

Cocktails With Aaron

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Lead Bartender at Langdon Hall Country House Hotel and Spa

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World Class Finalist 2019,2020,2021

Bacardi Legacy Finalist 2019

Tales of the Cocktail Apprentice 2019,2023

CRT Certification

Published Cocktails in “Coming Home” & “The Art of the Garden”

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What you'll need:

Martini:

Gin or Vodka

Dry Vermouth

Lemon or Olives

Non-Alc:

Seedlip Grove or other non-alcoholic spirit

Pineapple Juice

Lime Sparkling Water

Tools:

Mixing Glass

Stir Spoon

Strainer

Ice

Martini Coupe

Wine Glass

Classic Martini

2oz Gin or Vodka

1oz Dry Vermouth

Garnish: Lemon twist or Olives

Directions:

In a mixing glass add 2 ounces of Gin and 1oz Dry Vermouth. Next fill the mixing glass with ice; make sure to fill above the wash line. Stir for about 30 revolutions. Strain into a martini coupe and garnish with desired garnish. Sip and enjoy.

*For a dirty martini add olive brine to the cocktail and instead of stirring the cocktail, shake it instead.

**1/2oz Olive brine = Dirty, 3/4oz Olive brine = Extra Dirty, 1oz Olive brine = Filthy

Sparkling Non-Alcoholic

1.5oz Seedlip Grove or other non-alcoholic spirit

3oz Pineapple Juice

3oz Lime Sparkling Water

Directions:

In a wine glass add ice. Next add 1.5oz Seedlip Grove or other non-alcoholic spirit, 3oz Pineapple Juice and top with 3oz Lime Sparkling Water. Gently stir. Garnish with a lime wheel.