

# MIXOLOGY ROOM

Located in the Remo NYIPLA Lounge

## ABOUT THE PRESENTER



### **Lynnette Marrero, *Mixologist***

Award-winning New York City-based bartender, mixologist and philanthropist known for co-creating the world's first all-female speed bartending competition, Speed Rack. She is widely regarded as one of the pioneering bartenders in the industry. Marrero has won Time Out Eat Out Awards for Best New Cocktail Bar and Best Bar Restaurant Hybrid for her work as beverage Director at Rye House. Marrero has also been honored by the James Beard Awards as one of America's Leading Female Mixologists 2009, named Food & Wine and Fortune Magazine's Most Innovative Women in Food and Drink in 2015, and Wine Enthusiasts' Mixologist of the Year in 2016.

## COCKTAIL RECIPES



### **BLUEBERRY CINNAMON SMASH**

- 2 oz Bourbon, Aged Rum, Aged Tequila (best with aged spirits)
- 6-8 Leaves or 2 Sprigs Mint, Basil, Thyme or Rosemary
- 6 Quarters of a Lemon (Take a Whole Lemon and Cut into Quarters)
- 3/4 oz Blueberry Cinnamon Syrup OR Maple Syrup, Agave, Honey
- Cinnamon Sticks (grate cinnamon and garnish)



### **BLUEBERRY GINGER BUCK**

- 2oz Vodka, Gin, or Tequila
- 1oz Pineapple Juice
- 3/4 oz Fresh Lime Juice (approx half a lime)
- 1 oz Blueberry Cinnamon Syrup
- 2 Dash Peychaud Bitters
- Ginger Beer (preferred) or Ginger Ale