

AMARETTO SOUR WITH PROSECCO

Ingredients

- .75 cup [Bellissima Prosecco DOC Brut](#) or Zero Sugar Sparkling wine
- .25 cup water
- .25 cup sugar for sugaring glass rim
- Half lemon, juiced; save the remaining half lemon for coating glass rim
- 2 tablespoons amaretto liqueur
- 2 tablespoons simple syrup
- Lemon slice, for garnish

Preparation

Combine the [Bellissima](#), water, amaretto liqueur, lemon juice and cooled simple syrup. Coat glass rim with lemon and sugar. Garnish with a slice of lemon.



AROMATIC PINK

Ingredients

- 8 drops [Angostura Aromatic Bitters](#)
- 150ml [Fever-Tree Aromatic Tonic Water](#)
- Orange peel, for garnish

Preparation

Fill a wine glass with ice, the [Angostura Aromatic Bitters](#) and [Fever-Tree Aromatic Tonic Water](#) and stir well. Garnish with orange peel.



EASTSIDE MOCKTAIL

Ingredients

- 2 oz [Seedlip Garden 108](#)
- .75 oz simple syrup
- .5 oz fresh lime juice
- 3 cucumber slices for garnish
- 5 mint leaves, for garnish

Preparation

Muddle cucumber slices and mint leaves in a cocktail shaker. Add [Garden 108](#), simple syrup and lime juice to the shaker with ice. Shake and double strain into a coupe. Garnish with a cucumber ribbon.

*Simple syrup: mix one part water to one part sugar.



EL SEVENTY-FIVE

Ingredients

- 1 oz [Flecha Azul Reposado Tequila](#)
- .5 oz simple syrup
- Champagne or sparkling wine

Preparation

Shake tequila and simple syrup in a cocktail shaker. Strain into a tasting flute. Top with champagne.



FRENCH GROVE

Ingredients

- 1.5 oz [Seedlip Grove 42](#)
- .5 oz honey syrup
- .5 oz [Reäl Raspberry Puree](#)
- 1 oz pineapple juice
- Lemon peel, for garnish

Preparation

Shake and serve up. Garnish with a lemon peel.

*Honey syrup: mix one part water to one part honey.



SEASONAL
COCKTAILS
& FEATURED



GREEN MEDITERRANEAN

Ingredients

- 50ml [Seedlip Garden 108](#)
- 180ml [Fever-Tree Mediterranean Tonic Water](#)
- Fresh thyme, for garnish

Preparation

Fill a wine glass with ice cubes. Stir together the Seedlip Garden 108 and Fever-Tree Mediterranean Tonic Water and mix well. Garnish with some sprigs of thyme.



GROOVIN' ON GROVE 42

Ingredients

- 2 oz [Seedlip Grove 42](#)
- 1 oz fresh lime juice
- 1 oz cucumber juice
- .25 oz simple syrup
- [Fever-Tree Cucumber Tonic](#)
- Cucumber peel, for garnish

Preparation

Shake and serve in a highball. Top w/ Fever Tree and garnish with a cucumber peel.



THE MULHOLLAND VESPER

Ingredients

- 3 oz [Mulholland Gin](#)
- 1 oz [Mulholland Vodka](#)
- .5 oz [Lillet Blanc](#)
- Lemon twist, for garnish

Preparation

Combine ingredients. Stir over ice. Strain and serve neat. Garnish with a lemon twist.



SPICE GINGER HIGHBALL

Ingredients

- 2 oz [Seedlip Spice 94](#)
- [Fever-Tree Ginger Ale](#)
- Lime wedge, for garnish

Preparation

Build over ice. Garnish with a lime wedge.



SUNDAY BRUNCH

Ingredients

- 2 oz [Seedlip Spice 94](#)
- 1 oz carrot juice
- 1.5 oz fresh orange juice
- .5 oz local maple syrup
- [Fever-Tree Premium Club Soda](#)
- Orange peel, for garnish

Preparation

Shake and strain into a flute. Top with club soda. Garnish with an orange peel.

