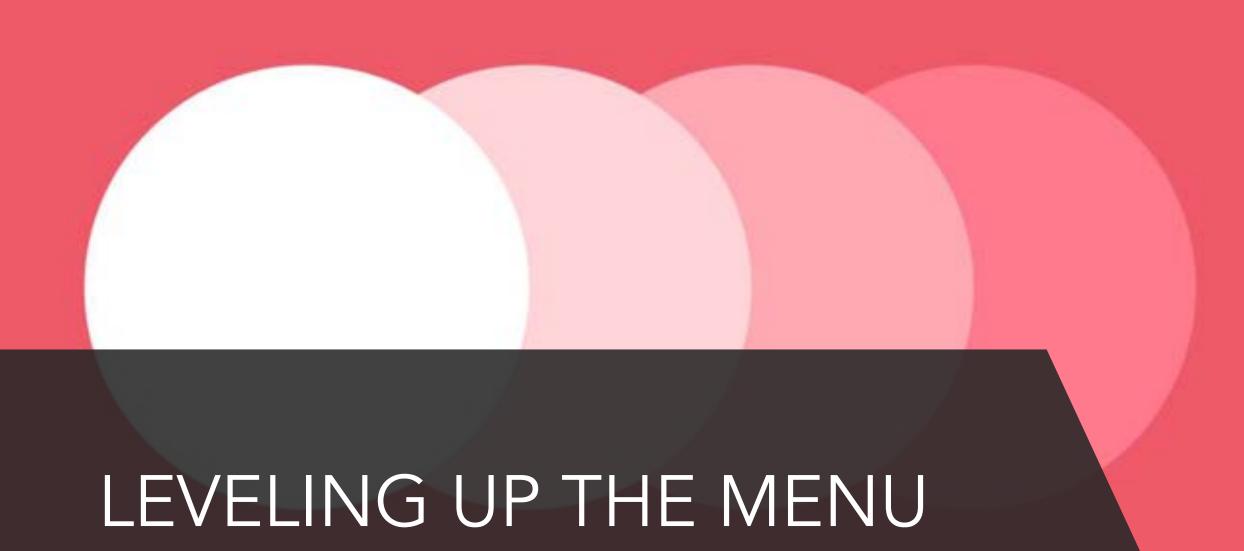
NOW. NEW. NEXT.

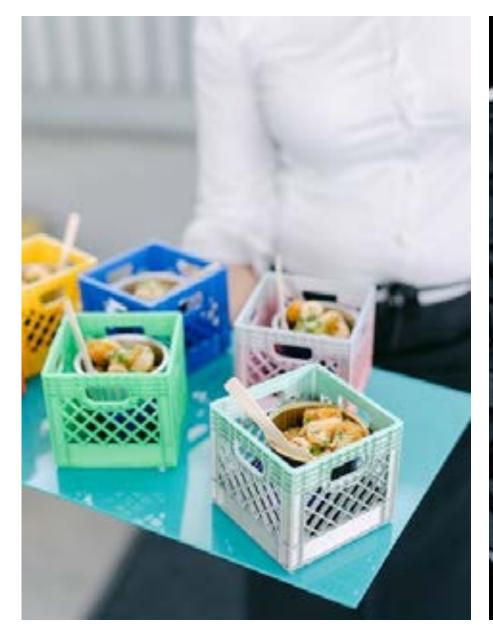
Tantalizing Trends
Clever Concepts
Inspired Interactivity





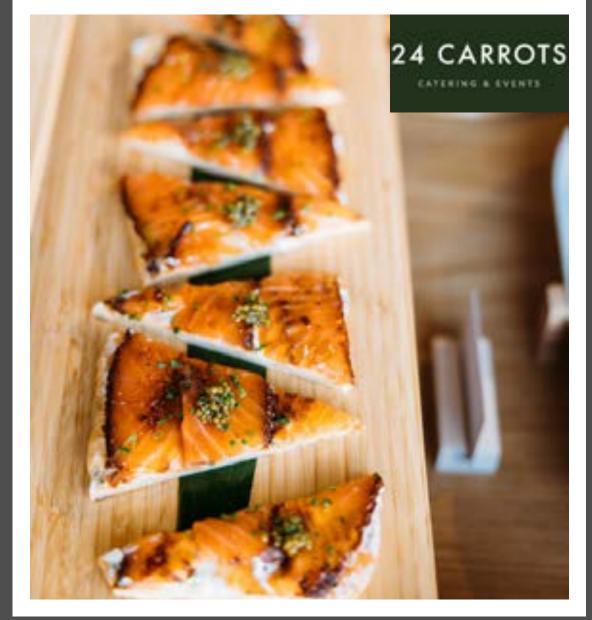
































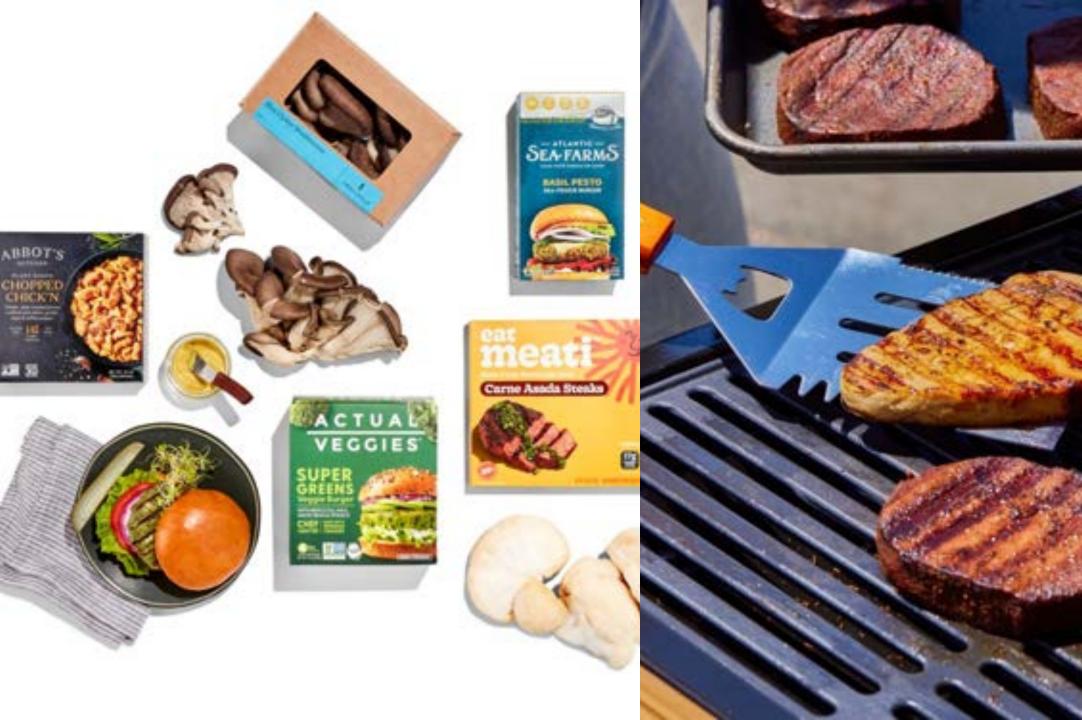




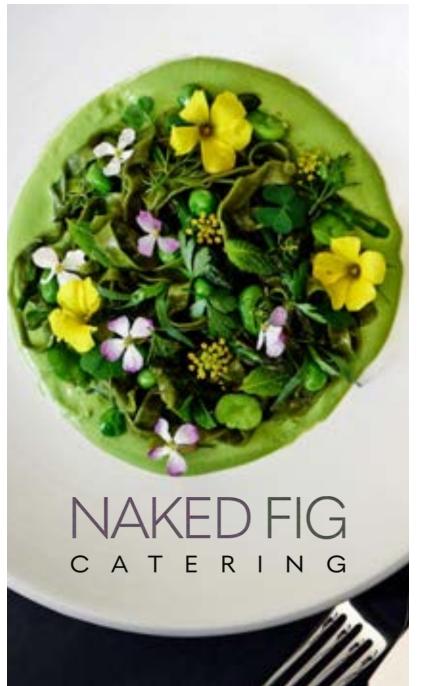


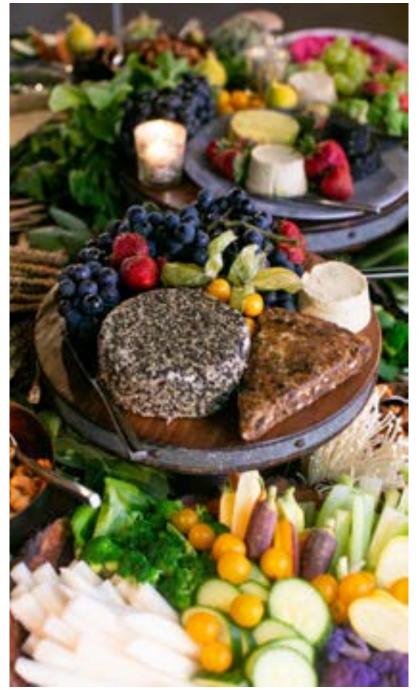
































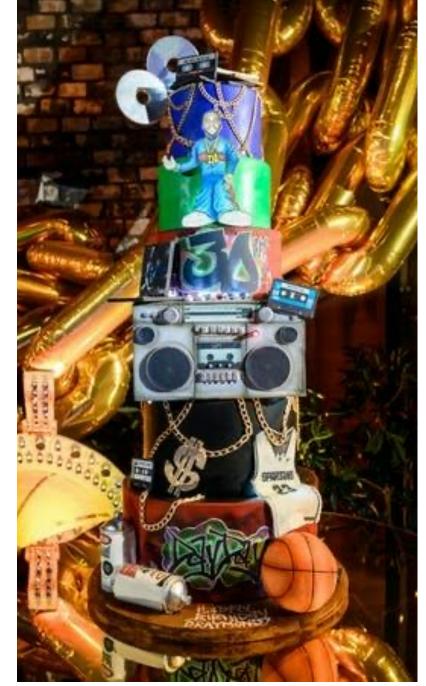
















SAVORY COKTAILS

SOUR SPICY HERBAL UMAMI BITTER SMOKY RICH STRONG







































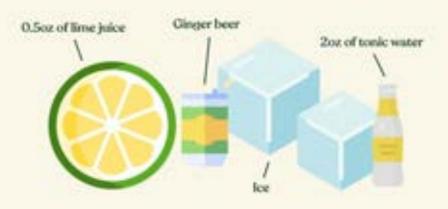




Low-alcohol Moscow Mule



Non-alcoholic Moscow Mule



Low-alcohol Margarita 1.25ez of gold tegulla 0.5-loz of agave salt to rim 2oz of fresh lime juice 0.5oz of cointreau or triple sec

Non-alcoholic Mojito 2oz of Ritual Zero Proof rum alternative 1.5oz of simple syrup Sparkling water loz of fresh lime juice 6 to 8 mint leaves

Low-alcohol Negroni lox of Sweet Vermouth 1.5oz of Gin Bitters loz of Giffard Non-Orange yest Alcoholic Aperitif Syrup

















































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SAVE I BEES!





















SPICY TOMATO RELISE





















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Your Opinion Matters!

Please complete the education evaluation for EVERY session

you attend!

Thank you.



