RECIPES FOR SHOTS, DRINKS, BOMBS
AND FUN PARTY IDEAS!

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INSIDE

4  BAR-WARE
8  HOW-TO's
10  SHOTS
26  DRINKS
44  BOMBS
54  PARTY
66  INDEX
67  COLOR GUIDE
THE BOSTON SHAKER

This tool consists of 2 pieces: a mixing tin (or shaker) and a mixing glass. We shake cocktails to make sure that the drink is both cold and thoroughly mixed. To use the Boston Shaker, prepare your cocktail in the mixing glass and then place the shaking tin over it and create a seal by tapping the top. Then flip the shaker upside down and shake vigorously with both hands. Firmly tap the side of the shaker to release the seal. This is when you would place the Hawthorne strainer over the tin to strain your drink.
THE HAWTHORN STRAINER

The most popular kind of strainer and also part of the Boston Shaker set. To use, place strainer on top of the shaker tin and put your forefinger and middle finger on top of the strainer with your other fingers grabbing the shaker. Holding tightly, strain the liquids into your glass, but remember to keep it sexy my friends!

COCKTAIL SPOON

This long handled teaspoon is used for stirring your drinks and for layering on top of other liquids. To stir properly, hold the twisted part of spoon between your thumb and first two fingers. Plunge the spoon into the glass, twirl the spoon using your fingers while moving the spoon up and down in the glass for about thirty seconds. I know it sounds complicated, but it really isn’t!
You won’t be needing this guy for any of the recipes in this book, but hey, your very own Tipsy Bartender bottle opener! Just place the top of your bottle inside the tooth-end of the bottle opener, hook the bottom of your bottle cap on top of the tooth and pull up! You can slide this little guy in your back pocket and pop open beers in one quick move!

Every bartender needs these! There are four (4) black cork-and-chrome pour spouts in your box. Top your liquor bottles with these, they provide a thin, constant stream of liquid for easier and more exact pouring.
JIGGERS

In your box you got 3 stainless steel double jiggers, a ½ - 1 oz., ¾ - 1 ½ oz., and a 1 - 2 oz. These jiggers are essential and necessary for making precise measurements to make drinks correctly. All you gotta do is fill the proper side of the jigger with the appropriate liquor and pour into your drinking glass!
TIPS TO KNOW

• If your drink gets ice, put the ice in before liquid.

• Liquor always goes in before mixers!

• Grenadine always goes in last! It’s density forces it to sink to the bottom for a cool, sexy look!

• You will always have some leftover drink in your shaker tin, you didn’t make it wrong—drink it up!

ADD ICE TO YOUR GLASS.

GARNISH WITH LIME WHEEL.

GARNISH WITH LEMON WHEEL.

GARNISH WITH AN ORANGE WHEEL.

GARNISH WITH BANANA SLICE.

DROP IN A CHERRY.
HOW TO READ THE DIAGRAMS

When looking at the diagrams in this book, it get a little confusing. Just remember, liquor goes in first! The color coded list of ingredients starts with the ingredient you put in first, down to the ingredient you put in last. Refer to the example below for better understanding.
When you think of shots, you think of pain and punishment, something you have to get psyched up to do, and something you don’t want to do when you have to work the next day. When guys do shots, they huddle together for a pep talk: “We can do this! No one gets left behind!” None of these shots require you to get psyched first—there are no burning chests, runny noses, or watery eyes that follow taking any of these shots. Everything here will go down smoothly. Enough talk, let’s take some shots!
BLUE KAMIKAZE

Shake the ingredients with ice and strain into a shot glass. Garnish with a lime wheel.

What is simple syrup? Sugar and water—that’s it! To make it, combine 1 cup of sugar and 1 cup of water in a saucepan and bring to a boil and vióla! Simple syrup.

¼ oz VODKA
¼ oz BLUE CURACAO
¼ oz SIMPLE SYRUP
¼ oz LIME JUICE
WHITE GUMMY BEAR

1/4 oz RASPBERRY VODKA
1/4 oz PEACH SCHNAPPS
1/4 oz PINEAPPLE JUICE
1/4 oz SPRITE

Shake ingredients with ice and strain into a shot glass, and if you want, add a white gummy bear!

The gummy bear garnish really sells this shot. When you see it, you immediately have to try it. How can you say no to a gummy bear sitting on your glass smiling at you?
Fuzzy Monkey

Shake the ingredients with ice and strain into a shot glass. Garnish with a banana slice.
LIQUID MARIJUANA

Shake the ingredients with ice and strain into a shot glass.

“Liquid pot! Where’d you get it?” There is no actual marijuana in this shot! It gets its name from the green color.

¼ oz SPICED RUM
¼ oz COCONUT RUM
¼ oz MELON LIQUOR
¼ oz BLUE CURACAO
¼ oz PINEAPPLE JUICE
SPLASH OF SWEET & SOURS
BARBIE

Shake the ingredients with ice and strain into a shot glass.

- ¼ oz VODKA
- ¼ oz COCONUT RUM
- ¼ oz CRANBERRY JUICE
- ¼ oz ORANGE JUICE
PINK STARBURST

Everyone's favorite colored starburst! Just shake the ingredients with ice and strain into a shot glass.

- ¼ oz WATERMELON SCHNAPPS
- ¼ oz VANILLA VODKA
- ½ oz SPRITE
APPLESAUCE

- ¼ oz SOUR APPLE PUCKER
- ¼ oz GOLDSCHLAGER
- ½ oz PINEAPPLE JUICE

Shake the ingredients with ice and strain into a shot glass.
SCOOBY SNACK

Shake all the ingredients, including the whipped cream, with ice and strain into a shot glass.

These are another hugely popular shot that everyone loves. It's always “Gimme five Scooby Snacks,” it's never just one.

- ¼ oz COCONUT RUM
- ¼ oz CREME DE BANANAS
- ¼ oz MELON LIQUOR
- ¼ oz PINEAPPLE JUICE
- WHIPPED CREAM
WOLFE’S BITE

Mix together the melon liquor, Absinthe, and pineapple juice and strain in a shot glass. Then shake together the sprite and grenadine, and layer over top in the shot glass using a cocktail spoon.

- ¼ oz MELON LIQUOR
- ¼ oz ABSINTHE
- ¼ oz PINEAPPLE JUICE
- ¼ oz SPRITE
- SPLASH OF GRENADINE
PICKLE BACK

This shot takes two shot glasses. Fill a shot glass with Jameson whiskey, and fill the other shot glass with pickle juice.

The way you take this shot is by taking the Jameson first, then follow it with the pickle juice.
BLONDE-HEADED SLUT

Shake the ingredients with ice and strain into a shot glass.

Don’t let the Jäger scare you away! This is a sweet shot that goes down very easy. This is a sister version of “The Redheaded Slut,” where cranberry juice is used instead of pineapple juice.

- ¼ oz JÄGERMEISTER
- ¼ oz PEACH SCHNAPPS
- ½ oz PINEAPPLE JUICE
POISON APPLE

Shake the ingredients with ice and strain into a shot glass.
BUTTERY NIPPLE

½ oz BUTTERSCOTCH SCHNAPPS
½ oz IRISH CREME

Shake both ingredients with ice and strain into a shot glass.

If you love creamy drinks, then you’ll definitely enjoy this shot! A lot of times when guys buy a girl a shot it’s this one.
SWEET CHOCOLATE COVERED CHERRY

Garnish the inside of a shot glass with chocolate syrup. Shake the ingredients with ice and strain into the glass. Drop in a chocolate covered cherry on top.
It’s happy hour! Time to enjoy some cocktails! I remember going to happy hour when I worked an office job and the boss would always want to join us. Happy hour is the time to let your hair down after a hard day’s work, the last person you want sitting at your table is your boss! To all the bosses out there, please be considerate and just go home, your employees are about to get wild and they don’t want you judging them.
SWAMP WATER

- 1 oz SILVER TEQUILA
- 1 oz MELON LIQUOR
- 1 oz SOUR APPLE PUCKER
- 1 oz BLUE CURACAO
- 1 ½ oz SPRITE
- 1 ½ oz SWEET & SOURS

Pour ingredients in a glass over ice.
Garnish with a lime and cherry.
Garnish the inside of your glass with caramel syrup and fill with ice. Shake ingredients with ice until the cream of coconut dissolves, then strain into your glass. Now just drop in a cherry.
ALABAMA SLAMMER

Build over ice and garnish with an orange wheel and cherry.

- 1 ½ oz SLOE GIN
- 1 ½ oz SOUTHERN COMFORT
- 1 oz AMARETTO
- 2 ½ oz ORANGE JUICE
DIRTY SHIRLEY

Pour raspberry vodka and lemon-lime soda in glass of ice. Float grenadine on top and garnish with two or more cherries.

- 2 oz RASPBERRY VODKA
- 4 oz SPRITE
- SPLASH OF GRENADINE
SUPERMAN’S KRYPTONITE

- 1 oz BACARDI 151
- 1 oz COCONUT RUM
- 1 oz SPICED RUM
- 1 oz MELON LIQUOR
- 2 oz PINEAPPLE JUICE

Build over ice!

If you’re feeling ‘super’ and want an extra “kryptonite” feel, you can add extra Bacardi on top!
LONG ISLAND ICED TEA

There's a lot of liquor in this drink, but the sweet & sours hides it! Build over ice and add a splash of coke on top. Garnish with a lemon wheel.

- ¾ oz VODKA
- ½ oz RUM
- ½ oz GIN
- ½ oz TEQUILA
- ½ oz TRIPLE SEC
- 2 ½ oz SWEET & SOURS
- SPLASH OF COKE
JOLLY RANCHER

- ½ oz SOUR APPLE PUCKER
- ½ oz WATERMELON SCHNAPPS
- ½ oz RASPBERRY VODKA
- 1 oz CRANBERRY JUICE

Use a fancy martini glass for these classic cocktails!

Shake ingredients with ice and strain into a glass. To get extra fancy, you can crush up jolly ranchers in a bag, rim your glass with corn syrup and dip it in the crushed up candy—very sexy!
To make this classic cocktail, shake the ingredients with ice and strain into a martini glass. Garnish with a lime wheel.
GRASSHOPPER

¾ oz CREME DE MENTHE
¾ oz WHITE CREME DE CACAO
¾ oz CREAM

Shake ingredients with ice and strain into a glass.

If you like Junior Mints of Andes Mints, this is the drink for you! This drink also has an awesome vibrant green color to it!
CAKE BATTER

Shake the ingredients with ice and strain into a glass rimmed with sprinkles. You can use corn syrup to hold sprinkles in place. Top with whipped cream to make it extra sexy!

It’s the sprinkles that really sell this drink! Without the sprinkles, everyone at the party will think you’re drinking milk. Add sprinkles, and you have a drink that everyone wants!

- ½ oz CAKE VODKA
- ½ oz WHITE CREME DE CACAO
- ¼ oz AMARETTO
- ¼ oz WHITE CHOCOLATE LIQUOR
- ¼ oz CREAM
WILD THING

Pour tequila, cranberry and club soda in a glass with ice. Top with lime juice and garnish with a lime wheel!

This drink is more in the margarita family with a little twist!
SLOE COMFORTABLE SCREW

Build ingredients over ice and garnish with an orange wheel.

- 1 ½ oz SLOE GIN
- 1 ¼ oz SOUTHERN COMFORT
- 1 ¼ oz VODKA
- 2 oz ORANGE JUICE
BLUE LAGOON

- 1 oz ORANGE VODKA
- 4 oz LEMONADE
- 1 ½ oz BLUE CURACAO

Pour the vodka and lemonade in a glass over ice and float the blue curacao on top. Garnish with a lemon wheel and a cherry.
HPNOBITE

2 oz HPNOTIQ
2 oz SOUR APPLE PUCKER
1 oz UV BLUE
2 oz BLUE POWERADE

Build over ice . . . that’s it!

Hpnotiq is a 34 proof, top-shelf liquor made from exotic fruit juices, vodka and cognac — the ladies love this drink!
COCONUT WOO WOO

2 oz COCONUT RUM
1 ½ oz PEACH SCHNAPPS
3 oz CRANBERRY JUICE

Build over ice and garnish with a cherry.
WHITE RUSSIAN

Pour ingredients into a glass with ice and stir—you want to stir this drink to mix because shaking the milk would cause it to get too bubbly.

- 2 ½ oz VODKA
- 1 ½ oz COFFEE LIQUOR
- 2 ½ oz MILK
BOMBS

Turn a shot into an event: a bomb! Bombs are done by dropping a shot glass of booze into a pint glass that is half filled with another liquid, then chugging both mixtures all at once! It's always a race to see who can finish first!
JAGER MONSTER

- 1 oz JÄGERMEISTER
- ¾ PINT ORANGE JUICE
- SPLASH OF GRENADINE

Shake the Jäger with ice and strain into a shot glass. In a pint glass, pour the orange juice and add a splash of grenadine.
VEGAS BOMB

In a pint glass, pour the energy drink. Shake the rest of the ingredients together with ice and strain into a shot glass.
ITALIAN BOMB

Shake the Amaretto with ice and strain into a shot glass. In a pint glass, pour the energy drink, orange juice, and splash of grenadine.
In a shot glass, pour the Jameson and Irish creme (do not shake with ice). Pour Guinness into a pint glass.
CACTUS COOLER BOMB

½ oz VODKA
½ oz PEACH SCHNAPPS
¾ PINT ENERGY DRINK
SPLASH OF ORANGE JUICE

Shake the vodka and peach schnapps with ice and strain into a shot glass. Into a pint glass, pour the energy drink and orange juice.
CALGONIT BOMB

Shake all the ingredients together except for the sprite. Pour the sprite into a pint glass.

- ½ oz VODKA
- ¼ oz RUM
- ¼ oz BLUE CURACAO
- SPLASH OF ORANGE JUICE
- ¾ PINT SPRITE
BANJO KAZOOIE

Shake together orange juice and cointreau and pour into a shot glass and add a splash of grenadine.

Next shake together the orange juice and coconut rum and strain into a pint glass. Shake the blue curacao and vodka and layer over top the coconut rum mixture.
SEXY OCEAN
SUNSET BOMB

In a shot glass, pour the vodka, blue curacao, and raspberry schnapps. In a pint glass, pour the orange juice and the grenadine.

- ½ oz VODKA
- ¼ oz RASPBERRY SCHNAPPERS
- ¼ oz BLUE CURACAO
- ¾ PINT ORANGE JUICE
- SPLASH OF GRENADINE
Looking for ways to liven up the party? Want to impress your friends with cool alcoholic drinks? Just turn the page! We have vodka gummy bears, jungle juices, watermelon kegs and more! You can find more ideas like these on our YouTube video blog, www.YouTube.com/TipsyBartender. Now let's get this party started!
VODKA GUMMY BEARS

6 LB BAG OF GUMMY BEARS
½ oz ORANGE VODKA
¼ oz TRIPLE SEC
¼ oz LIME JUICE

Dump out all the gummy bears in a large container.
Add the alcohol to the bowl and stir so that all the gummy bears are submerged in alcohol. Cover the container and refrigerate for 24 hours.
## JUNGLE JUICE

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Fruits</th>
<th>Juices</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 BOTTLES BACARDI 151</td>
<td>2 WATERMELONS</td>
<td>2 BOTTLES COCONUT RUM</td>
</tr>
<tr>
<td>2 BOTTLES EVERCLEAR</td>
<td>5 PINEAPPLES</td>
<td>2 BOTTLES SOUR APPLE PUCKER</td>
</tr>
<tr>
<td>2 BOTTLES GIN</td>
<td>10 ORANGES</td>
<td>2 BOTTLES PEACH SCHNAPPS</td>
</tr>
<tr>
<td>6 BOTTLES VODKA</td>
<td>40 STRAWBERRIES</td>
<td>8 BOTTLES WILD VINE STRAWBERRY</td>
</tr>
<tr>
<td>2 BOTTLES BLUE CURACAO</td>
<td>10 APPLES</td>
<td>8 LITERS SPRITE</td>
</tr>
<tr>
<td>1 BOTTLE 99 GRAPES</td>
<td>8 LITERS HAWAIIAN PUNCH</td>
<td>8 LITERS ORANGE SODA</td>
</tr>
<tr>
<td>1 BOTTLE 99 APPLE</td>
<td>8 LITERS ORANGE JUICE</td>
<td>HANDFUL OF MINT LEAVES</td>
</tr>
<tr>
<td>2 BOTTLES 99 APPLE</td>
<td></td>
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</tr>
<tr>
<td>2 BOTTLES 99 GRAPES</td>
<td></td>
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</tr>
<tr>
<td>2 BOTTLES PEACH SCHNAPP</td>
<td></td>
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<td>8 BOTTLES 99 APPLE</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Slice all the fruit and toss into a 30 gallon tub or other container. Add all the liquor, then the juices and soda last. Stir well and serve. This makes 19 gallons of jungle juice and will keep the party going all night long!

### 30 bottles + 67 fruits + 32 juices!
MARGARITA JELLO SHOTS

12 LIMES  
1 CUP LIMEADE  
2 GELATIN PACKETS  
1 TBSP SALT

3/4 CUP TEQUILA  
2 TBSP TRIPLE SEC  
1 TBSP LIME JUICE

Cut limes in half and scoop out the insides and set aside. Now heat the limeade and gelatin over low heat until the gelatin has dissolved, and stir in the tequila, triple sec, and lime juice.

Once your mixture cools, pour it into the lime halves you cut earlier and refrigerate until set, which usually will take about 4 hours. If the lime halves roll around, set them in a container or put something around them so they don’t move.

When the jello is set, cut the limes halves into 2-3 slices, sprinkle with salt, and serve.
WATERMELON KEG

1 LARGE WATERMELON
1 SPIGOT
1 BOTTLE WHITE RUM
½ BOTTLE COCONUT RUM
½ BOTTLE SOUR APPLE PUCKER
1 BOTTLE SWEET & SOURS MIX
8 oz PINEAPPLE JUICE

Using a knife, shave the bottom of the watermelon so it is able to stand up on its own. Cut off the top of the watermelon and remove all the flesh inside and place in a large bowl. With a drill or a carving knife, carve a small hole towards the bottom of the watermelon and fill if with your spigot. Squeeze all the juice from the watermelon flesh and dump into the watermelon. Now pour the rest of the alcohol into the watermelon and place the top of the watermelon back onto it as a lid. Place your cup under the spigot and drink away!
SKITTLES VODKA

1 LARGE BAG OF SKITTLES
1 BOTTLE OF VODKA
5 SMALL EMPTY BOTTLES

Open your bag of Skittles and sort them into their respective flavors. Place about 30 of each into their own bottles and fill each bottle to the top with vodka and refrigerate for 24 hours. Mix your new Skittles vodkas with your desired juices for a sexy drink!
# INDEX

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALABAMA SLAMMER</td>
<td>24</td>
</tr>
<tr>
<td>APPLESAUCE</td>
<td>12</td>
</tr>
<tr>
<td>BANJO KAZOOIE BOMB</td>
<td>46</td>
</tr>
<tr>
<td>BARBIE</td>
<td>10</td>
</tr>
<tr>
<td>BLONDE HEADED SLUT</td>
<td>16</td>
</tr>
<tr>
<td>BLUE KAMIKAZE</td>
<td>6</td>
</tr>
<tr>
<td>BLUE LAGOON</td>
<td>34</td>
</tr>
<tr>
<td>BUTTERY NIPPLE</td>
<td>18</td>
</tr>
<tr>
<td>CACTUS COOLER BOMB</td>
<td>44</td>
</tr>
<tr>
<td>CAKE BATTER MARTINI</td>
<td>31</td>
</tr>
<tr>
<td>CHOCOLATE COVERED CHERRY</td>
<td>19</td>
</tr>
<tr>
<td>COCONUT WOO WOO</td>
<td>36</td>
</tr>
<tr>
<td>CALGONIT BOMB</td>
<td>45</td>
</tr>
<tr>
<td>COSMOPOLITAN</td>
<td>29</td>
</tr>
<tr>
<td>DIRTY SHIRLEY</td>
<td>25</td>
</tr>
<tr>
<td>FUZZY MONKEY</td>
<td>8</td>
</tr>
<tr>
<td>GRASSHOPPER</td>
<td>30</td>
</tr>
<tr>
<td>HENNY COLADA</td>
<td>23</td>
</tr>
<tr>
<td>HPNOBITE</td>
<td>33</td>
</tr>
<tr>
<td>IRISH CAR BOMB</td>
<td>43</td>
</tr>
<tr>
<td>ITALIAN BOMB</td>
<td>42</td>
</tr>
<tr>
<td>JAGERMONSTER BOMB</td>
<td>40</td>
</tr>
<tr>
<td>JOLLY RANCHER</td>
<td>28</td>
</tr>
<tr>
<td>LIQUID MARIJUANA</td>
<td>9</td>
</tr>
<tr>
<td>LONG ISLAND ICE TEA</td>
<td>27</td>
</tr>
<tr>
<td>OCEAN SUNSET BOMB</td>
<td>47</td>
</tr>
<tr>
<td>PICKLE BACK</td>
<td>15</td>
</tr>
<tr>
<td>PINK STARBURST</td>
<td>11</td>
</tr>
<tr>
<td>POISON APPLE</td>
<td>12</td>
</tr>
<tr>
<td>SCOOPY SNACK</td>
<td>13</td>
</tr>
<tr>
<td>SLOE COMFORTABLE SCREW</td>
<td>33</td>
</tr>
<tr>
<td>SUPERMAN'S KRYPTONITE</td>
<td>26</td>
</tr>
<tr>
<td>SWAMP WATER</td>
<td>22</td>
</tr>
<tr>
<td>VEGAS BOMB</td>
<td>41</td>
</tr>
<tr>
<td>WHITE GUMMY BEAR</td>
<td>7</td>
</tr>
<tr>
<td>WHITE RUSSIAN</td>
<td>37</td>
</tr>
<tr>
<td>WILD THING</td>
<td>32</td>
</tr>
<tr>
<td>WOLFE'S BITE</td>
<td>14</td>
</tr>
<tr>
<td>Color Guide</td>
<td>Code</td>
</tr>
<tr>
<td>------------</td>
<td>------</td>
</tr>
<tr>
<td>ABSINTHE</td>
<td>20</td>
</tr>
<tr>
<td>AMARETTO</td>
<td>30.37.48</td>
</tr>
<tr>
<td>BLUE CURACAO</td>
<td>12.15.28.51-53</td>
</tr>
<tr>
<td>CHOCOLATE LIQUOR</td>
<td>25.37</td>
</tr>
<tr>
<td>COFFEE LIQUOR</td>
<td>25.43</td>
</tr>
<tr>
<td>CREME DE..</td>
<td>14.19.36.37</td>
</tr>
<tr>
<td>ENERGY DRINK</td>
<td>47.48.50</td>
</tr>
<tr>
<td>GIN</td>
<td>30.33.39</td>
</tr>
<tr>
<td>GOLDSCHLAGER</td>
<td>18</td>
</tr>
<tr>
<td>GRENADEINE</td>
<td>20,25,31,46,48,52,53</td>
</tr>
<tr>
<td>GUINNESS</td>
<td>49</td>
</tr>
<tr>
<td>HENNESSY</td>
<td>29</td>
</tr>
<tr>
<td>HPNOTIQ</td>
<td>41</td>
</tr>
<tr>
<td>IRISH CREAM</td>
<td>24.49</td>
</tr>
<tr>
<td>JÄGERMEISTER</td>
<td>22.23.46</td>
</tr>
<tr>
<td>JUICE</td>
<td>12-16.18-23.28-30.32-35.38-42.46-48.50-53</td>
</tr>
<tr>
<td>MELON LIQUOR</td>
<td>15.19.20.28.32</td>
</tr>
<tr>
<td>MILK</td>
<td>36.37.43.37</td>
</tr>
<tr>
<td>RUM</td>
<td>15.16.32.33.4.51.52.19.42</td>
</tr>
<tr>
<td>SCHNAPPS</td>
<td>13.14.17.22.24.34.42.47.50.53</td>
</tr>
<tr>
<td>SODA</td>
<td>13.17.20.28.31.33.38.51</td>
</tr>
<tr>
<td>SOUR APPLE PUCKER</td>
<td>18.23.28.34.41</td>
</tr>
<tr>
<td>SOUTHERN COMFORT</td>
<td>30.39</td>
</tr>
<tr>
<td>TEQUILA</td>
<td>28.33.38</td>
</tr>
<tr>
<td>TRIPLE SEC</td>
<td>33.35.52</td>
</tr>
<tr>
<td>VODKA</td>
<td>12-14.16.17.19.31.33-35.37.39.40.43.50-53</td>
</tr>
<tr>
<td>WHISKEY</td>
<td>21.47.49</td>
</tr>
</tbody>
</table>