



IN-ROOM COCKTAILS
PRICE LIST

BOURBON OLD FASHIONED

MAKES 8-10 COCKTAILS

375 ML CANTILEVER BOURBON	\$30.22
2 OZ CANTILEVER BITTERS	\$15.00
4 OZ PURE MAPLE SYRUP	\$10.00

WOODY'S GIN + TONIC

MAKES 1 COCKTAIL PER CAN OF TONIC

375 ML WOODY'S GIN	\$11.99
JACK RUDY TONIC CAN	\$5.00

MARKET PRODUCTS

CANTILEVER LEATHER COASTER	\$10.00
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PLEASE NOTE THAT ANY SPIRITS, MIXERS, AND PRODUCTS THAT HAVE BEEN OPENED OR USED WILL BE CHARGED TO YOUR HOTEL FOLIO.

FRONT DESK: 218-540-1932



IN-ROOM COCKTAIL RECIPES

BOURBON OLD FASHIONED

2 OZ CANTILEVER BOURBON
1 TBSP PURE MAPLE SYRUP
2 DROPS CANTILEVER BITTERS
GARNISH: DRIED ORANGE WHEEL

STEPS:

*FILL GLASS WITH ICE, ADD 2 OZ CANTILEVER BOURBON
ADD MAPLE SYRUP + BITTERS. STIR + MIX WELL
GARNISH WITH DRIED ORANGE WHEEL*

FOR A MORE SPIRIT-FORWARD COCKTAIL, USE LESS SYRUP

WOODY'S GIN + TONIC

2 OZ WOODY'S TOTALLY MIXABLE GIN
JACK RUDY TONIC
GARNISH: DRIED LIME WHEEL

STEPS:

*FILL GLASS WITH ICE, ADD 2 OZ WOODY'S GIN
POUR JACK RUDY TONIC. STIR + MIX WELL
GARNISH WITH DRIED LIME WHEEL*

ICE AVAILABLE AT FRONT DESK

218-540-1932