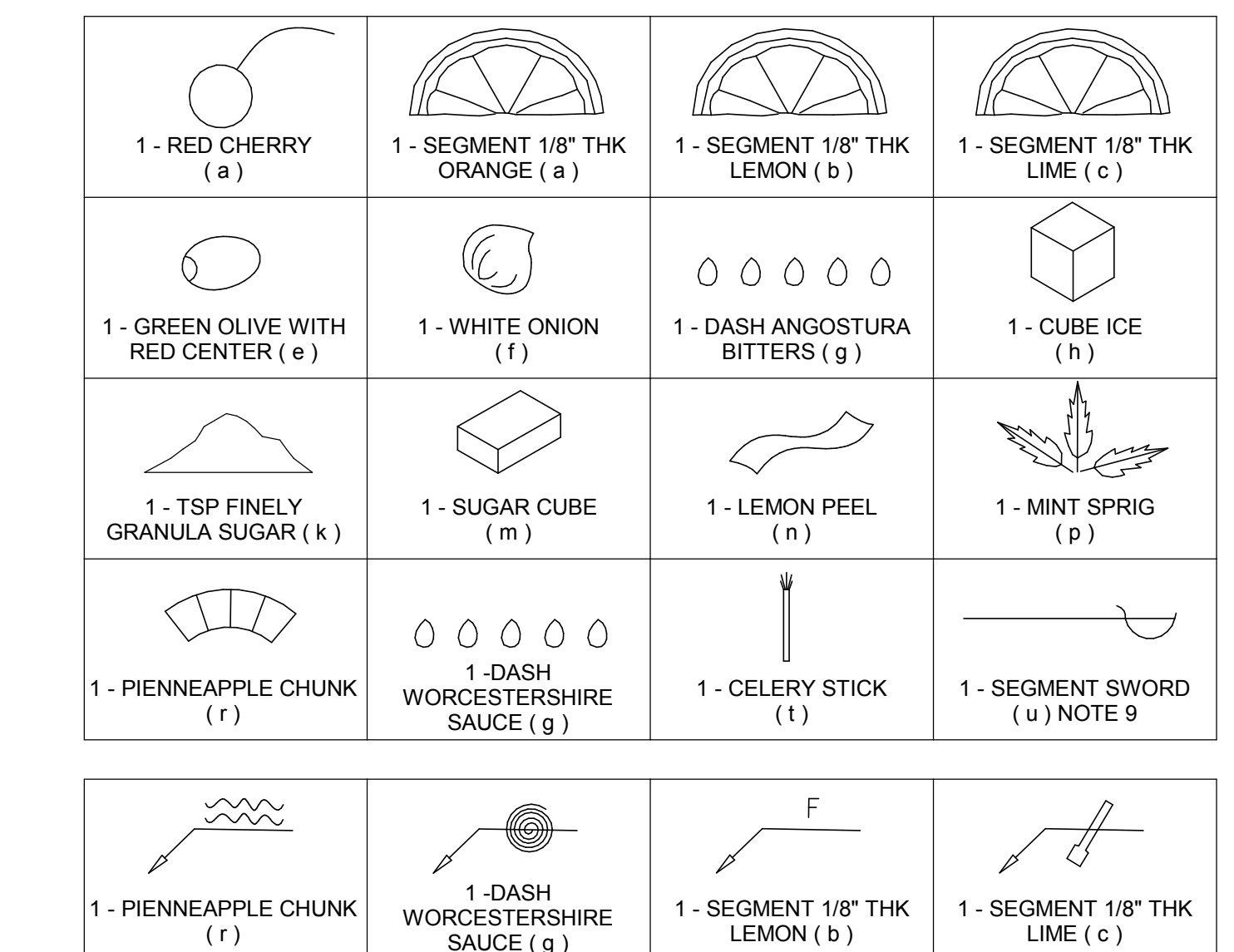
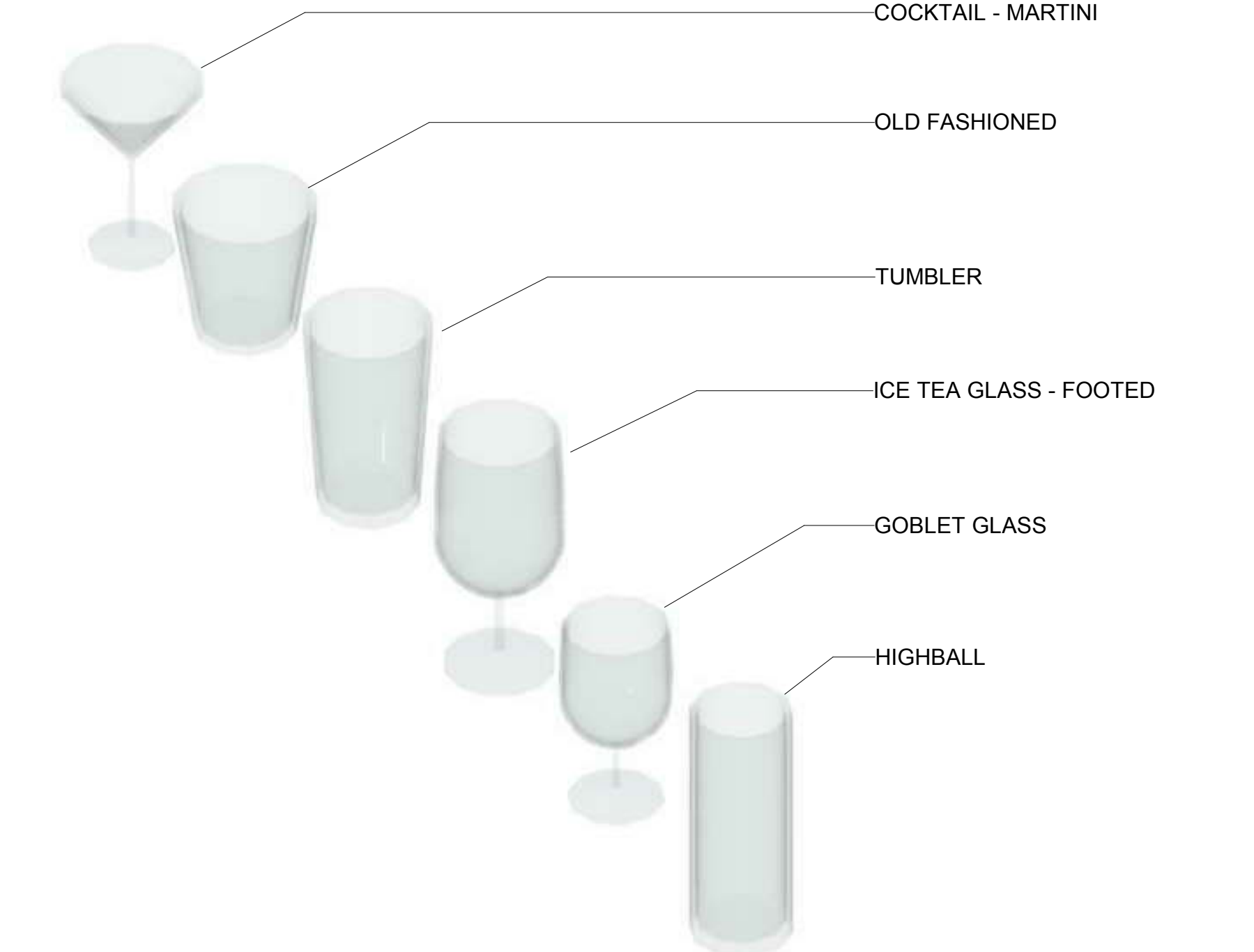


- GRENADINE
- GREEN CHARTREUSE
- PASSION FRUIT JUICE
- SODA
- BOURBON / WHISKEY
- LEMON JUICE
- GIN
- ITALIAN (SWEET) VERMOUTH
- FRENCH (SWEET) VERMOUTH
- SCOTCH
- WHITE CRÈME DE MENTHE
- GALIANO LIQUOR
- LIME JUICE
- SLOE GIN
- TEQUILA
- TRIPLE SEC
- DRAMBUIE
- TONIC
- WATER
- MILK
- YELLOW CHARTREUSE
- CRÈME DE VYETTE
- UNSW PINEAPPLE JUICE
- BRANDY
- VODKA
- ORANGE JUICE
- COLA
- FRESH CREAM
- CRÈME DE CACAO
- JAMAICA RUM
- APRICOT BRANDY
- DE MERARA RUM
- KAHLUA
- COCONUT CRÈME
- CHERRY BRANDY
- TOMATO JUICE
- CHAMPAGNE
- ICE TEA
- CHERRY JUICE
- STOU ORANGE
- SWEET / SOUR MIX



**GENERAL NOTES:**

- CONVERSIONS ARE APPROXIMATE. ADJUST ACCORDINGLY TO SUIT TASTE.
- ALWAYS PLACE ICE, ETC. IN THE MIXING GLASS PRIOR TO POURING THE MAIN INGREDIENT.
- WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST.
- ALWAYS STR DRINKS MADE WITH CLEAR LIQUORS.
- ALWAYS SHAKE DRINKS MADE WITH FRUIT JUICES OR CREAM.
- STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE HOLD BY STEM.
- CONSUMING TOO MANY OF AN ASSEMBLY CAN CAUSE VOMITING AND BAD CHOICES AS WORKING ON THE CENTRAL MODEL.
- CHOOSE ONE ASSEMBLY PER OUTING. MIXING CAN CAUSE VOMITING IF ONE IS NOT CAREFUL.
- SEGMENT SWORD CAN BE USED WHEN MULTIPLE SEGMENTS AND/OR SPHERES ARE REQUIRED FOR ANY ASSEMBLY. ALTERNATE METHOD FOR PLACING SEGMENTS ON ROW OF GLASS.



REV.	DESCRIPTION	DRAWN	DATE	CHK'D	APPROVED	DATE
5	MODELED IN REVIT	PS	8/07/17		P. da SILVA	2017
4	ADDED COLOR	FR	3/15/10		F. ROEMHILD	2010
3	REDRAWN ON CAD	FR	1/24/10		F. ROEMHILD	2010
2	ADDED BLOODY MARY, RUSTY NAIL & ICE PICK	RJD	4/16/81		RJ. DININO	1978
1	ADDED GIMLET, VODKA GIMLET, PINA COLADA, SINGAPORE SLINGSHOT & TEQUILA SUNRISE	RJD	3/7/78		RJ. DININO	1978
0	ISSUED FOR MASS COMSUPTION	RJD	5/1/78		RJ. DININO	1978

FILE NAME:	DRINKS.RVT
REV	5
DRAWING NUMBER	Z - 4 - 815623 - 42
SCALE	NONE
TIME	ANYTIME
LOCATION	BAR

RECIPES BY:  
SELF APPOINTED  
BARMASTER

HAPPY HOUR ASSEMBLIES  
& DETAILS OF MIXED  
DRINKS RIGHT TO LEFT  
HAND

