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| 1 - RED CHERRY (a) | 1 - SEGMENT 1/8" THK ORANGE (b) | 1 - SEGMENT 1/8" THK LEMON (c) | 1 - SEGMENT 1/8" THK LIME (d) |
| 1 - GREEN OLIVE W/ RED CENTER (e) | 1 - WHITE ONION (f) | 1 - DASH ANGOSTURA BITTERS (g) | 1 - CUBE ICE (h) |
| 1 - TSP FINELY GRANULAR SUGAR (k) | 1 - SUGAR CUBE (m) | 1 - LEMON PEEL (n) | 1 - MINT SPRIG (p) |
| 1 - PINEAPPLE CHUNK (r) | 1 - DASH WORCESTERSHIRE SAUCE (s) | 1 - CELERY STICK (t) | 1 - SEGMENT SWORD (u) NOTE 9 |

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| SHAKE ASSEMBLY W/ CRACKED ICE & REMOVE | STIR OR MIX ASSEMBLY | FLOAT OR LAYER ON TOP OF INGREDIENT | STIR ASSEMBLY W/ CRACKED ICE |
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| - GRENADINE | - YELLOW CHARTREUSE |
| - GREEN CHARTREUSE | - CREME DE YVETTE |
| - PASSION FRUIT JUICE | - UNSW PINEAPPLE JUICE |
| - SODA | - BRANDY |
| - BOURBON / WHISKEY | - VODKA |
| - LEMON JUICE | - ORANGE JUICE |
| - GIN | - COLA |
| - ITALIAN (SWEET) VERMOUTH | - FRESH CREAM |
| - FRENCH (SWEET) VERMOUTH | - CREME DE CACAO |
| - SCOTCH | - JAMAICA RUM |
| - WHITE RUM | - APRICOT BRANDY |
| - WHITE CREME DE MENTHE | - DE MERARA RUM |
| - GALLIANO LIQUEUR | - KAHLUA |
| - LIME JUICE | - COCONUT CREME |
| - SLOE GIN | - CHERRY BRANDY |
| - TEQUILA | - TOMATOE JUICE |
| - TRIPLE SEC | - CHAMPAGNE |
| - DRAMBUIE | - ICE TEA |
| - TONIC | - CHERRY JUICE |
| - WATER | - STOU ORANGE |
| - MILK | - SWEET / SOUR MIX |

GENERAL NOTES:

- CONVERSIONS ARE APPROXIMATE. ADJUST ACCORDINGLY TO SUIT TASTE.
- ALWAYS PLACE ICE, ETC. IN THE MIXING GLASS PRIOR TO POURING THE MAIN INGREDIENT.
- WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST.
- ALWAYS STIR DRINKS MADE WITH CLEAR LIQUORS.
- ALWAYS SHAKE DRINKS MADE WITH FRUIT JUICES OR CREAM.
- STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE HOLD BY STEM.
- CONSUMING TOO MANY OF AN ASSEMBLY CAN CAUSE VOMITING & BAD CHOICES IN THE OPPOSITE SEX.
- CHOOSE ONE ASSEMBLY PER POURING. MIXING CAN CAUSE VOMITING IF ONE IS NOT CAREFUL.
- SEGMENT SWORD CAN BE USED WHEN MULTIPLE SEGMENTS AND/OR SPHERES ARE REQUIRED FOR ANY ASSEMBLY. ALTERNATE HEIGHT FOR PLACING SEGMENTS ON ROW OF GLASS.

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| FILE NAME: DRINKSDWG | | | |
| HAPPY HOUR ASSEMBLIES & DETAILS OF MIXED DRINKS RIGHT OR LEFT HAND | | | |
| REV. | DESCRIPTION | DRAWN | DATE |
| 3 | REDRAWN ON CAD | FR | 1/24/10 |
| 2 | ADDED BLOODY MARY, RUSTY NAIL & ICE PICK | RJD | 4/16/01 |
| 1 | ADDED GIMLET, VODKA GIMLET, PINA COLADA, SINGAPORE SLINGSHOT & TEQUILA SUNRISE | RJD | 3/7/78 |
| 0 | ISSUED FOR MASS CONSUMPTION | RJD | 5/1/78 |
| REV. | DESCRIPTION | DRAWN | DATE |
| 3 | REDRAWN ON CAD | FR | 1/24/10 |
| 2 | ADDED BLOODY MARY, RUSTY NAIL & ICE PICK | RJD | 4/16/01 |
| 1 | ADDED GIMLET, VODKA GIMLET, PINA COLADA, SINGAPORE SLINGSHOT & TEQUILA SUNRISE | RJD | 3/7/78 |
| 0 | ISSUED FOR MASS CONSUMPTION | RJD | 5/1/78 |

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| GRAPHS BY: | F. ROEMHILD | DATE: | 2010 |
| DESIGNED BY: | R.J. DININO | DATE: | 1978 |
| CREATED BY: | R.J. DININO | DATE: | |

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|-----------------|--------------------------|
| RECIPES BY: | SELF APPOINTED BARMASTER |
| LOCATION: | BAR |
| TIME: | ANYTIME |
| SCALE: | NONE |
| DRAWING NUMBER: | Z - 4 - 8151623 - 42 |
| REV: | 3 |