

BARTENDER'S GUIDE

GIN SOUR

Bring the DOSC bar experience to the comfort of your own home! Hone in on your bartending techniques, whether you're just starting off or simply missing the taste of a great 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

SHAKEN COCKTAILS

The main idea of shaken cocktails is to blend ingredients that do not easily combine just by stirring alone. Generally these contain citrus juices, eggs (Whole or just the whites), milk products, etc. *Examples of these cocktails would be: Whiskey gin sours, Daiquiris, Margaritas or renditions of these.*

TOOLS

- cocktail shaker
- smaller ice to stir with: tray ice or bagged ice
- stemmed glass
- measuring instrument that measures smaller amounts in oz or mL

INGREDIENTS

- 1.5oz Bombay gin
- 0.75oz Elderflower earl grey cordial
- dehydrate raspberries

INSTRUCTIONS

1. Prep

Have your shaker tin clean and dry with ice and glassware set aside.

2. Building your cocktail

Add Bombay gin, Elderflower cordial, and ice into your shaker tin (In that order, this ensures that you do not over dilute the cocktail before shaking.)

3. Pouring

Using the built in strainer, strain cocktail into coupe or stemmed glassware without ice. This cocktail is generally served without ice to protect the delicate floral characteristics.

4. Garnishing

Add dehydrated raspberry powder on top of your sour to float on foam. Typically you would use a clean dry spoon to slowly sprinkle a line or design on top of your cocktail.

CHOCOLATE PAIRINGS

in collaboration with



COLLEEN'S
CHOCOLATES

We've created some amazing chocolates to pair with the carefully curated cocktails from DOSC. You can pair them as suggested or go rogue and try them out as you see fit – have an adventure and explore some taste combinations!

DARK & SALTY

This mini version of one of our best selling chocolates is a fan favourite. Using Maldon Flake salt from locally owned Evoolution, this snowflake patterned salt gives that perfect balance of sweet and salty in Colleen's dark chocolate Signature Blend.

HAZELNUT TRUFFLE

There's nothing better than a truffle that can bring up food memories and for Colleen, this chocolate screams holidays as a kid and sneaking her favourite truffle from the mixed box of chocolates. Upgraded for adult tastes, this creamy blend of hazelnut butter and Colleen's dark chocolate Signature Blend – let this one melt in your mouth!

SASKATOON BERRIES/RHUBARB TRUFFLE

How very Canadian to round out the chocolate selections with something loved by us locally – Saskatoon berries and rhubarb! Using the jam of these two fruits made by Not Your Babas, a locally owned food company, this jam brightens up it's dark chocolate shell and gives a great sweet punch to the senses.