

The Stoli Key West Cocktail Classic Recipe Book 2016



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Stoli **THE VODKA**



Stoli Vodka is 40% alc/vol (80 proof). Stoli 50% is 50% alc/vol (100 proof). Stoli 50% is 50% alc/vol (100 proof). Stoli 50% is 50% alc/vol (100 proof). © 2016. All rights reserved. ®. Registered trademark of Stoli Vodka LLC in the United States and other countries.

The Cucumber Thyme Fizz

Created by: Mark Murphy representing El Vez



2 oz Stoli Vodka
1 oz Cucumber Juice
.75 oz Lemon Juice
.75 oz Thyme Simple Syrup
Fresh Thyme
Ice
Sparkling Water

Combine the cucumber juice, lemon juice, thyme simple syrup, Stoli, fresh thyme and ice into a shaker. Shake well. Add ice into your serving cup and strain the shaken cocktail into the cup about 3/4 of the way full. Top off the the cocktail with sparkling water.



The Key West Kitty Kat

Created by: Rocky Collins representing The Round-Up



3 oz Stoli Salted Karamel
6 oz ruby red grapefruit juice
3 oz apple cider vinegar shrub

Shake and pour into a martini glass rimmed with pink crystal sea salt and sugar. Garnish with a brûlée grapefruit slice.



Bliss and Vinegar

Created by: Matthew Harden representing JR'S



3 oz Stoli Salted Karamel
6 oz ruby red grapefruit juice
3 oz apple cider vinegar
shrub

Shake and pour into a
martini glass rimmed with
pink crystal sea salt and
sugar. Garnish with a brûlée
grapefruit slice.



Culo Caliente

Created by: Jef Cummings representing Babycakes



- .5 oz Stoli Vanil
- .5 oz Stoli Razberi
- .5 oz Stoli Blueberi
- .5 oz Triple Sec
- 1 oz cranberry juice
- .5 tsp agave syrup
- .5 fresh lemon
- .5 fresh lime
- 1/4-1/2 jalapeno
- Tajin (chile lime salt)

Muddle jalapeno and add Stoli Vanil, Stoli Razberi, Stoli Blueberi, and Triple Sec into a cocktail shaker with ice. Squeeze the juice from lemon and lime and add agave syrup into the shaker and shake. Let sit for flavors to settle. Rim a chilled martini glass with Tajin. Using a strainer, pour the contents of the shaker in the martini glass. Garnish with lemon, lime or orange peel.



Go Go Juice

Created by: Thuy Nguyen representing F.R.O.G.S



3 oz Stoli Vodka
1 oz sour mix
2 oz triple sec
1 table spoon granita
strawberry puree
3 lemons squeezed

Combine all ingredients
into a shaker with ice and
shake. Strain into chilled
martini glass



Key Side Stoli

Created by: AJ Sedjat representing The Dutch at the W



2 oz of Stoli premium
1/2 oz of ancho Reyes
1 oz fresh squeezed lemon juice
3/4 oz passion fruit infused syrup
10 dashes of tiki bitters
1 muddled fresno pepper
5 cilantro leaves

Passion Fruit Foam:

Combine 2 oz of lemon juice, 2 oz of passion fruit syrup and 6 oz of high whip egg whites into ISI whip cream canister. Shake, add 1 charger and shake, add a second charger and shake, and third charger and shake. Refrigerate for one hour before serving.

Shak and finely strained all ingredients into a coupe.
Top with passion fruit foam, orange zest and add fresh passion fruit to garnish.



The Summer Stoli-stice

Created by: Tajh Patterson (Flawless Shade) representing The Liquor Store and Caravan of Glam



2 oz Stoli Citros
1 strawberry
rosemary simple syrup
rosemary sprig
flammable bitters
lemon

Muddled one organic strawberry in rosemary simple syrup, add ice, Stoli Citros and shake. Double strain into a martini glass. Take a sprig of rosemary and dip it into a flammable bitters. Light rosemary sprig on fire then dip it into the martini glass and leave sprig in as garnish. Add lemon wheel as additional garnish.



Stoli Blue Me

Created by: Lex Reed representing Sidetrack



- 1.5 oz Stoli Razberi
- 1.5 oz Blue Curacoa
- .25 lemon freshly squeezed
- .75 oz simple syrup with a splash of water
- 1.5 oz Red Bull Blue
- .5 cup of liquid nitrogen

Combine and shake all ingredients in a shaker except for the liquid nitrogen. Pour a small portion into a glass mug. Add liquid nitrogen. Stir the cocktail while slowly adding remaining portion from the shaker.



Key West Side Saddle

Created by: Andrew Glardon representing The Denver Wrangler



3 oz Stoli Peach
1.5oz pineapple juice
1.5oz orange juice
1 oz ginger ale
1 dash grenadine

Shake Stoli Peach, pineapple juice and orange juice. Pour into one pint glass filled with ice. Add ginger ale and a dash grenadine sunk to bottom of glass. Garnish with orange wedge.



DENVER
THE MILE HIGH CITY

Blue Piston

Created by: James Rawlings representing Gotham Steakhouse



1 oz Stoli Blueberi
1 oz Stoli Premium
4 slices of ginger
.75 oz of simple syrup
1 oz fresh squeezed lemon juice
Blueberries

In a shaker muddle a hand full of fresh blueberries and four slices of ginger with simple syrup and fresh squeezed lemon juice. Add Stoli Blueberi and Stoli Premium add ice and shake. Strain over ice in a collins glass and serve.



The Paisley Park Martini

Created by: Josh Bering representing The Abbey Food and Bar



2 oz Stolli Premium
.5 oz lavender monin
.5 oz Lemon juice
1 oz white cranberry peach
juice

Combine all ingredients
into shaker. Shake and
strain into a sugar rimmed
martini glass. Garnish with
lemon swirl and purple
edible flower.



The Angry Ginger

Created by: Louis Arzuga representing Elephant Walk



2.5 oz Stoli Oranji
.5 oz habanero ginger simple syrup
passion fruit juice
soda water

Combine all ingredients into a high Collins glass and top with soda water.

Habanero Ginger Simple Syrup:

1 cup of water
2 oz of Ginger sliced
1 habanero pepper
1 cup of organic cane sugar

Add ginger and habanero to one cup of water and bring to a boil. Add one cup of cane sugar until completely dissolved. Let simmer for 10 minutes.

Stoli Cardemon Flower

Created by: Ernesto Representing Shangri La Hotel



1.5 oz Stoli Original
0.75 oz of cardamon infused
simple syrup
0.50 oz of fresh lemon juice
0.75 oz of fresh ruby red
grapefruit juice

Shake all ingredients and double
strain in coupe glass. Garnish
with cardamon seeds.



Key West Bae-Berry

Created by: Mike Duffy representing Valanni



1.5 oz Stoli Citros
.5 oz lemon juice
.75 oz agave
sparkling brut or Prosecco
8 blueberries
4-5 mint leaves

Muddle blueberries and mint leaves and add Stoli Citros, lemon juice and agave into a shaker with ice and shake. Strain into a rocks glass filled with ice. Top with sparkling brut or Prosecco blueberries and mint leaves. Garnish with a lemon wheel.

