

CHAM BAM THANK YOU MAM



WITH A HINT OF MINT GARNISH.

DO YOU LIKE ANGELS TAP DANCING ON YOUR TONGUE? THE CHAM BAM THANK YOU MAM IS JUST THE DRINK TO GET YOUR WEEKEND WIGGLE ON. CHAMBORD, CRANBERRY AND CRISP CLAPPED MINT COMBINE TO CREATE SOME DANGEROUS MOVES ON THE D-FLOOR.

INGREDIENTS METHOD

45ml Chambord Liqueur

15ml raspberry puree (buy frozen berries and whip them up in the blender to get the perfect consistency)

Handful of mint

15 ml freshly squeezed Lime juice

Cranberry Juice

Combine ingredients into a hurricane glass and stir with ice (10 turns clockwise 5 counter-clockwise repeat) top with extra cranberry if needed and as always a cocktail isn't finished until it has its hat! (Garnish with a mint sprig)

STIR WITH ICE
SERVE ON THE ROCKS

The mint garnish is extra wow factor, smell is a huge part of the olfactory system (taste, smell etc.) and the fresh mint fragrance will create an extra dynamic of flavour to the cocktail.

TIP

TANGY



HURRICANE GLASS



**TOMMY'S
HERRADURA
MARGARITAS**

**BUCKETS OF
CORONAS**

The Strand, Townsville 4724 1234

LET'S GET TROPICAL

