

# Playhouse on Park's

## Speakeasy @Home - Drink Ideas for the Encore! event & after party!

Choose your virtual speakeasy drink/s, buy the ingredients ahead of time, add some background music, and assemble your bar tools!

### Here's what you'll need:

- Cocktail shaker & strainer (a Mason Jar works, too)
- Stirring glass (a draft glass or Mason jar will do just fine)
- Stirring spoon (long and skinny, if you have)
- Muddler (the blunt end of a wooden spoon should do it)
- Paring knife
- Cutting board
- Vegetable peeler
- Cocktail glasses (a double rocks will do for most drinks)
- Ice (the chunkier the better)
- Shot glass (optional)

Take note of the following to ensure ensure that you'll have a great Speakeasy @ Home experience:

- If you have Spotify, check out one of our favorite at-home Speakeasy playlists here: <https://open.spotify.com/album/2mk40SENONyqMtzh5ENQ>
- Be your own mindful bartender: never drink and drive. Oh, and hydrate!
- Don't forget the garnishes.
- Cheers!

## RECIPES

### The Magnificent Margarita

#### **Ingredients**

Base liquor: **tequila/mezcal**

Blanco Tequila, **2.0 oz**

Triple Sec Liqueur, **1.0 oz**

Lime Juice (fresh), **0.5 oz**

Lemon Juice (fresh), **0.5 oz**

Agave Syrup, **0.5 oz**

**Garnish:** lime wedge & sea salt around the rim

### **Steps**

1. Coat the rim of a double rocks glass with salt, fill with ice and set aside.
2. Add all ingredients to cocktail shaker; fill shaker  $\frac{3}{4}$  to the top with ice.
3. Shake vigorously for 15 to 20 seconds; strain over clean ice into rocks glass from step #1; garnish with lime wedge.

### **Variations (optional)**

- Make it smokey: substitute blanco tequila for mezcal in step #1
- For an extra kick: add an additional 0.5 oz of anejo tequila or 0.5 oz mezcal to the shaker in step #1
- For more dynamic citrus essence: Add 3 dashes of grapefruit/citrus bitters in step #1
- Substitute agave syrup for maple syrup or simple syrup
- Substitute Triple Sec liqueur for Grand Marnier or Cointreau (or cognac)

## The Playhouse Paloma

### **Ingredients**

Base liquor: **tequila/mezcal**

Blanco Tequila, **2.0 oz**

Lime Juice (fresh), **0.5 oz**

Grapefruit Soda, **to top**

**garnish:** lime wheel

### **Steps**

1. Add the tequila and lime juice to a highball glass filled with ice.
2. Top with grapefruit soda, and stir briefly; add the garnish.

### **Variations (optional)**

- Make it smokey: substitute mezcal for blanco tequila in step #1
- During step #1, add 3 dashes of Peychaud's bitters (or grapefruit bitters)
- Substitute grapefruit soda for club soda + splash of ruby red grapefruit juice

## The Dandelion Daiquiri

### **Ingredients**

Base liquor: **white rum**

White Rum, **2.0 oz**

Lime Juice (fresh), **1 oz**

Demerara/Simple Syrup, **0.75 oz**

**garnish:** lime twist & dandelion flower

### **Steps**

1. Add all ingredients to shaker; fill shaker with ice; shake for 10-20 seconds until chilled
2. Double strain into chilled coupe glass; add the garnishes.

### Variations (optional)

- Try a few dashes of bitters in step #1 (e.x., Peychaud's, Bittermen's Winter Melon)
- Substitute demerara/simple syrup for gum syrup

## The Calm Before the Dark & Stormy

### Ingredients

Base liquor: **dark rum**

Dark Rum, **2.0 oz**

Ginger Beer (unfiltered), **3.0 oz**

Lime Juice, **0.5 oz**

**garnish:** lime wheel

### Steps

1. Fill a collins/draft glass with ice cubes. Add rum.
2. Pour in ginger beer and lime juice; stir briskly with barspoon a few times.
3. Garnish with lime wheel.

## Whiskey Neat-O

### Ingredients

Base liquor: **whiskey**

bourbon/rye/scotch whiskey, **3.0 oz**

**garnish:** oxygen

### Steps

1. Pour whiskey into beverage receptacle.
2. Cheers!

## Old-Fashioned Fink

### Ingredients

Base liquor: **whiskey**

bourbon/rye whiskey, **3.0 oz**

Angostura aromatic bitters, **2 dashes**

brown sugar, **2 barspoons**

maraschino cherry, **1**

**garnish:** orange twist

### Steps

1. Build in the glass: muddle the brown sugar and maraschino cherry in the bottom of an Old-Fashioned glass (i.e., “double rocks”). Add a few drops of club soda and 2 dashes of bitters; crush the sugar and cherry with muddler until mixture is completely broken up and sugar is mostly dissolved.
2. Tip and rotate glass so that the sugar grains, crushed cherry, and bitters form a partial lining inside (i.e., “legs”); set glass aside.
3. Pour whiskey into stirring glass (and add another dash of bitters, if desired).
4. Fill glass halfway with ice and stir briskly until chilled (about 15 seconds).
5. Strain whiskey into Old-Fashioned glass from step #2 over one large ice cube; garnish with orange twist. Finish with one dash of bitters (as a float), if desired.

#### **Variations (optional):**

- Substitute different kinds of bitters during step #1 and step #5 (e.x., orange, spiced cherry, black walnut, ginger, cassia bark)
- If you don't have Angostura bitters, you can substitute with a few dashes of Worcestershire sauce instead

## Into the Outer Woods

### **Ingredients**

Base liquor: **whiskey**

bourbon/rye whiskey, **1.5 oz**

simple syrup, **0.75 oz**

Angostura bitters, **3 dashes**

blackberries, **2**

lemon slices, **3**

mint leaves, **4**

**garnish:** mint leaf & lemon wheel

### **Steps**

1. Muddle the mint leaves, lemon slices, blackberries, and simple syrup in cocktail shaker.
2. Add whiskey and bitters; fill shaker  $\frac{3}{4}$  to the top with ice; shake vigorously for 15 to 20 seconds; double strain over clean ice into double rocks glass.
3. Garnish with mint leaf (slap it first) & lemon wheel (thinly sliced).

#### **Variations (optional)**

- Experiment with different kinds of berries/fruit in step #1 (e.x., strawberries, blueberries, mango, even cherries)
- Experiment with different kinds of bitters during step #2 (e.x., orange, spiced cherry, ginger)

## The No-Bologna Negroni

### **Ingredients**

Base liquor: **gin**

origin: **Negroni (1919)**

Hendrick's gin, **1.5 oz (45 ml)**

Campari, **1.5 oz (45 ml)**

Carpano Antica sweet vermouth, **1.25 oz (40 ml)**

Grand Marnier orange liqueur, **0.25 oz (7 ml)**  
Regan's Orange Bitters No. 6, **3 dashes**  
**garnish:** orange slice & orange bitters float

### **Steps**

1. Combine all ingredients in one large double rocks glass.
2. Fill glass halfway to the top with chunky utility ice.
3. Stir for 10 seconds; add one or two larger ice cubes.
4. Garnish with orange slice and orange bitters float. (Rub the orange slice around the rim, then dunk it under the ice as you squeeze out the juice. Do all of this in one smooth, elegant motion, if possible.)
5. Take a sip. If too strong for your liking, wait 6-12 minutes for proper dilution.  
(Add another rock, if necessary.)

## **Dr. Wonderful**

### **Ingredients**

Base liquor: **gin/vodka**  
gin/vodka, **1.5 oz**  
elderflower liqueur, **0.5 oz**  
lime juice (fresh), **1.0 oz**  
simple syrup, **0.25 oz**  
Peychaud's bitters, **3 dashes**  
prosecco or ginger beer, **to top**  
**garnish:** lime wheel & rosemary sprig

### **Steps**

1. Combine gin/vodka, elderflower liqueur, lime juice, gum syrup, and bitters in cocktail shaker.
2. Fill shaker with ice; shake briskly for 10 to 15 seconds.
3. Strain over fresh ice; top with processso or ginger beer.
4. Add the garnishes.

### **Variations (optional)**

- Experiment with different kinds of bitters during step #2 (e.x., Angostura, orange, ginger)
- Out of bitters? Substitute with a dash of Aperol or Campari
- Substitute simple syrup for gum syrup or agave syrup
- In step #4, Instead of prosecco/ginger beer, top off the drink with Sprite, 7-Up, ginger ale, or club soda

## **...and Her Dog!**

### **Ingredients**

Base liquor: **non-alcoholic**  
Club soda, **10.0 oz**  
grapefruit juice (fresh), **1.0 oz**  
orange juice (fresh), **1.0 oz**  
lemon juice (fresh), **0.25 oz**  
Angostura bitters, **4 dashes**

**garnish:** orange/lemon/lime wheel & rosemary/thyme sprig

### **Steps**

1. Build in the glass: fill 16-oz draft glass  $\frac{3}{4}$  to the top with ice.
2. Pour lemon juice, orange juice, and grapefruit juice over the ice; add the bitters.
3. Top with club soda; stir briskly a few times; garnish as desired.

### **Variations (optional)**

- Make it alcoholic: add 1.5 oz of gin/vodka/tequila in step #1
- Experiment with different kinds of bitters during step #2 (e.x., Angostura, orange, ginger, Bittermen's Boston Bittas), or no bitters at all
- Substitute club soda for unfiltered ginger beer in step #3

**Dim the lights, and mixologize!**

**Don't forget to send photos of you enjoying your cocktails to  
[PlayhousePR@PlayhouseTheatreGroup.org](mailto:PlayhousePR@PlayhouseTheatreGroup.org)**

**Drink recipes courtesy of:**

@the.artisanal.alchemist  
www.theartisanalalchemist.com

**Register for the Encore! after party here :**

**<https://us02web.zoom.us/meeting/register/tZYtce2vpzwjG9MJwGL0ji9XZVFtwodXMyk>**