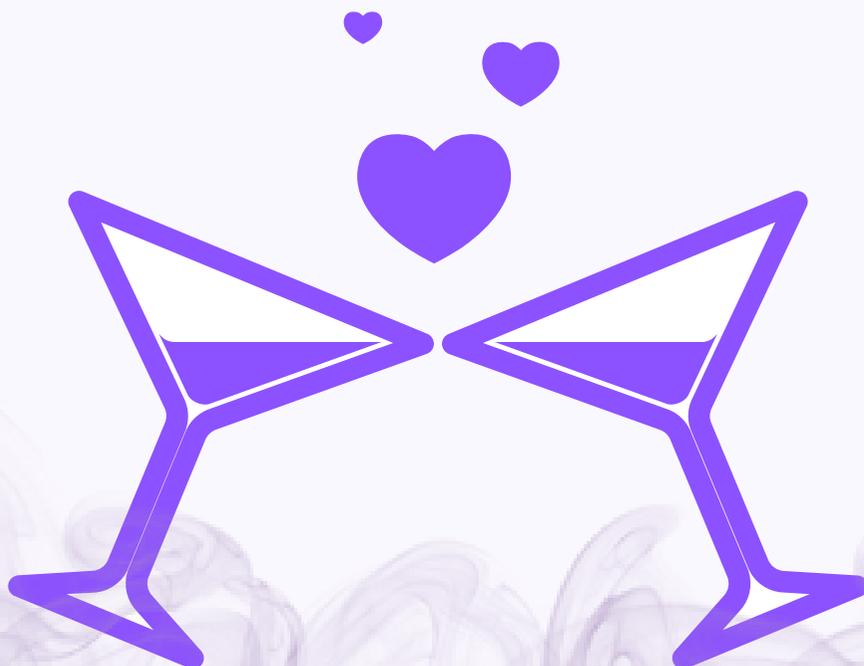


 INTELITY



**VALENTINE'S DAY
COCKTAILS**
FOR CASINO
F&B MANAGERS



The Velvet Hammer

- *2 oz Bourbon or Rye*
- *0.25 oz house cherry-vanilla syrup*
- *2 dashes Angostura bitters*
- *1 dash chocolate bitters*
- *Garnish: brandied cherry*



High Limit Cosmo

- *2 oz Premium Citrus Vodka*
- *0.75 oz White Cranberry Juice*
- *0.5 oz Fresh Lime Juice*
- *0.25 oz Orange Liqueur*



*Citrus vodka, white cranberry, fresh lime,
and orange liqueur — refined,
crisp, and confidently dry.*

 **INTELITY**

The Opening Bet

- 2 oz *Blood Orange Liqueur*
- 3 oz *Dry Prosecco*
- 1 oz *Soda Water*
- 0.25 oz *Fresh Lemon Juice*

Optional: 0.25 oz Simple Syrup
(only if your liqueur skews very bitter)

Blood orange, bubbles, and citrus lift — a bright, bittersweet start to the night.



The Final Indulgence

- 1.5 oz *Vanilla Vodka*
- 0.75 oz *Coffee Liqueur (or Kahlua)*
- 0.5 oz *Fresh Espresso*
- 0.25 oz *Crème de Cacao (dark)*

*Optional: 0.25 oz Cream or Oat Cream
(for a softer, dessert-forward finish)*

*Vanilla vodka, espresso, coffee liqueur, and dark chocolate —
a smooth finish worth lingering over.*



The Soft Play (Zero-Proof)

- *2 oz Blood Orange Syrup*
- *1 oz Verjus Blanc (or white grape juice)*
- *0.5 oz Non-Alcoholic Amaro or Bitter Aperitif*
- *2–3 oz Soda Water*

*Blood orange, verjus, botanical bitters,
and bubbles — light, balanced, and
deliberately alcohol-free*

