



SPIRITED

- COCKTAILS -



Cocktail Class Offerings | Autumn & Winter 2021

A class for every taste and experience level! Explore our current offerings to find the class that's right for you. Custom classes also available... just drop us a line.

Core Classes | VIRTUAL

Mastering the Bourbon Classics: They call 'em "classic" for a reason... In this class, we'll master some timeless favorites (with some playful variations) – the fresh & frothy egg-white Whiskey Sour & a stirred & spiced brown-sugar Old Fashioned (a spiced whiskey & cider punch is also an option).

BeGIN with Gin: There's no better place to beGIN! Using some classic cocktail templates as our launch pad, let's explore some unique & exceptionally tasty gin sips, like a piña colada-inspired gin fizz, a gin Hemmingway daiquiri, or a stirred & sophisticated Martinez.

Tinkering with Tiki: Dive into the deep end of tropical cocktails - no mixers, blenders, or swimsuits necessary! Inspired by the craft-conscious, time-honored tradition of tropical drinks, we'll mix up some rich and vibrant cocktails, highlighting spice, citrus, tropical fruit, and of course, rum!

Tequila Is My Spirit Animal*: Like a black dress, a great reposado Tequila is ready for any occasion and never goes out of style... That's why we love it. In this class, we'll mix timeless classics and fresh riffs that surround a great tequila with flavors like elderflower, lime, strawberry, basil, & more.

**Airplane-Size Bottle Format Available for Corporate Events*

Stirred & Stiff Madmen Classics: Spotlighting Rye Whiskey, a quintessential American spirit, this class is for the Manhattan drinkers whose go-to is stirred & boozy. We explore bitterness & seasoning as we stir up some excellent riffs that take the Manhattan & Old Fashioned to the next level.

Bittersweet Symphony: Bittersweet liqueurs & amari – those lovely elixirs which began as "medicinal tonics" to rouse the spirits (no wonder they worked) – are backbar staples! In this class, we'll feature one of our favorites! Aperol, with notes of orange & rhubarb, plays a beautiful accompaniment in our gin sling & bourbon boulevardier.

Mezclar con Mezcal: Feeling adventurous? Have a thing for smoky sips? Travel south with us as we dive into one of Mexico's most complex and artisanal spirits (whose name nearly translates to "mixing"), Mezcal... A perfect spirit for creating fresh & eye-opening interesting cocktails!

Specialty Offerings | VIRTUAL

And On Wednesdays, We Drink Pink: Pink is not just for mean girls ;-). A great many timeless sips blush the color of roses! In this class, we'll whip up some classically-inspired drinks with flavors from authentic grenadine (pomegranate) to fresh raspberries, richly hued & beautifully flavored.

Sapphire Sips: Nothing says relaxation quite like a strikingly blue cocktail gracing your hand! In this class, let's get creative and have some fun with some classic cocktails gone blue! Grab a bottle of naturally blue Empress Gin or your favorite rum, pair it up with Blue Curacao, and let's get mixing!

Harry Potter's Grown-Up Potions Class: "There we be no silly wand waving in this class" (Prof. Snape) – Step into Potions Class at everyone's favorite school for witchcraft and wizardry! In this Hogwarts-inspired, tequila-focused class, we'll dabble in some liquid alchemy to create truly excellent cocktails, complete with dry ice and flame!

Core Classes | IN-PERSON*

You Don't Know Gin: Let's sample and mix with some diverse and exquisite gin varieties from around the globe...

Exploring Gin Classics: Come along as we explore some of the finest classic gin cocktails from prohibition and before...

Spirits of Mexico: Join us on a cocktail journey south of the border to explore the diverse world of Tequila and Mezcal...

Ode to Whiskey: In this class, we will dabble in the world of whiskey cocktails, from bourbon to rye to scotch & more...

Madmen Classics: Perfect these patriarchs of cocktail royalty – the Martini, the Manhattan, & the Old Fashioned...

**Nearly all virtual classes can be offered as in-person classes. Full class descriptions online: www.spiritedcocktailclasses.com/classes*

Seasonal Classes

Check out the other side to explore our full line-up of seasonal class offerings...

In each virtual class, we will mix 2 cocktails together during a 1-hour class. For private in-person classes, we will create 3 cocktails over a 90-120 minute class, brought on site at the host's desired location. The number of spirits needed (and the liquor cost) varies by class, but most virtual classes require 2-3 bottles. The cost for virtual classes is \$24 per participant (not per log-in). More info about in-person classes on our website.



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Get In the *Spirit of the Season*

with a **private, virtual Spirited Cocktail Class** for you & your people...
Check out our seasonal class offerings to find the right one for you!



Flannel Weather

Layer up and fortify your spirits with some perfect fall cocktails that play with classic flavors like coffee, vanilla, chai, & apple. *Featured Spirit(s): Whiskey or Apple Brandy, Amaro*



A Marg (or Gimlet) For All Seasons

Our favorite classic sips dress for the weather, incorporating some cool-season flavors like grapefruit & sour cherry, ginger & pear. *Featured Spirit(s): Tequila or Gin, Luxardo Maraschino, Pear Liq.*



Sugar & Spice & Everything Nice

In this class, mix up some sure-to-become holiday classics, featuring our favorite flavors of the season, from rosemary & citrus to apple & cinnamon. *Featured Spirits: Spiced Rum, Vodka*



South for the Winter

Follow the birds south of the border to explore some tequila-inspired holiday sips, from a smoked-clove tequila Manhattan to a spicy cran fizz! *Featured Spirit(s): Tequila, Vermouth*



Curl Up by the Fire

Figgy pudding? How about a fig-balsamic old fashioned! Get cozy by the hearth and let's craft some delicious winter warmers. *Featured Spirit(s): Bourbon (and/or Spiced Rum)*

