

PUZZLES & PINTS

BARTENDER RECIPE GUIDE



01

PIECE BY PIECE

*Layered Strawberry
Pineapple Vodka
Cooler*

GLASSWARE & ICE

Preferred:

Collins

Alternatives:

Highball

Capacity:

12–14 oz

Ice:

Regular ice cubes

INGREDIENTS (Per Drink)

- 1.5 oz vodka
- 2 oz pineapple juice
- 0.5 oz fresh lime juice
- 1 oz club soda
- 0.5 oz strawberry syrup

BUILD

1. Add vodka, pineapple juice, and lime juice to shaker with ice.
2. Shake briefly to chill.
3. Strain over fresh ice into Collins glass.
4. Add club soda.
5. Slowly pour strawberry syrup down inside of glass for layered effect.
6. Serve without stirring.

GARNISH LEVEL (Choose One)

Classic: Pineapple wedge

Elevated: Pineapple wedge + edible gummy puzzle pieces

Showpiece: Pineapple frond + pineapple wedge + edible gummy puzzle pieces on a bamboo pick

SERVICE NOTE: Serve immediately after adding the strawberry syrup so the red-to-gold gradient is still visible. Do not stir before serving.

02

GOOD COMPANY

*Sparkling
Watermelon-Lime
Tequila Cocktail*

Preferred:

Highball

Alternatives:

Collins

Capacity:

12–14 oz

Ice:

Regular ice cubes

- 1.5 oz blanco tequila
- 0.75 oz watermelon syrup
- 0.75 oz fresh lime juice
- 0.25 oz agave syrup
- 2 oz club soda

1. Add tequila, watermelon syrup, lime juice, and agave syrup to shaker with ice.
2. Shake briefly to chill.
3. Strain over fresh ice into highball glass.
4. Top with club soda.
5. Give one gentle lift with a bar spoon.

Classic: Watermelon wedge

Elevated: Watermelon wedge + lime wheel

Showpiece: Watermelon wedge + dehydrated lime wheel + fresh mint sprig

SERVICE NOTE: Add club soda last and give only one gentle lift. Garnish immediately so the mint stays fresh and aromatic.

03

PUZZLE ME THIS

*Crisp Green
Apple-Lemon
Gin Cooler*

Preferred:

Collins

Alternatives:

Highball

Capacity:

12–14 oz

Ice:

Regular ice cubes

- 1.5 oz gin
- 0.75 oz Green Apple Pucker
- 0.75 oz fresh lemon juice
- 2 oz club soda

1. Add gin, Green Apple Pucker, and lemon juice to shaker with ice.
2. Shake briefly to chill.
3. Strain over fresh ice into Collins glass.
4. Top with club soda.
5. Give one gentle lift with a bar spoon.

Classic: Lemon wheel

Elevated: Lemon wheel + thin green apple slice

Showpiece: Dehydrated lemon wheel + green apple fan + fresh mint sprig

SERVICE NOTE: Add club soda last and give only one gentle lift. Cut apple garnish close to service to slow browning.

04

DOUBLE TAKE

*Spiced Rum
with Dark Cherry,
Orange & Lemon*

Preferred:

Double rocks

Alternatives:

Highball

Capacity:

10–12 oz

Ice:

Fresh ice cubes

- 1.5 oz spiced rum
- 0.75 oz dark cherry syrup
- 1 oz orange juice
- 0.5 oz fresh lemon juice
- 1 oz ginger ale

1. Add spiced rum, dark cherry syrup, orange juice, and lemon juice to shaker with ice.
2. Shake briefly to chill and combine.
3. Strain over fresh ice into double rocks glass.
4. Top with ginger ale.
5. Give one gentle lift with a bar spoon.

Classic: Orange wheel

Elevated: Orange wheel + dark cherry on a pick

Showpiece: Dehydrated orange wheel + dark cherry + expressed orange peel

SERVICE NOTE: Add ginger ale last and give only one gentle lift. For showpiece service, express the orange peel over the finished drink.

05

LAST PIECE

*Sweet-Tart Pink
Vanilla Watermelon
Shot*

Preferred:

Standard shot glass

Alternatives:

Standard restaurant shot glass

Capacity:

1.5–2 oz

Ice:

Shaken with ice; served without ice

- 0.5 oz vanilla vodka
- 0.5 oz watermelon schnapps
- 0.5 oz sour mix

1. Add vanilla vodka, watermelon schnapps, and sour mix to shaker with ice.
2. Shake hard.
3. Strain into a standard shot glass.
4. Finish with the approved single garnish presentation and serve immediately.

Classic: Not applicable — signature shot uses one approved garnish presentation only.

Elevated: One pink edible gummy puzzle piece on a short pick or perched cleanly on the rim.

Showpiece: Not applicable — signature shot uses one approved garnish presentation only.

SERVICE NOTE: Serve immediately after straining. Keep the garnish fast and practical for round orders.