



GARDEN TO GLASS

Mobile + virtual bartending



Collect the below supplies to make 2 cocktails / mocktails

BARTENDER TOOLS

SHAKE

ONE Shaking Tool - A bartender shaker, jar with lid, or sports bottle with wide lid will do the trick

MEASURE

ONE Measuring Tool - A bartender jigger, tablespoon, or shot glass works great

SERVE

TWO clean glasses (any size will do)

SPIRIT / MOCK

You need 5 oz of your choice spirit / mock
5 oz = 3 mini bottles = 3 shots

SPIRIT OPTIONS

Vodka, Whiskey, Tequila, Rum, Gin,
Scotch, Mezcal, Bourbon, Sake, Cognac

MOCKTAIL OPTIONS

Unsweetened Coconut Water,
Unsweetened Cold Brew Coffee,
Soda Water

FRESH SUPPLIES

2	LEMONS
1/2 cup	SUGAR (or honey)
1/2 cup	HOT WATER
2 cups	ICE

+ CHOOSE 2 FRESH SUPPLIES

Collect TWO items from these seasonal options

FRUIT / VEG

ONE CUP : Berries (any berry will do),
Cucumber, Watermelon, Ripe Peach, OR
Cherries

HERB / SPICE

ONE handful of FRESH herb (sage,
mint, rosemary, thyme...) OR TWO
slices fresh Jalapeno

BAR PREP

Before you join our party we ask that you make simple syrup and juice your lemons. Here is how to make simple syrup (its so easy!):

To make Simple Syrup:

- Add 1/2 cup hot water to 1/2 cup sugar (or honey)
- Stir until sugar dissolves
- Store in the fridge for up to one month

So simple!

VIRTUAL LOGIN

We can't wait to celebrate with you!

GardenToGlassMixology.com