



THE COMEBACK KID



B & B
Safe | Professional | Responsible



PREP

Included:

Grapefruits
Limes
Rosemary Syrup
Fever Tree Ginger Beer
Rosemary Stems

Needed:

Vodka

Slicing the Grapefruit:

- Cut off both ends of 1 grapefruit
- Lay the fruit upright on the cutting board
- Slice the fruit completely in half lengthwise
- Cut halfway into the pulp lengthwise, but not down to the rind
- One half of the fruit at a time, turn it over so that it lays flat on your cutting board
- Slice half wheel wedges

To Do:

- Cut grapefruit in half & juice 2oz into a small container
- Cut limes in half & juice 1oz into a small container

Serves 4 Drinks

CREATE

Recipe:

- Build in Copper Mug
- Fill Cup with ice
- 1.25oz Vodka
- .5oz Grapefruit Juice
- .25oz Lime Juice
- .25oz Rosemary Syrup
- Top with Ginger Beer
- Garnish with Rosemary Stem & Grapefruit Slice



Fun Facts:

Any kind of mule goes best in a copper mug because the cold metal insulates the temperature of the chilled cocktail, keeping it cool & refreshing. If you don't have a copper mug, any mug with a handle will work.

Some experts say that when vodka touches the walls of the mug, the copper begins to oxidize, slightly boosting the aroma, & enhancing the taste of the vodka.

ENJOY

A Comeback Kid is
a person who
repeatedly
demonstrates the
propensity to
overcome
downturns and
rebounds to victory
and popularity.



MPI

**ROCKY
MOUNTAIN
CHAPTER**

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