



SPIRITED

- COCKTAILS -



2021 Virtual Cocktail Class Offerings | Warmer Months

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

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!

Seasonal Offerings

Sunshine Sips & Coolers: Class up & cool down with some refreshing gin libations that celebrate our favorite seasonal flavors from the garden and the picnic table, from a cucumber, lime, & mint gimlet, to a seasonal berry fizz featuring a touch of bittersweet Italian aperitivo for nuance and depth.

Juleps, Brambles, & Smashes... Oh My!: For those who love whiskey even in the summer and have a penchant for the classics, this class is for you! We'll mix up some classically-inspired bourbon cocktails, featuring blackberry, mint, peach, and more... Refreshing, bold, and beautifully rich.

Spirit & Sol: Bask in the sun with some exceptional cocktails that pair bittersweet Italian aperitivo with the complexity and range of Blanco Tequila! From a Tequila Negroni riff to a grapefruit-basil sidecar, let's take our beloved, native North American spirit beyond the margarita...

Specialty Offerings

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.

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!

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!

In each virtual class, we will mix two cocktails together during a 1-hour class. For some classes, there are 3 cocktail options, of which you may choose two based on your taste and budget. The number of spirits needed (and consequently the liquor cost) varies by class, but most classes require 2-3 bottles. The cost for private, virtual classes is \$24 per individual participant (not per log-in).