

**MJBiz Coffee, Cocktails and Mocktails**

*featuring Manhattan-based Mixologist, Matt MacIntyre*

**Femme Fatale**

Gin, Cucumber Vodka, Yuzu Juice (or lemon juice), triple sec, cucumber slice, martini glass or rocks glass  
For mocktail: replace gin and vodka with spirit-free recommendations listed in "Build the Bar"



**Caribbean Cup O'Joe**

Aged Rum, Tuaca or Coffee Liqueur, Ponche Kuba or Rumchata, preferred coffee blend, cinnamon stick, collins glass or your favorite coffee mug  
\*\*\*this drink can be made hot or cold. If hot - 6 oz of coffee. If cold - 4 oz of prechilled coffee  
For mocktail: replace with spirit-free recommendations listed in "Build the Bar"

**Mole Mocha**

Tequila, Chocolate Liqueur, Chipotle Liqueur, preferred coffee blend, chipotle powder, whipped cream, favorite coffee mug or collins glass  
\*\*\*this drink can be made hot or cold. If hot - 6 oz of coffee. If cold - 4 oz of prechilled coffee  
For mocktail: replace with spirit-free recommendations listed in "Build the Bar"



**Shake Your Pom Pom**

Whiskey (bourbon or rye), Pomegranate liqueur, bitters, basil sprig, rocks glass  
For mocktail: replace whiskey with spirit-free recommendations listed in "Build the Bar" and pomegranate liqueur with pomegranate juice

**BUILD THE BAR - SHOPPING LIST/INGREDIENTS**

(Please note these are the recommended spirits, spirit-free beverages, modifier, juices, garnishes and glassware from the mixologist, you are welcome to substitute as needed. If you are choosing to include CBD or THC in your beverage, make sure it is water-soluble.)



**SPIRIT LIST**

Tequila: Must be reposado - not gold/silver OR blanco  
\$\$\$ - Casamigos Reposado    \$\$ - Don Julio Reposado  
\$- Lunazul Reposado



Rum: Must be aged - not spiced  
\$\$\$- Ron Zacapa 23                \$\$- Zaya Gran Reserve 16 years  
\$- Brugal 1888



Gin: Tanqueray, Bombay, or New Amsterdam will not work as substitutes  
\$\$\$\$- Monkey 47                \$\$\$- Hendrick's  
\$\$-Empress Gin                 \$- Botanist

Vodka:  
\$\$- Effen Cucumber  
\*There is no quality substitute for Effen in this category - if it cannot be found, a vegetal forward vodka will suffice. i.e. Ketel Botanicals, Stoli, Skyy, or Absolut all have acceptable options.



Whiskey: Bourbon or Rye - Scotch, Irish and Canadian whiskies are not applicable  
\$\$\$- Blade and Bow Bourbon    \$\$\$- WhistlePig Rye  
\$\$- Eagle Rare Bourbon         \$\$- Templeton Rye  
\$- Jim Beam                         \$- Jack Daniel's Rye

**MODIFIERS**

Godiva Chocolate Liqueur  
Ancho Reyes Chipotle Liqueur (Not the Verde, two different bottles - they look very similar)  
Tuaca Italian Liqueur (Amaretto is a suitable substitute)  
Tia Maria Coffee Liqueur (Kahlua is a suitable substitute)  
Ponche Kuba or Rumchata  
Pama Pomegranate liqueur  
Cointreau (regular triple sec will work)  
Peychaud's Bitters (bright red with a white label)



**PRODUCE, SPICES and HERBS**

Cucumber, Orange, Basil, Whole Cinnamon Sticks, Ground cinnamon, Smoked Chipotle Powder (found on the spice aisle at any grocery store), Yuzu Juice or extract (check your local Asian market) if unavailable - Lemon juice



**SPIRIT-FREE and SYRUPS**

\*\*alcohol-free substitutes  
Ritual Zero Proof Gin or Seedlip Garden 108  
Ritual Zero Proof Tequila or Seedlip Grove 42  
Ritual Zero Proof Whiskey or Seedlip Spice 94  
Monin Habanero Syrup                Cucumber Juice  
Pomegranate Juice                     Chocolate Milk



**GLASSWARE and TOOLS**

\*\*Not required\*\*  
Martini Glass                                Rocks Glass  
Collins Glass (tall skinny glasses usually 10 ounces)  
Mixing tin set (something metal with a large open mouth to flushly fit a glass over works)  
Mixing glass (again not required)  
Measuring cups/spoons (2oz jiggers are recommended)