

JC BAR
COMPANY
2024

COCKTAIL WORKSHOPS

SEASON 2024 / 2025





COCKTAIL WORKSHOP

“Agave Flavors Workshop”

Welcome drink

*The History of Tequila
and Introduction to Bar Equipment*

The Original Margarita

*We will introduce our guests to the original recipe of
the Margarita as it was served by Margaret Sames to
her guests in 1948.*

Modern Twist on the Margarita

*We will craft a contemporary version of the Margarita
using modern bartending techniques.*



COCKTAIL WORKSHOP

“Vodka Cocktail Crafting”

Welcome drink

*The History of Vodka
and Introduction to Bar Equipment.*

The Original Cosmopolitan

*We will introduce our guests to the original recipe of
the Cosmopolitan as it was created by Cheryl Cook in
1985 in Miami.*

Modern Twist of Espresso Martini

*We will craft a contemporary version of the Espresso
Martini using modern bartending techniques.*

The background features a detailed, light-colored illustration of various cocktails and botanical elements. It includes a martini glass with a small umbrella, a glass with a large orange slice, a glass with a lime slice, a glass with a pineapple, and a glass with a strawberry. There are also various leaves and herbs scattered throughout the scene.

COCKTAIL WORKSHOP

“Botanical Gin Workshop”

Welcome drink

*The History of Gin
and Introduction to Bar Equipment*

The Original Tom Collins

*We will introduce our guests to the original recipe of
the Tom Collins as it was published by Jerry Thomas
in his "Bartender's Guide" in 1876.*

Modern Basil Smash

*We will craft a contemporary version of the Basil
Smash using modern bartending techniques.*

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COCKTAIL WORKSHOP

“Rum Cocktail Mastery”

Welcome drink

*The History of Rum
and Introduction to Bar Equipment.*

The Original Daiquiri

*We will introduce our guests to the original recipe of
the Daiquiri as it was created by Jennings Cox in
Daiquirí, Cuba, around 1898.*

Bell Tiki Pepper

*We will prepare one of our signature cocktails using
modern bartending techniques.*

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COCKTAIL WORKSHOP

“The Art of Whisky Cocktails”

Welcome drink

*The History of Whisky
and Introduction to Bar Equipment.*

The Original Old Fashioned

*We will showcase the making of the modern Perfect
Old Fashioned.*

Modern Twist of Whiskey Sours

*We will craft a contemporary version of the Whiskey
Sours using modern bartending techniques.*

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