



Copperworks Distilling Company
September 16, 2021
Southern California Whiskey Club

Fizz Notes

Note on the egg whites:

*If you want to use the whole egg, this is called a **Royal Fizz**.*

*If you use just the egg yolk, this is a **Golden Fizz**.*

*And if you use **sparkling wine** instead of soda water, this is a **Diamond Fizz**.*

*And lastly, if you skip the egg whites altogether, this is your classic **Tom Collins**.*



Gather Your Gin Fizz Ingredients

- ▶ Cocktail shaker
- ▶ Bar spoon (long handled iced tea spoon will work) or muddler
- ▶ Strainer (Hawthorne or julep)
- ▶ Jigger
- ▶ Ice
- ▶ Fizz Glass (9oz) or Collins glass (10 oz+)
- ▶ Lemon juice or lime juice
- ▶ Egg whites (or water reserved from a can of unsalted garbanzo beans)
- ▶ Simple syrup
- ▶ Lemon twist
- ▶ Chilled soda water
- ▶ Optional: mini whisk



Copperworks Gin Fizz

- 1.5 oz Copperworks gin
- Egg whites (from 1 egg) or water from can of unsalted garbanzo beans
- .50 oz lemon or lime juice
- .50 simple syrup
- Lemon twist
- Chilled soda water (about 4-5 oz)



Gather Your Ramos Gin Fizz Ingredients

- ▶ Cocktail shaker
- ▶ Bar spoon (long handled iced tea spoon will work) or muddler
- ▶ Strainer (Hawthorne or julep)
- ▶ Jigger
- ▶ Ice
- ▶ Highball or Collins glass
- ▶ Lemon juice
- ▶ Lime juice
- ▶ Egg whites (or water reserved from a can of unsalted garbanzo beans)
- ▶ Simple syrup
- ▶ Orange flower water
- ▶ Heavy cream
- ▶ Lime twist
- ▶ Chilled soda water
- ▶ Optional: mini whisk



Ramos Gin Fizz

- 1.5 oz Copperworks gin
- Egg whites (from 1 egg) or water from can of unsalted garbanzo beans
- 1 oz heavy cream
- .50 oz lemon
- .50 oz lime juice
- .50 simple syrup
- 2-3 dashes of orange flower water
- Lime twist
- Chilled soda water (about 3-4 oz)

Thank
you

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