

THE SPIRIT OF OUR SENIORS



CLASSES '23 THROUGH '26

MAY 2026

THE
STATLER HOTEL
AT CORNELL UNIVERSITY

the
REGENT
LOUNGE

This collection brings together the signature senior cocktails crafted in recent years by The Regent Lounge and is a “spirited” tribute to the students who have left their mark on our hotel and community. Each recipe reflects a moment, a personality, and a story woven into the fabric of The Statler.

As we continue to add to this book in the years to come, we honor a tradition that celebrates the people who shape us. These graduates remind us why The Statler Hotel stands as Cornell’s cherished gathering place and the premier hotel that teaches. In this home, hospitality is learned, lived, and passed forward with heart.

— The Regent Lounge



CLASS OF 2026

NICARAGUAN GOODBYE

INGREDIENTS AND HOW TO CRAFT

1 oz Flor De Caña 18yr. Rum
.75 oz Giffard Passionfruit
.75 oz Crimson Amaro
.75 oz Lime Juice

Shake all ingredients with ice. Pour into a rocks glass.
Garnish with a dehydrated pineapple.

Camila Urteaga '26
Hotel Administration

Camila will be graduating
spring 2026.



HIGH TIME SOUR

INGREDIENTS AND HOW TO CRAFT

2 oz Toki Japanese Whiskey
1.5 oz IPA Syrup
1 oz Yuzu

Shake all ingredients with ice. Pour into a rocks glass.
Garnish with a dehydrated lemon.

Nicole Beamon '26
Hotel Administration

Nicole will be graduating
spring 2026.

GRAN RESERVA OLD FASHIONED

INGREDIENTS AND HOW TO CRAFT

2 oz Woodford Reserve Bourbon
1 oz Gran Marnier
2 Dashes Orange Bitters

Combine ingredients in a rocks glass. Add ice and stir until chilled. Garnish with a flamed orange twist.

Aaron Cotler '26
Hotel Administration

Aaron will be graduating
spring 2026.



HOT HONEY BEE'S KNEES

INGREDIENTS AND HOW TO CRAFT

1.5 oz Hendrick's Oasium Gin
.75 oz Lemon Juice
.75 oz Hot Honey Syrup

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish glass with habanero crystal half-rim.

Mateo Valdillez '26
Environment and Sustainability

Mateo will be graduating
spring 2026.



SUNSET FERRY RIDE

INGREDIENTS AND HOW TO CRAFT

1 oz Espolòn Blanco Tequila
.75 oz Aperol
.75 oz Coconut Milk
.5 oz Lime Juice
.25 oz Vanilla Syrup

Shake all ingredients with ice and strain into a chilled coupe glass.

Carlos Apreza '26
Political Science and Government

Carlos will be graduating
spring 2026.



SUNDAY BEST

INGREDIENTS AND HOW TO CRAFT

1.5 oz Michter's Rye
.25 oz Giffard Violette
.25 oz Amaro Sfumato
Rhubarb Bitters

Stir all ingredients with ice and strain into a chilled coupe glass. Garnish with a dried violet.

Charlie Hart '26
Mechanical Engineering

Charlie plans to continue his studies at Cornell to earn his Master's of Systems Engineering.



LA AVENTURINA

INGREDIENTS AND HOW TO CRAFT

1.5 oz Haku Vodka

1 oz Cucumber Syrup

.75 oz Lime Juice

.25 oz Giffard Blue Curacao

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with an orange twist.

Diana Mena '26
CALs and Dyson

Diana will be graduating
spring 2026.



HIBISCUS SPRITZ

INGREDIENTS AND HOW TO CRAFT

1.5 oz Espolòn Blanco Tequila
1.5 oz Hibiscus Verbena Syrup
1 oz Lime Juice
Prosecco and Soda Water

Combine first three ingredients in a wine glass with ice. Top with Prosecco and soda. Garnish with a candied hibiscus.

William Aepelbacher '26
Hotel Administration

William will be graduating
spring 2026.



DERBY DAYS

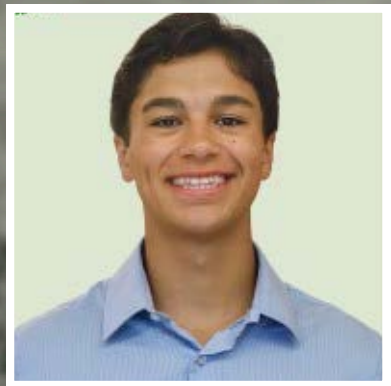
INGREDIENTS AND HOW TO CRAFT

1.5 oz Brother's Bond Cask Strength Straight Bourbon
1 oz Blackberry Puree
1 oz Mint Syrup
.5 oz Lime Juice
Soda Water

Shake first four ingredients with ice and strain into a Collins glass. Fill with ice and top with soda water. Garnish with a mint sprig.

Marcos Hernandez '26
Hotel Administration

After graduation, Marcos
will be an Analyst at HSBC.



HIBISCUS LEMON VERBENA COOLER

INGREDIENTS AND HOW TO CRAFT

- 1.5 oz Hibiscus Verbena Syrup
- 1 oz Lemon Juice
- Soda Water

Combine first two ingredients in a water glass. Fill with ice and top with soda water. Garnish with a lemon or candied hibiscus.

Gabriella Valeri '26
Hotel Administration

After graduation, Gabriella will be a Rooms Manager in Training at Four Seasons Hotel Philadelphia.



HERBALIST

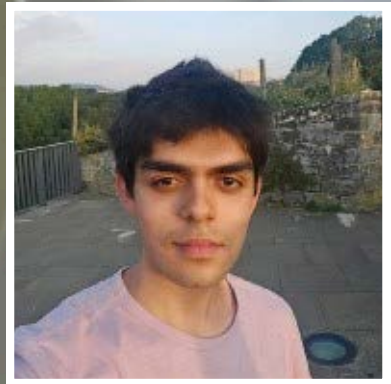
INGREDIENTS AND HOW TO CRAFT

- 1 oz Mint Syrup
- 1 oz Basil Syrup
- 1 oz Lime Juice
- Soda Water

Combine first three ingredients in a water glass. Fill with ice and top with soda water. Garnish with a basil leaf.

Matthew Amorocho '26
Electrical and Computer Engineering

Matthew will be graduating
spring 2026.



MOCKTAIL

SPICY CUCUMBER MULE

INGREDIENTS AND HOW TO CRAFT


1.5 oz Cucumber Syrup
1 oz Lime Juice
Ithaca Ginger Beer

Combine first two ingredients in a water glass. Fill with ice and top with ginger beer. Garnish glass with habanero crystal half-rim.

Alicia Scott '26
Hotel Administration

Alicia will be graduating
spring 2026.





CLASS OF 2025

NORCAL NECTAR

INGREDIENTS AND HOW TO CRAFT

1.5 oz Monkey Shoulder Scotch
.75 oz PX Sherry
.5 oz Giffard Peche De Vigne

Combine ingredients in a rocks glass. Add ice and stir until chilled. Garnish with an orange twist.

Mateo Valdillez '26
Environment and Sustainability

Mateo interned as a Paralegal Clerk at Cotchett, Pitre & McCarthy, LLP and returned to Cornell to finish his studies.



TAJA BLAST

INGREDIENTS AND HOW TO CRAFT

.75 oz Espolòn Reposado Tequila
.75 oz Koch El Mezcal
1 oz Cucumber Syrup
.5 oz Lime Juice

Shake all ingredients with ice. Pour into a rocks glass.
Garnish with a cucumber ribbon.

Taja Grayson '25

Human Development, Policy Analysis and Management

After graduation, Taja accepted a position as an English Language Arts teacher at Aiea High School in Hawaii.



STRAWBERRY SMASH

INGREDIENTS AND HOW TO CRAFT

- 1.5 oz Michter's Bourbon
- .5 oz Giffard Abricot du Rousillon
- .5 oz Strawberry Puree (or 3 Strawberries)
- .75 oz Lemon Juice

Shake all ingredients with ice and strain into a rocks glass. Garnish with a basil leaf.

Anna Brashear '25
Hotel Administration

After graduation, Anna accepted a Restaurant Manager position at the Northstar Cafe in Columbus, Ohio.



OLD KING COLE

INGREDIENTS AND HOW TO CRAFT

2 oz Sagamore Double Oak Rye Whiskey
.5 oz Barolo Chinato

Combine ingredients into a rocks glass. Add ice and stir until chilled. Garnish with a Luxardo cherry.

Max Weinhouse '25
Hotel Administration

After graduation, Max accepted a position as Assistant Restaurant Manager at the Waldorf Astoria New York.



EDIE VON SAUER

INGREDIENTS AND HOW TO CRAFT

1.5 oz Helix Vodka
.75 oz Barrow's Intense Ginger Liqueur
.75 oz Lemon Juice
1 oz Japanese Sencha Syrup

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with a dehydrated lemon.

Edie von Sauer '25
Global Development, Food and Agriculture

After graduation, Edie accepted a position as Assistant Director of Annual Giving at Choate Rosemary Hall.



THE CURE

INGREDIENTS AND HOW TO CRAFT

1.5 oz Stiggins' Pineapple Rum
.5 oz Fernet-Branca
.5 oz Giffard Blue Curacao

Stir all ingredients with ice and strain into a chilled coupe glass.

Aston Martin '25
Food Science

After graduation, Aston accepted a position as Associate Process Engineer at Ingredion.



MORNINGSIDE

INGREDIENTS AND HOW TO CRAFT

2 oz Plymouth Gin
1 oz Kiwi-Mint Syrup
.75 oz Lime Juice

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with a mint leaf.

Megan Lindsey '25
Hotel Administration

After graduation, Megan accepted a position as Assistant Restaurant Manager at the Waldorf Astoria New York.



SAIJAI SPRITZ

INGREDIENTS AND HOW TO CRAFT

- 1. oz Saint Germain
- .5 oz Pommeau
- 3 oz Prosecco

Combine all ingredients in a wine glass with ice. Garnish with a rosemary sprig.

Saijai Chaloeontiarana '25
Hotel Administration

After graduation, Saijai accepted a position as a Customer Service Coordinator at Grocery Outlet.



MOCHATINI

INGREDIENTS AND HOW TO CRAFT

2 oz Meyer Farm Coffee Vodka
1 oz Tempus Fugit Crème de Cacao
1 oz Demerara Syrup

Shake all ingredients with ice and strain into a chilled martini glass. Garnish with a chocolate twist.

Emily Duncan '25
CAL S

After graduation, Emily is working as a veterinary technician and will be joining Cornell's DVM class of 2030.





Class of 2024

CHEF'S WHITES

INGREDIENTS AND HOW TO CRAFT

1 oz Broker's London Dry Gin
1 oz Dolin Blanc
.5 oz Quinquina
.5 oz Suze

Combine ingredients in a rocks glass. Add ice and stir until chilled. Garnish with a grapefruit twist.

Nathan Berg '24
Hotel Administration

After graduation, Nathan accepted a position as Restaurant Manager at Northstar Cafe in Columbus, Ohio.



POWER BLAZER

INGREDIENTS AND HOW TO CRAFT

2 oz Novo Fogo Cachaça
.75 oz Bangkok Syrup
.5 oz Lime Juice

Shake all ingredients with ice. Pour into a rocks glass.
Garnish with a lime slice.

Tatiana Barelli '24
Hotel Administration

After graduation, Tatiana
accepted a position as a
Banquet Manager with
Sodexo Live!



SMOKING JACKET

INGREDIENTS AND HOW TO CRAFT

1 oz Koch Mezcal

1 oz Cynar

1 oz Taylor Fladgate 20yr. Tawny Port

Combine ingredients in a rocks glass. Add ice and stir until chilled. Garnish with an orange twist.

Veronica Zellers '24
Health Care Policy

After graduation, Veronica continued her education at UCLA Law School.



BEANIE BOY

INGREDIENTS AND HOW TO CRAFT

1.5 oz Sazerac Rye

.75 oz Cassis Puree

.75 oz Lemon

.75 oz St. Germain

1 Dash Cocktail Saline Solution

Shake all ingredients with ice. Pour into a rocks glass and add ice. Garnish with a dehydrated lemon.

Max Torres '24
Hotel Administration

After graduation, Max accepted a position as an Associate Analyst at Koddi.



BOW TIE

INGREDIENTS AND HOW TO CRAFT

1.5 oz Michter's Bourbon

.75 oz PX Sherry

.5 oz Meletti Amaro

Combine ingredients in a rocks glass. Add ice and stir until chilled. Garnish with a Luxardo cherry.

Beau Gillam '24

Applied Economics and Management

After graduation, Beau returned to Cornell to earn a master's in hospitality management.



CAT EYE

INGREDIENTS AND HOW TO CRAFT

1.5 oz Helix Vodka

1 oz Pineapple Juice

.75 oz Lemon Juice

.75 oz Ginger Turmeric Vanilla Syrup

Shake all ingredients with ice and strain into a chilled coupe glass.

Kate Bim-Merle '24
Biomedical Engineering

After graduation, Kate returned to Cornell to receive her master's degree in engineering in 2025.



CROP TOP

INGREDIENTS AND HOW TO CRAFT

1 oz Plymouth Gin
1 oz Giffard Passion Fruit Liqueur
.5 oz Lime Juice
Prosecco

Combine first three ingredients in a wine glass. Add ice and top with Prosecco. Garnish with a mint sprig.

Marina Pinheiro '24
Hotel Administration

After graduation, Marina accepted a position as Project Coordinator at Jacobs Doland Beer.



PINKIE RING

INGREDIENTS AND HOW TO CRAFT

- 2 oz Espolòn Blanco Tequila
- 1.5 oz Grapefruit Juice
- .5 oz Hibiscus Syrup
- 1 Dash Cocktail Saline Solution
- Soda Water

Combine first four ingredients in a Collins glass. Add ice and top with soda water. Garnish with a lime slice.

Mia Federico '24
Hotel Administration

After graduation, Mia accepted a position as an Analyst at hotelAVE.



THREE PIECE

INGREDIENTS AND HOW TO CRAFT

1.5 oz White Peach Purée
1 oz Bangkok Tea Syrup
.75 oz Lime Juice
Soda Water

Combine first three ingredients in a water glass. Add ice and top with soda water. Garnish with a lime slice.

Jet Qu '24
Hotel Administration

After graduation, Jet accepted a position as an analyst at hotelAVE.



A close-up photograph of a bartender's hands pouring a vibrant pink cocktail from a stainless steel shaker into a coupe glass. The bartender is wearing a dark shirt and is focused on the task. The background is softly blurred, showing warm, bokeh lights from a bar setting. The text "Class of 2023" is overlaid in white, bold font, centered over the shaker. A thin white horizontal line is positioned below the text.

Class of 2023

SOLAR FLARE

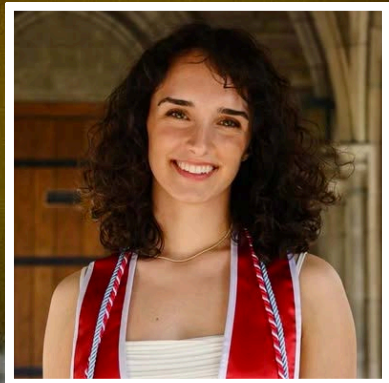
INGREDIENTS AND HOW TO CRAFT

- 1.5 oz Stiggins' Pineapple Rum
- .75 oz Mango Purée
- .5 oz Lime Juice
- .25 oz Simple Syrup
- 3 Drops of Habanero Tincture

Shake all ingredients with ice. Pour into a rocks glass.
Garnish with a lime slice.

Haley Merchant '23
Mechanical Engineering

After graduation, Haley returned to Cornell to earn a master's of engineering degree.



ONE WAY TICKET

INGREDIENTS AND HOW TO CRAFT

- 1 oz Espolòn Blanco Tequila
- .75 oz Aperol
- .75 oz Lemon Juice
- .75 oz Pink Peppercorn Syrup

Shake all ingredients with ice. Pour into a rocks glass.
Garnish with a lemon twist.

Louisa Weldy '23
Industrial and Labor Relations

After graduation, Louisa accepted a marketing position with The Estée Lauder Companies Inc.



MIAMI OLD FASHIONED

INGREDIENTS AND HOW TO CRAFT

2 oz Sazerac Rye

.5 oz Falernum

3 Dashes Allspice Dram

Combine ingredients in a rocks glass. Add ice and stir until chilled. Garnish with a dehydrated lime wheel.

Billy Youstra '23
Hotel Administration

After graduation, Billy accepted a training position with Restaurant Brands International in their Operations Leadership Development Program.





WHAT THE RUCK

INGREDIENTS AND HOW TO CRAFT

2 oz High West Bourbon
1 oz Grapefruit Juice
.5 oz Sage Demerara Syrup
1 Dash Angostura Bitters

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with a sage leaf.

Jessica Behn '23
Biology

After graduation, Jessica continued her education at University of New Haven to receive a master's in forensic science.

HAILEY'S COMET

INGREDIENTS AND HOW TO CRAFT

- 1.5 oz Helix Vodka
- 1 oz Lemon Juice
- .75 oz Meletti Amaro
- .5 oz Vanilla Syrup
- .5 oz Simple Syrup

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with a dehydrated lemon wheel.

Hailey Nelson '23
Hotel Administration

After graduation, Hailey accepted a consultant position with Galleon Advisors.



BLOSSOM HILL

INGREDIENTS AND HOW TO CRAFT

1.5 oz Myer Farm Gin

.75 oz Lemon Juice

.5 oz Chamomile Syrup

Scant .5 oz Tempus Fugit Crème de Cacao

Shake all ingredients with ice and strain into a chilled coupe glass. Garnish with a lemon twist.

Melanie Goricanec '23
Hotel Administration

After graduation, Melanie accepted a chef position with Sodexo Live!



THREE PIECE

INGREDIENTS AND HOW TO CRAFT

1.5 oz St. Germain

.5 oz Suze

.25 oz Orange Juice

1 Dropper of Edible Glitter

Prosecco and Soda Water

Combine first four ingredients in a wine glass. Add ice and top with Prosecco and soda water.

Eaveryll Henriquez '23
Computer and Information Sciences

After graduation, Eaveryll accepted a position as an associate consultant at

PwC.



LA ICED TEA

INGREDIENTS AND HOW TO CRAFT

- .5 oz Espolòn Reposado Tequila
- .5 oz Koch Mezcal
- .5 oz Aperol
- .5 oz Stiggins' Pineapple Rum
- .5 oz Midori
- .5 oz Lime Juice
- Starry

Shake first six ingredients with ice and pour into a Collins glass. Fill with ice and top with Starry. Garnish with a lime slice.

Hunter Kane '23
Hotel Administration

After graduation, Hunter accepted a position as an analyst at Conrad N. Hilton Foundation.



Sub-Recipes

Syrups:

Combine equal parts sugar and water in a saucepan (adjust ratio as desired for richness). Heat gently, stirring until the sugar is fully dissolved (do not boil). Add your flavoring ingredient(s) and allow to steep while warm or over low heat, depending on the ingredient.

For herbs, spices, or teas: steep off heat for 10-20 minutes.

For fruits or vegetables: simmer lightly to extract flavor, then strain.

For zests or aromatics: briefly heat or steep to avoid bitterness.

Strain out solids and let cool completely. Store refrigerated in a sealed container.

Purées:

Prepare the main ingredient by washing, peeling, and removing any seeds, pits, or tough skins as needed. Cut into small, even pieces.

Blend the ingredient until smooth, adding a small amount of liquid (such as water, juice, or simple syrup) to achieve the desired consistency. For firmer ingredients, lightly cook or macerate beforehand to soften and enhance flavor.

Strain through a fine mesh sieve if a smoother texture is desired. Adjust sweetness or acidity to taste. Cool completely and store refrigerated in a sealed container.

Habanero Tincture:

1 Bag Habaneros, Diced, Split Into 2-Quart Jars

Fill With Barton 100. Soak 1-2 Weeks.



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