What you'll need for class

THE COCKTAILERY
MIX • SIP • SHOP

BAR TOOLS

- Cocktail Shaker: (Alternatives - mason jar with lid or sports water bottle)
- Muddler (Alternative - Wooden Spoon)
- Citrus Squeezer or you just use hands during class
- Jigger: (Alternative - shot glass or measuring spoons)
- Plenty of ice

GLASSWARE

- Martini or Coupe
- Collins

Take your cocktails to the next level by acquiring our suggested optional additions.

(Find everything in your local grocery store or through Instacart.)

01 CHOCOLATE MARTINI

- 1 oz Vodka
- 1 oz Chocolate Liquor
- 1 oz Creme De Cacao
- 1/2 oz Half and Half
- Cocoa powder, to rim glass
- *(No Mocktail Alternative)*

02 THE COCKTAILERY'S FAMOUS BLOODY MARY

- 2 oz Vodka
- 4 oz. Recommended: Clamato Juice (Alternative: Tomato Juice)
- Worcestershire
- Horseradish
- Tabasco
- Pickled Vegetables (for juice and garnish) i.e. green beans, okra
- Salt and Pepper
- 1 Fresh Lemon
- Garnishes Optional: Pearl onions, olives, celery, cucumbers, Old Bay (to rim glass)
- *For Mocktail alternative omit Vodka*