

BARTENDER'S GUIDE

OLD FASHIONED

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

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

- bottom of the shaker tin
- spoon longer than your mixing glass
- smaller ice to stir with: tray ice or bagged ice
- glass: usually around 8-10oz we call them DOF's (Double Old fashioned)
- measuring instrument that measures smaller amounts in oz or mL
- ** optional: large 2" x 2" cube tray

INGREDIENTS

- 1.5oz Bombay gin
- 0.25oz Aromatic Demerara syrup
- one dehydrated orange zest
- king cube or 6-8 small cubes)

INSTRUCTIONS

1. Prep

Set up your glassware, bottom of cocktail shaker, and ice

2. Building your cocktail

Add Bombay gin, and the aromatic demerara syrup into shaker tin

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 shaker tin and strain ingredients into your DOF glass with fresh ice (optional large cube).

****You can just use the same ice in your cocktail and stir in your DOF 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.**

5. Garnishing

Add dehydrated orange wedge. This will increase presentation and aromatics of the 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!

○ TASTING SQUARE - 64% Guayaquil

This dark chocolate has a beautifully intense flavour of roasted cocoa notes along with a nutty and coffee finish to it. It has received an award for being 100% traceable and is part of a sustainability project to help entrepreneurial cacao farmers.

○ CINNAMON TRUFFLE

Using Colleen's Signature Blend of dark chocolate this truffle has a warm cinnamon filling. Using Cinnamon from local Edmonton company Herbologie, this true cinnamon is from Zanzibar, Tanzania and is sourced from smallholder farmers. This is what real cinnamon is all about!

○ MAPLE CRUNCH

Organic maple flakes adorn this Signature Blend chocolate, of course in the shape of a maple leaf.