



VIRTUAL COCKTAIL TASTINGS

The Sazerac House January, February & March

WELCOME TO THE SAZERAC HOUSE

VIRTUAL TASTINGS!



Before we begin, here are some helpful tips to ensure that you have a spirited tasting:

1. Please ensure that everyone participating is at least 21 or older – let's shake, mix and stir our cocktails responsibly.
2. We will mute all participants during the class; however, you are welcome to ask questions and share comments in the Q&A section or chat – we have a moderator that will pose the questions to our cocktail experts.
3. Have fun and show us your cocktail creation by tagging us on Instagram and Facebook @sazerachouse and use #sazeracathome
4. Now, go and get all your ingredients, bar tools glasses and don't forget to grab ice. We will start in 5 minutes.



VIRTUAL COCKTAIL TASTINGS



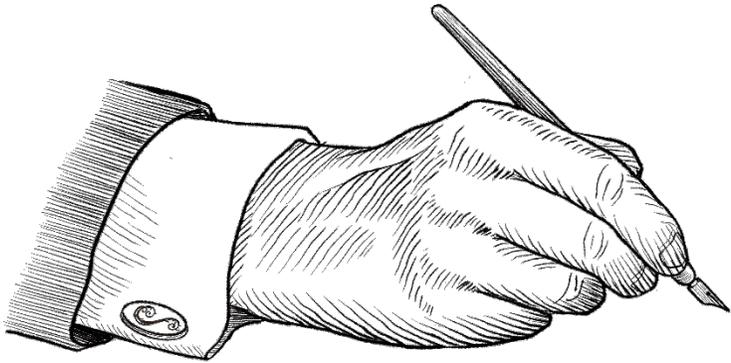
Click on the corresponding cocktail session for recipes and ingredient details.

VIRTUAL TASTING	COCKTAIL	FEATURING	DATE
Drink & Learn: Bitters & Apothecaries	Gin Cocktail	Henry Ramos Gin	January 19
Virtual Tasting	Hot Toddy	Buffalo Trace Bourbon	January 20
Virtual Tasting	Ojen Cocktail	Legendre Ojen Liqueur	February 3
Virtual Tasting	Gin Gin Mule	Henry Ramos Gin	March 10

We are now hosting in-person events. Find out more at [SazeracHouse.com](https://www.SazeracHouse.com)

Click [HERE](#) to purchase cocktail kits. A portion of the sales benefits the Louisiana Hospitality Foundation

CONNECTING TO WEBEX



1. From the event's confirmation email, follow the link to WebEx Events.
2. You do not need to download the program.
3. Complete the registration form with your name and email address.
4. Session passcode: cheers
5. Click on JOIN NOW or JOIN BY BROWSER.
6. If experiencing technical difficulties, join us through Facebook Live at www.facebook.com/sazerachouse
7. Remember to take pictures of your cocktail creation and tag us on Facebook and Instagram @sazerachouse #sazeracathome



MEET THE TEAM

RHIANNON ENLIL - BAR EXPERT

A resident of New Orleans since 2000, Rhiannon bartended for many years and developed a passion for cocktail history and the spirits industry.

She was selected for the inaugural Cocktail Apprentice Program at Tales of the Cocktail in 2008, and later received a scholarship to attend B.A.R., the comprehensive training program, Beverage Alcohol Resource, LLC in NYC. She completed a thesis at the University of New Orleans on historic beverage trends of 20th century New Orleans, and joined the opening team at the Sazerac House in May 2019.

Rhiannon is excited to apply her experience as a bartender, manager, events coordinator, historical researcher, and New Orleans enthusiast to create raving fans for the Sazerac House and its featured brands.



MEET THE TEAM

MATT RAY - BAR EXPERT

Before joining the Sazerac House in New Orleans, Matt was the beverage director at the Ace Hotel. He previously worked for Cure and several of their bars, including Cane & Table, Bellocq, and Cafe Henri. Matt taught English and Social Studies for three years at a local high school before realizing he was drinking too much and went back to bartending.

Matt Ray is originally from Huntsville, Alabama, home of Space Camp. He performs improv with his friends. He likes reading books on air for a local radio station for the blind, reading comics in his free time, and traveling whenever he has far too much time. Matt likes dogs, Disney movies, and whiskey.

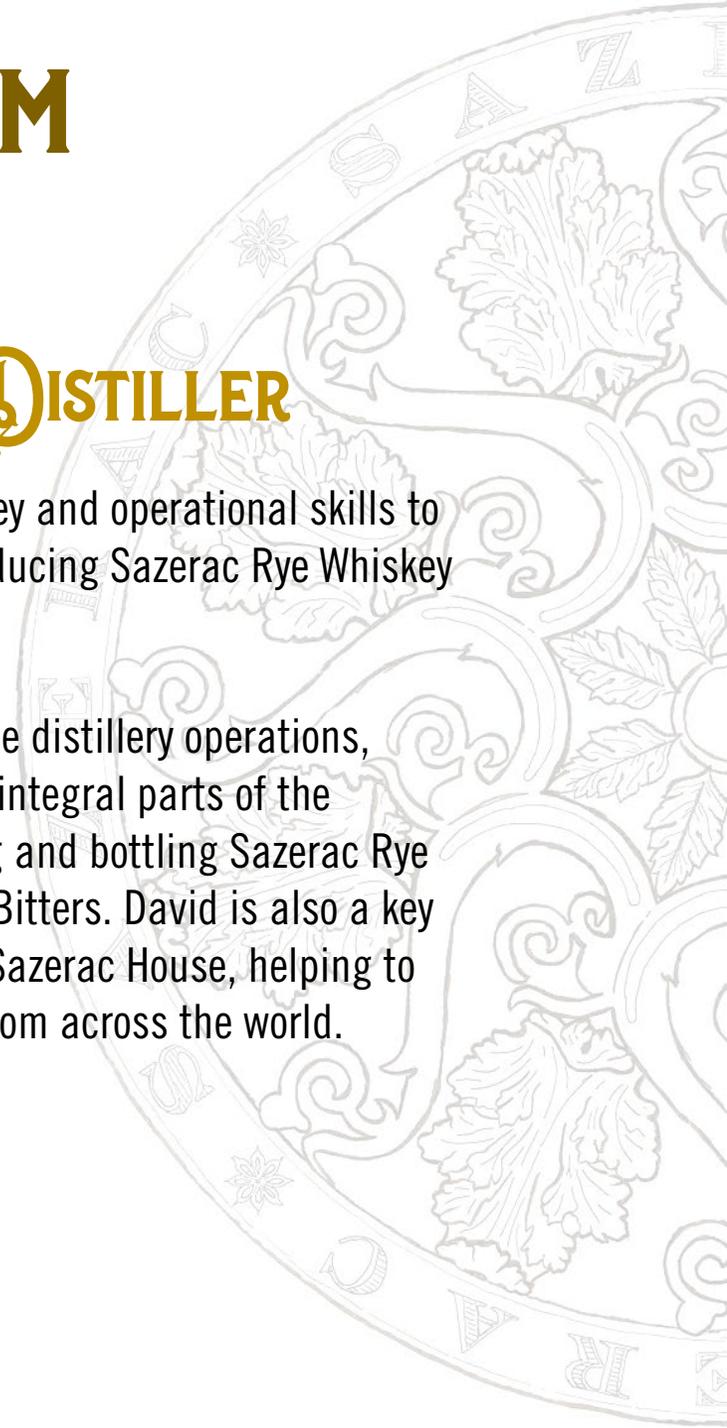


MEET THE TEAM

DAVID BOCK - HOUSE DISTILLER

David Bock has combined his love of whiskey and operational skills to lead the Sazerac House distillery team, producing Sazerac Rye Whiskey and Peychaud's Bitters.

In his role as House Distiller, David leads the distillery operations, working as part of a team that creates two integral parts of the signature cocktail of New Orleans, distilling and bottling Sazerac Rye Whiskey, and the production of Peychaud's Bitters. David is also a key component to the hospitality shown at the Sazerac House, helping to explain the distillation process to visitors from across the world.



GIN COCKTAIL

INGREDIENTS

2 oz Henry Ramos Gin
.75 tsp simple syrup ($\frac{3}{8}$ oz)
2 dashes Peychaud's Bitters *or*
2 dashes Merchant's Exchange Orange Bitters
Lemon twist
Ice cubes

INSTRUCTIONS

- In a double old-fashioned or short rocks glass, add the Henry Ramos Gin, simple syrup, and bitters, then add ice and stir.
- Use a lemon twist to express the oils over the surface of the drink, then discard the lemon twist.

TOOLS YOU NEED

Double old-fashioned glass
Jigger
Long bar spoon



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Click [HERE](#) to purchase **Gin Cocktail** kit to pick up curbside at the Sazerac House

HOT TODDY

INGREDIENTS

1.5 oz Buffalo Trace Bourbon
.5 oz honey
.5 oz lemon juice
4-6 oz hot water
Lemon wheel, pierced with cloves
Whole cinnamon stick

INSTRUCTIONS

- In a warmed mug or handled glass, add the Buffalo Trace Bourbon, honey, lemon juice, and hot water, then stir.
- To garnish, cut a wheel of lemon, use whole cloves to pierce the rind, and skewer with a cinnamon stick.

TOOLS YOU NEED

Mug for hot drinks
Jigger
Long bar spoon
Kettle or pot for hot water



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Click [HERE](#) to purchase **Hot Toddy** cocktail kit to pick up curbside at the Sazerac House

OJEN COCKTAIL

INGREDIENTS

2 oz Ojen
5 dashes Peychaud's Bitters
.25 oz simple syrup
Lemon twist
Cracked cubes

TOOLS YOU NEED

Short rocks glass
Jigger
Long bar spoon
Swivel or Y-Peeler

INSTRUCTIONS

- In a double old-fashioned or short rocks glass, add the Ojen, simple syrup, and bitters, then add cracked ice and stir.
- Use a lemon twist to express the oils over the surface of the drink, then discard the lemon twist.



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Click [HERE](#) to purchase **Ojen Cocktail** cocktail kit to pick up curbside at the Sazerac House

GIN GIN MULE

INGREDIENTS

2 oz Henry Ramos Gin
.5 oz lime juice
.75 oz Merchant's Exchange Moscow Mule Mix
10 mint leaves
1 mint sprig for garnish
2 oz soda water
Ice cubes

INSTRUCTIONS

- Place the mint leaves in the mixing tin with Merchant's Exchange Moscow Mule Mix and gently press with a muddler.
- Add lime juice and Henry Ramos Gin, then add ice and shake.
- Double strain over fresh ice into a tall glass.
- Top with soda water, then give a gentle stir.
- Garnish with a mint bouquet and a straw (optional).

TOOLS YOU NEED

Tall glass
Shaker set
Jigger
Muddler
Cocktail strainer
Fine mesh strainer
Long bar spoon
Straw (optional)



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Click [HERE](#) to purchase **Gin Gin Mule** cocktail kit to pick up curbside at the Sazerac House

SYRUPS

SIMPLE SYRUP

Combine equal parts of granulated sugar with hot water and stir until fully dissolved. Will keep in refrigerator for two weeks.

HONEY SYRUP

Combine two parts of honey with one part of boiling water and stir until fully incorporated. Will keep in refrigerator for two weeks.

ORGEAT

Combine 1 cup of unsweetened, natural almond milk with 1 cup of granulated sugar. Stir until the sugar is dissolved, and add 1 tsp of orange blossom water. Will keep in refrigerator for two weeks.

GRENAIDINE

Put 1 cup of pomegranate juice (100% pomegranate only, no added fruit juice or sweetener) into a large, clean jar, then add 1 cup of granulated sugar. Seal the jar and shake until all the sugar is dissolved. Will keep in refrigerator for two weeks.

A group of people are gathered around a bar, smiling and holding drinks. The scene is dimly lit with warm, ambient lighting. In the center, the word "CHEERS!" is written in a large, white, stylized font. The background shows a bar counter and some blurred figures of other patrons.

CHEERS!

Visit www.SazeracHouse.com for more information on events and virtual experiences.