

PARK CITY RESTAURANT ASSOCIATION

Cocktail Guide



DARK CITY
area restaurant association



BECOME A CRAFT BARTENDER

Learn how to make award-winning cocktails by Park City's top mixologists.

Discover the art of bartending by making some of your favorite regionally inspired craft cocktails. The Park City Association Cocktail Guide offers renowned drink recipes by distinguished mixologists and winners of our Cocktail Contest that are perfect for any occasion. Here, you'll find instructions on how to make each drink along with a list of ingredients that allow you to shake things up at home. Cheers!



SUNSET DELIGHT

Alpine Distilling - Mocktail

YOU WILL NEED:

- Lemon juice 1/2 oz
- Cane syrup 1/2 oz
- Cranberry 1/2 oz
- 1 Tbsp. wild berry preserve
- Soda Water
- Lemon Peel
- Blueberries

Add all ingredients into shaker tin, shake well pour straight into glass and top with soda water. Garnish with lemon peel and blueberries.

MUSTANG SHANDY

High West Distillery

YOU WILL NEED:

- 1.5 oz Son of Bourye
- 1 oz Drambuie
- 0.5 oz Fresh Lemon Juice
- 2 oz Boulevard Tank 7
- Lemon Zest
- Grains of Paradise Garnish

Add all ingredients except Tank 7 to a cocktail shaker with ice and shake until chilled. Double strain into a chilled champagne flute and top with Boulevard Tank 7. Garnish with lemon zest and Grains of Paradise.



2014 WINNER



EVANGELINE

Deer Valley Resort - Brass Tap

YOU WILL NEED:

- 1.5 oz Beehive Distillery Jackrabbit Gin
- .5 oz Basil Infused Utah Honey
- 3 oz Rose Lemonade

Combine all ingredients, except the rose lemonade into a shaker, fill with ice. Stir for 10 seconds and strain into a stemmed beer glass filled with ice. Top with rose lemonade. Garnish with lemon strings and basil leaf.

2015 WINNER

LABOUNTY BOURBON ICE BOMB

Silver Star Café

YOU WILL NEED:

- Hollowed-out ice sphere
- Premium Bourbon
- Vermouth
- 10-year-old port
- House-made balsamic syrup
- Peach and black walnut bitters
- Fresh peach slice

Combine all ingredients except peach slice. Place hollowed-out ice sphere in a glass and fill sphere with mixture. Garnish with peach slice. To serve crack the sphere, letting it fill the glass.



2016 WINNER



SPICY WATERMELON ROSE SPRITZER

Deer Valley Resort - Royal Street Café

YOU WILL NEED:

- 3 oz simple syrup (right)
- 1 1/2 ounces vodka, Five Wives brand recommended
- Splash of rose wine
- Frozen rose wine ice cube
- Splash of soda
- Jalapeno pepper strip

SIMPLE SYRUP:

- 8 to 10 fresh jalapeno peppers, depending on size
- 1 1/2 cups sugar
- 1/2 cup water
- 2 1/4 cups watermelon juice

Simple syrup: Remove stems, seeds and ribs from jalapeno, peppers, thinly slice to equal 2 cups. Combine sugar, water and jalapenos in a saucepan. Bring syrup to a boil. Cover the pan and turn off the heat. Steep for 20 minutes. Strain the jalapenos from the syrup. Stir in watermelon juice. Refrigerate until chilled. Makes about 6 cups of syrup.

Per cocktail: Pour 3 ounces of watermelon simple syrup, the vodka and a splash of rose in a shaker filled with ice. Shake hard and strain into a martini glass. Add frozen rose cube and top with soda. Garnish with jalapeño strip.

2017 WINNER

CHERRY IN THE RYE

Tupelo

YOU WILL NEED:

- .5 oz Sugarhous Rye Whiskey
- .25 oz Domaine de Canton Ginger Liqueur
- .5 oz House Made Luxardo Cherry/Port Reduction
- .5 oz Lime Juice
- Club Soda
- Mint
- Lemon Peel

REDUCTION:

- One bottle of Grahams Six Grapes Port
- 2 Cups Sour Cherry Purée
- 1.5 Cups Luxardo Cherries with Juice in a sauce pan

For reduction, simmer on Medium heat for 20 minutes. Blend together until smooth.

Prepare the Luxardo/Port reduction and combine with Rye, Canton and lime juice. Add ice and shake vigorously. Strain into Old Fashioned glass using a Hawthorne strainer and add fresh ice. Top with club soda and express some lemon peel before garnishing with lemon peel and mint sprig.



2018 WINNER



LA VAQUERA

Tupelo

YOU WILL NEED:

- 1.5 oz High West Double Rye
- .5 oz Lusta Pedro Ximenez Sherry
- .5 oz Hibiscus Grenadine
- .5 oz Lemon Juice
- Two Dashes Bitters Lab Habanero Lime

Vigorously shake all ingredients. Double strain into rocks glass over a large cube. Garnish with Ranui Gardens edible wildflowers, dehydrated lime, orange zest.

2019 WINNER

BLUEBERRY MOJITO

Deer Valley Resort - Royal Street Café

YOU WILL NEED:

- Quarter wedge of lime
- 1/2 to 3/4 cup lemonade (preferably not from concentrate)
- 1 oz. premium light rum (Bacardi Silver brand suggested)
- 2 Tbsp. fresh/frozen blueberries (one tablespoon smashed to create some juice)
- 1 handful mint
- Splash of soda
- 1 tsp. granulated sugar
- 1/2 oz. premium dark rum (Myer's brand suggested)
- Sprig of mint (for garnish)
- Slice of lime (for garnish)

In a 16 oz. glass, add mint leaves and sugar. Squeeze lime juice into the glass. Mash ingredients with the back of a spoon or a "muddler" until the mixture is fragrant. Fill the glass with ice. Add lemonade until the glass is 2/3 full.

Add splash of soda then add light rum and blueberries. Stir. Slowly pour dark rum into the drink so it floats on top. Garnish with a sprig of mint and lime, serve.

