

# Building

# The cocktail bar menu

## THE KING of cocktails

### \* HLM's Builder's Collins

Place two tea bags in small glass and add 50ml gin  
Let the tea infuse for a few minutes until the gin has  
turned a golden colour  
Remove tea bags  
Add one egg white, gin, 25ml lemon juice and 15ml  
simple sugar syrup to a cocktail shaker  
Cover and shake for 30 seconds

Add plenty of cubed ice to the cocktail shaker  
Cover and shake until chilled  
Fill a tea mug with cubed ice  
Strain the cocktail mix into the mug and top with lager  
Garnish with a sprinkle of crushed blood orange flakes  
or a slice of lemon, if preferred

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## FABULOUS runners up

### \* Gleeds' Farage mule

Two shots dark spiced rum  
One shot apricot brandy  
A dash/ three drops bitters  
Juice of half a lime  
Shake well and strain into a glass over ice  
Top up with ginger beer

### \* Mace's Builder's Tea

Three rums mixed – two-second pour of each  
One shot gin  
Half a shot tequila  
Three shots pineapple juice  
Clear sugar syrup – two-second drizzle  
Two shots ice tea  
A squeeze of lime  
Crushed ice  
Mixing with a drill for added blend  
Serve in a mug

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## LEO's official cocktails

### \* Classic Whisky Sour

Crack an egg, extract the white and pour into a glass  
Give the egg a shake a la silent disco  
Fill ice to the top  
Fix the glass to the shaker and shake vigorously over  
the shoulder for 10-15 seconds  
Add three to four drops of Angostura bitters  
Add whisky

### \* Mai Tai Zombie

Two shots dark rum  
One shot apple brandy liqueur  
One shot grenadine  
Add half shot over-proofed white rum and mix

### \* Elderflower Gin Fizz

Take half a dozen leaves of mint, slap them between the  
palms to release the scent, then place in the glass.  
Take a wedge of lime and squeeze the juice into the  
glass  
Add one shot gin  
One shot elderflower cordial  
One shot apple juice  
Add ice, then crush but for no more than 10–15  
seconds to avoid diluting the alcohol  
Insert a leaf of mint between two straws for decoration  
and to enhance the taste of the drink