, and is helping people who wish to leave the country. His spouse is in Romania, helping to settle refugee families.

We asked him what you can do to help, and he says:

- Tell the world! Justice must be served.
- Keep in touch with Ukrainians directly.
- In addition to aid groups, directly help bars and bartenders who can't work, so they can live through this.

RUSLAN BRYTAVSKIY, KHARKIV
Bartender

Ruslan's team of over 30 volunteers has been supporting their community in obtaining and delivering food, clothing, and medicine to the people of Kharkiv, one of the toughest hit cities on the Ukraine/Russia border. Unfortunately we couldn't reach him at the time of publication. We look forward to including his contributions in future updates.



@R.BRYTAVSKIY

CHICAGO MENU

Amazon Primate

Nigal Vann

Monkey Shoulder Scotch,
Coconut Water, Maple
Syrup, Lemon, Salt,
Cardamom Bitters, Soda

Sweet Baby Sherry

JT Taylor

Lustau Los Arcos
Amontillado Sherry, Cynar,
Lemon, Pineapple, Agave,
Sweet Baby Ray's
Barbecue Sauce

CHICAGO MENU

Lets Spill The Tea

Julliana Arquilla
Lyre's London Dry
Gin, Earl Gray Heavy
Cream, Lemon,
Lavender Soda

Beasties For Lyfe

Jimmy Hibbard
Ardbeg Wee Beastie
Scotch, Sweet
Vermouth, Fernet
Branca, Lemon,
Honey



LISTEN AND ACT UKRAINIAN BAR COMMUNITY SPEAKS UP



On February 24th, Russia invaded Ukraine. For over a month now, the Ukrainian people have resisted, but Russia continues to terrorize the civilian population.

Reports of **RUSSIAN WAR CRIMES** include: targeting refugees and humanitarian aid, targeting nuclear reactors, torture of civilians, rape, forced deportation, and the use of banned weapons.

Russia continues to use the threat of nuclear war to keep other nations out of the conflict, allowing them access to continue their war, unfettered.

X We spoke to four members of the Ukrainian bar community making a difference, asked them to share their experiences, and asked what they'd like to see us



KRISTINA TSUKUR, KYIV
Head, Barometer Show

"Today we face terrible pain and loss. Russia has invaded our land without provocation and is killing our children. As we work to free our nation, we need your support and solidarity."

@CHRIS_TSUKUR

Since the war started, Kristina switched from running a major bar event to helping people survive. While she is separated from her parents and her child, she, along with her volunteer team, supports Kyiv's elderly, infirm, bedridden, infants, and families in shelters. They've also taken on jobs like resupplying areas in Kharkiv and Donetsk regions that international aid does not reach.

We asked her what you can do to help, and she says:

- ★** - Take action, and get others to act.
- Don't support those that do business with Russia.
- Don't give Russian entities and persons awards or honors while the occupation continues.

CLASSES

Unleashing Your Single Malt Inventory With Cocktails

with Dan Crowell, National Brand Ambassador Glenmorangie

Single malt Scotch whisky is a rich and diverse spirits category with innumerable options for providing customers with memorable and immersive drinking experiences. But it can also be a confusing and intimidating category for the unindoctrinated drinker. Join us as we reveal the connective pathway from X by Glenmorangie & Ardbeg Wee Beastie cocktails to a more successful and engaging single malt program at your bar or restaurant.

Oleo Citrate + Super Juice

with Nickle Morris

Oleo Citrate is a new form of juice extraction that yields significantly more juice per fruit while also offering a more flavorful and longer lasting product that I like to call Super Juice. Come along with me while I walk you through the process of making oleo citrate & super juice while we discuss all things alternative acids.

CHICAGO MENU

Professor X

Josh Davis

X By Glenmorangie,
Elderflower, Lemon,
Tonic

Follow @mrmixologist and
@brownandbalanced



RUSSIA INVADED UKRAINE

WHAT TO KNOW AND WHAT TO DO

The situation in Ukraine can be difficult to follow, so we've put together a guide to help you understand the situation, how we got there, what you can do to learn and to help.

X BEWARE OF DISINFORMATION

Russian media is as full of lies as bold as Q Anon fiction. It's often the polar opposite of the truth.

Their goal is to convince you that there is no truth out there, and that you can't learn what's happening.

Don't buy into this. Listen to evidence backed journalism.

X WANT A PRIMER?

Vox produced an excellent history of Ukraine piece in the first days of the war - you can read or listen.



X DONATING MONEY

The International Red Cross and other large entities are **not** a great avenue for donations to get quick action. You want your money to go to helping people now, not buying laptops next year.

We've been giving all our money to bar community volunteers, who've been turning it into resources for people in their community immediately.

Consider sending funds to some of the folks we've featured. They are all collecting funds for the work they're doing. Kristina is a great example - she regularly shares where the money is going and who it's helping.

X LOOKING FOR ANOTHER WAY TO HELP?

Do you need help getting in touch with folks in Ukraine? Do you have a great resource for routing supplies in Europe? Are you looking to help in a specific way?

Contact Leo Borovski, who's been working with bar folks in Ukraine throughout this conflict.

leo.borovski@gmail.com or @lushlifele on instagram

NASHVILLE

Oh. My. God. Becky. Look At Her Bucket with Amie Ward

This class will cover the efficiency and effectiveness of batched cocktail programs as it relates to your space, labor, time, and supply concerns. Amie Ward, Beverage Director of Camp Runamok and self-proclaimed batch queen, will lead this class and share some of her favorite tools for executing these batching adventures!

Sherry Simplified

with Steven Dragun, National Brand Ambassador, The House of Lustau

Please join The House of Lustau for a look at Sherry production, history, and application, followed by a tasting of six different Sherries. Sherry styles that will be covered are Fino, Manzanilla, Amontillado, Oloroso, and Pedro Ximinez. We look forward to having you and until then, stay fortified!

DAN CROWELL

GLENMORANGIE BRAND AMBASSADOR

TELL US ABOUT YOUR JOB. WHAT DO YOU DO?

My job is to try to facilitate an accessible and meaningful connection between both current and potential whisky drinkers and the whiskies created at Glenmorangie. I do this by lending clarity, context, and insight into our brand and our processes while sharing my passion for Glenmorangie and for single malt Scotch whisky in general.

WHAT'S YOUR FAVORITE ASPECT OF YOUR JOB?

Watching the lightbulb go on for an individual when the experience of truly connecting with a dram of Glenmorangie comes together for them.

TELL US ABOUT GLENMORANGIE. WHAT MAKES IT SO SPECIAL?

Under the guidance of our Master Distiller, Dr Bill Lumsden, the only distiller ever to be named IWC Master Distiller of the Year five times, Glenmorangie has been pushing the envelope of single malt Scotch whisky for decades with its creative vision and commitment to innovation. Our pioneering work with secondary maturation has left an indelible mark on the entire category. The recent construction of The Lighthouse, our 'distillery within a distillery' dedicated entirely research and innovation, secures our position at the forefront of creative innovation in the Scotch whisky industry for many decades to come.

WHAT'S YOUR FAVORITE COCKTAIL WITH GLENMORANGIE?

I absolutely love an Old Pal made with
X by Glenmorangie.

WHAT ADVICE WOULD YOU GIVE TO A BARTENDER WHO WANTS TO WORK FOR A BRAND LIKE YOURS?

Pursue as many whisky/spirits education and certification opportunities as you can. Keep your social media skills in a constant state of development. Grow your network of contacts throughout the spirits industry (distributors, suppliers, retailers, bartenders).

And keep an eye on

<https://forcebrands.com/jobs/strategic-group-92>



X SOURCES OF INDEPENDENT NEWS:

Kyiv Independent - News from Ukraine
Meduza.io/en - News from Russia

AND ON TWITTER:

@terrelljstarr - crowd funded journalist, Terrell J Starr
@dkaleniuk - anti corruption activist, Daria Kaleniuk
@avalaina - human rights lawyer, Oleksandra Matviichuk
@mcfaul - former US Ambassador to Russia, Michael McFaul
@juliadavisnews - russian media analyst Julia Davis

X BUSINESSES WHO LEFT

Divesting from the Russian market is key to forcing them out of Ukraine.

Here is a brief list of companies in our industry who've exited the Russian Market:

Diageo
Pernod Ricard
AB InBev
Heineken
Coca Cola
Stoli Group
Black Sheep
Carlsberg

X LEARN ABOUT RUSSIAN KLEPTOCRACY

Russian anti-corruption activist Alexei Navalny and his team have uncovered troves of information about Putin and his cronies. And their YouTube Channel is filled with evidence backed journalism, with English subtitles.



The story of the world's largest bribe



Putin's 700 Million Dollar Yacht

X KNOW THE WORDS

Russia's invasion of Ukraine
NOT Russia-Ukraine War or "special military operation."
Russia is the aggressor. They've invaded Ukraine and are trying to destroy it. The name of the conflict should fit what's happening.

Ukraine
NOT "the" Ukraine - it's a country, not a place.

Kyiv
NOT Kiev - Use the translation from Ukrainian, not Russian.

LOUISVILLE

Batch Please! Why We Should Embrace the Bucket with Amie Ward

This class will cover the efficiency and effectiveness of batched cocktail programs as it relates to your space, labor, time, and supply concerns. Amie Ward, Beverage Director of Camp Runamok and self-proclaimed batch queen, will lead this class and share some of her favorite tools for executing these batching adventures!

Menu Editing

with Nickle Morris

Lets talk about editing! How do you take your best ideas and make them better? By refining down menues to their best and brightest ideas we can create more articulate and fun concepts

CAMERON GEORGE

ARBEG BRAND AMBASSADOR

TELL US ABOUT YOUR JOB. WHAT DO YOU DO?

My job is to not only be the embodiment of all things Ardbeggian but to win hearts and minds on behalf the people, place, and brand of Ardbeg. I do this by welcoming you into the stories, history and process of the Ardbeg brand & brand home with impactful educational seminars, events and impassioned storytelling.

WHAT'S YOUR FAVORITE ASPECT OF YOUR JOB?

Deconstructing preconceived notions of the category of heavily (heavenly) peated Single Malt Scotch Whisky and doing my small part to reconstruct the face & façade of category in a more equitable and representative light.

TELL US ABOUT ARDBEG. WHAT MAKES IT SO SPECIAL?

Since enduring and overcoming a series of closures and relaunching in 1997 Ardbeg has become one of the most highly awarded distilleries on the planet, winning World Whisky Distillery of the year 5 times. Our untamed nature and brand behavior have created a cult following called the Ardbeg Committee that is now over 130,000 members worldwide, this membership is re-engaged annually with a series of one off releases meant to evoke committee feedback and communication. A recent distillery expansion at our home on the majestic island of Islay means that Ardbeg will continue to make the most heavily/ heavenly peated Single Malt in regular production in perpetuum.

WHAT'S YOUR FAVORITE COCKTAIL WITH ARDBEG?

The Ardbeg Daiquiri is life changing, I prefer mine with Ardbeg Wee beastie.

WHAT ADVICE WOULD YOU GIVE TO A BARTENDER WHO WANTS TO WORK FOR A BRAND LIKE YOURS?

Adventure forward with frequency, spirits from around the world share a connective tissue with their places of origin; to better understand their cultural history and relevance is to better understand the spirit itself. Make yourself an expert in a particular spirit by both venturing to visit high quality producers but also passing and amassing credible certifications in the category.

Work on your communication skillset, ability to take criticism (it will happen), and get on linked in to make yourself more accessible and visible to brands you want to work for. Pursue, engage and re-engage that brand, don't wait for them to come to you, bring your passion to them... lastly keep an eye on <https://forcebrands.com/jobs/strategic-group-92>



ON OLEO CITRATE & SUPER JUICE

FOR 1L OF ORANGE OLEO CITRATE :

- ~120g orange peel
- 23g powdered citric acid
- 2g powdered malic acid
- 70g granulated sugar

Combine all in a soup cup, shake to evenly cover peels with acid/sugar mix

let rest for 60mins, add cold water and blend.

Strain.

Add in fresh juice from peeled fruit label and date

FOR 1 L OF GRAPEFRUIT OLEO CITRATE:

- ~100g of grapefruit peel
- 15g powdered citric acid
- 2g powdered malic acid
- 4g powdered glutamic acid
- 70g granulated sugar

FOR BITTER HUSK STOCK:

- 100g of juiced husk,
- 2 L filtered water

Combine pith and 2 Litre water, reduce over a boil to 1 Litre

Strain bitter husk stock and set aside.

Combine peels and acids, set for 60 mins and blend with bitter husk stock.

Add in fresh juice from peeled fruit label and date

CLASSES

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with Dan Crowell, National Brand Ambassador Glenmorangie

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How To Win A Cocktail Competition

with Nigal Vann

This presentation will go over the things you should expect from a cocktail competitions, and how to create a "worthy" cocktail. You will learn how to tell a story for your essays, how to take an attractive photo, and how to prep for your live performances. Not every competition is alike and this class will help you understand that.



CHARITY PARTNER 2022

NO US WITHOUT YOU IS A NON-PROFIT LOCATED IN LOS ANGELES THAT FEEDS THOUSANDS OF FAMILIES EACH WEEK! THEY EMPLOY OUT OF WORK HOSPITALITY PROS IN NEED TO HELP ORGANIZE THE FOOD BOXES.

IN 2020, PARTNERS DAMIAN DIAZ AND OTHÓN NOLASCO, CREATED NO US WITHOUT YOU LA A 501(C)3 PUBLIC CHARITY AIMED AT PROVIDING FOOD RELIEF TO THE MOST DISENFRANCHISED HOSPITALITY WORKERS AFFECTED BY THE PANDEMIC. USING THEIR OWN MONEY, THE PARTNERS DISCOVERED THEY COULD FEED A FAMILY OF 4 FOR ONE WEEK FOR JUST \$33.

BETTER TOGETHER

ON OLEO CITRATE

&

SUPER JUICE

FRESH JUICE HASN'T SEEN MUCH IN THE WAY OF WASTE SOLUTIONS OREVEN PROGRESS DESPITE DECADES OF BETTER COCKTAIL PRACTICES.

OLEO CITRATE IS A NEW FORM OF COLD JUICE EXTRACTION THAT ALLOWS FOR A SIGNIFICANT IMPROVEMENT IN JUICE QUALITY, TASTE, SHELF LIFE, COST & WASTE MITIGATION.

A SIBLING TO OLEO SACCRUM, OLEO CITRATE EXTRACTS THE OIL OF CITRUS USING THE SAME ACID THAT EXISTS WITHIN THE FRUIT.

FOR 1L OF LIME OLEO CITRATE:

- ~100g of lemon peel
- 44g of powdered citric acid
- 7g of powdered malic acid

Combine all in a soup cup, shake to evenly cover peels with acid/sugar mix

let rest for 60mins, add cold water and blend. Strain.

Add in fresh juice from peeled fruit label and date

FOR 1L OF LEMON OLEO CITRATE:

- ~100g of lemon peel
- 47g of powdered citric acid
- 9g of powdered malic acid

Combine all in a soup cup, shake to evenly cover peels with acid/sugar mix

let rest for 60mins, add cold water and blend. Strain.

Add in fresh juice from peeled fruit label and date

No Us
Without You



Los Angeles

LOUISVILLE MENU

First Time
Sisi Bright

X by Glenmorangie
Scotch, Blanc
Vermouth, Apricot
Liqueur, Passionfruit
Syrup, Lemon, Bitters



SUGGESTED TOUR DONATIONS
\$5 AT THE DOOR
\$5 PER COCKTAIL
\$5 SPIN THE WHEEL

START NOW BY FOLLOWING
@NOUSWITHOUTYOU ON IG
AND DONATING \$\$\$ AT
NOUSWITHOUTYOU..LA/DONATE

BORN AND BRED ANGELENO
OTHÓN CONSIDERS FOUNDING
NO US WITHOUT YOU LA TO
BE BOTH THE END AND
BEGINNING OF
HIS LIFE OF SERVICE.

OTHÓN IS HITTING THE ROAD
WITH US ON THE ECONO 2022
TOUR TO HELP BRING COST-
FREE EDUCATION TO YOU AND
RAISE \$\$\$ FOR NUWY.

OTHÓN KNOWS THAT HE AND
HIS PARTNER DAMIÁN DIAZ
WERE MEANT TO TAKE
ACTION TO PROVIDE FOOD
SECURITY FOR FAMILIES IN
NEED.

YOU CAN HELP THEM DO
THAT!!



LOUISVILLE MENU



LOUISVILLE MENU

Evening With The Radio Lauren Skelton


Bacardi Ocho Rum, Lustau
PX Sherry, Bitter Peaches +
Herb Shrub, Green
Peppercorn Salt

The Walk Home Neil Alvarado

Monkey Shoulder Scotch,
Tropical Spice Infused
Aperol, Tamarind Jarritos
Reduction, Lemon,
Orange Bitters

Open Season

Greg Galganski
Cazadores Reposado
Tequila, Jasmine Tea
Infused, Grapefruit
Syrup, Super Lemon,
Soda



Dance, Petunia, Dance!

SC Baker
Ardbeg Wee Beastie
Scotch, Coconut Mix,
Spiced Tea Syrup,
Super Lime,
Bitters Blend

