

DOWN THE HATCH **A MONTHLY BEVERAGE EXPERIENCE, CURATED BY
MINA GROUP BEVERAGE ALL-STARS.**

LET OUR FORWARD-THINKING BEVERAGE TEAMS LEAD YOU ON AN EXPLORATION OF COCKTAILS, SPIRITS, WINE AND MORE THROUGHOUT 2020. JOIN US AS WE OFFER AN EXCITING NEW BEVERAGE EXPERIENCE EACH MONTH IN EVERY MINA GROUP RESTAURANT NATIONWIDE. SHARE YOUR #MINAHATCH EXPERIENCE ON INSTAGRAM FOR A SPECIAL TREAT ON YOUR NEXT VISIT. PARTICIPATE EVERY MONTH FOR THE CHANCE TO WIN A HANDSOME REWARD AT THE END OF 2020.

AVIATION GIN 12

A GIN CREATED BY CRAFT DISTILLER CHRISTIAN KROGSTAD OF PORTLAND AND BARTENDER RYAN MAGARIAN OF SEATTLE IN 2005, RYAN WAS AN ENTHUSIAST IN CLASSIC PRE-PROHIBITION COCKTAILS AND CHRISTIAN HAD A GOAL OF CREATING AN AMERICAN PROHIBITION GIN. THROUGH REPEATED TRIAL AND EXPERIMENTATION WITH 7 BOTANICALS, CHRISTIAN AND RYAN FINALLY LANDED ON A HANDCRAFTED, SMALL, 100-CASE BATCH OF AMERICAN PROHIBITION STYLE GIN. IN FEBRUARY 2018, ACTOR RYAN REYNOLDS BOUGHT THE BRAND, BECOMING THE NEW OWNER AND CREATIVE DIRECTOR CALLING IT THE “BEST DAMN GIN ON THE PLANET.”

AVIATION COCKTAIL 17

THE AVIATION WAS CREATED BY HUGO ENSSLIN, HEAD BARTENDER AT THE HOTEL WALLICK IN NEW YORK, IN THE EARLY TWENTIETH CENTURY. THE FIRST PUBLISHED RECIPE FOR THE DRINK APPEARED IN ENSSLIN’S 1916 RECIPES FOR MIXED DRINKS. ENSSLIN’S RECIPE CALLED FOR-

- 1.5OZ GIN
- .75OZ LEMON JUICE
- .50OZ MARASCHINO LIQUEUR
- .25OZ SIMPLE SYRUP
- .25OZ CRÈME DE VIOLETTE

SHAKEN AND DOUBLE STRAINED INTO A COUPE WITH A QUARTER OUNCE OF CRÈME DE VIOLETTE IN THE GLASS AND A CHERRY FOR GARNISH.

ENJOY!