



NOTES:

1. POUR 1.5 OUNCES BOURBON OR RYE OVER ICE.
2. VIGOROUSLY STIR IN HONEY OR SIMPLE SYRUP UNTIL EVENLY DISTRIBUTED.
3. FLAVOR WITH FRESH LEMON JUICE TO TASTE.
4. GARNISH WITH LEMON WEDGE.
5. STIR WELL. TAKE CARE NOT TO SCRATCH, SCUFF, OR SHATTER THE GLASS. CLEAN ANY SPILLAGE.
6. MUST BE 21 YEARS OLD MINIMUM TO SERVE OR CONSUME. DRINK RESPONSIBLY. DRINK WATER AND GET ADEQUATE REST TO AVOID HANGOVER.

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THE FOUNDER
NOT TO SCALE

#NJASLA2022

CHAMPAGNE FLUTE



NOTES:

1. POUR 1.5 OUNCES OF GIN.
2. ADD CHAMPAGNE OR CLUB SODA AS DIRECTED BY THE OWNER.
3. SQUEEZE ONE LEMON SLICE. TAKE CARE TO PREVENT LEMON SEEDS FROM MIXING IN, REMOVE AS NEEDED.
4. FLAVOR WITH CRANBERRY GINGER SIMPLE SYRUP.
5. ADD CRANBERRY JUICE TO TASTE.
6. STIR WELL. TAKE CARE NOT TO SCRATCH, SKUFF, OR SHATTER GLASS. CLEAN ANY SPILLAGE.
7. MUST BE 21 YEARS OLD MINIMUM TO SERVE OR CONSUME. DRINK RESPONSIBLY. DRINK WATER AND GET ADEQUATE REST TO AVOID HANGOVER.