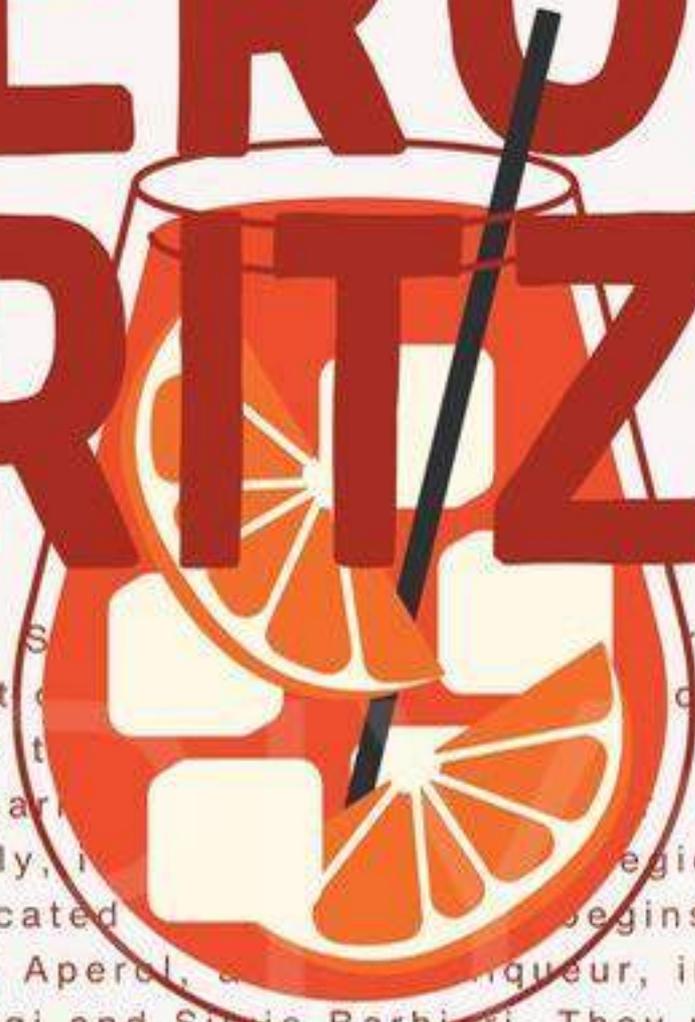




APEROL SPRITZ



1919

The Aperol Spritz is a refreshing cocktail that can be traced back to the late 19th century when the Austro-Hungarian Empire ruled parts of northern Italy, a region where Venice is located. The story begins with the invention of Aperol, an amaro liqueur, in 1919 by brothers Luigi and Silvio Barbieri. They wanted to create a light and refreshing aperitif that would appeal to the growing trend of aperitivo culture in Italy. Aperol was born as a result of creating a unique blend of bitter and sweet flavors infused with natural ingredients. However, it wasn't until the 1950s that the Aperol Spritz as we know it became popular. During this time, Italy experienced an economic boom, and people started embracing a more social lifestyle. The concept of aperitivo became even more popular, referring to the Italian tradition of enjoying pre-dinner drinks and snacks to whet the appetite and socialize with friends and family.

Happy Hour Time

APEROL,
SPARKLING
WATER,
PROSECCO

APEROL

Spritz



3 OUNCES PROSECCO 2 OUNCES APEROL
1 OUNCE CLUB SODA

ORANGE SLICE TO GARNISH

APEROL SPRITZ



1919

The Aperol Spritz is a refreshing cocktail that can be traced back to the late 19th century when the Austro-Hungarian Empire ruled parts of northern Italy, a region where Venice is located. The story begins with the invention of Aperol, an amaro liqueur, in 1919 by brothers Luigi and Silvio Barbieri. They wanted to create a light and refreshing aperitif that would appeal to the growing trend of aperitivo culture in Italy. Aperol was born as a result of a unique blend of bitter and sweet herbs infused with orange liqueur. However, it wasn't until the 1950s that the Aperol Spritz as we know it became popular. During this time, Italy experienced an economic boom, and people started embracing a more social lifestyle. The concept of aperitivo became even more popular, referring to the Italian tradition of enjoying pre-dinner drinks and snacks to whet the appetite and socialize with friends and family.

Happy Hour
Time

APEROL,
SPARKLING
WATER,
PROSECCO

APEROL SPRITZ



3 OUNCES PROSECCO
2 OUNCES APEROL

AA KICHN PT 5

Love this Art? Want to know more?
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 GERIYO





APEROL SPRITZ

INGREDIENTS

60 ml Aperol, 90 ml Prosecco, a splash of soda water, an orange slice, for garnish

PREPARATION

Fill a wine glass with ice cubes, add 60 ml of Aperol to the glass, pour in 90 ml of Prosecco, top it off with a splash of soda water, stir gently to combine the ingredients, garnish with an orange



BAKERS



BAKE

Ami.





Perfect Meal

Special Pasta

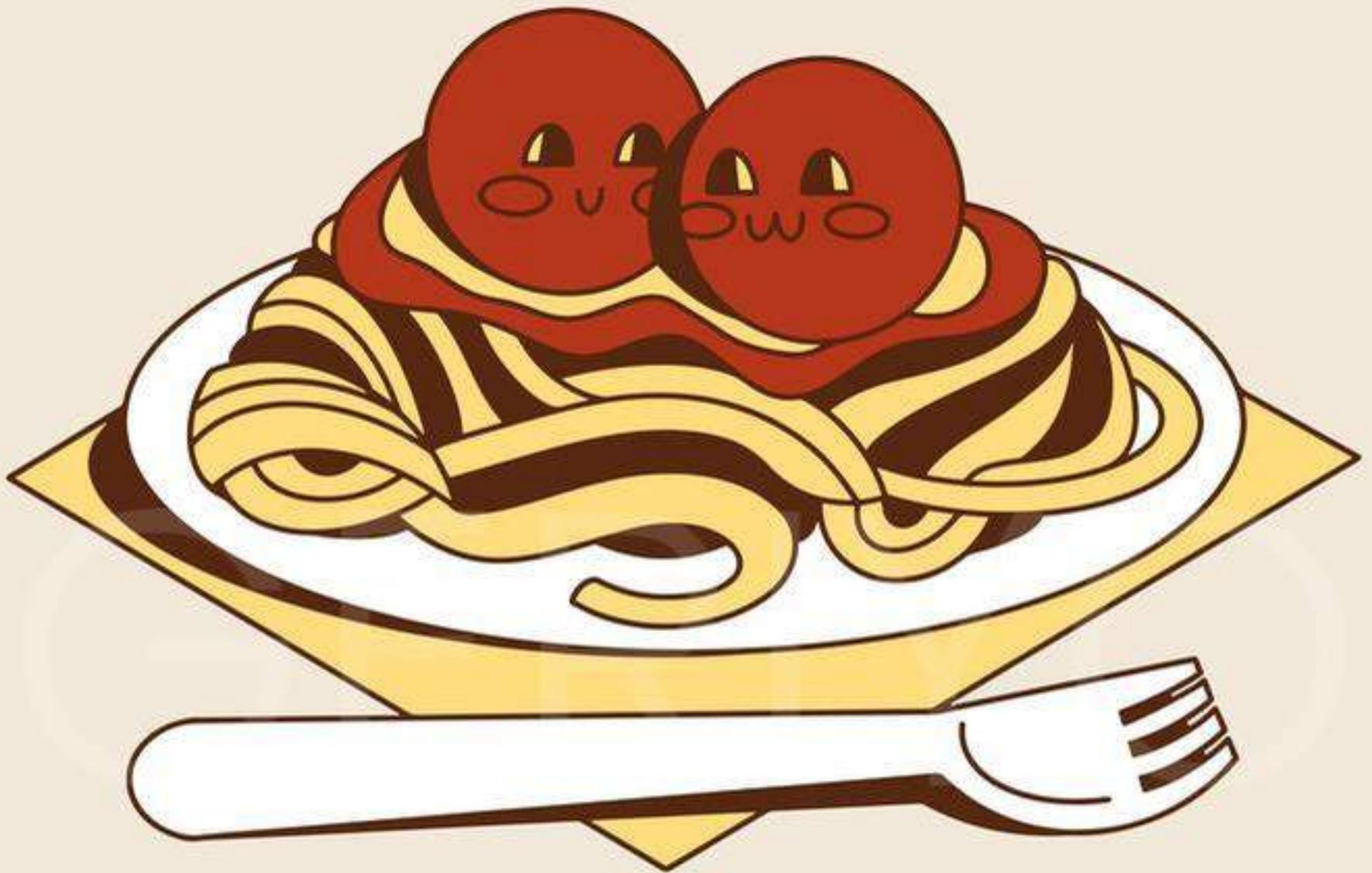
Salford

ORIGINAL CUISINE FROM ITALY

PERFECTO

MASTERPIECE

NUMERO UNO



Pasta
Bolognese

Savor the exquisite blend of pasta, rich tomato sauce, and aromatic herbs, creating a symphony of flavors that will tantalize your taste buds.

The Best
Pasta

VA KICHN PT 11

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GERIYO



Bon Appétit





in the mood
for noods







BRUSCHETTA



MADE IN ITALY



Caffe Latte





CAIPIROSKA

INGREDIENTS:

1 OUNCE SIMPLE SYRUP
(OR 1 TABLESPOON GRANULATED WHITE
SUGAR)

1 LIME, CUT INTO QUARTERS
2 OUNCES VODKA

METHOD:

- IN A DOUBLE ROCKS GLASS, MUDDLE THE LIME WEDGES AND SUGAR
- FILL THE GLASS WITH ICE, ADD THE VODKA, AND STIR BRIEFLY

VA KICHN PT 20

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FEEL THE GERIYO®

CAIPIRINHA



50 ML CACHAÇA (A BRAZILIAN DISTILLED SPIRIT MADE FROM
FERMENTED SUGARCANE JUICE)

1 FRESH LIME

2-3 TEASPOONS OF CANE SUGAR (ADJUST TO TASTE)
CRUSHED OR CUBED ICE



AA KICHN PT 22

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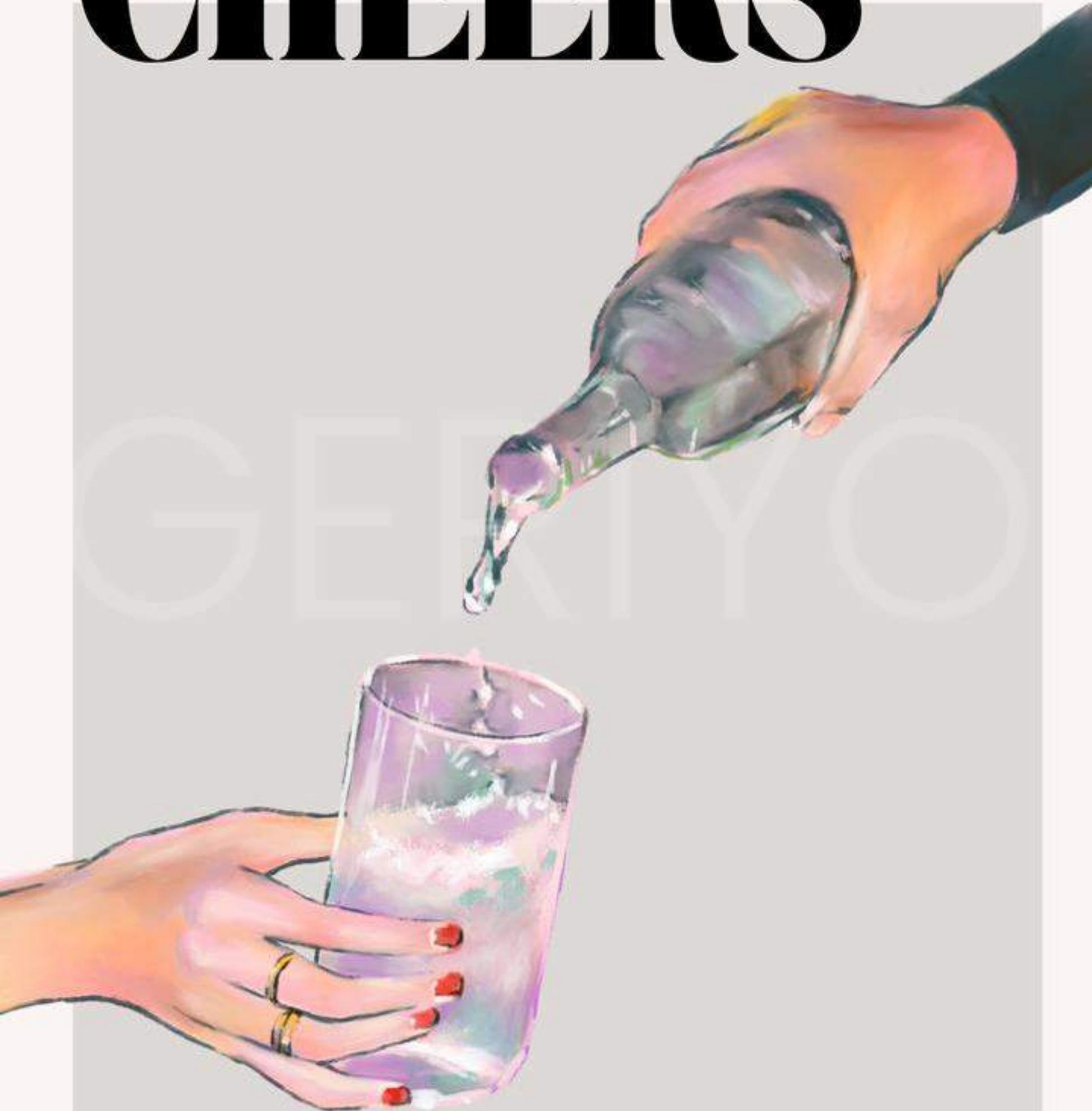
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 **GERIYO**
MAYAR





CHEERS



CIN

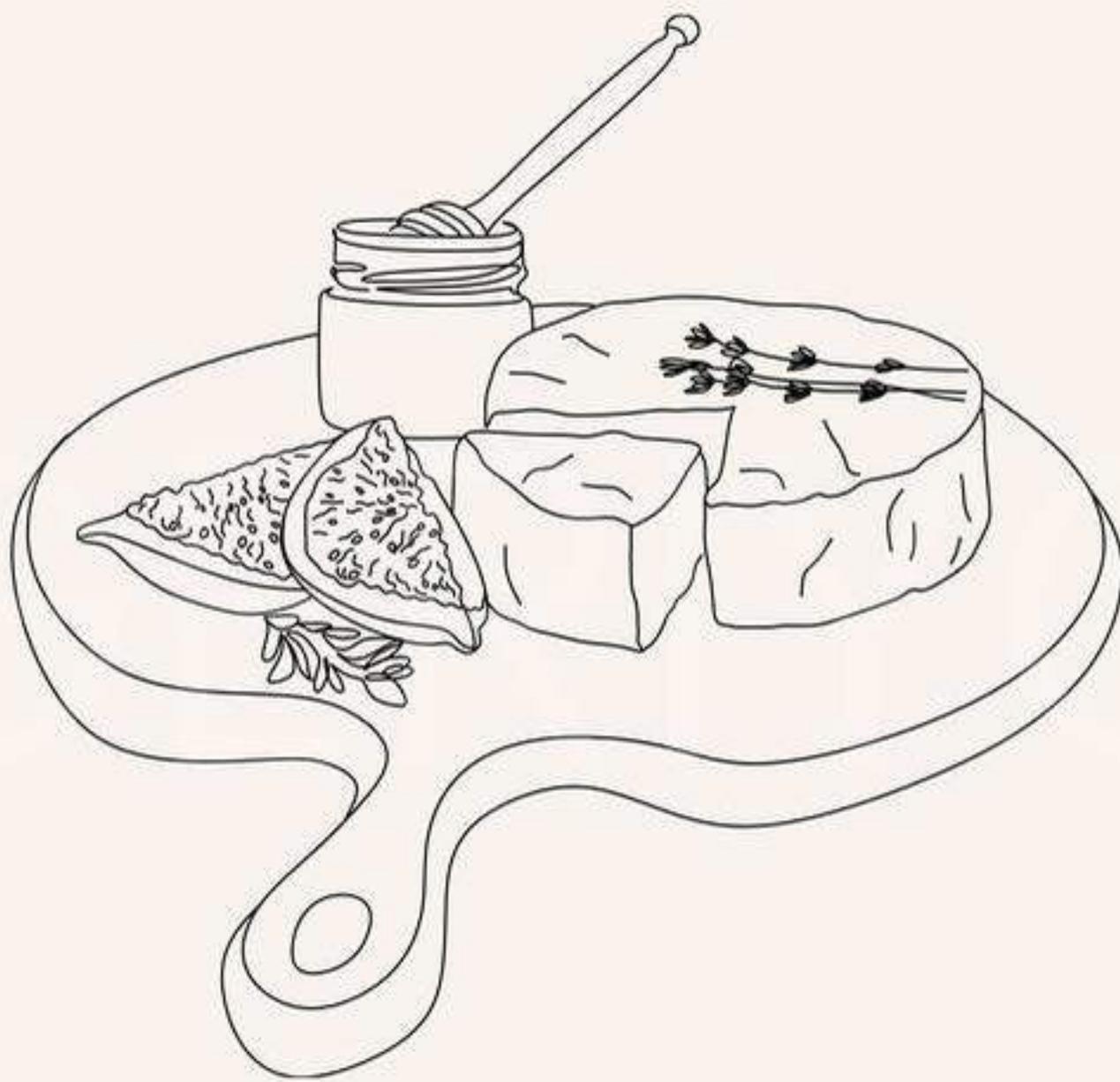


CIN

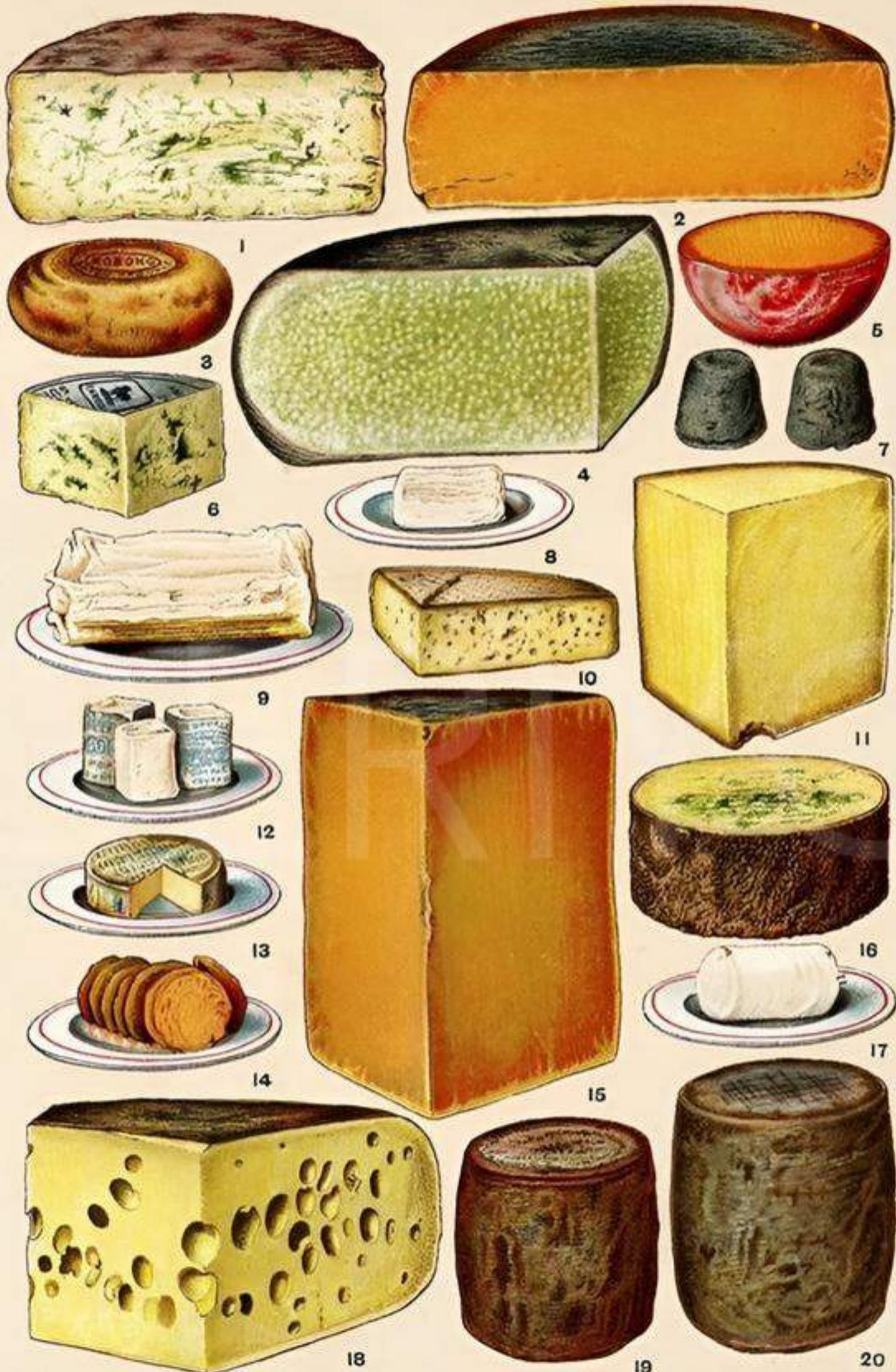
CIN



CIN



CHEESE.



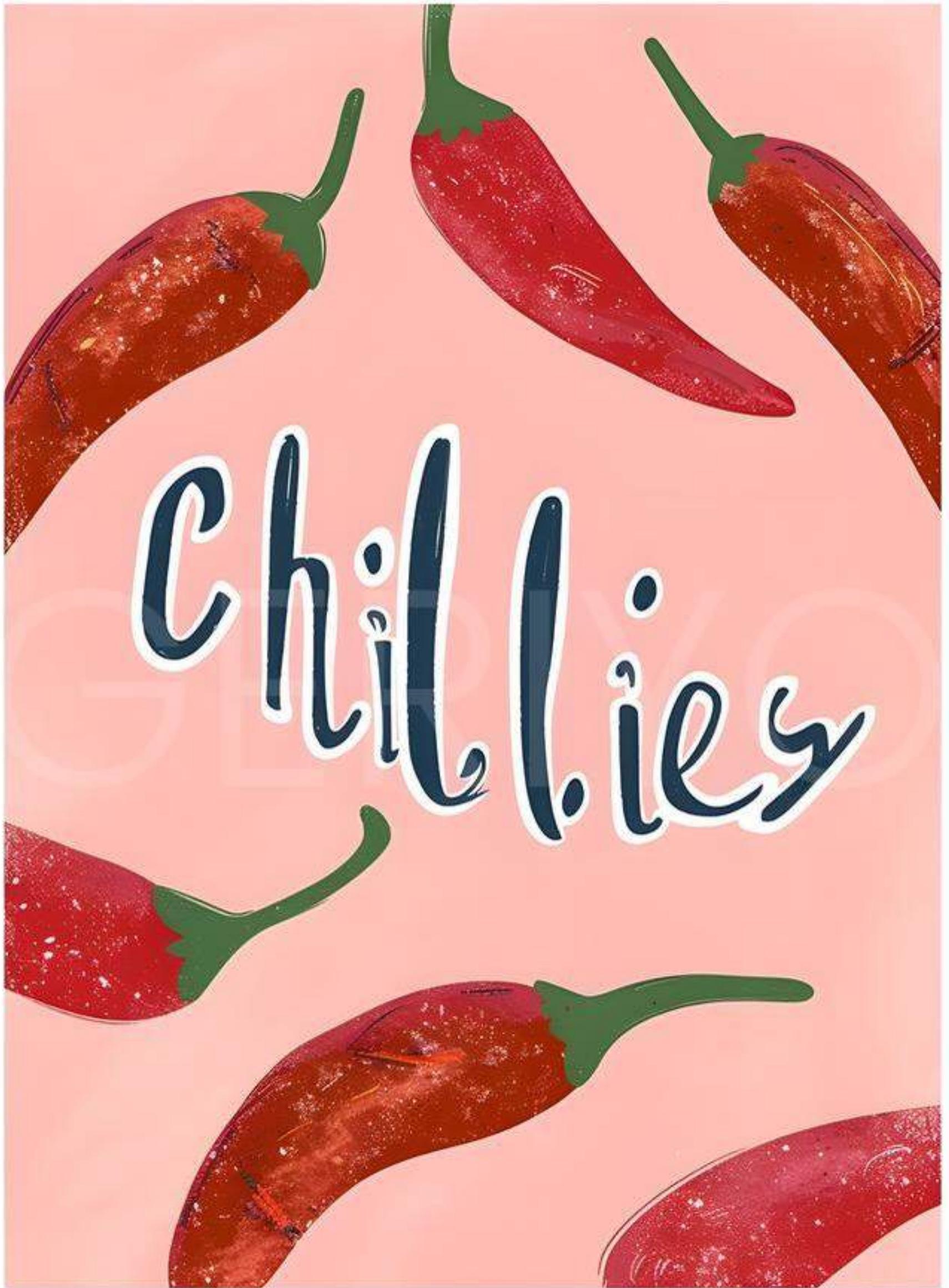
1—Gorgonzola. 2—Double Gloucester. 3—Koboko. 4—Parmesan. 5—Dutch. 6—Roquefort.
 7—Schabzieger. 8—Dunragit. 9—York Cream. 10—Port du Salut. 11—Cheddar.
 12—Pommel. 13—Camembert. 14—Mainzer. 15—Cheshire. 16—Stilton. 17—Cream





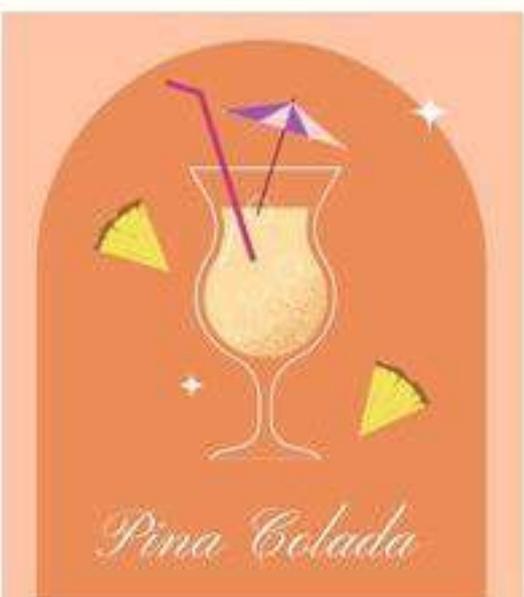
.. ma
cherry

.....





CLASSIC cocktails



IT'S
5 o'clock
SOMEWHERE









**Coffee because
adulthood is hard**

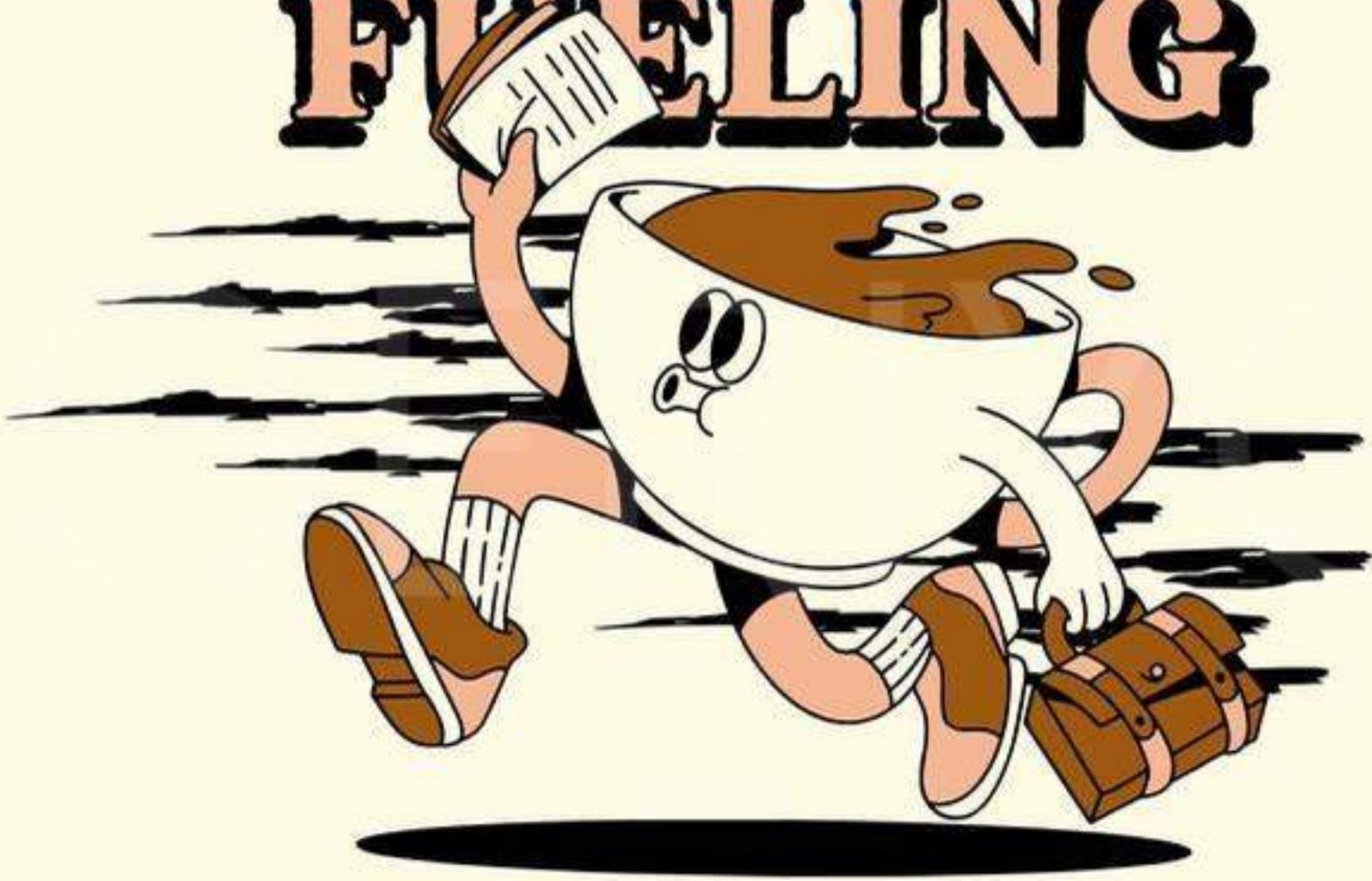


COFFE *And* A CROISSANT?



JUST TAKE A BREAK

COFFEE FUELLING



**THE FUEL THAT TRANSFORMS THE DAILY
GRIND INTO A MASTERPIECE OF
PRODUCTIVITY.**



AA KICHN PT 41

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 GERIYO





COFFEE TIME



GIVE IT YOUR BEST SHOT





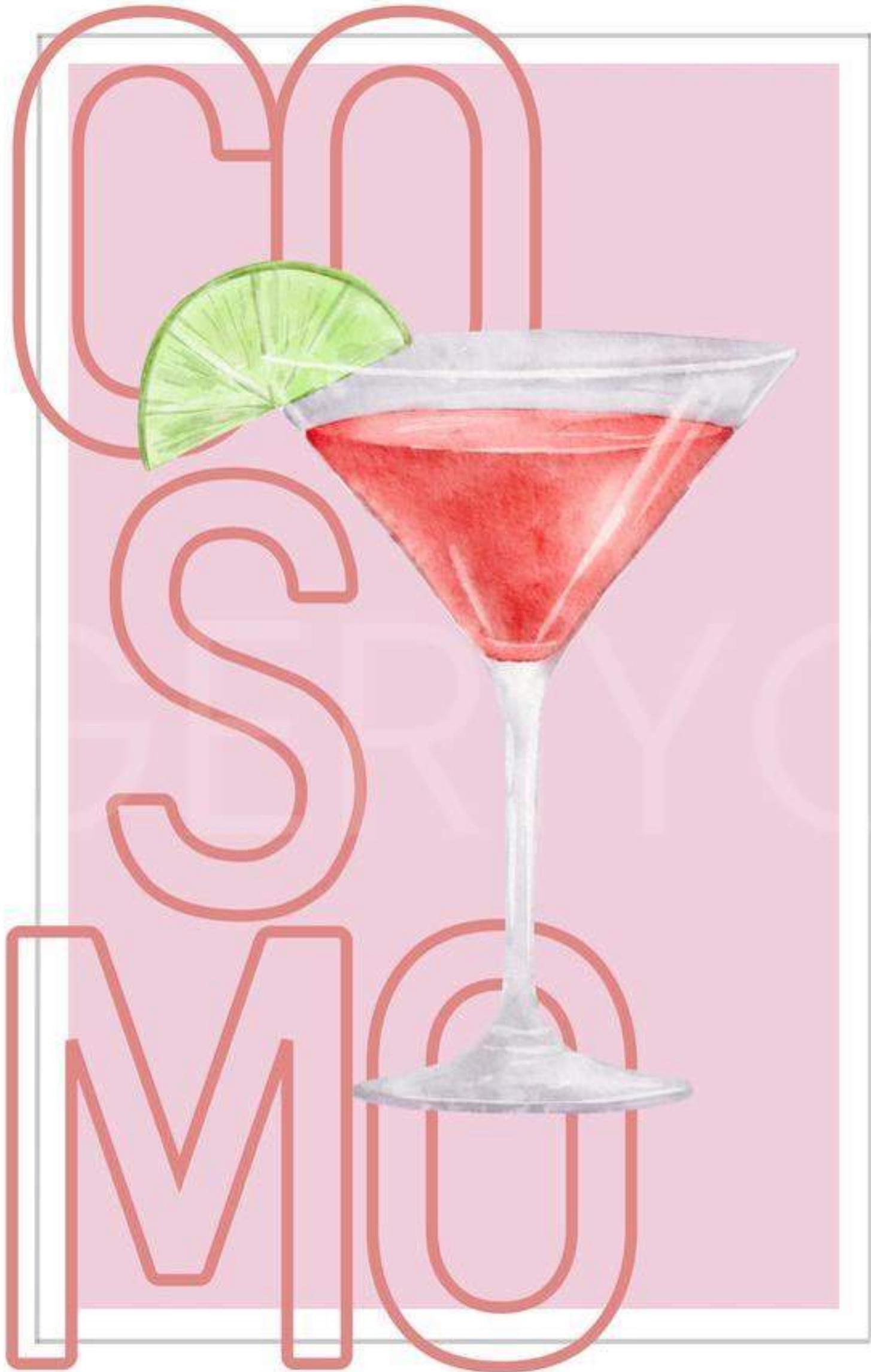






Aiales

BAKNG





COSMOPOLITAN

INGREDIENTS

45 ml vodka, 15 ml triple sec (such as Cointreau or another orange liqueur), 30 ml cranberry juice, 15 ml fresh lime juice, ice, lime twist or lime wedge, for garnish

PREPARATION

Fill a cocktail shaker with ice cubes, add the vodka, triple sec, cranberry juice, and fresh lime juice to the shaker, shake well until the mixture is thoroughly chilled, about 15-20 seconds, strain the mixture into a chilled martini glass, garnish with a lime twist or a lime wedge.



COSMOPOLITAN



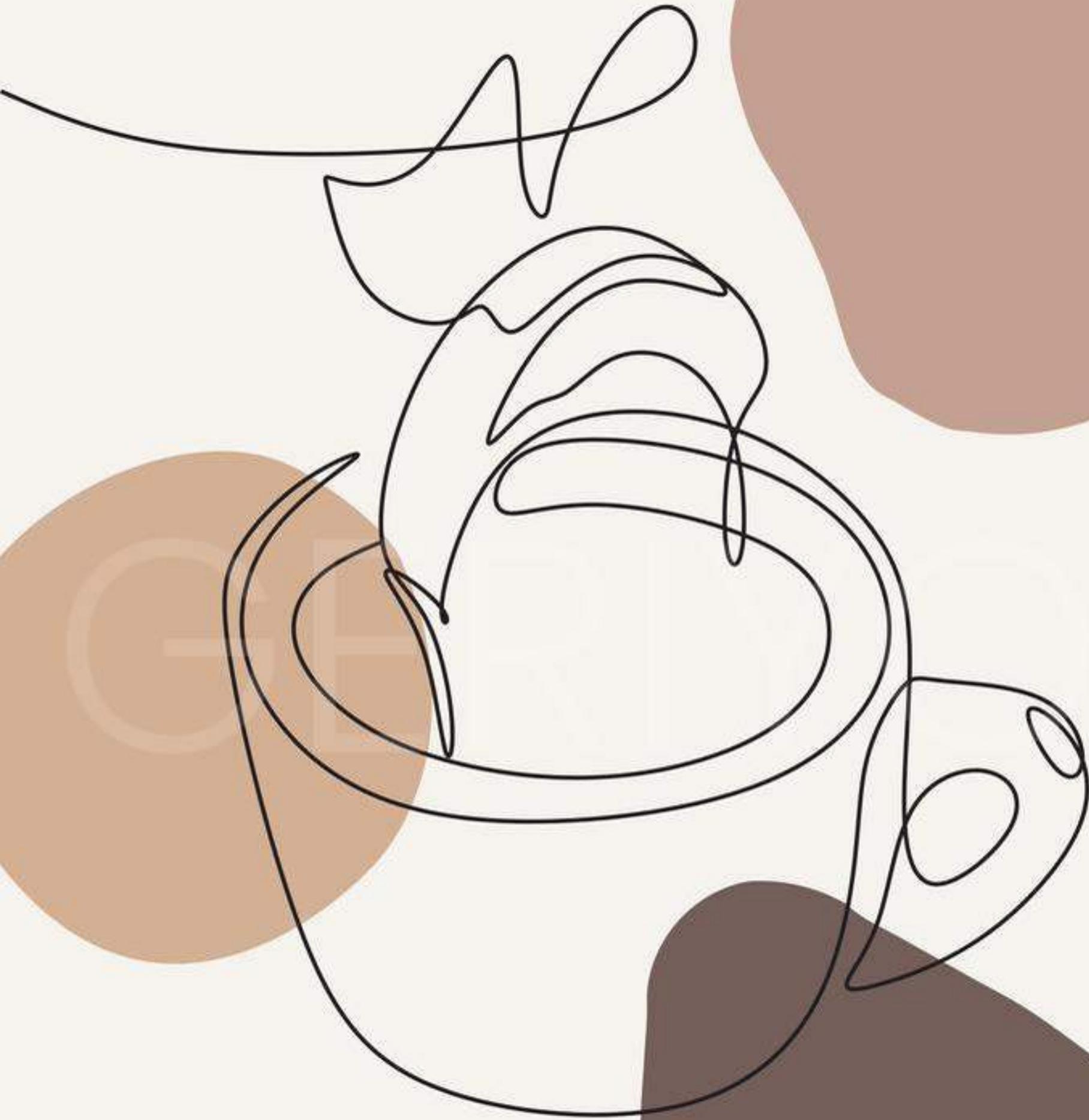
1 1/2 OUNCES CITRON VODKA
3/4 OUNCE COINTREAU
3/4 OUNCE LIME JUICE

COSMOPOLITAN



1 1/2 OUNCES CITRON VODKA 3/4 OUNCE COINTREAU
3/4 OUNCE LIME JUICE, FRESHLY SQUEEZED
1/2 OUNCE CRANBERRY JUICE COCKTAIL

LIME PEEL TO GARNISH

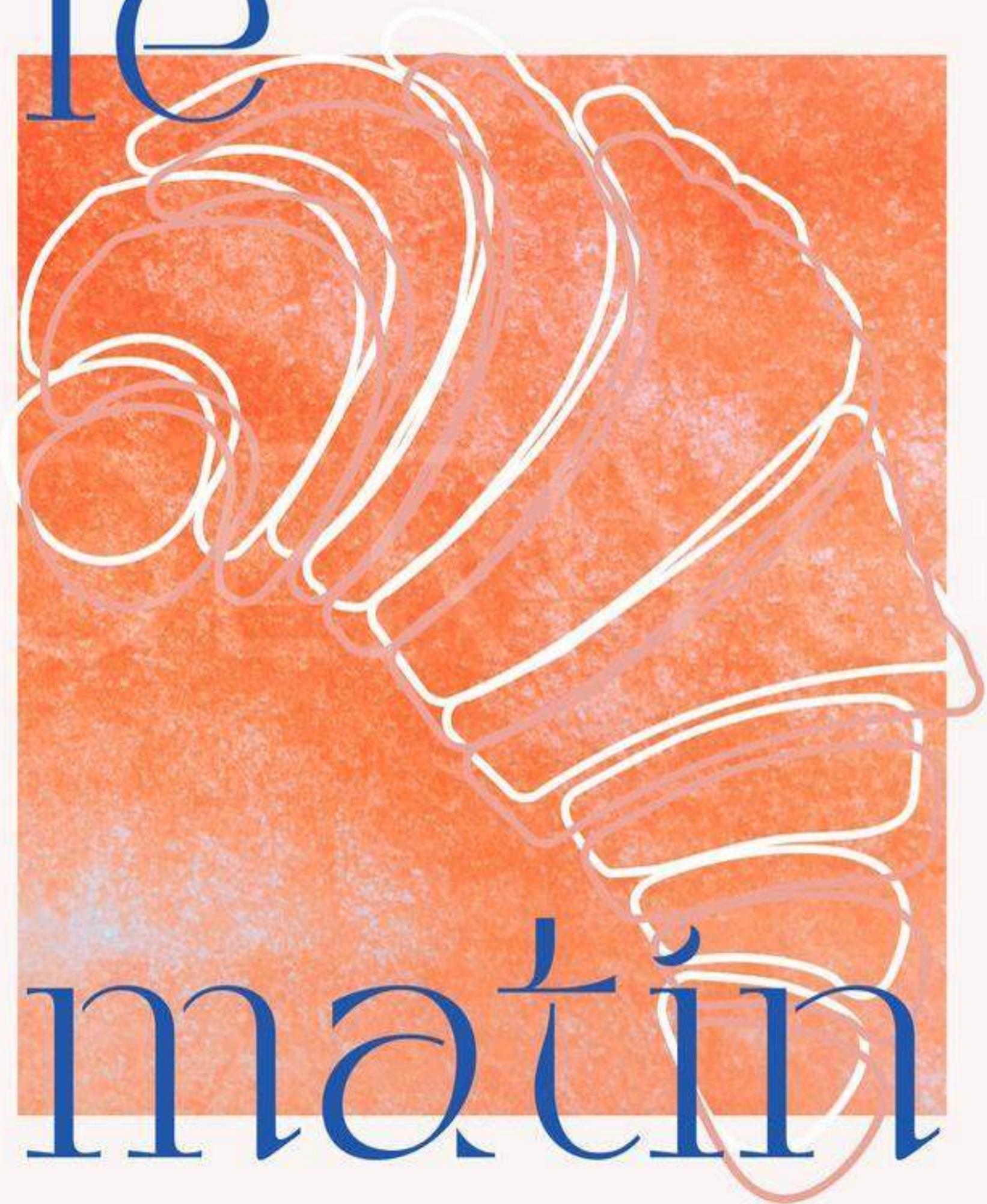


HERE FOR THE TEA

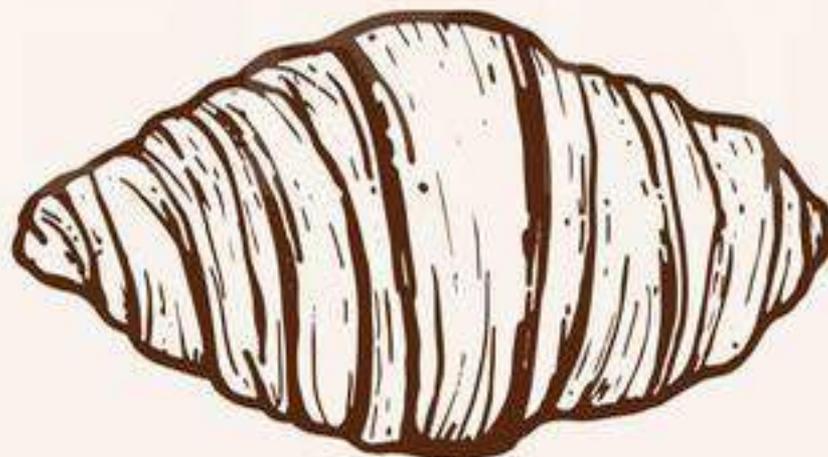


MORE SIPPING, SPILLING AND STIRRING

le

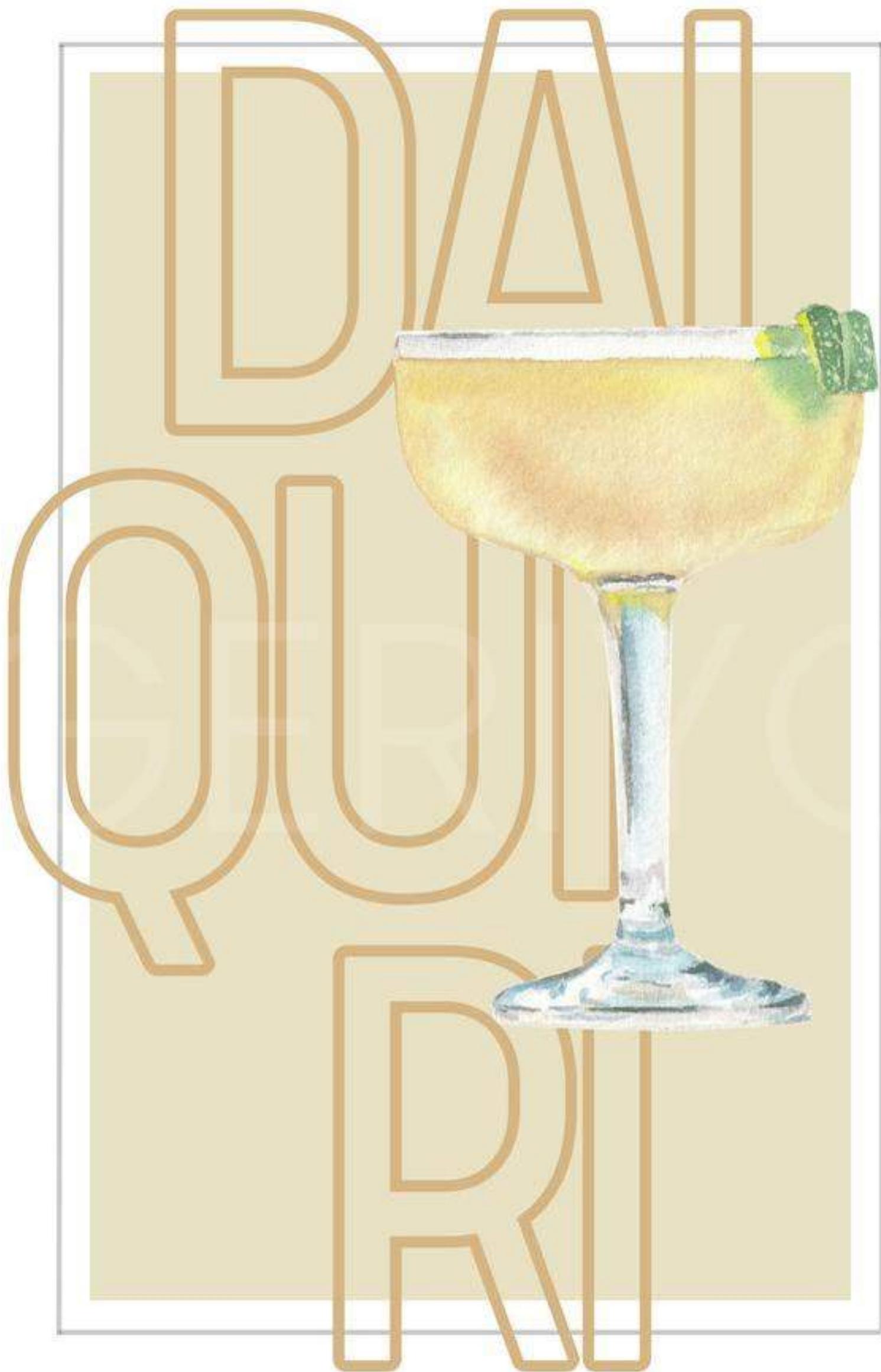


matin



LE MATIN
croissants

THERE'S NOTHING BETTER THAN A FRESHLY BAKED CROISSANT TO START THE DAY OFF RIGHT. WITH ITS CRISPY SHELL AND SOFT HEART, IT'S LIKE A HUG THAT GENTLY PREPARES YOU TO FACE THE DAY AHEAD.



DAIQUIRI



60 ML WHITE RUM
30 ML FRESH LIME JUICE
15 ML SIMPLE SYRUP
ICE



PLEASE
DON'T
DANCE ON
THE TABLES



Life is short, eat
more pie.



APPLE PIE

La dolce Vita





DIRTY MARTINI

INGREDIENTS

50 ml gin, juice of 1 lemon, 15 ml sugar syrup (or to taste), ice, lemon slice, for garnish

PREPARATION

Start by filling a shaker halfway with ice cubes, add 50 ml of gin, followed by the juice of 1 lemon, for a touch of sweetness, incorporate 15 ml of sugar syrup, secure the lid on the shaker and shake vigorously for about 10-15 seconds to chill and dilute the cocktail. Strain the mixture into a tall glass filled with fresh ice, garnish the cocktail with a lemon

slice on the rim of the glass.



THIS BAR FOR DANCING





Don't
give a fig



827830

DRINK
TICKET

ADMIT ONE

DRINK
TICKET

ADMIT ONE

827830

827830

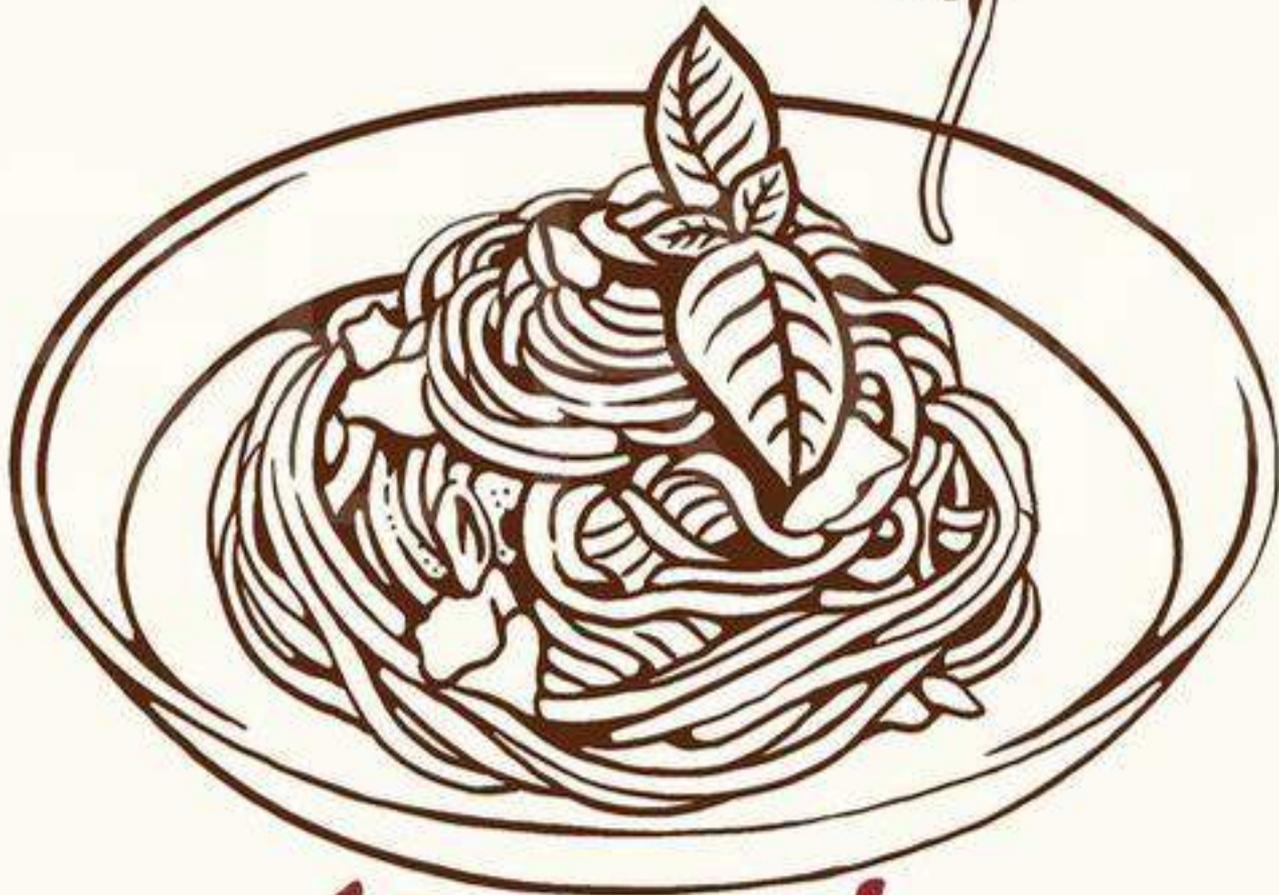
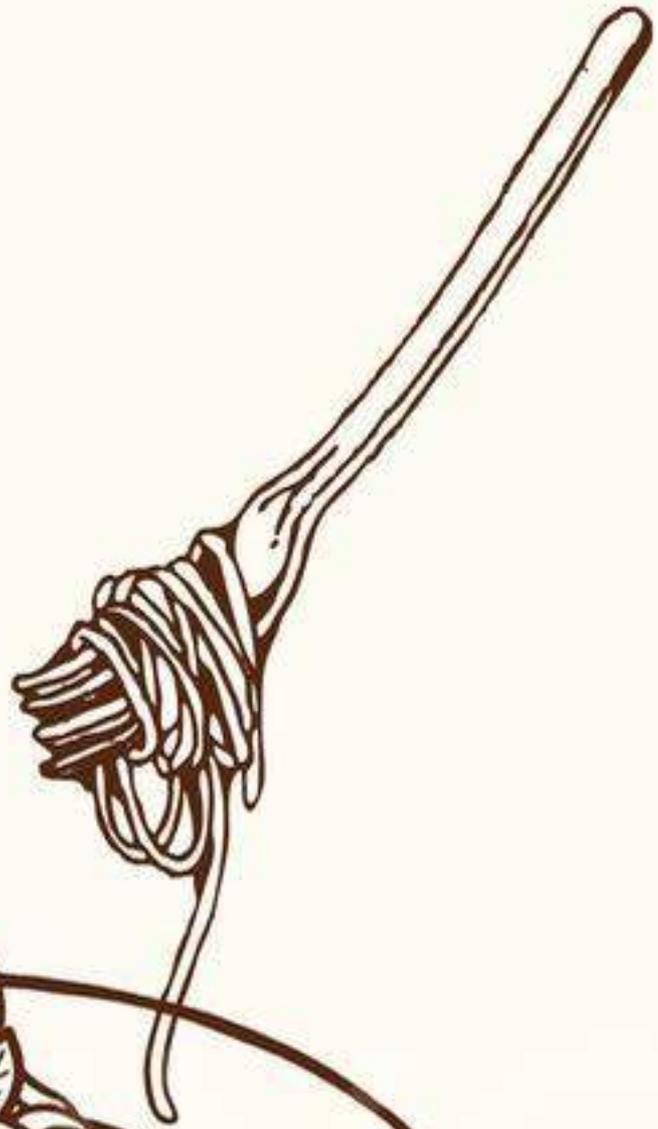
DRINK
TICKET

ADMIT ONE

but first,
cocktails



*Eat
Pasta*



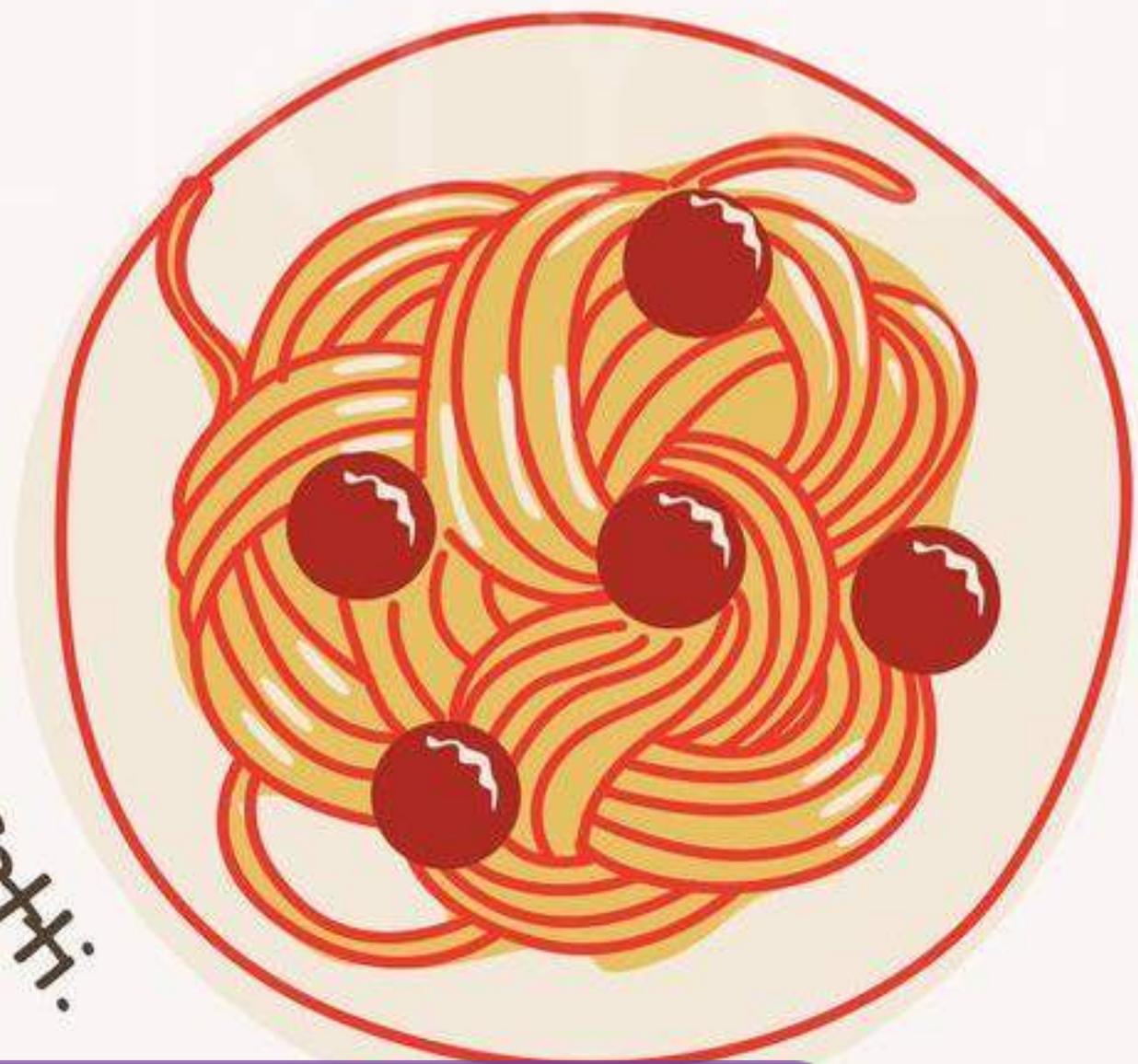
Run Fasto

eat spaghetti.



to forgetti

your regretti.







ESPRESSO MARTINI

INGREDIENTS

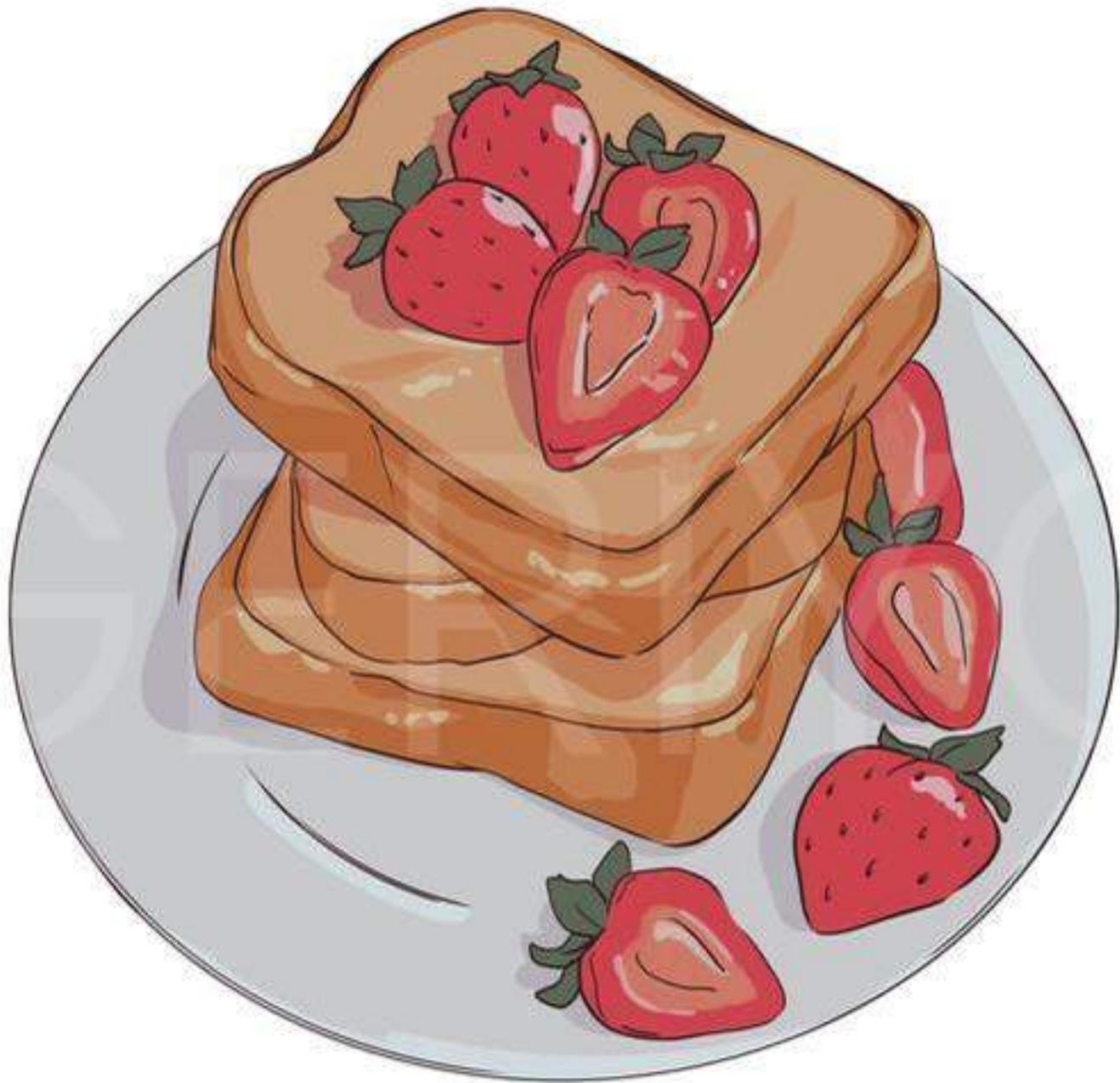
45 ml vodka, 30 ml coffee liqueur (such as Kahlúa), 30 ml cold espresso coffee, 15 ml sugar syrup (or to taste), ice, coffee bean, for garnish (optional)

PREPARATION

Fill a cocktail shaker with ice cubes, add the vodka, coffee liqueur, cold espresso coffee, and sugar syrup to the shaker, shake vigorously until well chilled, about 10-15 seconds, strain the mixture into a chilled martini glass, optionally, garnish with a coffee bean placed on top of the

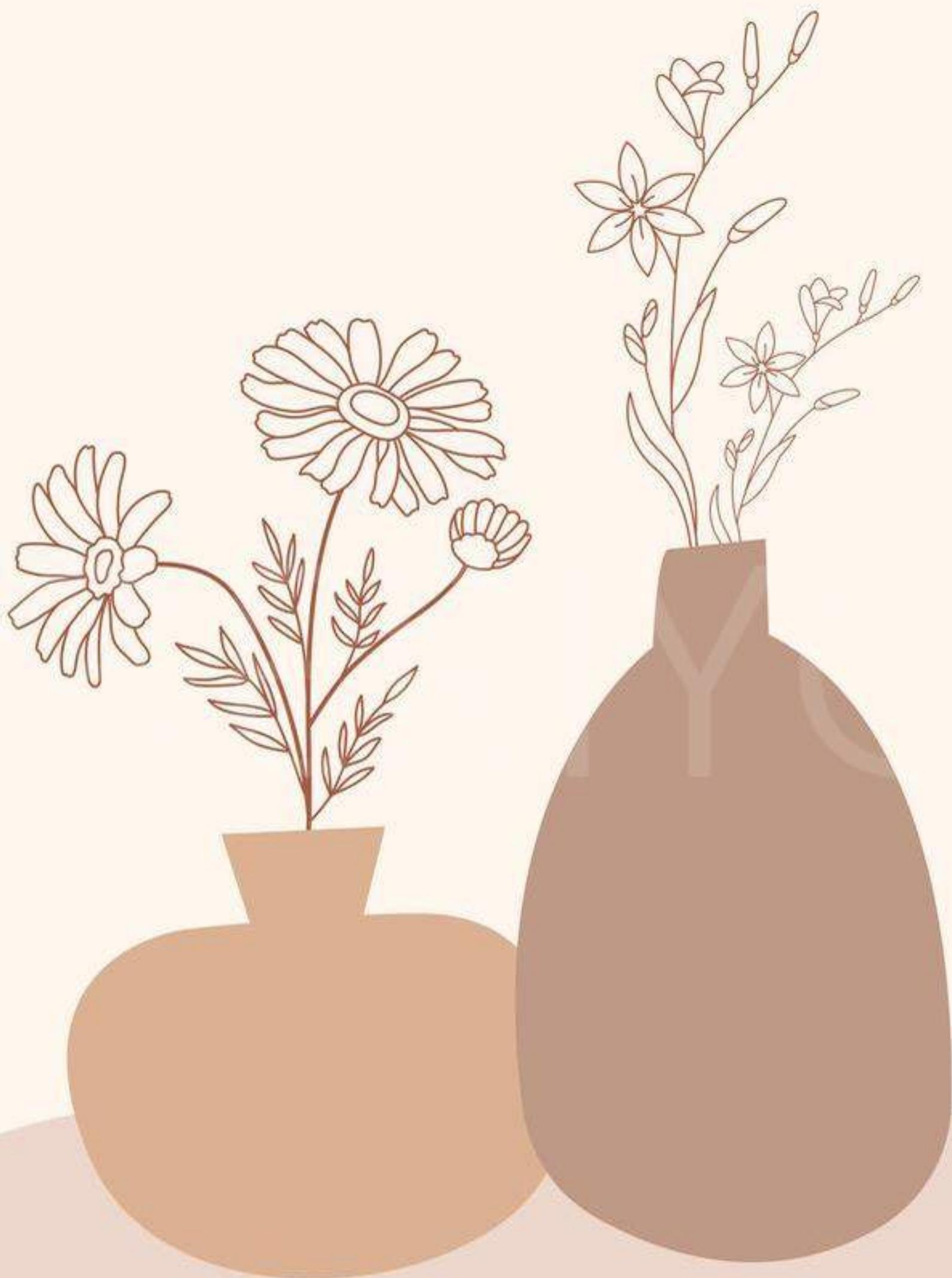


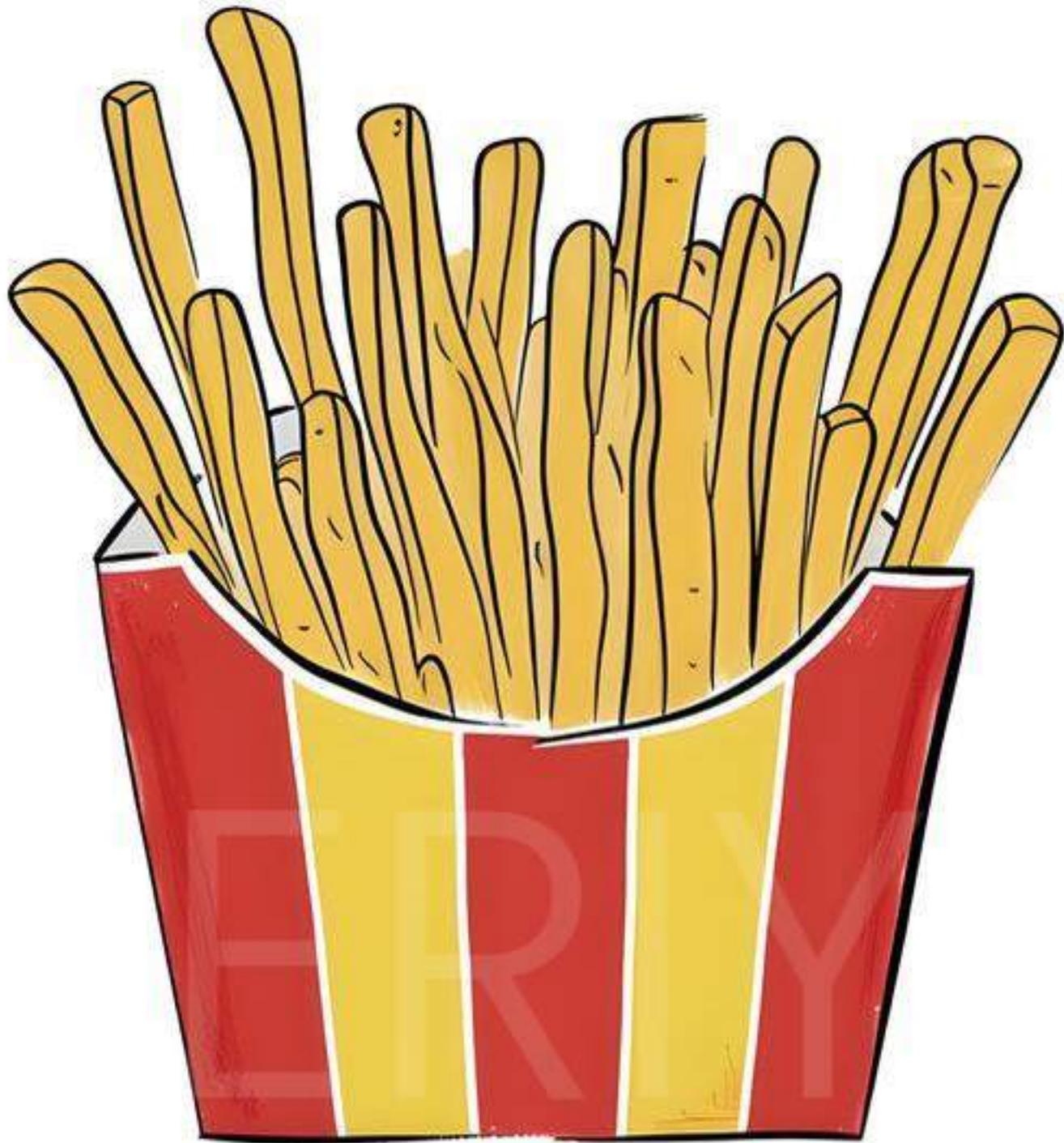
Feed Me First



Talk Later

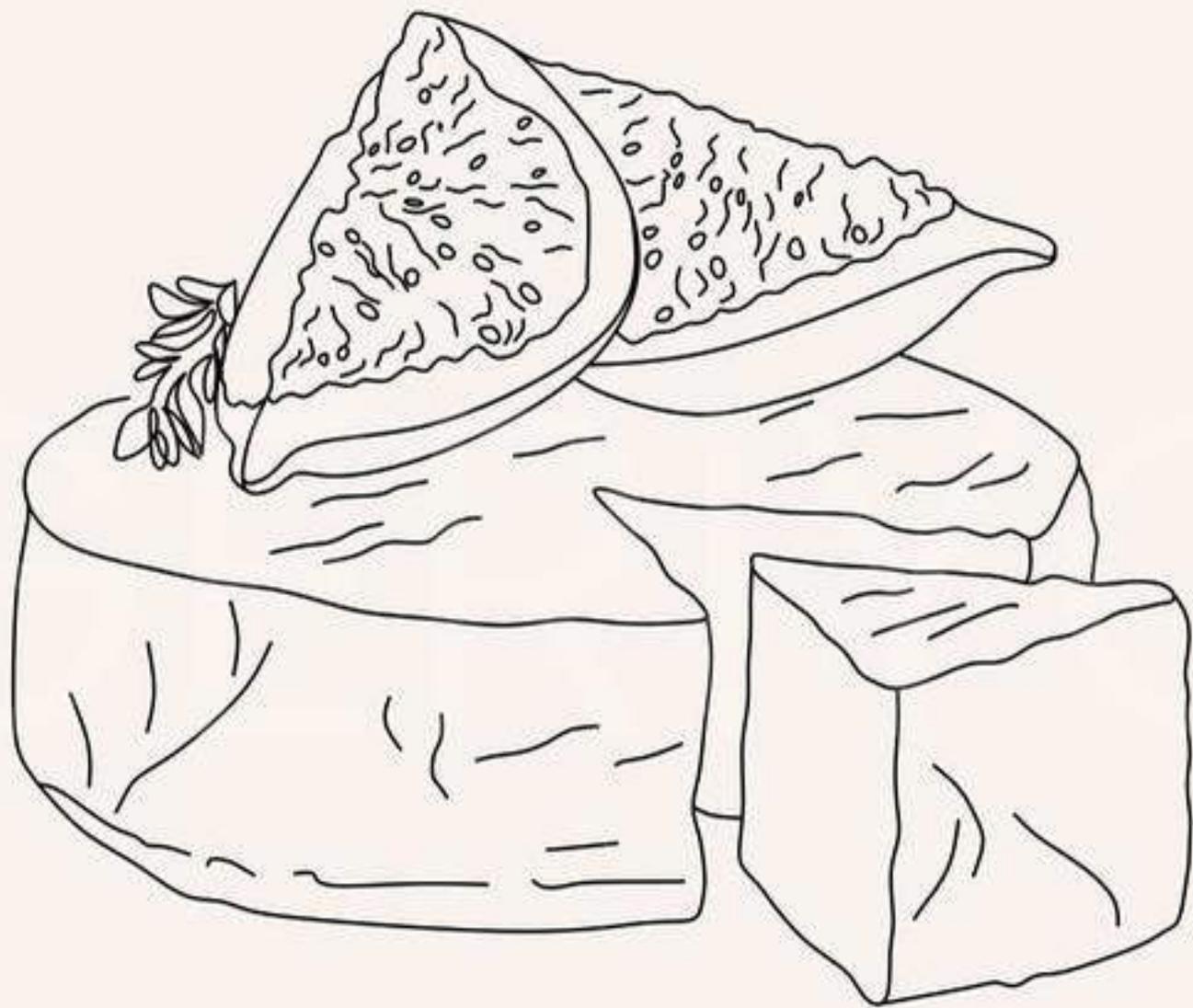






French
Fries









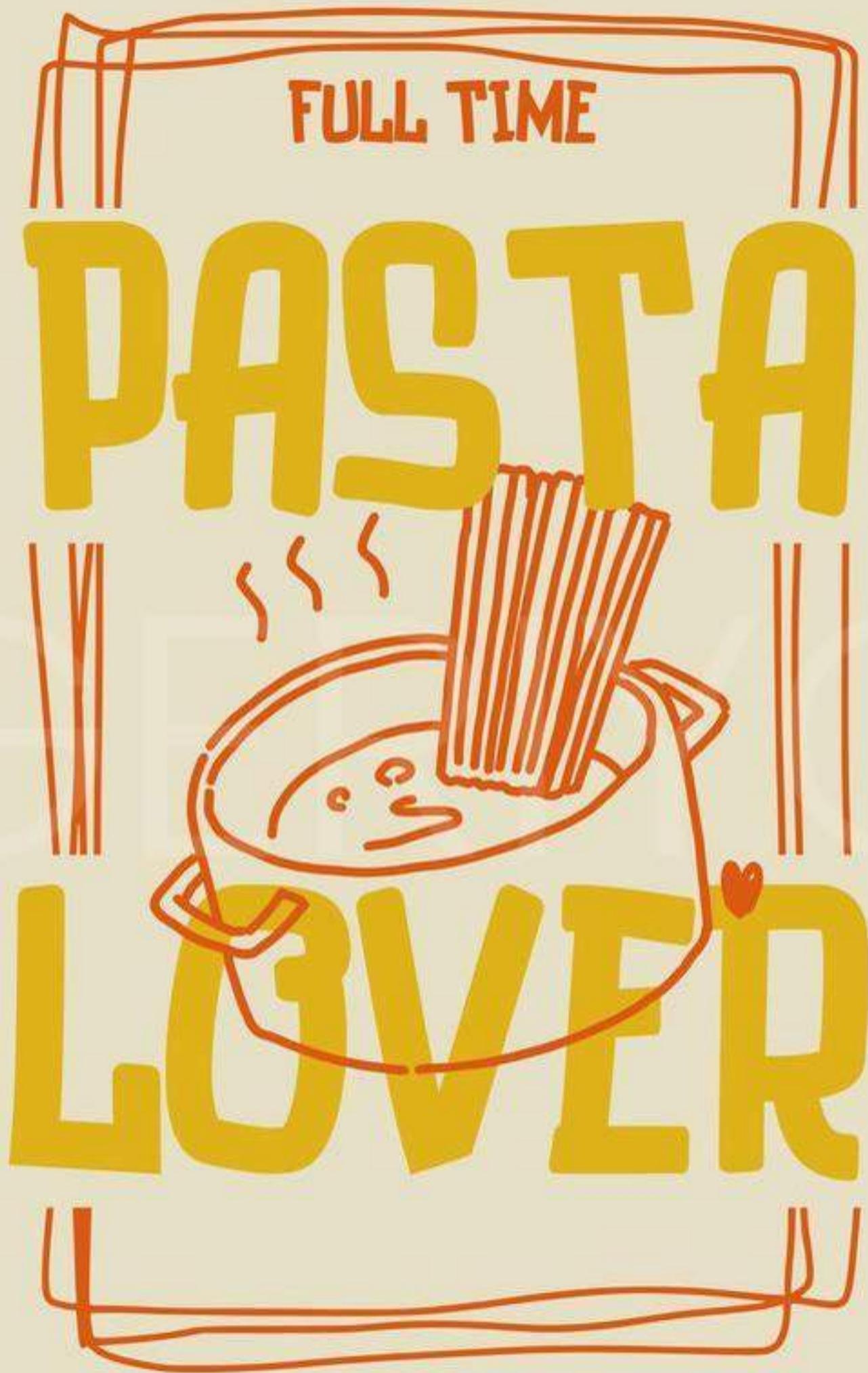
AA KICHN PT 80

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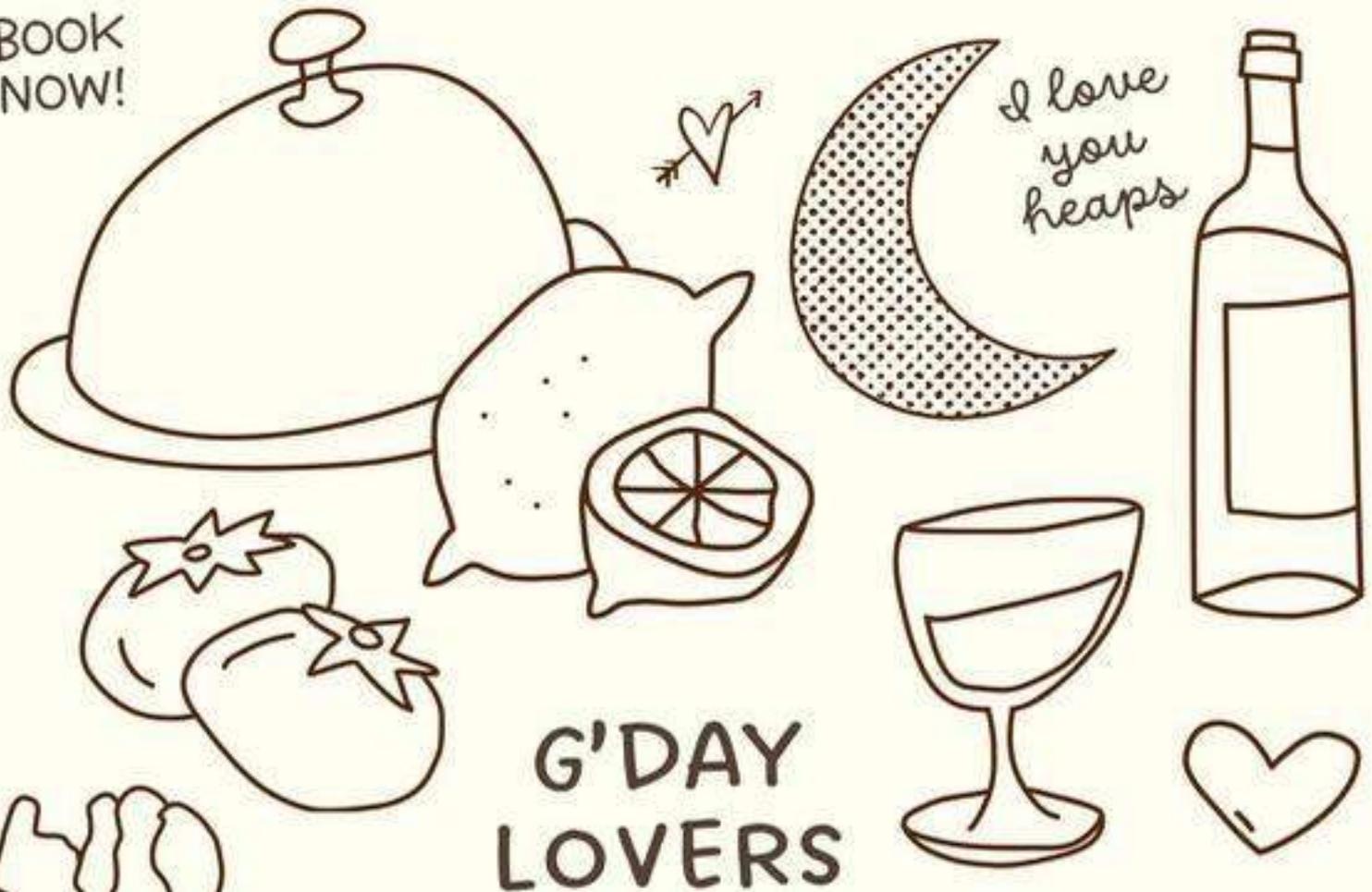
[CLICK TO CHAT](#) 

 GERIYO



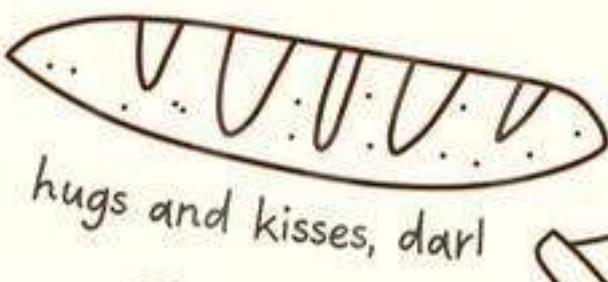
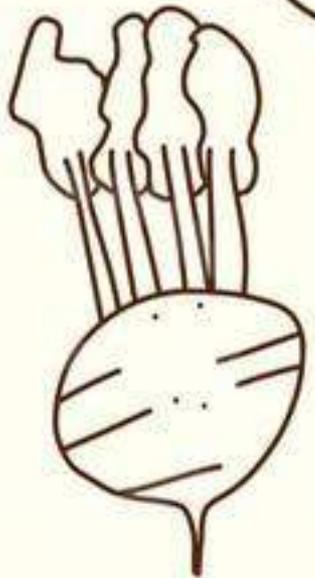


BOOK NOW!

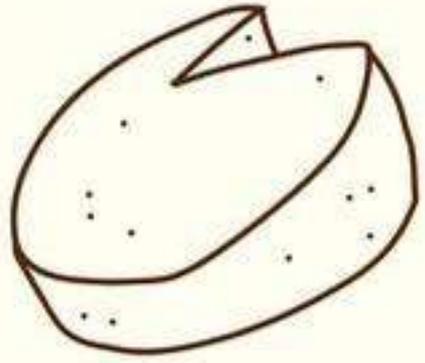
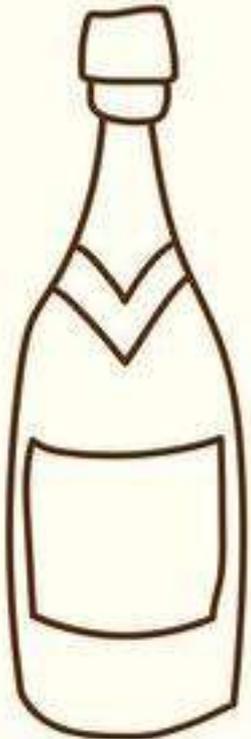
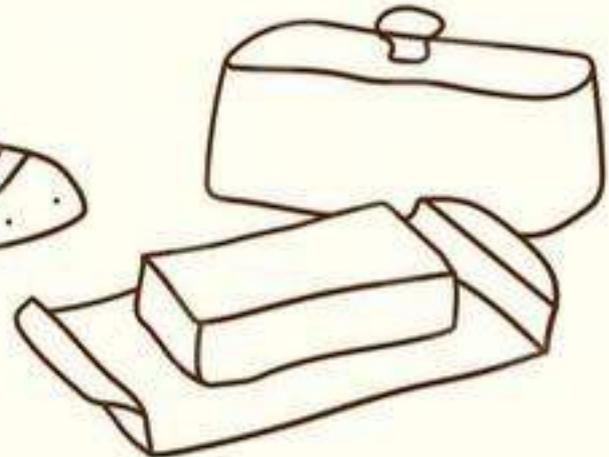


I love you heaps

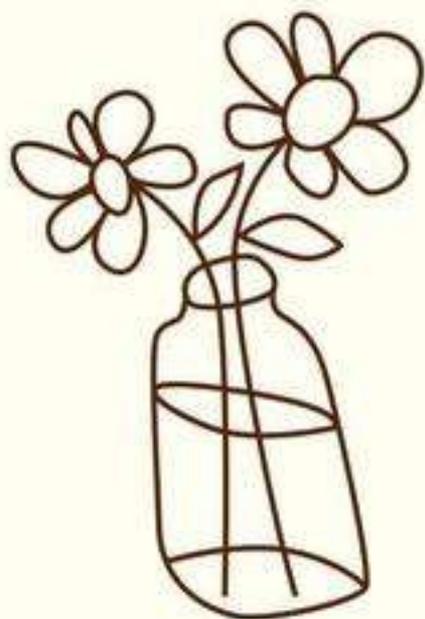
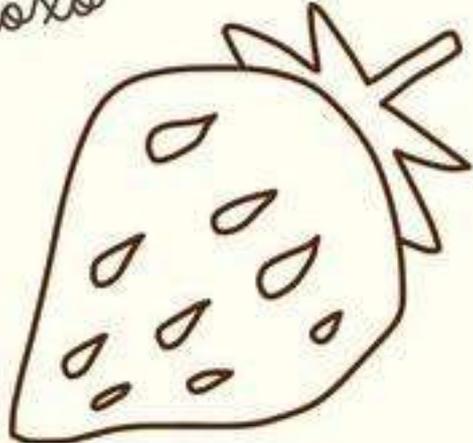
G'DAY LOVERS



hugs and kisses, darl



xoxo





GIORGIO JUICE

the cure for everything

GIN & TONIC



50 ML GIN
150 ML TONIC WATER (YOU CAN ADJUST THE
QUANTITY BASED ON YOUR TASTE PREFERENCES)
ICE

LEMON OR LIME SLICE (FOR GARNISH)



GIN & LEMON

INGREDIENTS

50 ml gin, juice of 1 lemon, 15 ml sugar syrup (or to taste), ice, lemon slice, for garnish

PREPARATION

Start by filling a shaker halfway with ice cubes, add 50 ml of gin, followed by the juice of 1 lemon, for a touch of sweetness, incorporate 15 ml of sugar syrup, secure the lid on the shaker and shake vigorously for about 10-15 seconds to chill and dilute the cocktail. Strain the mixture into a tall glass filled with fresh ice, garnish the cocktail with a lemon slice on the rim of the glass.

2 OUNCES GIN
4 OUNCES TONIC WATER

GARNISH: 2 LIME WHEELS OR OTHER SEASONAL
GARNISHES YOU MAY PREFER



GIN & TONIC



GIN &

TONIC

VA KICHN PT 88

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GERIYO

GIN & TONIC



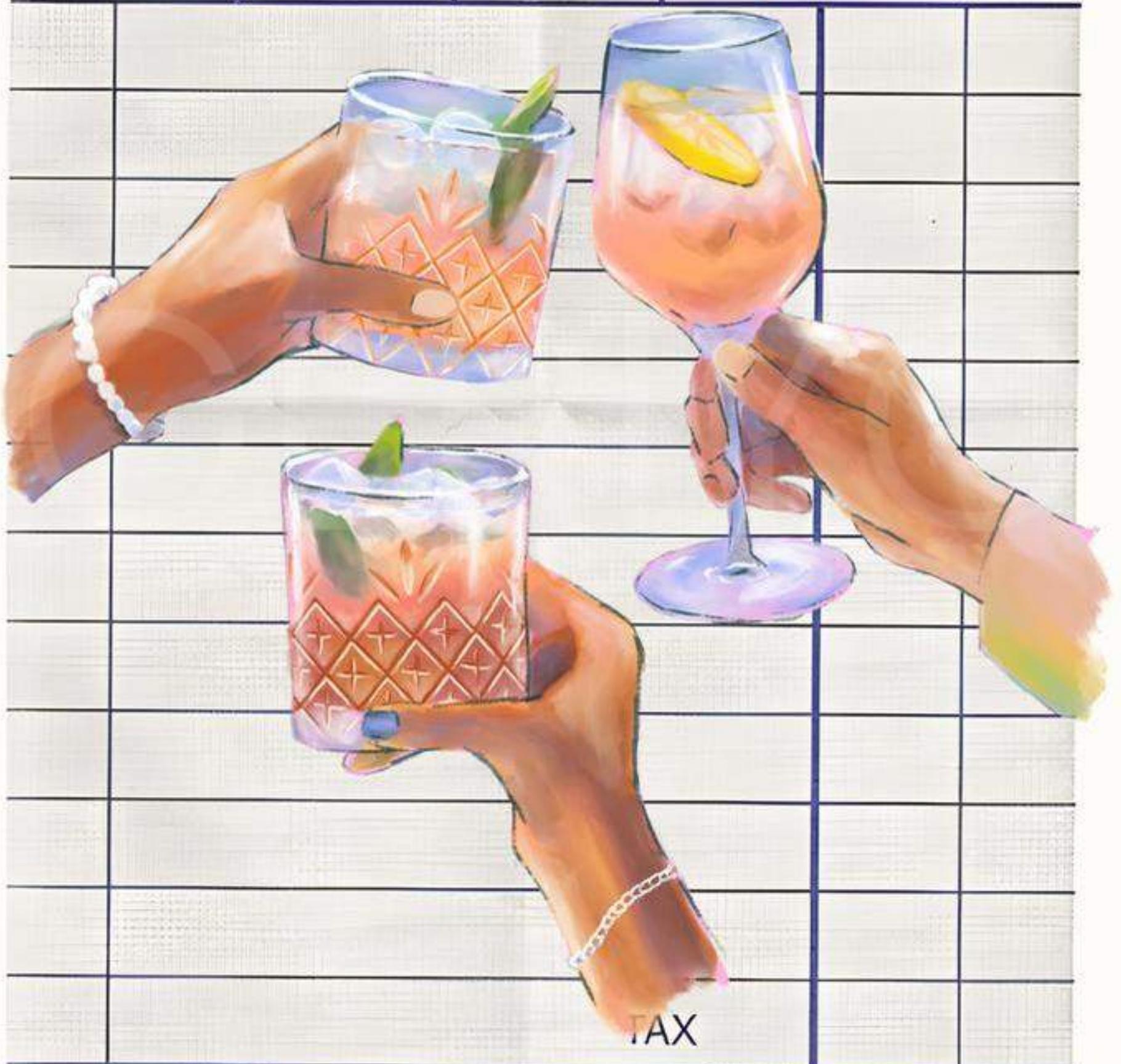
2 OUNCES GIN
4 OUNCES TONIC WATER
2 LIME WHEELS

GIVE IT YOUR BEST SHOT



Guest Check

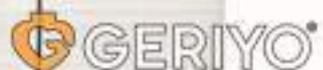
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|--------|-------|--------|--------------|
| | | | 603155 |



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TOTAL

Guest Check

| SERVER | TABLE | GUESTS | CHECK NUMBER |
|--------|-------|--------|--------------|
|--------|-------|--------|--------------|

603155



TAX

TOTAL

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CIN CIN

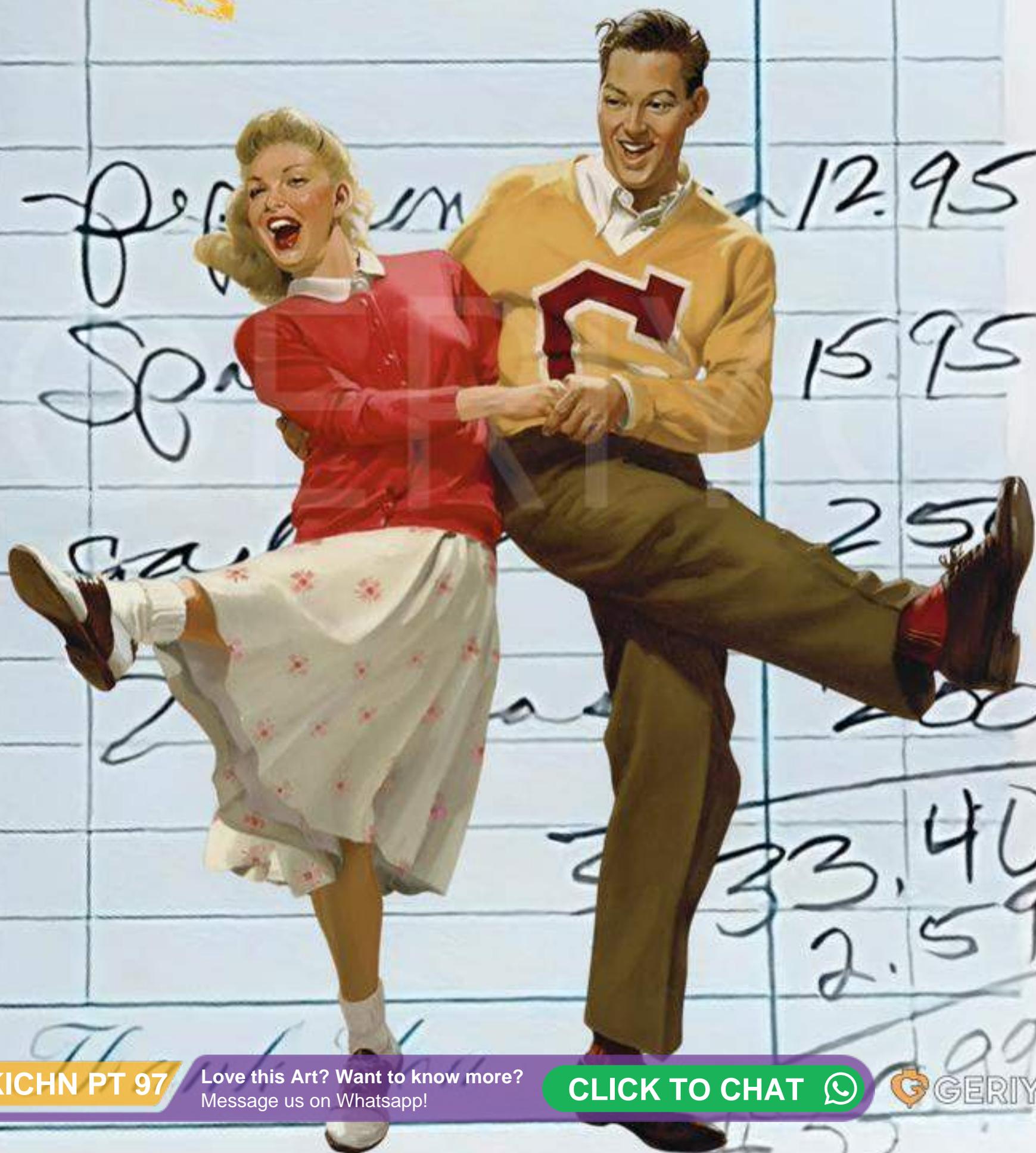


Happy Hour



Guest Check

| SERVOI | TABLE | GUESTS | CHECK NUMBER |
|--------|-------|--------|--------------|
| | | | 669904 |



G V V D

F V V D

G V V D

M V V D



INHALE TACOS EXHALE NEGATIVITY



NO
INSPIRATIONAL
QUOTE,
JUST COFFEE



NO
INSPIRATIONAL
QUOTE,
JUST COFFEE



MY FAMILY CALLS ME THE



KING OF THE
GRILL



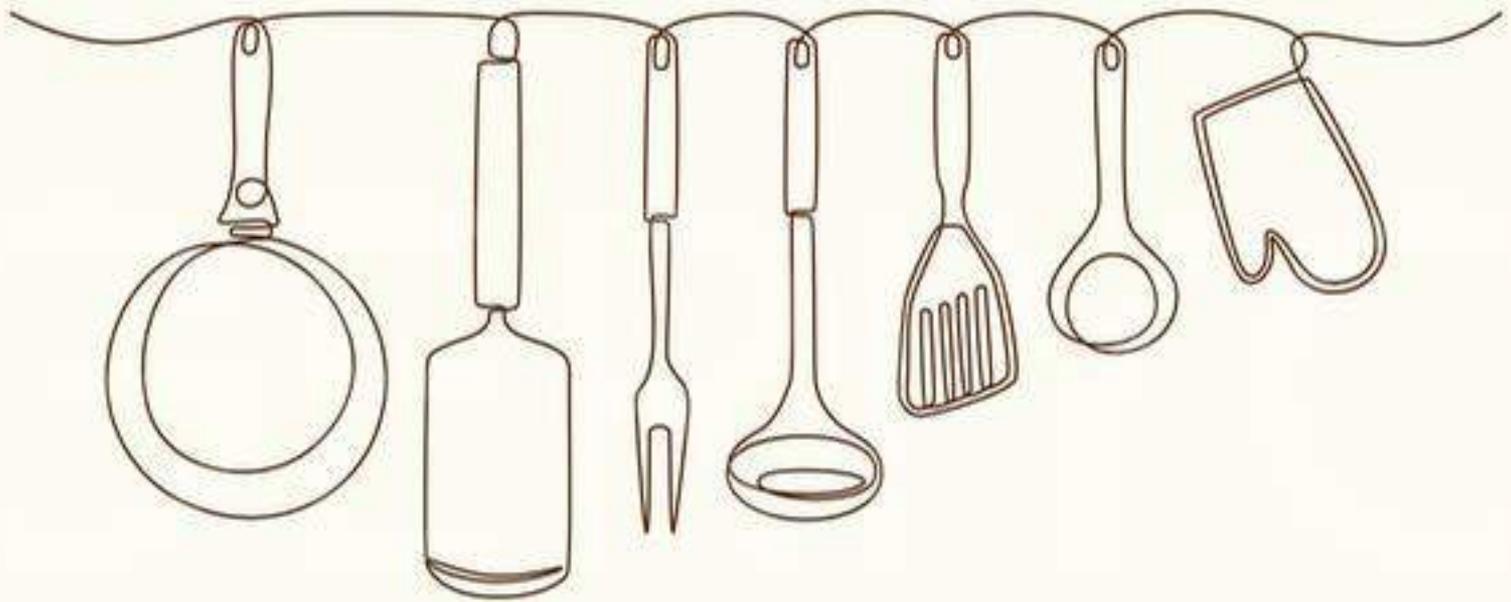
Alberca

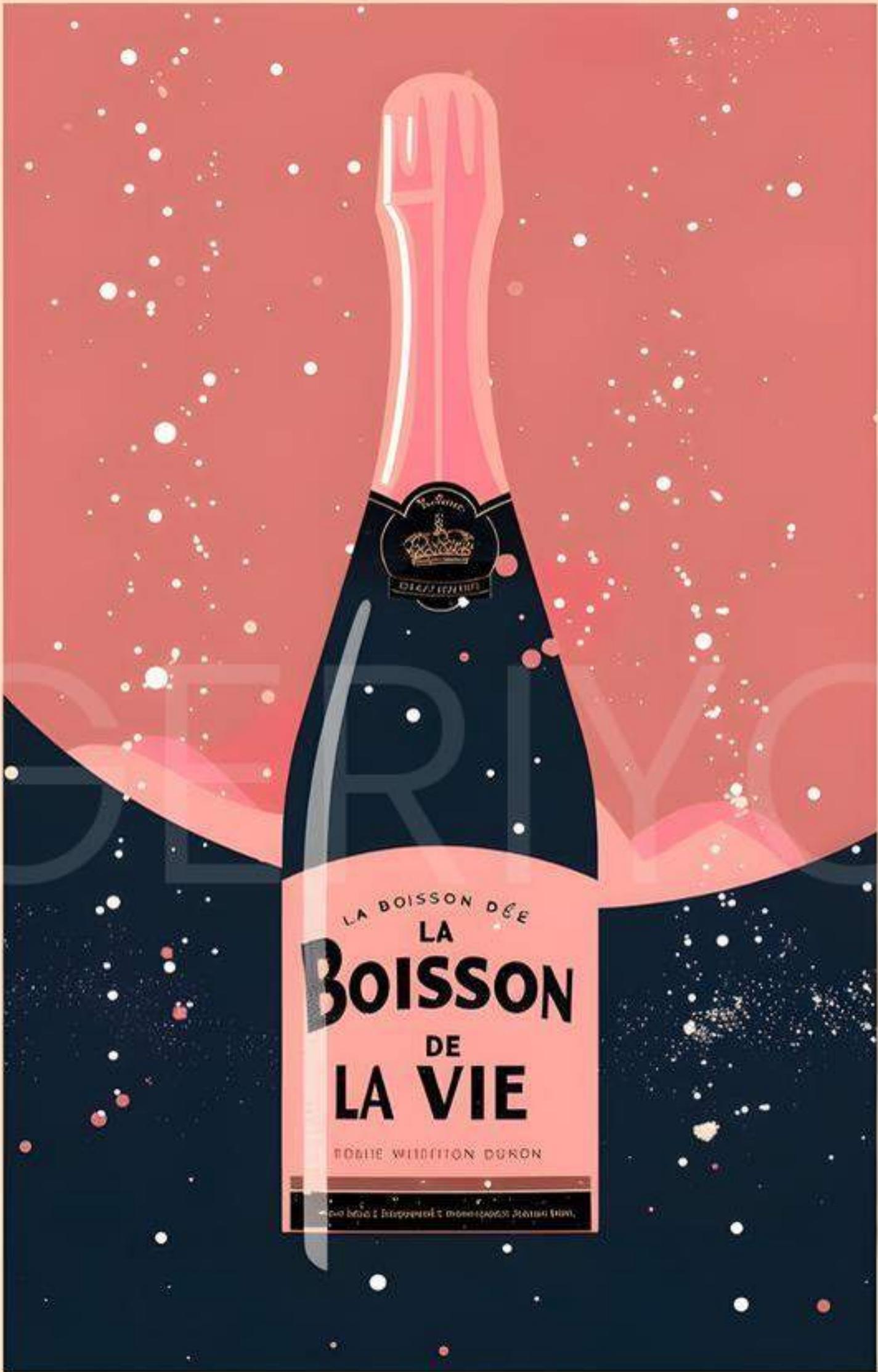
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 GERIYO





CHAMPAGNE

A KICHN PT 106

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 GERIYO

LA VIE EST PÉTILLANTE
comme le champagne



A KICHN PT 107

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GERIYO

BUONO

LIMONCELLO!



LEMONS



LEMONS FAMILY

LEMONS ARE THOUGHT TO
HAVE FIRST GROWN IN ASSAM

LEMON HISTORY:

THE LEMON IS A SPECIES NATIVE TO
ASIA. PRIMARILY NORTHEAST INDIA



A KICHN PT 110

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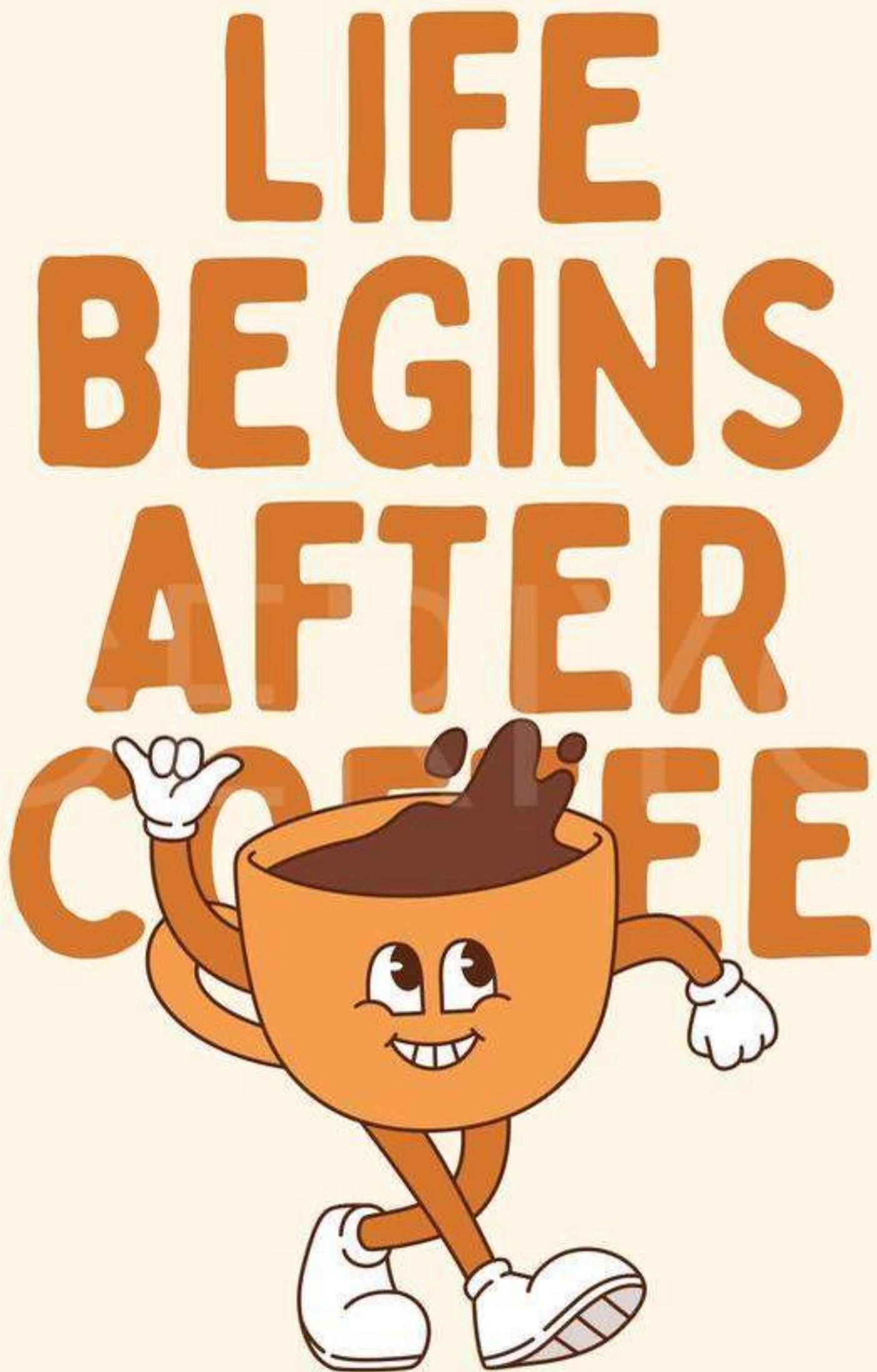
 GERIYO

A KICHN PT 111

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Life is Fantastic



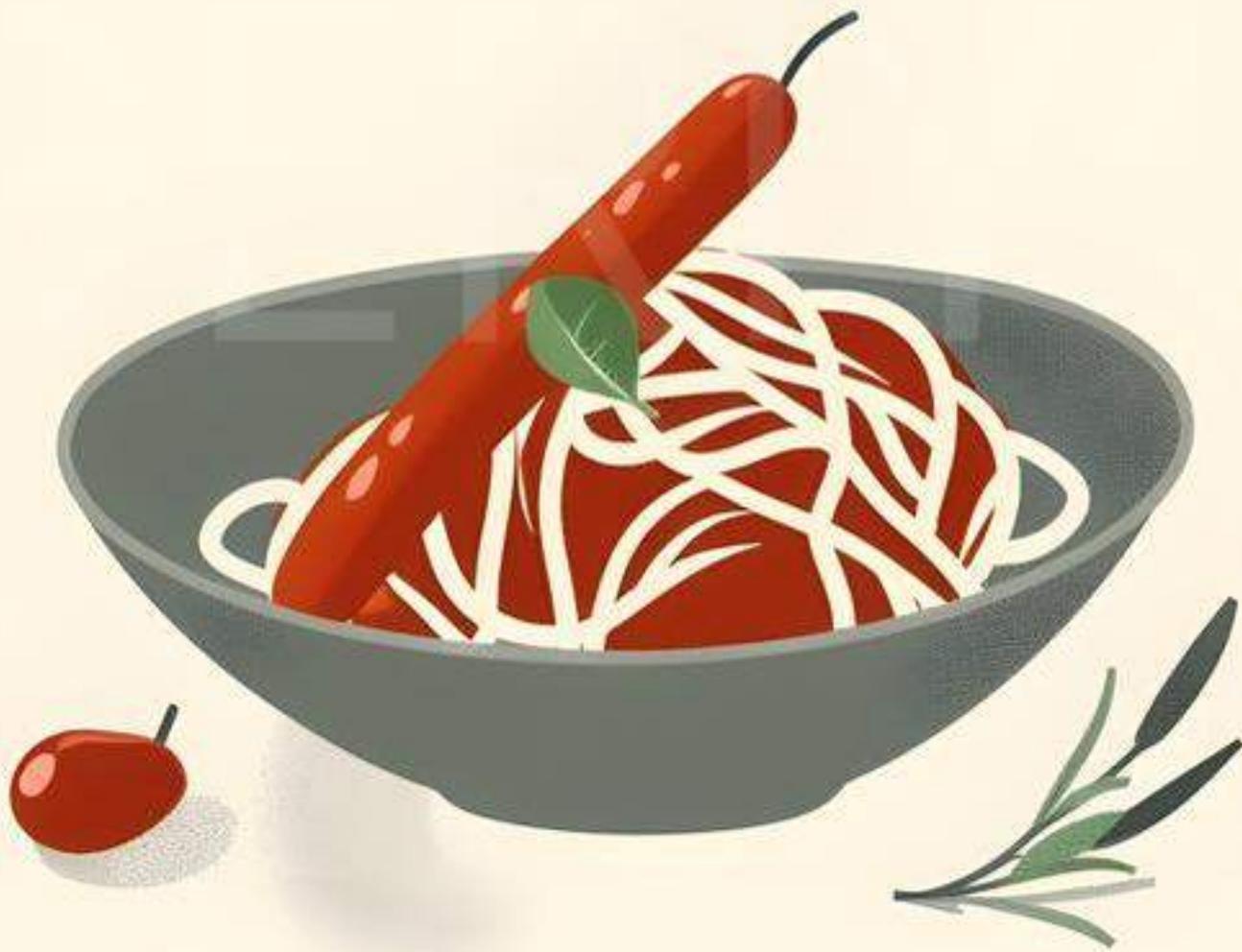
A KICHN PT 113

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 GERIYO

LINGUINE



ITALY



liquid therapy



A KICHN PT 115

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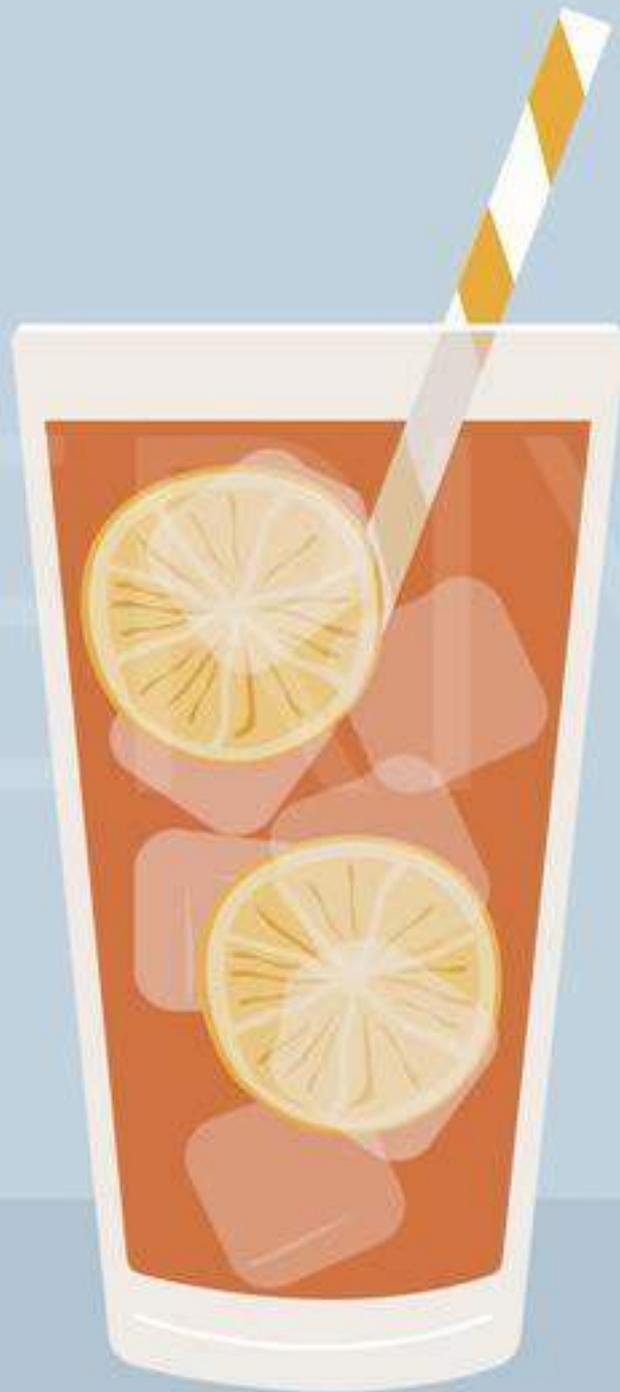
 GERIYO





LONG ISLAND

iced tea



3/4 OUNCE VODKA; 3/4 OUNCE WHITE RUM; 3/4 OUNCE SILVER
TEQUILA; 3/4 OUNCE GIN; 3/4 OUNCE TRIPLE SEC; 3/4 OUNCE
SIMPLE SYRUP, 3/4 OUNCE LEMON JUICE, COCA, TO TOP

A KICHN PT 118

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GERIYO

Lunch



Time

classic

cocktail

MAI TAI



1 1/2 OUNCES WHITE RUM; 3/4 OUNCE ORANGE
CURACAO; 3/4 OUNCE LIME JUICE FRESHLY
SQUEEZED; 1/2 OUNCE ORANGE; 1/2 OUNCE DARK RUM

A KICHN PT 120

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GGGERIYO

mamacita
needs a



MARGARITA

A KICHN PT 121

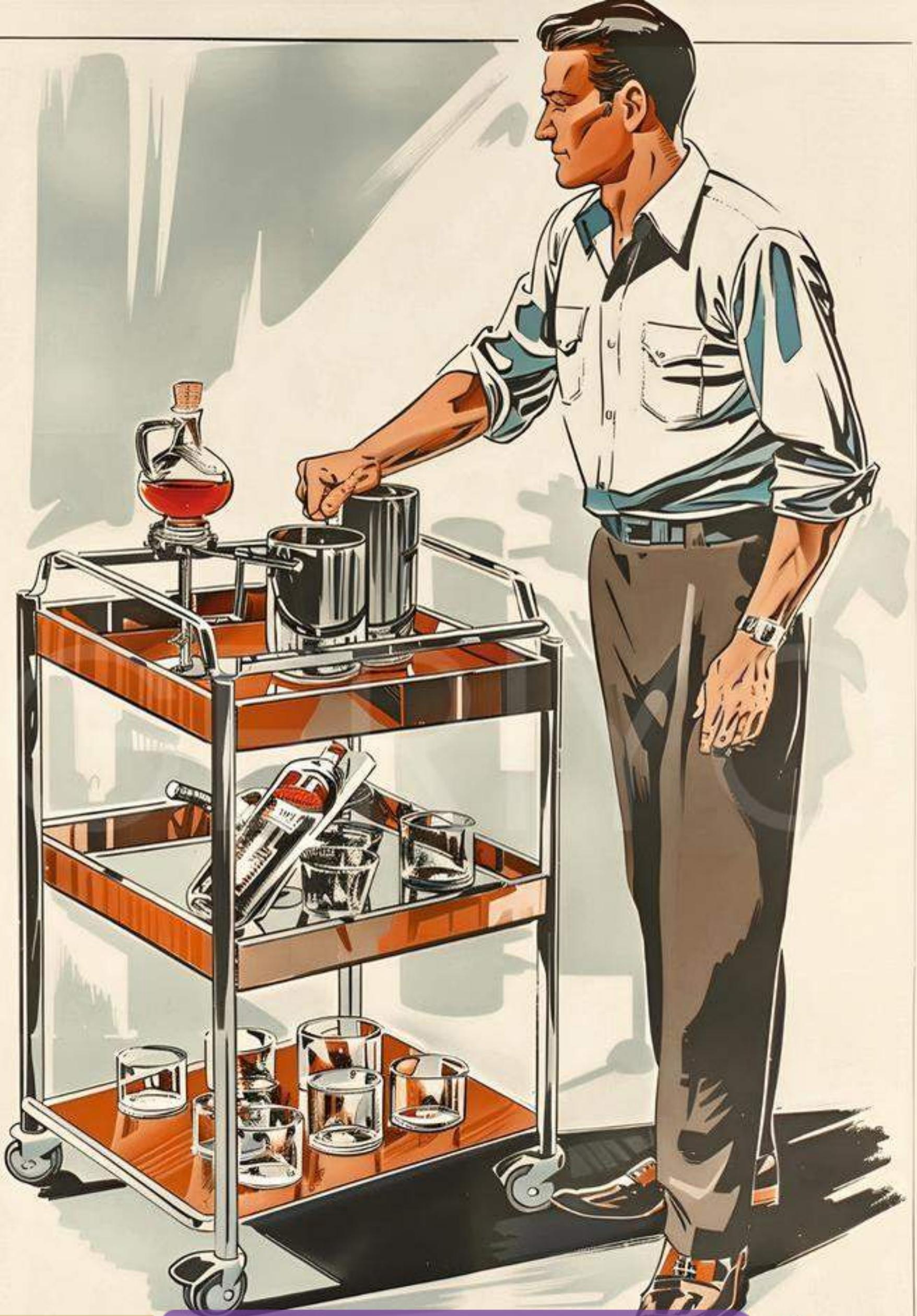
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 GERIYO





A KICHN PT 123

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 GERIYO®



MARGARITA



MARGARITA



2 OUNCES BLANCO TEQUILA
1/2 OUNCE ORANGE LIQUEUR
1 OUNCE LIME JUICE
1/2 OUNCE AGAVE SYRUP

A KICHN PT 126

Love this Art? Want to know more?
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 GERIYO

MARGARITA



45 ML TEQUILA
30 ML TRIPLE SEC OR COINTREAU (AN ORANGE LIQUEUR)
30 ML FRESH LIME JUICE
ICE
SALT (FOR RIMMING THE GLASS)



MARGARITA

INGREDIENTS

45 ml tequila, 30 ml triple sec (such as Cointreau or Grand Marnier), 30 ml fresh lime juice, coarse salt (for rimming the glass), ice, lime wedge for garnish (optional)

PREPARATION

Rim the edge of a glass with a lime wedge and dip it into coarse salt to salt the rim (optional), fill the glass with ice cubes, in a shaker, combine the tequila, triple sec, and fresh lime juice, add ice to the shaker and shake well, strain the mixture into the prepared glass, garnish with a lime wedge,





MARGARITA





A KICHN PT 131

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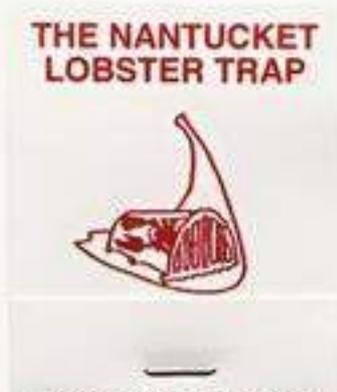
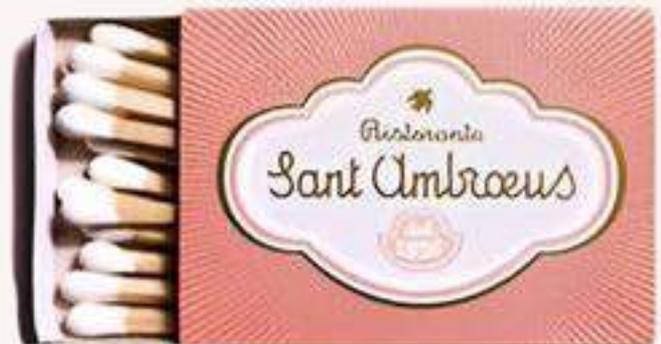
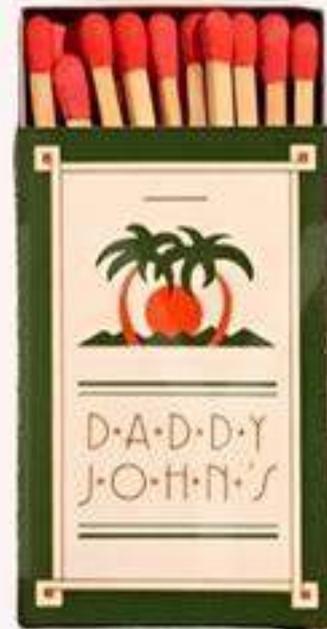
CLICK TO CHAT



GERIYO







MIMOSA



90 ML SPARKLING WINE
(CHAMPAGNE OR PROSECCO)
60 ML FRESH ORANGE JUICE



MOJITO

INGREDIENTS

50 ml white rum, 30 ml fresh lime juice, 15 ml simple syrup, 8-10 fresh mint leaves, tonic water or soda water, crushed ice, lime slices and mint sprigs, for garnish

PREPARATION

In a glass, muddle the mint leaves with the lime juice and simple syrup to release the mint's flavor, fill the glass with crushed ice, pour in the white rum, stir well to combine the ingredients, top up the glass with tonic water or soda water, garnish with lime slices and mint sprigs. Give it a gentle stir before



3 MINT LEAVES. 1/2 OUNCE SIMPLE SYRUP.
2 OUNCES WHITE RUM. 3/4 OUNCE LIME JUICE

CLUB SODA TO TOP
GARNISH: MINT SPRIG AND LIME WHEEL



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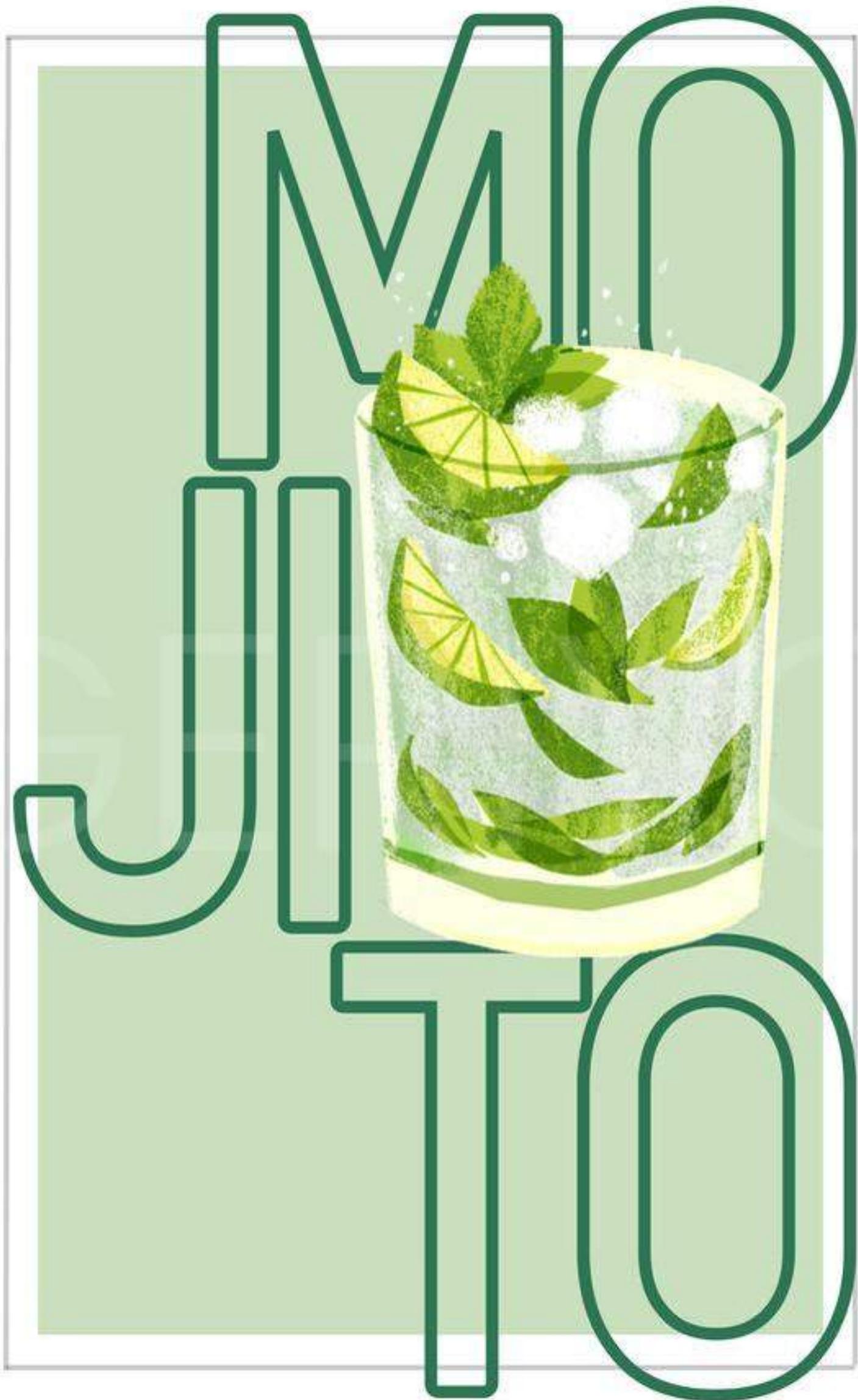
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O



MOJITO



1/2 OUNCE SIMPLE SYRUP,
2 OUNCES WHITE RUM,
3/4 OUNCE LIME JUICE

A KICHN PT 139

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 GERIYO

MOJITO



60 ML WHITE RUM
30 ML FRESH LIME JUICE
8-10 MINT LEAVES
2 TEASPOONS OF CANE SUGAR
SODA WATER OR SPARKLING WATER
CRUSHED OR CUBED ICE







MOSCOW MULE

INGREDIENTS

50 ml vodka, 120 ml ginger beer, juice of half a lime, ice, lime slice and sprig of mint, for garnish

PREPARATION

Fill a copper mug (traditionally used for Moscow Mules) or a highball glass with ice cubes, pour in 50 ml of vodka, squeeze the juice of half a lime into the mug or glass, top up with 120 ml of ginger beer, stir gently to combine the ingredients, garnish with a lime slice and a sprig of mint,



NEGRONI



30 ML GIN
30 ML RED VERMOUTH (SUCH AS MARTINI ROSSO OR
CARPANO ANTICA FORMULA)
30 ML CAMPARI
ICE

NEGRONI



1 OUNCE GIN 1 OUNCE CAMPARI
1 OUNCE SWEET VERMOUTH

ORANGE PEEL TO GARNISH

ONE FOR THE ROAD PLEASE?





PAWNCAKE



INGREDIENTS

-250 ml Milk
-200 g 00 flour

-1 egg
-1 teaspoon baking

PANCAKE



PARTNER



IN WINE



A KICHN PT 150

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 GERIYO®

PINA COLADA



60 ML OF WHITE RUM
90 ML OF PINEAPPLE JUICE
30 ML OF COCONUT CREAM
ICE

PINEAPPLE SLICE AND CHERRY FOR GARNISH



PIÑA COLADA

INGREDIENTS

50 ml white rum, 120 ml pineapple juice, 60 ml coconut cream, ice, pineapple slice and cherry, for garnish (optional)

PREPARATION

In a blender, combine the white rum, pineapple juice, coconut cream, and a handful of ice, blend until smooth and creamy, pour the mixture into a glass, optionally, garnish with a pineapple slice and a cherry, serve immediately and enjoy your refreshing Piña Colada!



PINA COLADA



2 OUNCES LIGHT RUM
1 1/2 OUNCES CREAM OF COCONUT
1 1/2 OUNCES PINEAPPLE JUICE

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 GERIYO



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Pizza.





POMODORO NAPLES



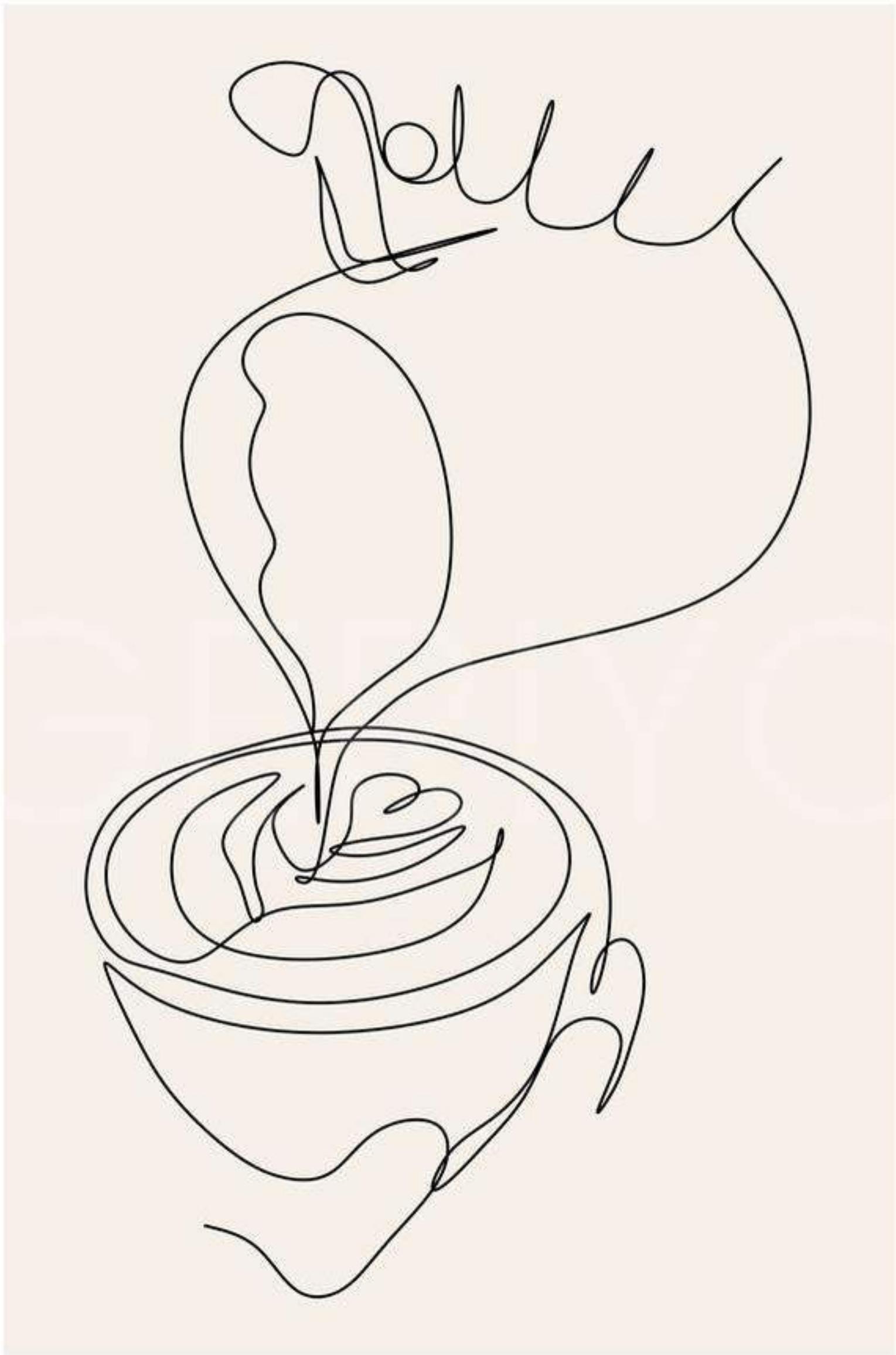
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 GERIYO®



A
Queen
OF THE
Kitchen
S

ramen

lover club



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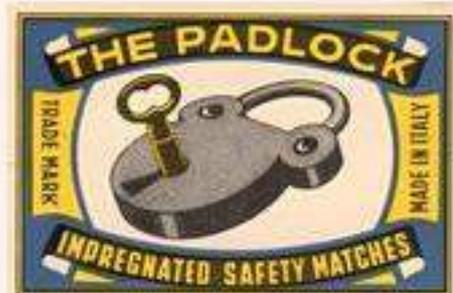
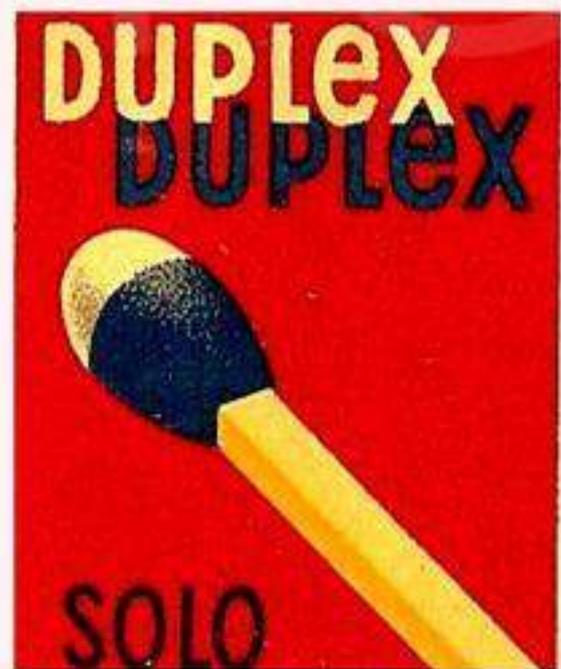
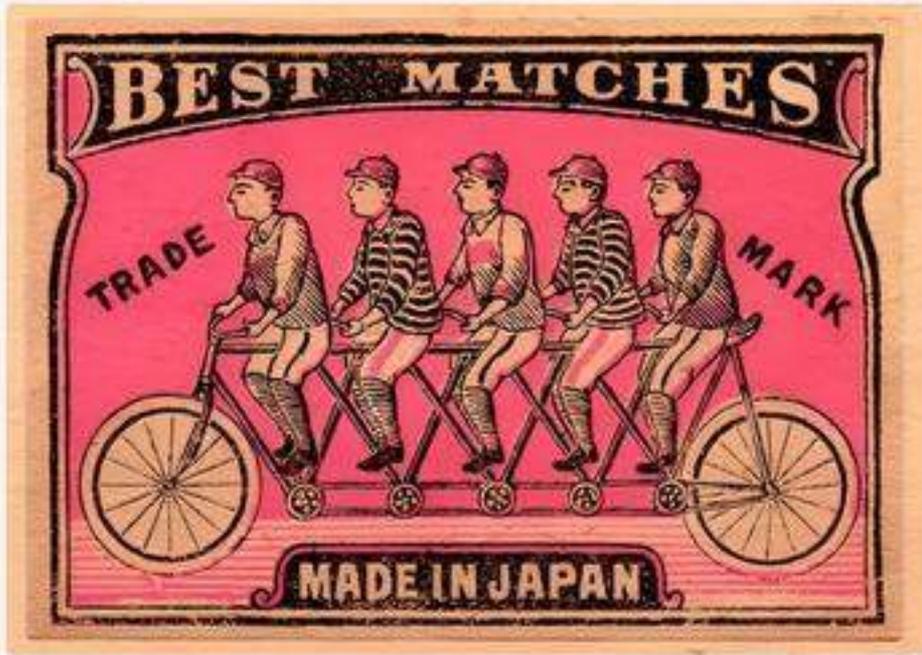
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 GERIYO

I'M SO RAMEN-TIC







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 GERIYO®



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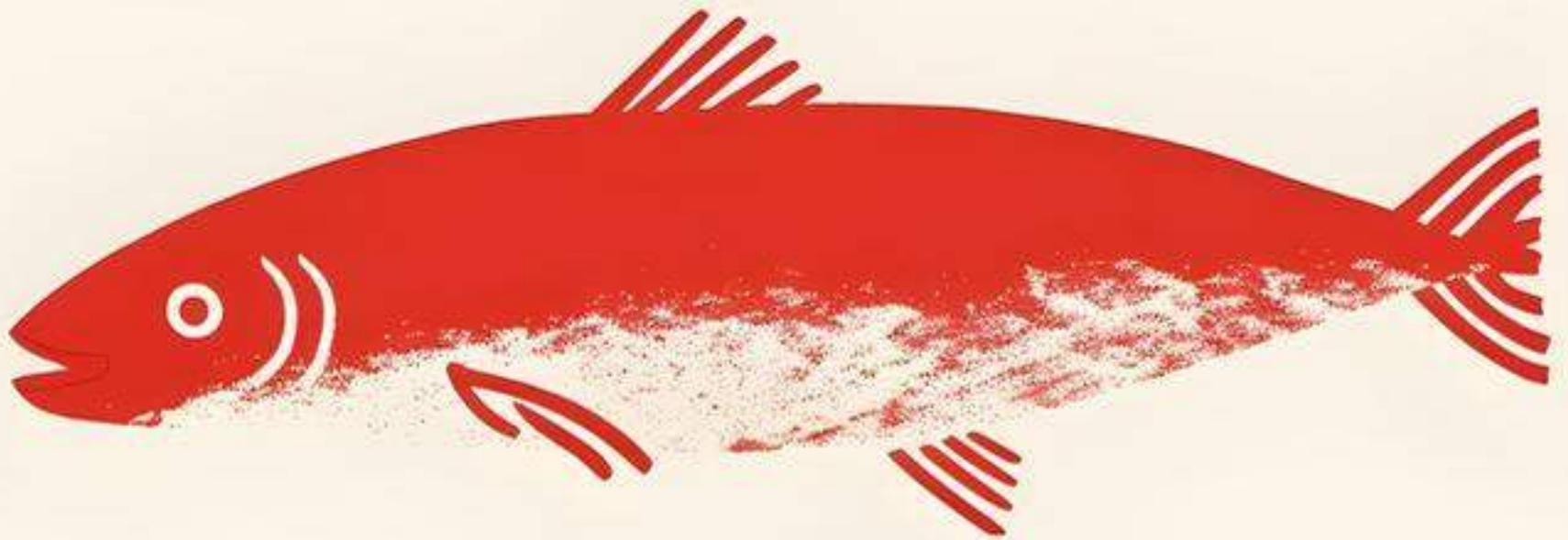


SANGRIA

2 TABLESPOONS SUGAR
1 ORANGE, CUT INTO WEDGES
1 APPLE, CORED AND DICED
1 LEMON, CUT INTO WEDGES
1/2 CUP BRANDY
1/2 CUP ORANGE JUICE

IN A LARGE PITCHER, ADD THE SUGAR, ORANGE, APPLE AND LEMON AND MUDDLE FOR 30 SECONDS. ADD THE BRANDY AND ORANGE JUICE AND MUDDLE AGAIN FOR 30 SECONDS. ADD THE RED WINE AND STIR. ALLOW THE SANGRIA TO REST FOR AT LEAST TWO HOURS BEFORE SERVING, FOR FLAVORS TO FULLY INTEGRATE. SERVE IN A RED WINE GLASS WITH ICE, AND GARNISH

Sardines

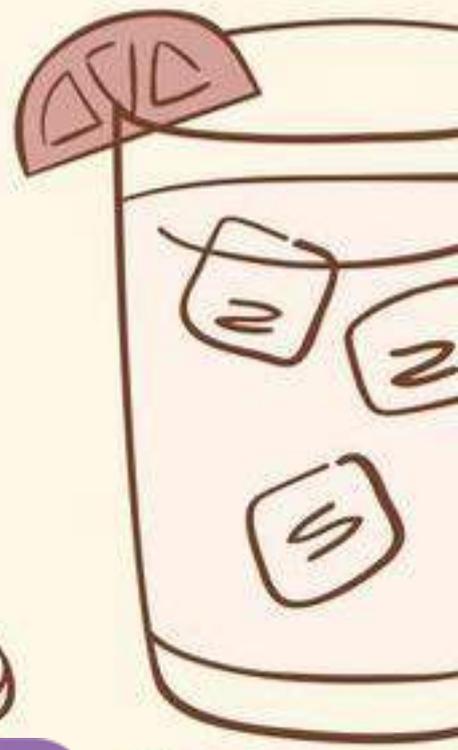




Sassy Sips: Easy Breezy Cocktails



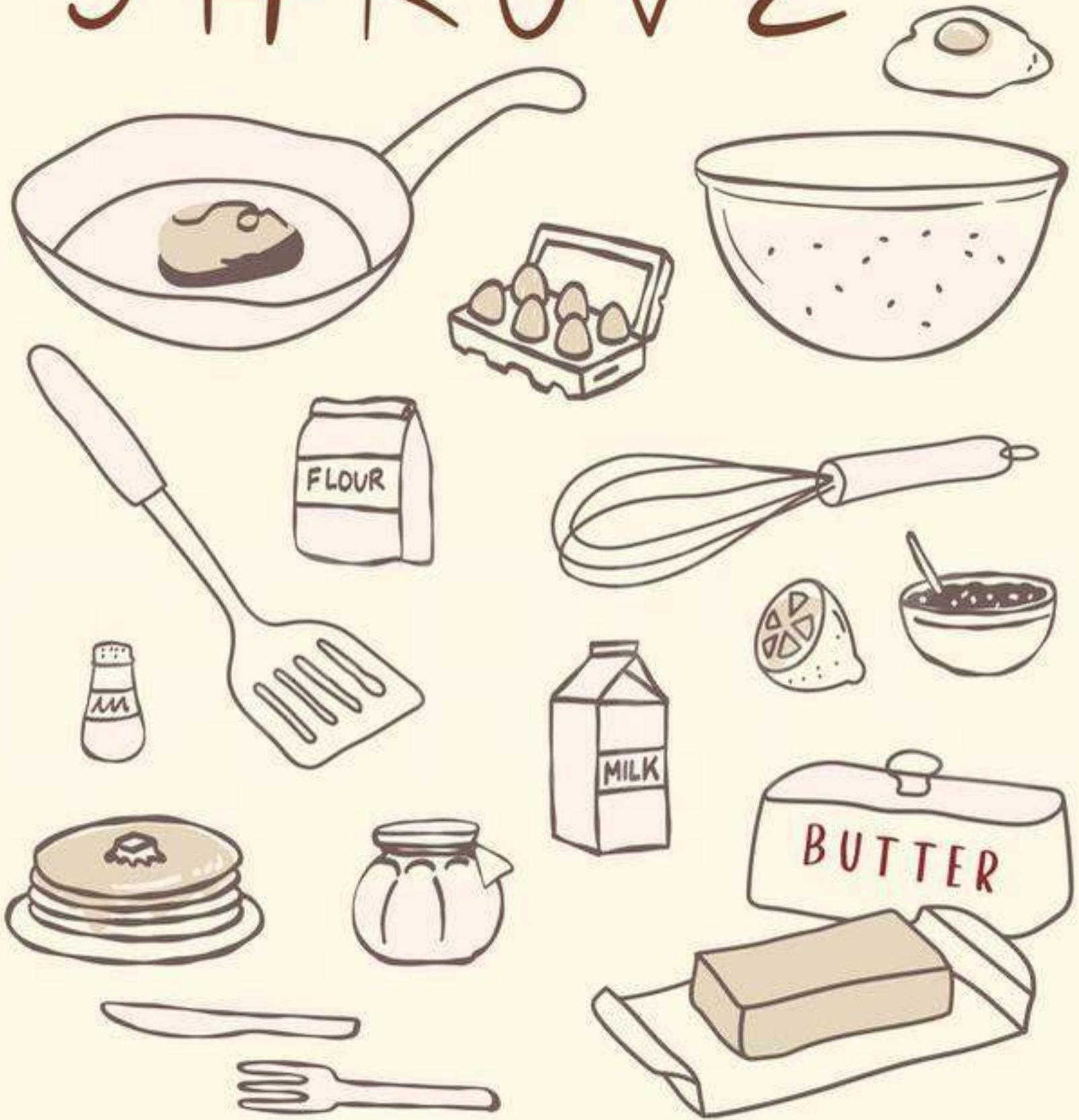
MAYBE THIS
WILL FIX
EVERYTHING



SAVE WATER
DRINK
TEQUILA!



SHROVE



TUESDAY

in crust



We trust



SPAGHETTI



Bolognese

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 GERIYO

SPAGHETTI



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 GERIYO

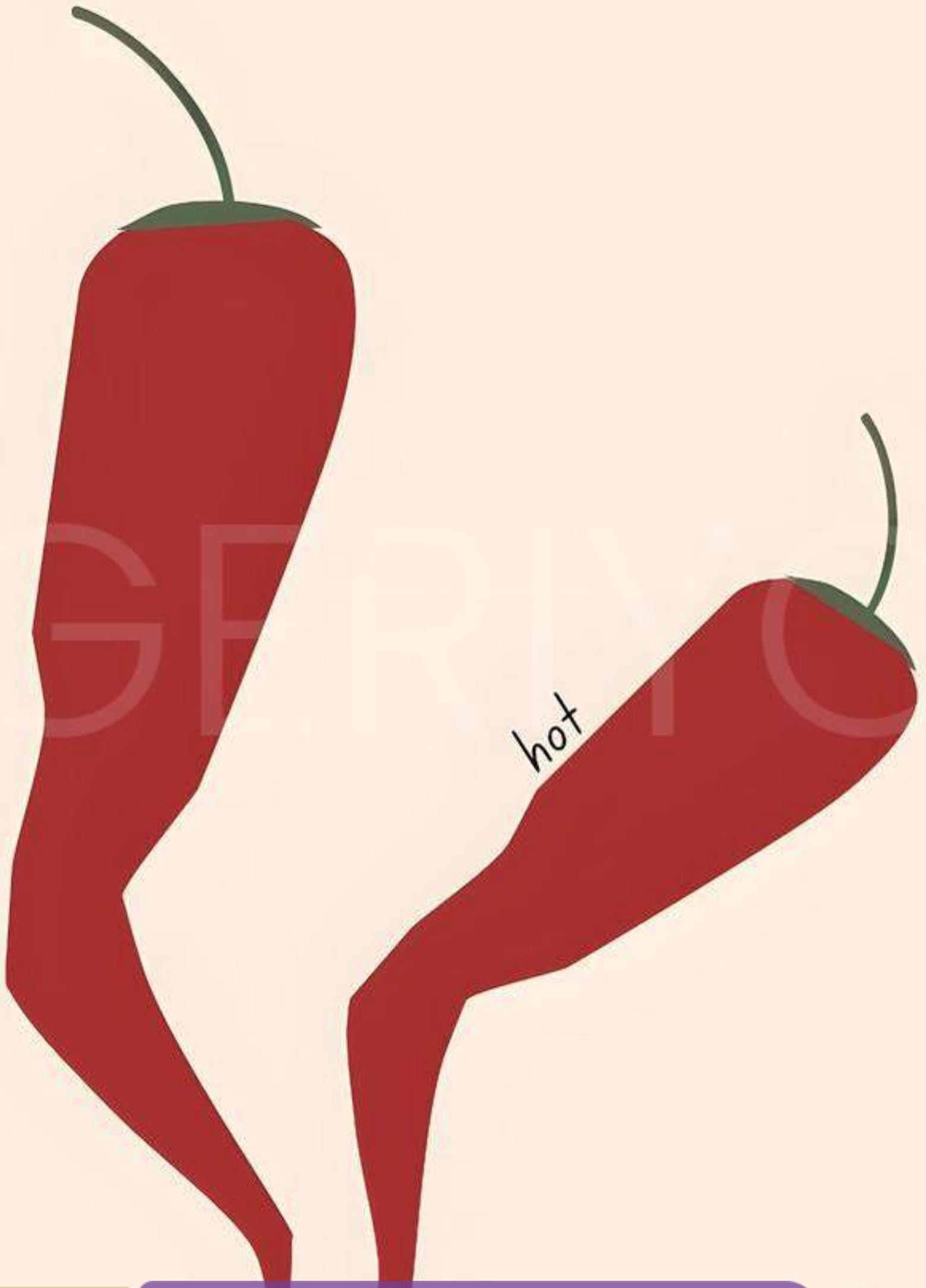
SPICE IT UP



SPICY MARG



**extra spicy*



classic

cocktail

SPRITZ



A KICHN PT 181

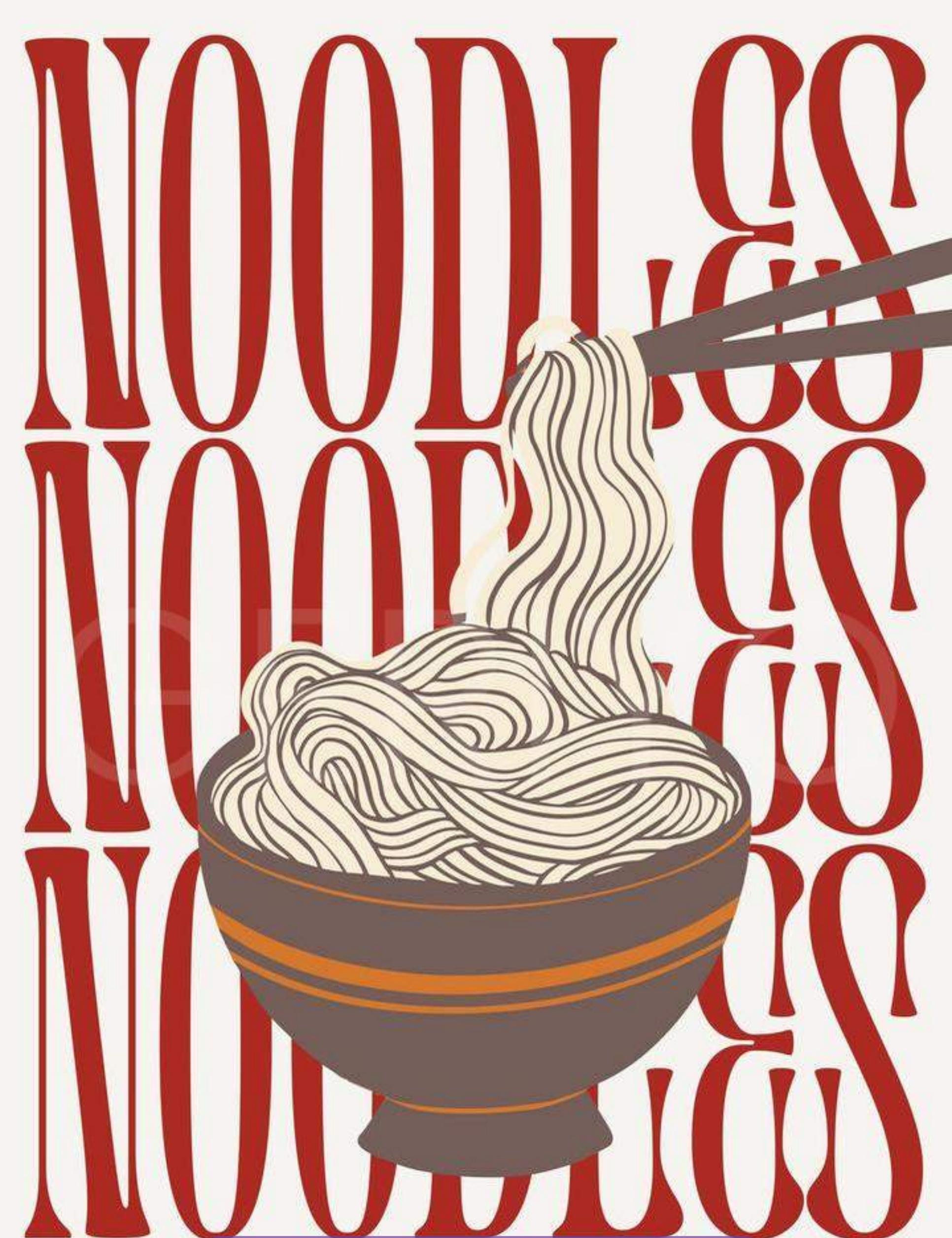
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GERIYO

3 OUNCES PROSECCO: 2 OUNCES APEROL: 1 OUNCE CLUB SODA, GARNISH WITH AN ORANGE SLICE



Good Morning

Good morning! Start your day right with our energizing brew, the perfect blend for a productive day ahead.







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 GERIYO®





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 GERIYO

Guest Check

| DATE | TABLE | QUESTS | CHE |
|------|-------|--------|-----|
| | | | 665 |

egg
can

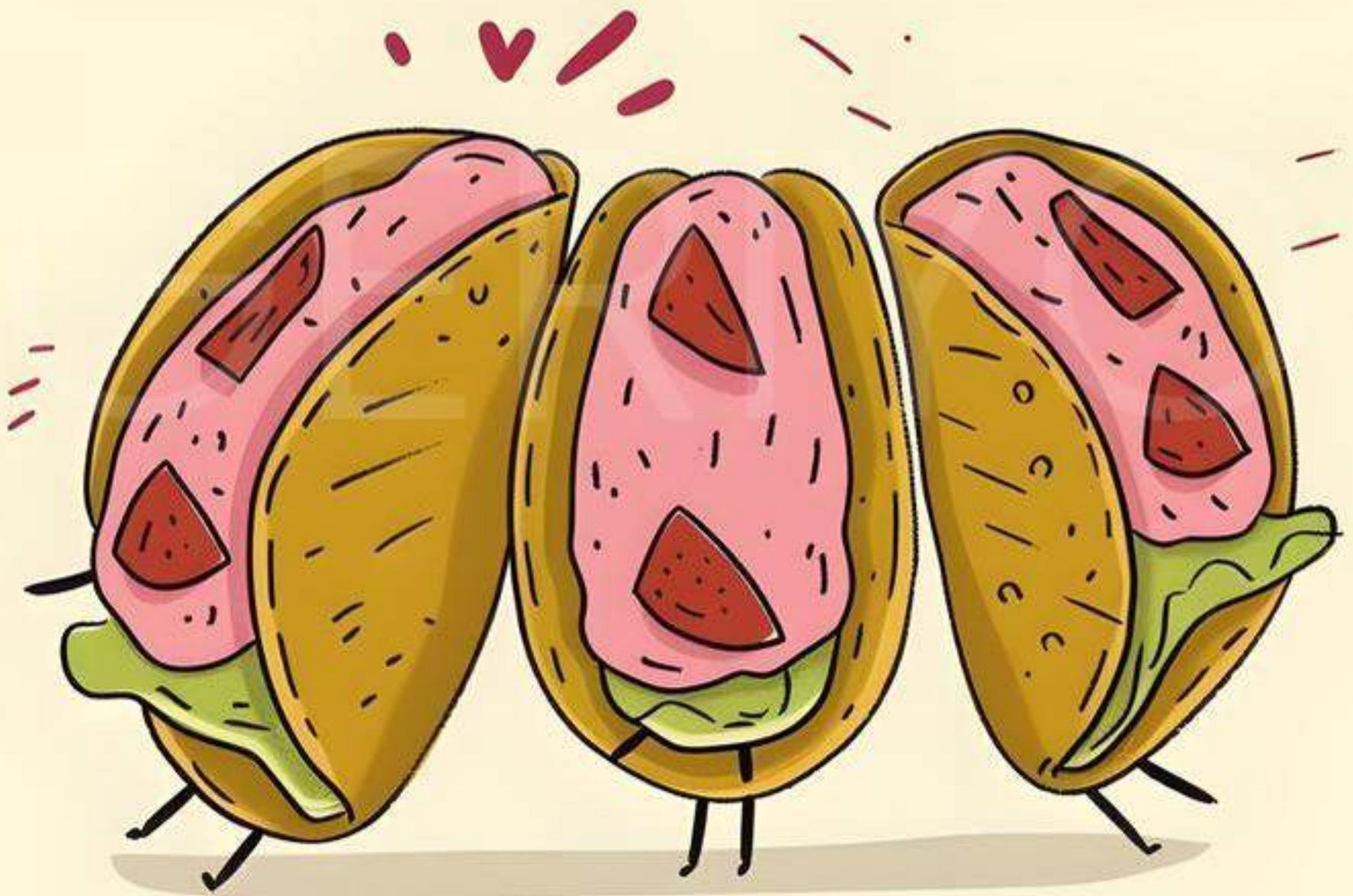
sh browns 1.

cakes 2 75

coffee



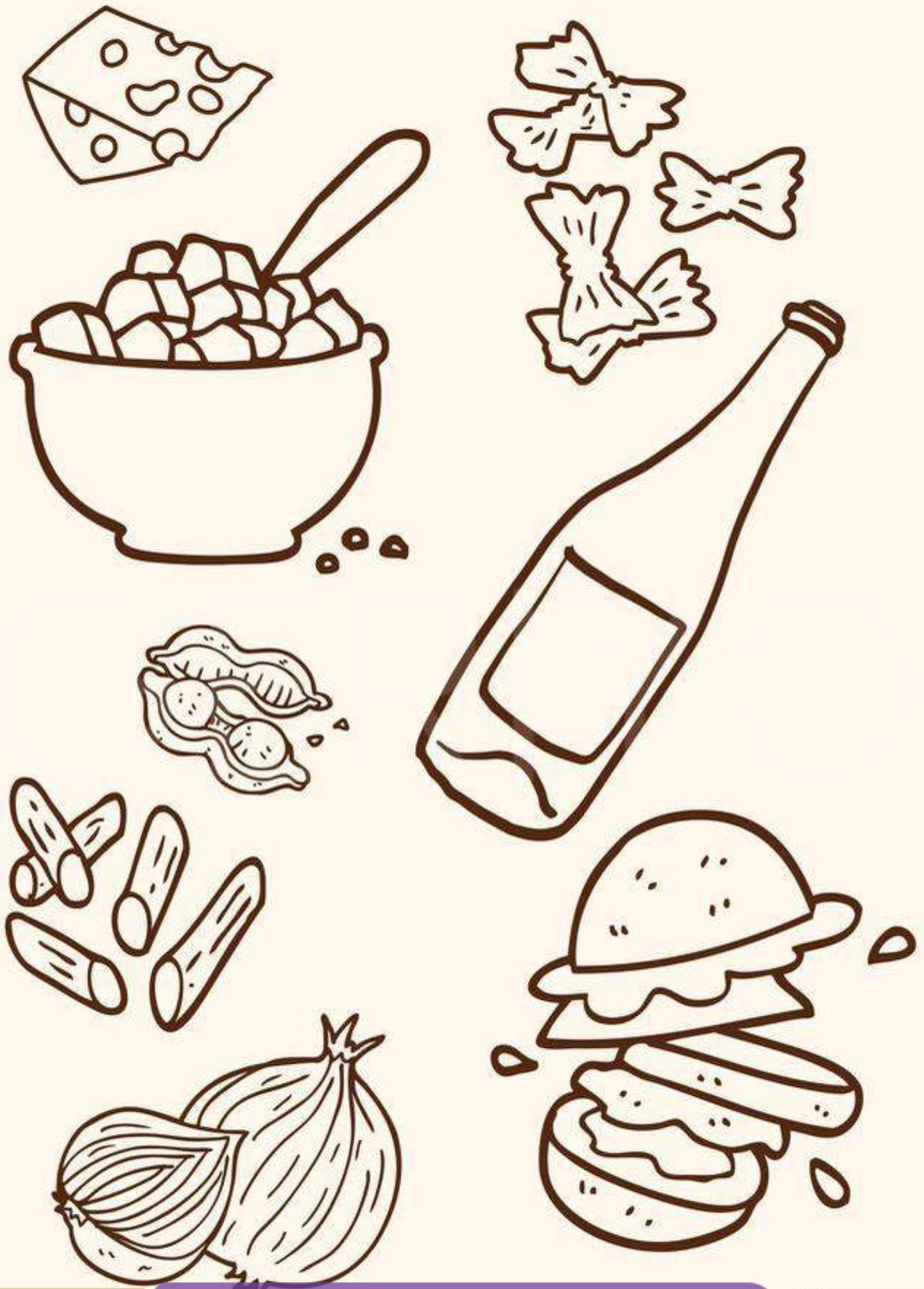
Time for TACOS



TALKING NONSENSE & SIPPING WINE







An illustration of a plate of spaghetti with a fork lifting a portion. The spaghetti is garnished with red tomatoes and green basil leaves. The background is a soft, light pink with faint outlines of a chair and some floating green herbs. The text 'PASTA LA VISTA baby' is written in a dark brown, hand-drawn style font. 'PASTA' and 'LA VISTA' are in a larger, more formal script, while 'baby' is in a smaller, cursive script.

PASTA
LA VISTA
baby



A KICHN PT 195

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 GERIYO®

you are my
lobster





MARTINEZ

INGREDIENTS

45 ml gin, 45 ml sweet vermouth, 10 ml maraschino liqueur, a splash of orange liqueur (such as Orange Curacao), an orange twist for

PREPARATION

Fill a shaker halfway with ice, add the gin, sweet vermouth, maraschino liqueur, and orange liqueur to the shaker, shake vigorously for about 15-20 seconds, strain the cocktail into a pre-chilled cocktail coupe using a fine mesh strainer, garnish the cocktail with an orange twist,





NEGRONI



NEGRONI

INGREDIENTS

30 ml gin, 30 ml sweet vermouth, 30 ml Campari (or any other bitter liqueur), orange slice, for garnish (optional)

PREPARATION

Fill a mixing glass or shaker with ice cubes, add the gin, sweet vermouth, and Campari to the glass or shaker, stir well until the mixture is thoroughly chilled, about 30 seconds, strain the mixture into a rocks glass filled with ice, optionally, garnish with an orange slice, serve and





A KICHN PT 200

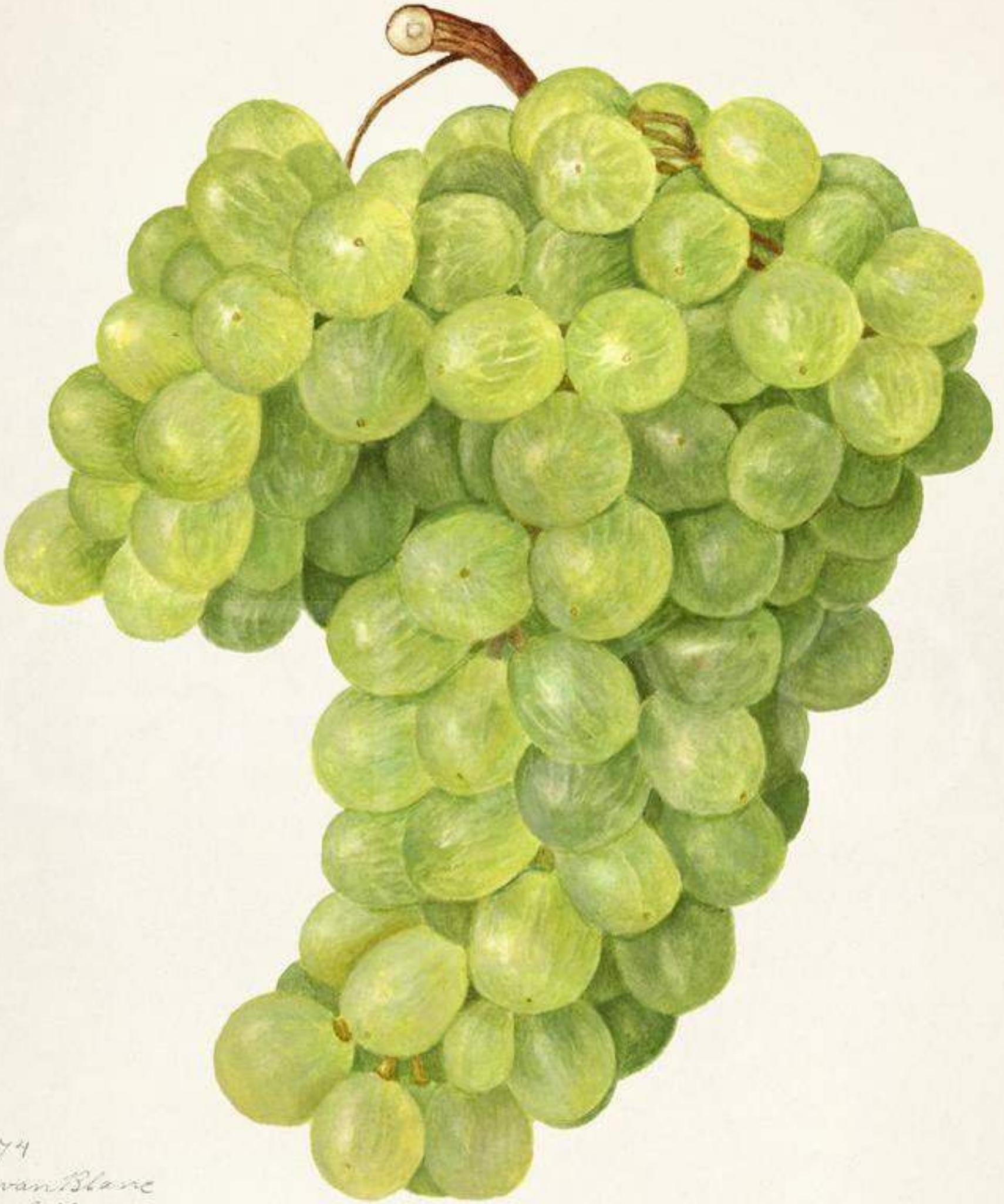
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 GERIYO



This
Kitcher is
for
Dancing

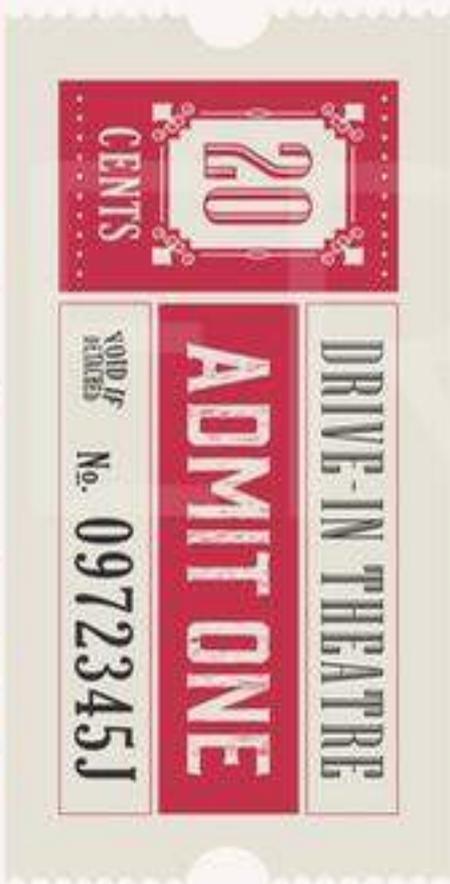
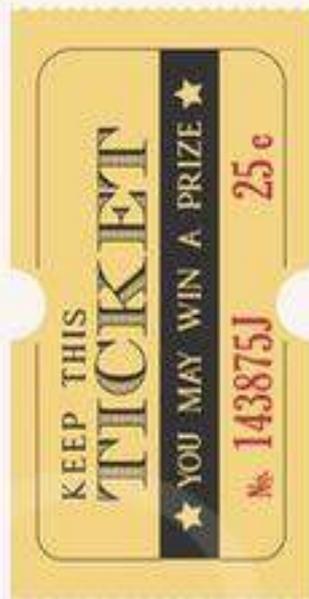
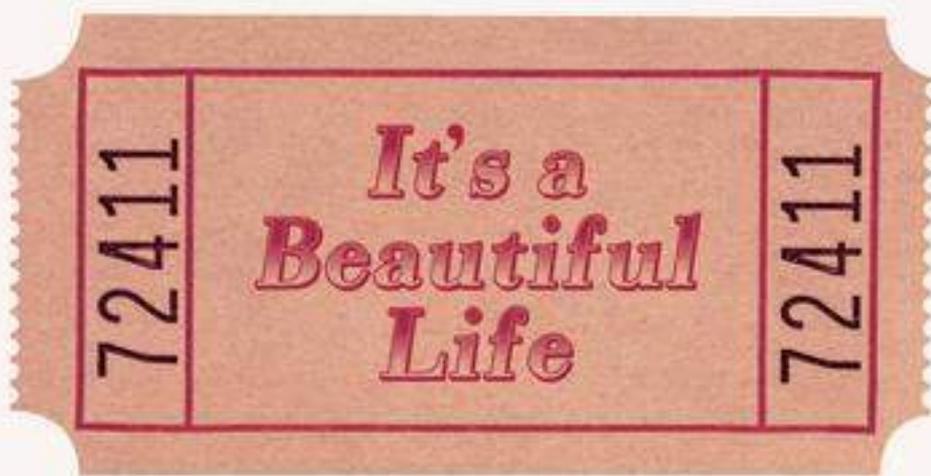


44574
Sauvignon Blanc
Jno. C. Neumann
Fresno
Fresno Co.
Calif.

H. A. Newton
- 0.22-09
9.21.14











A KICHN PT 206

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 GERIYO

Cin Cin







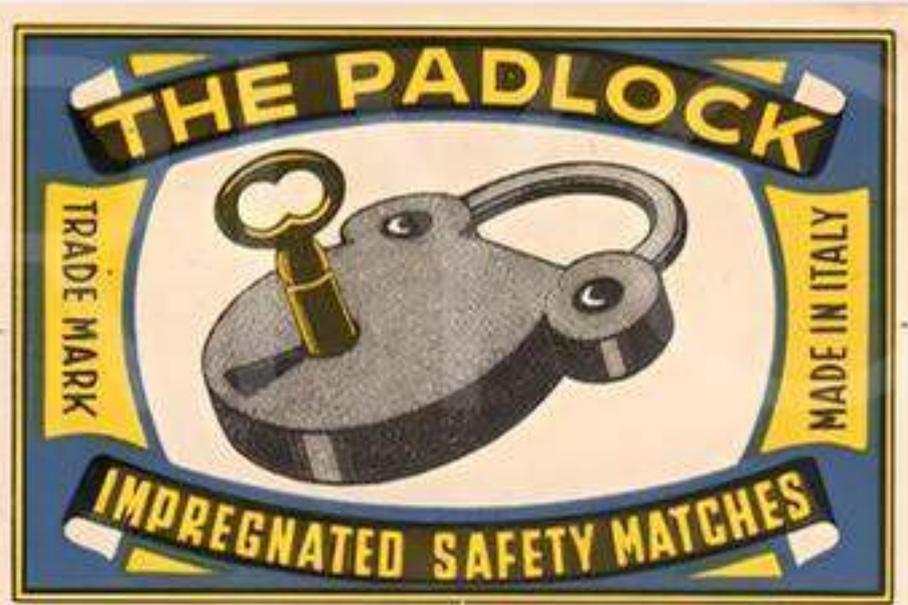
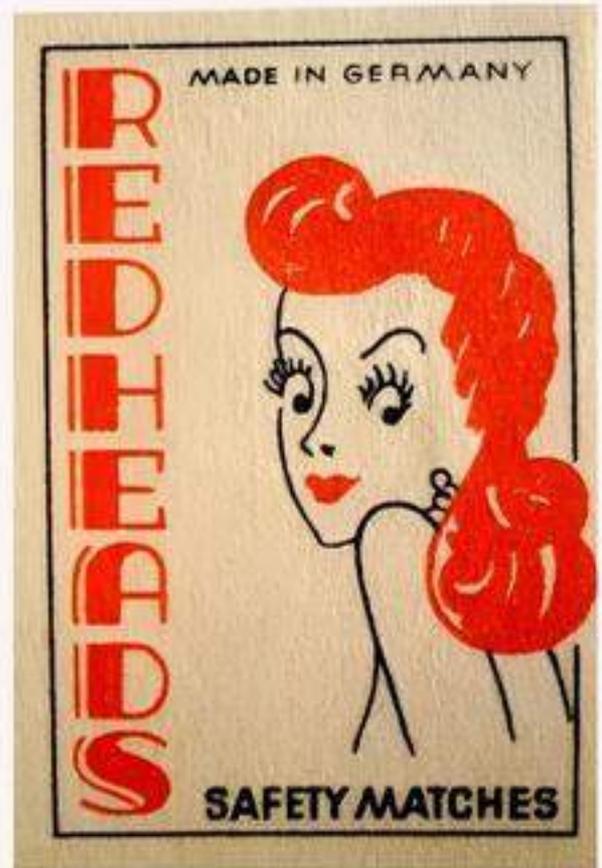
A KICHN PT 211

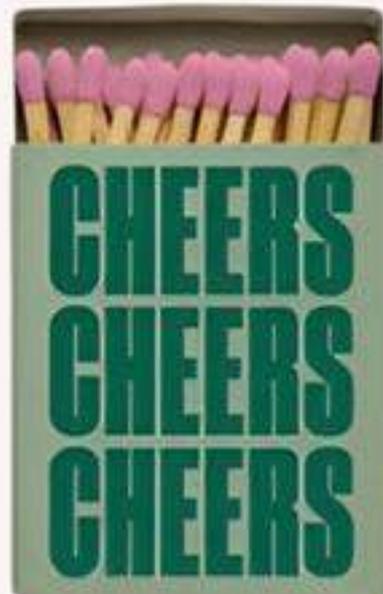
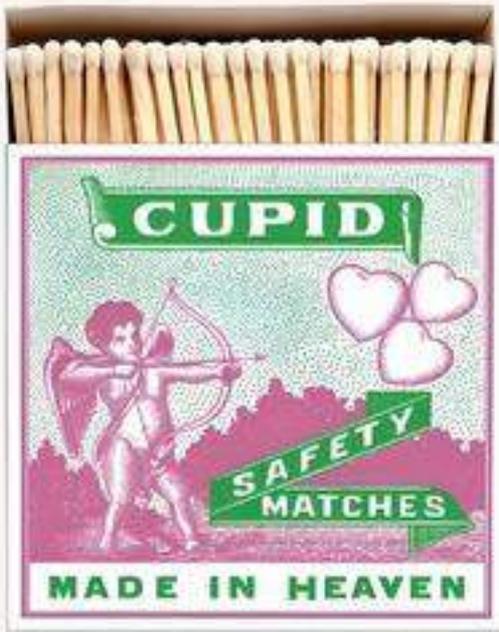
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GERIYO







VODKA CRANBERRY

INGREDIENTS

50 ml vodka, cranberry juice, ice, lime slice or cranberries, for garnish (optional)

PREPARATION

Fill a glass with ice cubes, pour 50 ml of vodka over the ice, top up the glass with cranberry juice, leaving some space at the top, stir well to mix the vodka and cranberry juice, garnish with a lime slice or a few cranberries, if desired, serve and enjoy your refreshing



Wanna Get Coffee And A Croissant?



A KICHN PT 215

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GERIYO



WHISKEY SOUR

INGREDIENTS

60 ml bourbon or whiskey, 30 ml fresh lemon juice, 15 ml simple syrup, ice, orange slice and maraschino cherry, for garnish (optional)

PREPARATION

Fill a cocktail shaker with ice cubes, add the bourbon or whiskey, fresh lemon juice, and simple syrup to the shaker, shake well until the mixture is thoroughly chilled, about 15-20 seconds, strain the cocktail into a rocks glass filled with ice, optionally, garnish with an orange slice and a



WINE & CHEESE CLUB





A KICHN PT 218

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 **GERIYO**

le vin fait souvire



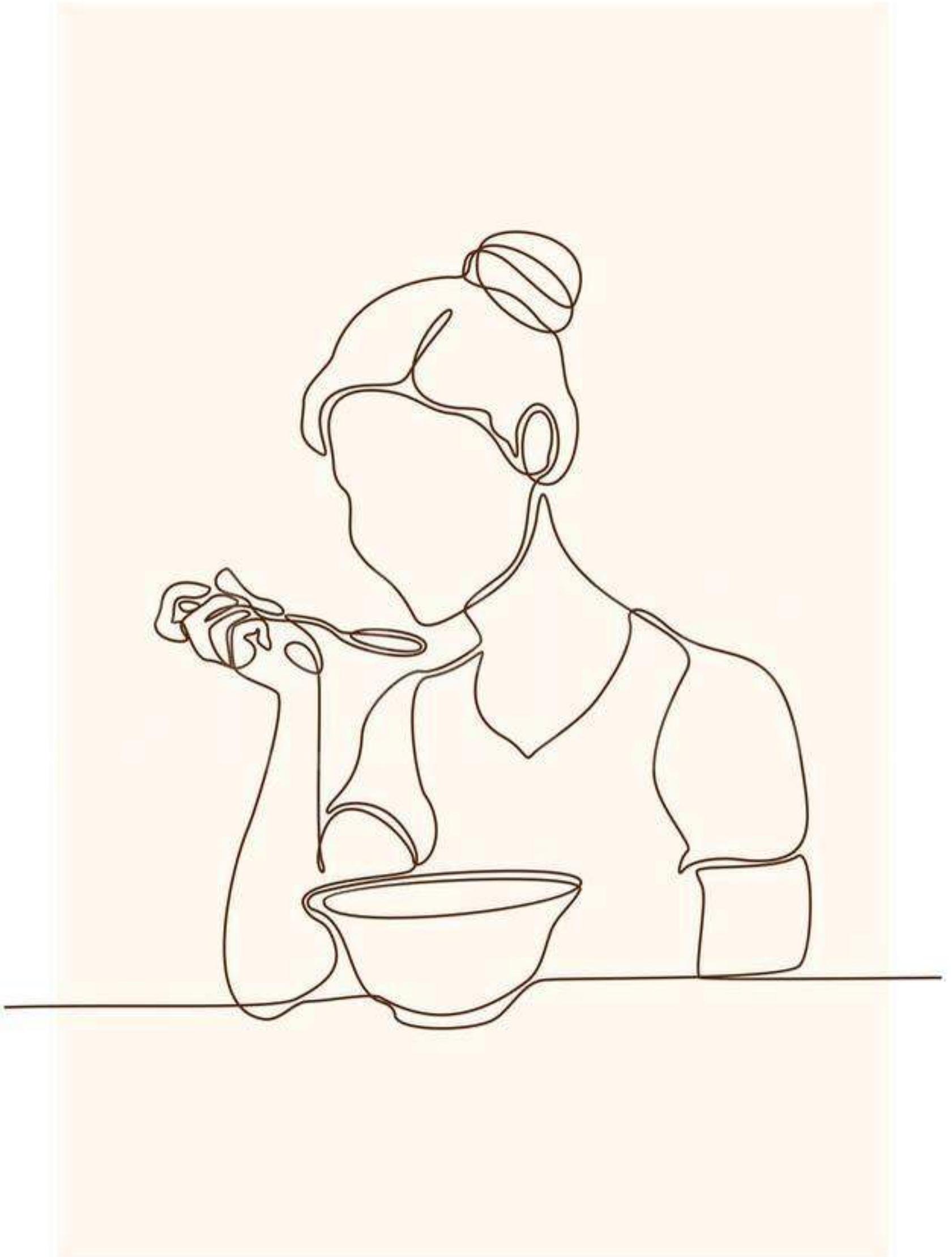


A KICHN PT 220

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 GERIYO



UN
CAFÉ



S'IL VOUS
PLAÎT



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 GERIYO