

WHEELER REUNION & HOMECOMING

COCKTAIL MENU

CREATED BY CHRIS MARCUS '09

THE GUERDON THAT WE WIN

1oz Gin (recommend Nolet or Hendricks)
.5oz Fresh Lemon Juice
.5oz Simple Syrup
1oz Maison Routin Lavender Syrup
3oz Sparkling Wine

THE SPIRIT GIVETH LIFE

2oz Bourbon
(recommend Maker's Mark or Woodford - anything
90 proof)
1oz Honey Ginger Syrup
(honey, hot water, fresh ginger)
1oz Fresh Lemon Juice

LAVENDER FAUXLOMA

4 oz Fresh Squeezed Grapefruit Juice
1oz Agave Syrup
1 oz Maison Routin Lavender Syrup



Chris Marcus has an extensive background in luxury hospitality and currently serves as the Beverage Manager at Philadelphia Country Club.

His experiences include working at the Marylebone Hotel in London, The Ocean House in Watch Hill, and The Gwen Hotel in Chicago.

After graduating from Wheeler in 2009 Chris went on to receive a B.S. in Hospitality Administration from Boston University. A Court of Master Sommelier's Certified Sommelier Chris is currently pursuing the Advanced Sommelier certification.

For the past two years Chris has been recognized as a National Finalists for the Chaine des Rotisseurs "Best Young Sommelier in America" Competition.