

Marshall's Minaya's 101 Gin Flight

Valerie, Manhattan



Plymouth



*Traditional,
balanced*

Suntory
Roku



*Subtle,
citrusy*

Beefeater



*Traditional,
juniper forward*

St. George
Terroir



*Palate bomb,
pine notes*



DECODING
COCKTAILS ● ● ●

Gin Flight Details



Plymouth
Plymouth, UK
Unique and vibrant with juniper being nearly equaled by citrus fruit and candied zest, coriander, cardamom, and bold black pepper on the palate



Suntory Roku
Osaka, Japan
Made with 6 botanicals: sakura flower, sakura leaf, yuzu peel, green tea, gyokuro tea, and sanaho pepper. Also added are juniper berries, cardamom, and lemon peel



St. George Terroir
Alameda, CA
Aromas of forests, intensely earthy, and woody. Flavors of fir trees, sage and citrus

When a guest says, "gin tastes like Christmas trees." Marshall gives them this, which is steeped in pine trees and says, "Not all gins. But *this* one does"



Beefeater
London, UK
A clean flavor, with a bold juniper character that is balanced with strong citrus notes, coriander, licorice, and more. This is a quintessential classic

Cocktail recommendations from Marshall



Slam dunk, easy intros

Old Maid

2 oz gin
1 oz lime juice
3/4 oz simple syrup
2 cucumber slices
6 mint leaves + sprig

Muddle 1 cucumber slice and mint leaves w/simple syrup. Add everything else, then shake with ice and fine strain over ice. Garnish with a mint sprig and cucumber.

Gin Gin Mule

1.5 oz gin
3/4 oz lime juice
1 oz simple syrup
1 oz cold ginger beer
6 mint leaves + sprig

Muddle lime juice, syrup, and mint leaves in a mixing glass. Add the gin, ginger beer, and ice and shake. Fine strain into an ice-filled glass and garnish with mint.

Classic

Marshall's G&T

1.5 oz gin
6 oz cold tonic (Fever Tree or Q)
Lime garnish

Add ice to a high ball glass, pouring in the gin and stirring for 5 seconds. Top with tonic water, gently stirring, and garnish.

Tempering the icon

Marshall's Martini

1.5 oz gin
1.5 oz dry vermouth
Lemon peel garnish

Add vermouth, gin, and ice to a mixing glass, stirring for 30 seconds. Strain into a chilled glass and garnish with lemon.

