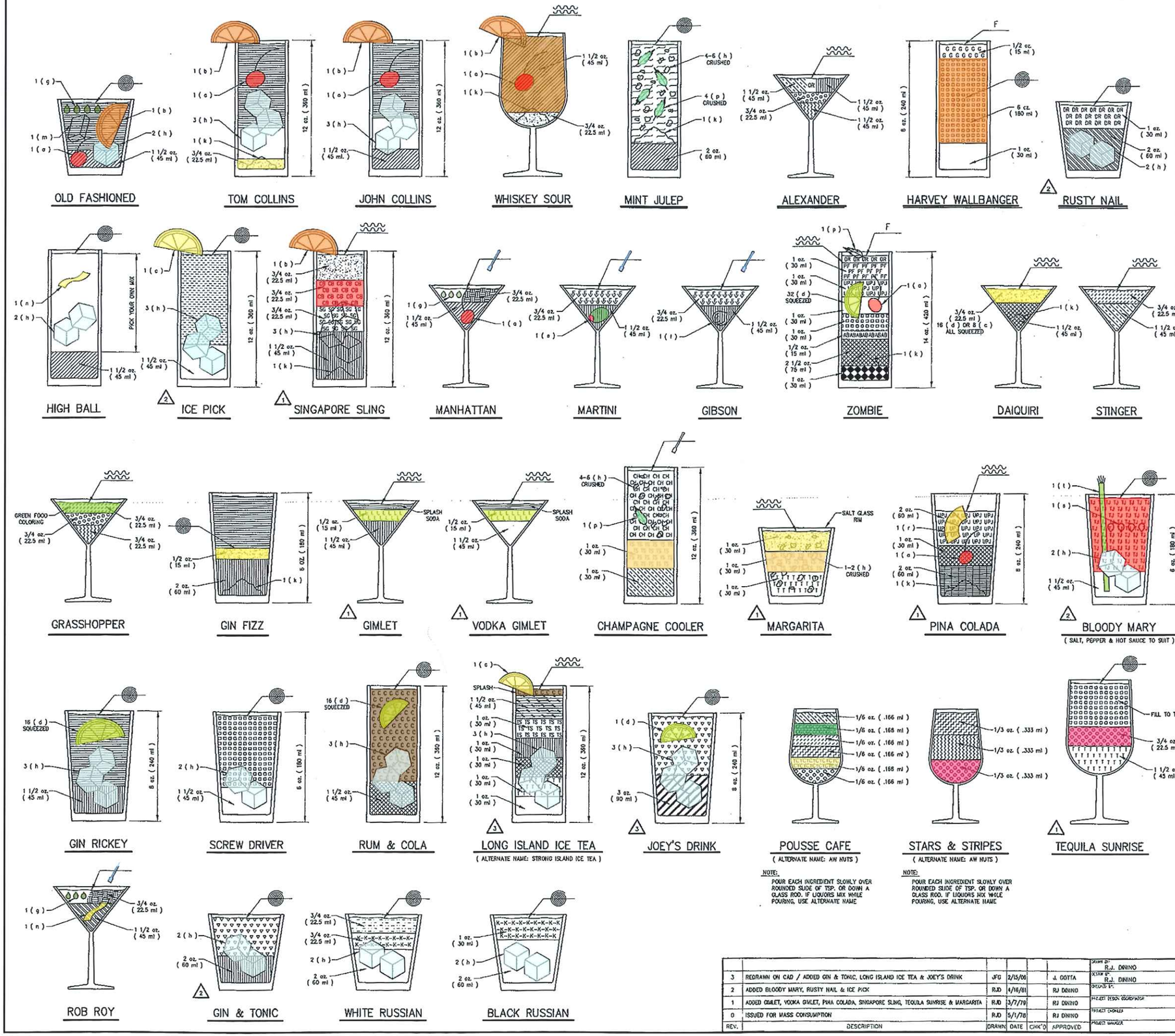

GENERAL NOTES:

1. CONVERSIONS ARE APPROXIMATE. ADJUST ACCORDINGLY TO SUIT TASTE.
2. ALWAYS PLACE ICE, ETC. IN THE MIXING GLASS PRIOR TO POURING THE MAIN INGREDIENT.
3. WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST.
4. ALWAYS STIR DRINKS MADE WITH CLEAR LIQUORS.
5. ALWAYS SHAKE DRINKS MADE WITH FRUIT JUICES OR CREAM.
6. STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE HOLD BY STEM.
7. CONSUMING TOO MANY OF AN ASSEMBLY CAN CAUSE VOMITING & BAD CHOICES IN THE OPPOSITE SEX.
8. CHOOSE ONE ASSEMBLY PER OUTING. MIXING CAN CAUSE VOMITING IF ONE IS NOT CAREFUL.
9. SEGMENT SWORD CAN BE USED WHEN MUTIPLE SEGMENTS AND/OR SPHERES ARE REQUIRED FOR ANY ASSEMBLY. ALTERNATE METHOD FOR PLACING SEGMENTS ON RIM OF GLASS.

REV.	DESCRIPTION	DRAWN	DATE	CHK'D	APPROVED
3	REDRAWN ON CAD / ADDED GIN & TONIC, LONG ISLAND ICE TEA & JOEY'S DRINK	JFG	2/15/08		J. GOTTA
2	ADDED BLOODY MARY, RUSTY NAIL & ICE PICK	RJD	4/16/81		RJ DININO
1	ADDED GIMLET, VODKA GIMLET, PINA COLADA, SINGAPORE SLING, TEQUILA SUNRISE & MARGARITA	RJD	3/7/79		RJ DININO
0	ISSUED FOR MASS CONSUMPTION	RJD	5/1/78		RJ DININO

DRAWN BY: R.J. DININO DATE 1978
DESIGN BY: R.J. DININO DATE 1978
CHECKED BY: DATE
PROJECT ENGIN. COORDINATOR DATE
PROJECT ENGINEER DATE
PROJECT MANAGER DATE

RECIPES BY: SELF APPOINTED BARMASTER

FILE NAME: DRINKS.DWG

HAPPY HOUR ASSEMBLIES & DETAILS OF MIXED DRINKS RIGHT OR LEFT HAND

LOCATION:	TIME:	SCALE	DRAWING NUMBER	REV
BAR	ANYTIME	NONE	Z-62-94810-1i	3