



DOSC

## BARTENDER'S GUIDE

# BOULEVARDIER

*A more spirit forward twist on the classic negroni, perfect oak aged spirits, or for those wanting a little more punch to their cocktail.*

### HOME MEASURING GUIDE

0.25oz = 7.5mL = 1½ tsp  
0.5oz = 15mL = 1Tbsp  
0.75oz = 22.5mL = 1Tbsp + 1½ tsp  
1oz = 30mL = 2Tbsp  
2oz = 60mL = ¼ cup = 4Tbsp

### STIRRED COCKTAILS

Anything that does not contain citrus juices, egg, milk or hard to incorporate ingredients will be stirred. This also includes light and floral ingredients that lose some characteristics through vigorous movements.

*Ex. Old Fashioned, Manhattan, Negroni, Sazerac, and all classic martinis.*

### TOOLS

- mixing glass
- spoon longer than your mixing glass
- smaller ice to stir with: tray ice or bagged ice
- measuring instrument that measures smaller amounts in oz or mL
- \*\* optional: large 2" x 2" cube tray

### INGREDIENTS

- 1.5 oz Spirit
- .75 oz Punt e Mes
- .75 oz Campari
- 1 Large Cube or 4-5 small cubes
- 8-10 oz glass
- 1 dehydrated orange

### INSTRUCTIONS

#### 1. Prep

Set up your glassware, mixing glass, and ice

#### 2. Building your cocktail

Add ingredients into mixing glass.

#### 3. Dilution

Add Ice and stir for around 30 rotations. If making a drink that is served with ice, it is best served a bit under diluted. If you don't have large cubes for your cocktail, stir for less than 25 rotations - your cocktail will melt faster on small ice cubes.

**\*\*While stirring a cocktail the idea is to dilute and chill without breaking up the ice. To do this we drag the back of the spoon along the inside of the tin.**

#### 4. Straining

Now add top to mixing glass and strain ingredients into your glass with fresh ice (optional large cube).

**\*\*You can just use the same ice in your cocktail and stir in your glass. The only difference is the fact that the ice after initial dilution waters down the cocktail faster. If you pour over fresh ice your cocktail will stay at right dilution for longer.**