

SEASONAL
COCKTAILS
& FEATURED



BERRY STONED BUZZER

Ingredients

- 1.5 oz [Nowadays Low](#) or [High Dose](#)
- 1 oz lemon juice
- 1 oz simple syrup
- 3 oz blackberry puree
- 1/4 cup heavy whipping cream
- 2 tbsp maple syrup
- Blackberries

Preparation

Whisk 1/4 cup heavy whipping cream with 2 tbsp maple syrup. Muddle blackberries to make a puree. Shake together Nowadays, lemon juice, simple syrup and blackberry puree. Pour over ice, top with whip and garnish with a blackberry.



CLEAN & STORMY

Ingredients

- 2 oz [Clean R](#)
- 4 oz ginger beer
- 1 lime wedge, squeezed

Preparation

In a tall glass pour in Clean R and ginger beer. Squeeze in the juice of the lime and fill the glass with ice. Make it feel the real-deal by adding a thin wedge of fresh lime down the inside of the glass for embellishment and extra zest.



EASTSIDE MOCKTAIL

Ingredients

- 2 oz [Seedlip Garden 108](#)
- .75 oz simple syrup
- .5 oz fresh lime juice
- 3 cucumber slices/ribbons, 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.



FRENCH GROVE

Ingredients

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

Preparation

Shake and serve. Garnish with a lemon peel.



GARDEN PARTY

Ingredients

- 2 oz [Seedlip Garden 108](#)
- .5 oz [Seedlip Grove 42](#)
- .5 oz agave syrup
- .75 oz fresh lime juice
- Lemon wheel and fresh mint, for garnish

Preparation

Place all ingredients in a cocktail shaker with ice. Shake and strain over ice. Garnish with a lemon wheel and sprig of mint.



SEASONAL
COCKTAILS
& FEATURED



THE GINNER

Ingredients

- 3 dashes [Angostura Bitters](#)
- ½ bottle [Fever-Tree Ginger Ale](#)
- ½ bottle [Fever-Tree Ginger Beer](#)
- Lemon wedge, for garnish

Preparation

Fill a large glass with ice. Add dashes of Angostura Bitters. Pour ½ bottle of Ginger Ale. Top with Ginger Beer. Squeeze Lemon over the drink. Drop in one lemon wedge.



GOODLAND PASSION

Ingredients

- [Goodland Raspberry Seltzer](#)
- .75 oz [Real Passion Fruit Puree](#)
- .25 oz lemon juice
- Slice of passion fruit, for garnish

Preparation

Serve in a highball. Garnish with a slice of passion fruit.



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 Water](#)

Preparation

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



PUCKER UP

Ingredients

- 1.5 oz [Nowadays](#)
- 1 oz grapefruit juice
- ½ oz fresh lime juice
- ½ oz agave
- 1 oz soda water
- Rim with salt or Tajin

Preparation

Combine Nowadays, grapefruit juice, lime juice and agave and shake with ice. Rim your glass with salt or tajin and add ice. Strain into glass and top with soda or sparkling water.



ROSÉ CRANBERRY COOLER

Ingredients

- 4 oz [Fre Rosé](#)
- .5 oz lime juice
- 1 oz cranberry juice
- 2 oz sparkling water
- Dried hibiscus, sugar, freeze dried strawberries and honey, for rim
- Lime wheel, for garnish

Preparation

First create your cocktail rim— combine dried hibiscus, freeze dried strawberries and sugar in a food processor and pulse to combine. Pour onto a shallow plate or bowl. Dip the rim of a rocks glass into honey (or paint on a fun shape or stripe with a paintbrush!). Press honey coated glass into hibiscus and strawberry sugar. Fill the glass with ice and layer in cranberry juice, Fre Rosé and top with sparkling water. Garnish with a lime wheel and enjoy.



BADGERliquor
wine and spirits

SEASONAL
COCKTAILS
& FEATURED



SEEDLIP COSMO

Ingredients

- 2 oz [Seedlip Grove 42](#)
- 1 oz cranberry juice
- .5 oz lime juice
- .5 oz simple syrup
- Orange peel, for garnish

Preparation

Add all ingredients to a cocktail shaker filled with ice. Shake and strain into a coupe glass. Garnish with an orange peel.



SPICE 94 & COLA

Ingredients

- 2 oz [Seedlip Spice 94](#)
- [Fever-Tree Distiller's Cola](#)
- Citrus wheel, for garnish

Preparation

Add ice to a rocks glass. Add Seedlip Spice 94. Top with Cola. Garnish with a citrus wheel.



SPICE GINGER BALL

Ingredients

- 2 oz [Seedlip Spice 94](#)
- Ginger ale, try [Fever-Tree Ginger Ale](#)

Preparation

Add Seedlip Spice 94 to a highball glass and top with ginger ale.



SPICED CLEAN APPLE SLING

Ingredients

- 2 oz [Clean V](#)
- 2 lime wedges, squeezed
- 1-3 dashes [Angostura Bitters](#)
- 4 oz sparkling water
- Thin apple slices, for garnish

Preparation

Pour Clean V into a tall glass. Squeeze in the juice of 2 limes. Top up with sparkling water. Freshen up the glass with ice and add Angostura bitter dashes to taste. Arrange a fan of thinly cut apple slices for garnish.



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.



BADGERliquor
wine and spirits



THE TIPSY WINTER MOJITO

Ingredients

- 1.5 oz **Clean R**
- .5 oz lime juice
- 1 tsp muscovado sugar
- 1 tsp sugar
- 6-8 mint leaves
- Ginger Ale

Preparation

Take a highball glass and add the light muscovado sugar and regular sugar. Pour in the lime juice and gently mix until the sugars dissolve. Place 6-8 fresh mint leaves into the glass. Gently muddle the mint leaves using a muddler or the back of a spoon to release their aroma and oils. Pour in 1.5 oz of Clean R and give it a gentle stir to mix. Fill the glass with crushed ice, almost to the top. Add a splash of ginger ale to top off the drink.

