

Forget 5:00pm.

IT'S 2020 EVERYWHERE.



This year we are bringing happy hour to you! We know you love socializing at Convention and since we couldn't let you go thirsty, we have someone we'd like to introduce you to. Anastasia Cooper will be your personal bartender for the 2020 Virtual Convention and she has created a few exclusive drinks to enhance your Convention experience.

MEET YOUR BARTENDER

Anastasia Cooper is a former Wesleyan College (GA) softball player turned bartender in Bethesda, MD. When not working, she spends time at home with her Jack Russell, Corbin, and drinking bourbon. IG handle @lois_must_die if you want to follow for cocktail tomfoolery. She has won cocktail competitions held by Sagamore Spirits and Uncle Nearest.



FROZEN ROPE MARGARITA

Ordering tacos tonight? Whip up a batch of these margaritas and enjoy!

- 1.5 oz tequila
- .5 oz orange liqueur
(triple sec, cointreau, etc)
- 1 oz lime juice
- 2 tbsp white sugar
- 1 cup crushed ice

Combine in blender & blend until smooth.
Garnish with a lime if desired.



Coop's Tip: Don't like tequila? Try this drink with vodka.

Bullpen BREW



- 1 oz rum
- 1 oz honey syrup
(mixed equal parts honey and water)
- .75 oz grapefruit juice
- .25 oz lemon juice
- IPA or pilsner

Combine all except beer and shake. Strain into pint glass. Add beer to taste and top with ice. Garnish with grapefruit slice.



Coop's Tip: Looking for something different? Try this drink with bourbon.

BATTER UP BOURBON



- 1.5 oz bourbon
- .75 oz lemon juice
- .75 oz spiced orgeat
(1/4tsp of favorite winter spice like cinnamon, nutmeg, allspice or chinese 5 spice blend mixed with 2tbsp of almond milk and 2tbsp of sugar)
- 1 egg white
- 4 pieces of cubed peach

Muddle peach.

Add remaining ingredients.

Shake with ice then strain into coupe glass.

Garnish with chosen spice.



COOP'S PICK: Try this with Buffalo Trace bourbon.

BUFFALO TRACE
DISTILLERY



PERFECT GAME POTION

- 1oz Old Overholt or Rittenhouse Rye
- .5 oz sweet (red) vermouth
- .5 oz dry (white) vermouth
- Tonic water

Combine first 3 in pint glass over ice. Stir to mix and chill. Top with tonic. Express lemon twist and Garnish.



COOP'S TRICK: To express a lemon, first zest the citrus. Then, hold the peel with both hands between your thumb and forefinger. Twist the peel over the cocktail and drop the peel into the glass as a garnish.



NON-ALCOHOLIC OPTIONS

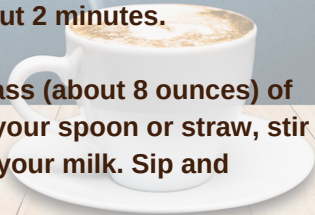


Dugout Dalgona Coffee

Add the coffee, sugar and boiling water in a bowl (you can easily double or triple this recipe).

Using a hand mixer or stand mixer whip on one of the higher speeds for about 2 minutes.

Add the coffee to a tall glass (about 8 ounces) of your favorite milk. Using your spoon or straw, stir vigorously to swirl it into your milk. Sip and enjoy!



- 2 Tbsp instant coffee
- 2 Tbsp granulated sugar
- 2 Tbsp boiling water
- 8oz milk of choice
- A pinch of cinnamon (optional)

C'MON *blue*

- 4 cups ice
- 1/2 cup Powerade
- 1/2 cup lemon-lime soda
- 1 shark gummy candy

Add ice, Powerade and lemon-lime soda to a blender. Blend well. If mixture is too runny, add more ice. Top off with a shark gummy and straw.



CHEERS!

To being together again in 2021!



SEE YOU IN LAS VEGAS
DECEMBER 8-11, 2021