



### ABSOLUT WATERMELON

#### Ingredients

- Ice Cubes
- 1.5 oz [Absolut Watermelon](#)
- 1.5 oz lemon juice
- .75 oz simple syrup
- 6 Chunks of watermelon
- Watermelon slice and lime wedge, for garnish

#### Preparation

*Put watermelon cubes into a blender to get freshly squeezed juice and strain it into a pitcher. Pour the vodka, lemon juice and simple syrup and add ice to the top. Serve cold and garnish with a watermelon slice and lime wedge.*



### BACKYARD FIZZ

#### Ingredients

- 1 oz [Captain Morgan Original Spiced Rum](#)
- .5 oz fresh lemon juice
- 1 tsp mixed berry preserves
- 3 oz seltzer
- Mixed fresh berries, for garnish

#### Preparation

*In an ice-filled cocktail shaker, add Captain Morgan, lemon juice, mixed berry preserves. Shake and strain into a highball glass over ice. Top with seltzer and garnish with seasonal berries.*



### BLUEBERRY CAIPIRINHA

#### Ingredients

- 2 oz [Novo Fogo Silver Cachaça](#)
- 4-5 blueberries
- Half of a lime
- .5 tablespoon fine sugar

#### Preparation

*Slice the lime in half and discard the pith. Cut into slices and drop into your glass.*

*Cover with fine sugar and muddle to extract the juice from the flesh and the oils from the peel. Add the blueberries and give 'em a muddle, too. Add cachaça and ice, and give it a shake.*



### BOURBON BERRY ALE

#### Ingredients

- 1.5 oz [Yellowstone Bourbon](#)
- .5 oz strawberry puree
- Squeeze of lime juice
- 4 oz [Fever-Tree Ginger Ale](#)
- Strawberry slice and lime wheel for garnish

#### Preparation

*Add bourbon, strawberry puree and lime juice to a cocktail tin filled with ice. Shake and strain into a Collins glass filled with ice. Top with ginger ale and garnish with a strawberry slice and lime wheel.*



### BULLEIT BOURBON LEMONADE

#### Ingredients

- 1.3 oz [Bulleit Bourbon](#)
- 4 oz lemonade
- Lemon slice, for garnish

#### Preparation

*Serve on the rocks or blend with ice, in a rocks glass. Garnish with a lemon slice.*

*Optional: for some fizz, top with [Fever-Tree Sparkling Lemon](#).*



# SEASONAL COCKTAILS & FEATURED



## CITRUS SUNRISE

### Ingredients

- 1.5 oz [Ciroc Summer Citrus](#)
- 3 oz orange juice
- 1 oz cranberry juice or pomegranate juice
- Orange wedge, for garnish

### Preparation

*Add the Ciroc citrus, and orange juice into a highball filled with ice. Top off with Pomegranate or cranberry juice and garnish.*



## FROSÉ COCKTAIL

### Ingredients

- 1 bottle [Kim Crawford Rosé](#)
- Lemon twist, for garnish

### Preparation

*2 days before serving pour wine into a 9" x 13" pan or several ice cube trays and freeze, stirring occasionally if in a pan. When frozen solid, using a hand blender or food processor, blend frozen wine until smooth. Serve directly or freeze again for up to 1 week, covered. Garnish with lemon twist.*



## FROZEN SHINESICLE

### Ingredients

- 3 oz [Ole Smoky Shinesicle](#)
- 5-10 ice cubes

### Preparation

*Mix in blender until smooth.*



## HIBISCUS PALMER

### Ingredients

- 1.5 oz [Teremana Reposado](#)
- 1 oz lemon juice
- .5 oz simple syrup
- Hibiscus tea
- Orange slice, for garnish

### Preparation

*Add Teremana Reposado, lemon juice and simple syrup to a shaker with ice. Shake & strain into a Collins glass. Top with Hibiscus Tea. Garnish with an orange slice.*



## ITALICUS SPRITZ

### Ingredients

- 2 oz [Italicus Rosolio di Bergamotto](#)
- 2 oz Prosecco, try [Cupcake Prosecco](#)
- 1 oz Club Soda, try [Fever-Tree Club Soda](#)
- 3 green olives, for garnish

### Preparation

*Build over ice cubes in a large wine glass. Garnish with green olives.*



**BADGER**liquor  
wine and spirits



### KILLER QUEEN

#### Ingredients

- 1.5 oz [Tom of Finland Vodka](#)
- .5 oz [Reál Ginger Pureé](#)
- 1 barspoon of dried hibiscus
- 2 oz [Fever-Tree Sparkling Lemon](#)
- Dehydrated lemon slice for garnish

#### Preparation

Add all ingredients into a cocktail shaker filled with ice. Shake and strain into a tall glass. Garnish with dried hibiscus and a dehydrated lemon slice.

### LEMON DRIZZLE SPRITZ

#### Ingredients

- 50 ml [Sipsmith Lemon Drizzle Gin](#)
- 25 ml Elderflower liqueur (try [St. Germain](#))
- 15 ml lemon juice
- 3-4 mint leaves
- 75 ml Prosecco or Cava
- 25 ml chilled club soda (try [Fever-Tree](#))
- Lemon wheel and mint sprig, for garnish

#### Preparation

Add the gin, elderflower cordial, lemon juice and 3-4 mint leaves to an ice-filled wine glass and stir. Top with the prosecco and soda water. Lift from the bottom of the glass with a stirrer or bar spoon to gently combine the ingredients. Garnish with a lemon wheel and a sprig of mint.



### MALIBU WATERMELON COLADA

#### Ingredients

- 1 oz [Malibu Watermelon](#)
- 1.5 oz part watermelon juice
- .5 oz coconut cream

#### Preparation

Pour all the ingredients in a shaker with ice. Shake it and strain the drink into a glass with ice.



### 'MERICA MULE

#### Ingredients

- 2 oz [Smirnoff Red, White, & Berry](#)
- 3 oz ginger beer
- 5 oz lemon juice

#### Preparation

Pour all ingredients into a mule mug filled with ice. Stir cocktail and enjoy.



### MIDWESTERN GOODBYE

#### Ingredients

- 1.5 oz Gin: [Aviation Gin](#) or [Tanqueray No. Ten Gin](#)
- .5 oz [St. Elder Elderflower Liqueur](#)
- .75 oz lemon juice
- .75 oz simple syrup
- .5 oz cranberry juice
- 2 oz Sparkling Wine: [Campo Viejo Cava](#), [Ruinart Rosé Champagne](#) or [Moët & Chandon Imperial Brut](#)
- Rosemary sprig, for garnish

#### Preparation

Mix all ingredients except sparkling wine in shaker with ice. Strain into champagne flute or coupe glass and top with sparkling wine. Garnish with fresh rosemary.





### PEACH & THYME WHISKEY SMASH

#### Ingredients

- 2 oz [Nelson's Green Brier Tennessee Whiskey](#)
- .75 oz lemon juice
- 1 oz peach jam
- .25 oz honey
- 3 sprigs of thyme

#### Preparation

Combine all ingredients (including the thyme) in a cocktail shaker, add ice and shake hard until chilled. Fine strain into a rocks glass over pebble ice and garnish with additional thyme.



### SLOE RIDE

#### Ingredients

- 1 oz [Plymouth Gin](#)
- 1 oz [Sipsmith Sloe Gin](#)
- .75 oz fresh lemon juice
- .75 oz [Tamarelo Tamarind Liqueur](#)
- 1 oz orange blossom water
- 3 dashes [Regan's Orange Bitters](#)
- Lemon twist, for garnish

#### Preparation

Add all ingredients into a shaker filled with ice. Shake vigorously and strain into a tall glass. Garnish with an orange slice.



### STRAWBERRY SMASH CLUB

#### Ingredients

- 40 ml [Sipsmith Strawberry Smash Gin](#)
- 10 ml dry vermouth
- 20 ml fresh lemon juice
- 10 ml sugar syrup
- 1 egg white (or vegan alternative)
- Handful of fresh strawberries
- Black pepper, to garnish

#### Preparation

Add the gin, dry vermouth, fresh lemon juice, sugar syrup, a few strawberries and an egg white (or vegan alternative) into a cocktail shaker and dry shake (without ice). Then, add ice and shake again (wet shake) before straining into a chilled coupe. Garnish with a fresh strawberry and crack of black pepper.



### SUMMER FROSÉ

#### Ingredients

- 1 Bottle [14 Hands Rosé](#), [Campo Viejo Cava Brut Rosé](#) or [Bouchard Aine Rosé de France](#)
- 3 oz grapefruit juice
- 8 oz strawberry simple syrup (recipe below)
- 2 cups sliced strawberries
- Strawberries and mint, for garnish

#### Preparation

Make the Strawberry Simple Syrup. Bring 1 cup of water and 1 cup of sugar to a boil. Stir until clear. Steep sliced strawberries for at least an hour. Strain syrup into a container and store in the fridge. Pour the rosé, simple syrup and grapefruit juice into a gallon ziploc bag, mix and freeze for at least 6 hours, giving it a few squeezes every hour until almost solid. When ready to serve, cut one corner of the bag and pipe the now frosé into a martini or coupe glass and garnish with strawberries and mint.





# SEASONAL COCKTAILS & FEATURED



## SUMMER SOLSTICE

### Ingredients

- 2 oz [Chopin Potato Vodka](#)
- 2 oz mango juice
- 4 oz sparkling water
- Squeeze of lime

### Preparation

Combine all ingredients except the sparkling water in a shaker. Shake well and strain into a tall glass. Add ice and top with sparkling water.



## TENNESSEE TEA

### Ingredients

- 1.5 oz [Nelson's Green Brier Tennessee Whiskey](#)
- .5 oz lemon juice
- 1 oz honey syrup infused with Chamomile & Mint Tea
- 3 dashes [Regan's Orange Bitters](#)
- [Fever-Tree Club Soda](#)
- Mint, for garnish

### Preparation

In a saucepan take equal parts honey and water and bring to a simmer. Take off the heat and steep two chamomile & mint tea bags in the honey syrup until cooled. Store in refrigerator. Combine whiskey, lemon juice, honey syrup and bitters in a shaker. Shake and strain into a glass. Top with club soda. Give a few mint leaves a roll or bang to release its oils. Garnish cocktail with mint.



## WARRIOR DOG

### Ingredients

- 1.25 oz Good Boy Vodka
- .75 oz Champagne or sparkling wine
- .75 oz fresh lemon juice
- .5 oz simple syrup
- Lemon twist, for garnish

### Preparation

Combine Good Boy Vodka, lemon juice and syrup and shake with ice. Strain into a chilled champagne flute. Top with champagne or sparkling wine. Garnish with a lemon twist.



## WILD BERRI VODKARITA

### Ingredients

- 1 1/3 parts [Absolut Wild Berri](#)
- 3/4 part lime juice
- 2/3 part simple syrup
- 3 blackberries
- 1 lemon wheel

### Preparation

Fill a shaker with ice cubes. Add Absolut Wild Berri, lime juice, simple syrup and blackberry. Shake and strain into a rocks glass. Top up with lemon.



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