



MIX MASTERS

BY **PIVOTAL**

OCTOBER 8, 2020 | 5:00PM - 6:15PM PST

GET READY TO MIX AND MINGLE & HAVE A GOOD TIME!

VIP Cocktail Kit Sponsor



Cocktail Sponsor



Morgan Stanley
Charles R. Wilmoth
Senior Vice President-Portfolio Manager



WELLS FARGO Advisors
Marc. F Rogers
Senior Vice President-Investments
Helping our clients manage change

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MEET YOUR HOSTS



DJ LUCKETT-FLOWERS

Pivotal alumnus DJ Lockett-Flowers knows a thing or two about surviving hard times. From foster care and homelessness to a bachelor's degree and fatherhood, he reminds all of us that persistence in the face of adversity is possible. As our keynote speaker, DJ will captivate you with his charm and humility, while keeping it real for anyone who's ever wondered what it's like to experience foster care.



AMY O'NEIL

Cocktail Artist Amy O'Neil is looking forward to shaking things up with you. Amy, Chief of Staff at Host Events, will take your mixology experience to the next level. With more than 25 years of experience, Amy crafts her own specialty ingredients including exotic flavored syrups, purees, bitters, and barrel-aged cocktails. She will show you a few tips and tricks to wow your friends next time you are behind the bar.

**Your Zoom link for the event was sent to your email.
For questions, email info@pivotalnow.org**

THANKS, IN ADVANCE, FOR YOUR SUPPORT!

WITH YOUR SUPPORT, WE HOPE TO RAISE

\$75,000

FOR PIVOTAL SCHOLARSHIPS AND PROGRAMS.

HELPING YOUNG PEOPLE IN FOSTER
CARE CREATE THE LIFE THEY WANT

PIVOTALTM

MIX MASTERS CHECK LIST

1. BAR PREP.

TOOLS ON HAND

Knife, cutting board, paper towels, muddler, spoon, and kitchen torch (if you have one).

CHOOSE YOUR SPIRITS

WE WILL MAKE THE FOLLOWING TWO COCKTAILS TOGETHER.

DOWN THE CACHE

Recommended: Bourbon
Substitute: Whiskey or Brandy

(or you can experiment with what you have in stock)

EXCITE ELXIR

Recommended: Vodka
Substitute: Gin

INGREDIENTS YOU'LL NEED

DOWN THE CACHE

2 oz bourbon
1/2 oz maple syrup (preferably infused with fall flavors)*
2 dashes Angostura aromatic bitters
2 dashes orange bitters
1 orange slice
1 cinnamon stick
1 brûléed orange wheel

EXCITE ELIXIR

1/4 cup apple (muddle cubed and skinless)
1/4 oz maple syrup
Fill mug with ice
Add 1.5 oz Absolut Vodka**
3 oz Ginger Beer
Stir, garnish with apple slices and cinnamon stick

NOTE: The brûléed orange wheel will be demonstrated using a torch. Directions to do this using an oven are provided on the recipe card.

* Recommended: Escuminac Late Harvest maple syrup, which carries notes of rye, caramel and roasted sugar

**For an extra zing, use Absolut Elyx

2. GET READY TO BID.

WE NEED YOUR SUPPORT! Go to pivotal2020.ggo.bid to pre-register your credit card and start bidding on fabulous auction items. Final bids will be taken during the live auction on October 8th. Don't worry, you will not be charged unless you win an auction item or otherwise donate. Email info@pivotalnow.org if you have questions.

3. ACCESS THE EVENT.

To access the event, please **download Zoom** in advance, and sign in by 4:50 pm on October 8th (official start time 5:00 pm). Your zoom link for the event was sent to your email. If you are having technical difficulties call or text (303) 549-2764. Or you can email info@nonprofittechhelp.org. Include your name and Mix Masters in the message.

PUT A BID ON IT

The adrenaline. The rush. The thrill of winning. We all need a little more of that excitement these days! Check out these auction items.



1

Travel in style in a private plane to Paso Robles wine country.*



4

Bring in the holidays with a Merry Martini Virtual Host Event Mixology party for 15 of your friends.



2

Tour Carmel and Monterey County in a Mercedes Sprinter Limo and enjoy a private tasting for 8 with the winemaker at Joyce Winery.*



5

Relax with friends and family in a luxury 4 bedroom vacation home just 100 steps from the ocean in San Felipe, Mexico.*



3

Enjoy 10 gourmet dinners for 4 by Chef Evie delivered to your door with 10 bottles of Domaine de la Rivière wine.

* All experiences and group excursions have extended travel dates to allow you to select a time when you feel safe traveling.

→ YOU MUST PRE-REGISTER YOUR CREDIT CARD TO DONATE OR BID IN THE LIVE AUCTION DURING THE EVENT.



Go to pivotal2020.ggo.bid to pre-register your credit card OR use the QR code to access the Mix Masters Event Page. Questions? Contact info@pivotalnow.org. Don't worry, you will not be charged unless you win an auction item or otherwise donate.

ABOVE THE CLOUDS

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Supporting big dreams and ambitions as high as the clouds is what Dreams 33 is all about. Just like this drink, it may take some extra time and love, but the end result is well worth the effort.

COCKTAIL (IN A COCKTAIL GLASS)

1.5 oz fresh orange juice
1.5 oz vodka
1/4 teaspoon vanilla extract
1 large egg white
Sparkling water, for topping

RIMMER

1 teaspoon orange zest
2 tablespoons turbinado sugar (also known as raw sugar)
1/4 teaspoon chili powder

TIME TO BUILD

1. Pour the turbinado sugar and chili powder onto a small plate and mix.
2. Wet the rim of a cocktail glass by rubbing an orange wedge around the outer edge of the glass.
3. Gently roll the wet edge in the sugar/chili powder mix & set aside.



IN A COCKTAIL SHAKER ADD:

1.5 oz fresh orange juice
1.5 oz vodka
1/4 teaspoon vanilla extract
1 large egg white

1. Dry shake (no ice) vigorously for a full minute (the goal is to get the egg white frothy).
2. Now add ice to the shaker, shake for 30 seconds to chill.
3. Pour the mixture into the garnished cocktail glass and top with sparkling water.
4. Garnish with orange moon.



DOWN THE CACHE

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acer

This is a riff on an old fashioned. We have modernized it and set it on fire! Just like Acer has done with the computer world!

COCKTAIL

2 oz bourbon

1/2 oz maple syrup

(preferably infused with fall flavors)*

2 dashes Angostura aromatic bitters

2 dashes orange bitters

1 orange slice

1 cinnamon stick

1 brûléed orange wheel**

***RECOMMENDATIONS**

Runamok cinnamon + vanilla infused maple syrup or Escuminac Late Harvest maple syrup, which carries notes of rye, caramel, and roasted sugar.

****BRÛLÉED CITRUS FOR COCKTAILS**

TOOLS

knife, cutting board, paper towels, kitchen torch or oven, and parchment paper

1 orange

1-2 tablespoons of sugar



Cut fruit in wheels or slices. Lay slices flat on a paper towel. Add another paper towel on top of them. Let dry for 5-10 minutes. Dab the fruit to remove excess moisture. Line a baking dish or heat proof surface with parchment paper. Sprinkle fruit slices with sugar to coat, one at a time if using the kitchen torch method. Use the kitchen torch or oven method below to brûlée. Let the fruit cool before using in cocktails.

KITCHEN TORCH

Using a kitchen torch, torch the sugar fruit slices until golden amber and some edges begin to blacken.

OVEN METHOD

Turn the oven to broil. Add the baking dish with sugar fruit into the oven. Brûlée until the sugar has turned a golden amber color, about 5 minutes.



EXCITE ELIXIR

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A refreshing spin on a classic, just like Excite Credit Union offers a refreshing and modern banking experience.

COCKTAIL (IN A COPPER MUG)

1/4 cup apple (muddle cubed and skinless)

1/4 oz maple syrup

Fill mug with ice

Add 1.5 oz Absolut Vodka*

3 oz Ginger Beer

Stir, garnish with apple slices & cinnamon stick

*For an extra zing, use Absolut Elyx



THE 1863

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Founded in 1863 in Cincinnati, OH, US Bank's history builds on the position of strength and character, much like this cocktail, THE 1863.

COCKTAIL (IN A CHAMPAGNE FLUTE)

1 sugar cube

2 dashes grapefruit bitters

Splash of lemon juice

1 oz Northside Gin (distilled in Cincinnati, OH)

Top with Sparkling Rosé

Garnish with a sprig of Lavender

*Northside Gin has notes of lavender and citrus as opposed to the pine/juniper of most gins. A great substitute is NOLET'S by Ketel One or Monkey 47.



THE ROGERS SHUT OUT

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WELLS FARGO Advisors

Marc. F Rogers
Senior Vice President-Investments
Helping our clients manage change

This tiki style, layered cocktail is a nod to Marc's love of hockey and his home team, the San Jose Sharks.

COCKTAIL (IN A COCKTAIL GLASS)

1 oz Blue Curacao

3/4 oz Dark Rum*

3/4 oz Coconut Rum

1.5 oz Pineapple Juice

Dash of Orange Bitters

Ice



TIME TO CREATE

1. Add Blue Curacao to the bottom of a cocktail glass.
2. Place large ice block on top (SJ Shark ice mold encouraged).
3. Add both rums & pineapple juice to a cocktail shaker with ice.
4. Shake until combined, strain and slowly pour on the ice on top of the blue curacao.
5. Add a dash of orange bitters.
6. Garnish with dehydrated pineapple.

* A special Rogers recommendation: Admiral Nelson Rum



THE R.E.B. PIVOTAL™

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A nod to the partners of Second Source Medical, Ross Tsugita, Edwin Lee and Betty Tsugita, who work around the clock to produce quality medical devices.

COCKTAIL (IN A COCKTAIL GLASS)

1.5 oz apple cider
1 oz dark rum
1/2 oz fresh lime juice
2 dashes Angostura bitters
1/4 oz thyme syrup
Sparkling water

THYME SYRUP

1/2 cup sugar
1/2 cup water
8 sprigs thyme

Bring sugar and water to a boil in a small saucepan, stirring to dissolve sugar. Remove from heat, add thyme sprigs, and cover. Let stand 10 minutes, then strain into a small jar. Let cool. Will hold in refrigerator for up to a month.



NOW IT'S TIME TO CREATE

Add first 5 ingredients to a cocktail glass filled with ice, stir.

Top up with sparkling water, stir.

Garnish with fresh sprig of thyme and lime wheel.



THE MIDTOWN MANHATTAN

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Morgan Stanley

Charles R. Wilmoth

Senior Vice President-Portfolio Manager

Much like Morgan Stanley's leadership, this drink embodies Charlie's dedication to conducting first-class business in a first-class way.

COCKTAIL (IN A COUPE GLASS)

2 oz rye whiskey

1 oz tawny port

1 teaspoon maple syrup

3 dashes of Aztec chocolate bitters

Ice

TIME TO CREATE

1. Combine port, rye whiskey, maple syrup, and bitters in a cocktail tin.
2. Add ice.
3. Stir until cold.
4. Strain into a coupe glass.
5. Garnish with Luxardo cherries.

