

# Cocktails

## 1208 Kir

5oz Bubbly  
.5oz Chambord  
.5oz Absinthe

Pour the bubbly in a Champagne flute float the Absinthe on top of that and with a bartender's spoon float the Chambord Garnish with fresh raspberries.

## Oscar Wilde

1 orange  
1oz Absinthe  
.5oz Grand Marnier

Zest the orange into large twists and soak the twists in the absinthe, juice the orange into a Boston can filled with ice add the Grand Marnier and the Absinthe reserving the twist shake Mr Wild until the cocktail glass is frosty on the outside and strain it into a chilled martini glass, the lights for dramatic affect and flame the zest (with the help of a candle) and dunk it into Oscar and enjoy.

## Brainstorm

1oz Absinthe  
.5oz Triple Sec  
.5oz Cherry Brandy  
.5oz Fresh lime juice

Fill a Boston can full of ice and pour your ingredients in it shake it all up until the can is frozen on the outside. Fill a Collins glass with ice and strain your brainstorm in it, garnish with a straw, fresh cherry and a lime wheel.

## Workaday

1oz Absinthe  
Splash of fresh lime juice  
Splash of cranberry  
Soda  
.5oz Crème de Cassis

Fill an old fashion glass with ice and build your drink in the order listed spiraling the cassis with the stem of a bartender's spoon. Garnish with a 6" straw and fresh red currants or cranberries.