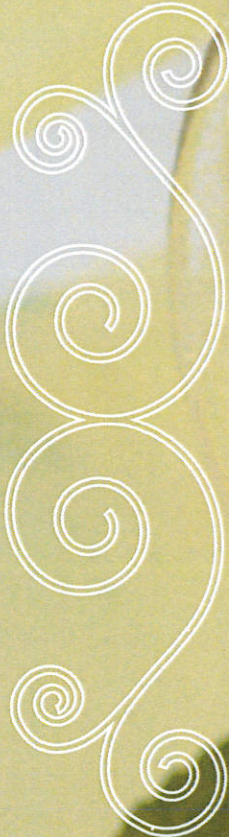


A glass of lemonade with a lime wedge and a sprig of mint. The glass is filled with a pale yellow liquid. A slice of lime is perched on the rim of the glass. A sprig of fresh mint leaves is placed next to the glass. The background is a soft, light green color.

LEMONADE

WITH





LEANNE STRICKLER

Leanne Strickler has worked in the restaurant industry for fifteen years; three years as kitchen staff, and nine years as a bartender.

Leanne arrived in Chicago in 2009 and worked behind the bar at high-profile establishments such as **Mercadito** and **Trenchermen**, and her time spent with these culinary powerhouses broadened her passion for all things boozy. During her time at these restaurants she honed her ability to pair food with wines and beers, as well as developing specialty cocktails to pair with signature dishes.

Strickler's skills have been showcased in competitions as well. She won the *People's Choice Award for the Tanqueray T&T with a Twist* competition held in 2010 and was the national runner-up in the *2011 St. Germaine Can-Can Classic*.

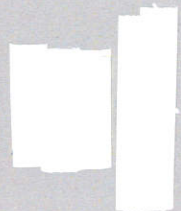
Strickler is a member of the *United States Bartender's Guild Chicago Chapter*, and received extensive training from *Bridget Albert, the Midwest Regional Mixologist for Southern Wine and Spirits*. She graduated from the **Academy of Spirits and Fine Service** in 2010 as well as **The Advanced Culinary Mixology Academy** in 2011. During her time in these Academies, Strickler honed her palate and skills as a creative bartender focused on creating original drinks using culinary ingredients. Her focus on fresh, house-made ingredients and balanced yet creative flavor combinations became her trademark; seasonal and sustainable ingredients always inform her creation process.

Strickler had the distinction of serving as the first Distillery Ambassador for **North Shore Distillery**, Illinois' first post-prohibition era distillery. During her time with North Shore, she became intimately familiar with craft vodkas, gins, and more esoteric spirits like absinthe and other high-quality liqueurs that she incorporates into her specialty cocktails.

Currently, Strickler is studying to become a Certified Sommelier through the **Court of Master Sommeliers**. With these studies, she hopes to further enhance her palate and service abilities as Blue Plate's Mixologist.



Old Fashioned



IMBIBE PACKAGES

For those looking for an elevated cocktail experience, Blue Plate offers our Imbibe Package as an add-on to any Full Bar Package listed below.

Standard + Imbibe	\$8.50
Premium + Imbibe	\$10.75
Luxury + Imbibe	\$13.00

Prices are per person.

Each bar comes with these spirits, brands change based on package chosen:

Tequila, Gin, Vodka, Rum, Bourbon, Rye

Select three of the following cocktails to be featured at each bar:

Moscow Mule	Mojito
Cosmopolitan	Manhattan*
Margarita	Old Fashioned*
Daiquiri	

**Adding Manhattan or Old Fashioned is \$5 extra/person*

In addition to standard mixers and garnishes, this package will include ginger beer, simple syrup, lemon, and lime juice. Additional garnishes will vary depending on cocktail selections.





Moscow Mule



Cosmopolitan



Daiquiri

Martini

Champagne
Cocktail



Margarita