

BASIL SMASH Ingredients

- 2 oz Malfy Gin Con Limone
- .75 oz lemon juice
- .5 oz simple syrup
- 4-5 basil leaves for garnish
- Lemon for garnish

Preparation

Shake and double strain. Garnish with lemon and basil.



BITTERSWEET SYMPHONY Ingredients

- - 1 oz Bombay Sapphire Gin .5 oz Martini & Rossi Fiero
 - 5 oz Premium Tonic Water, (try Fever-Tree)
 - Orange twist for garnish

1.5 oz Absolut Vodka .5 oz lime juice

3-5 blackberries

1 oz honey simple syrup

2 oz Fever-Tree Club Soda Blackberries and mint for garnish

Preparation

BLACKBERRY FIZZ Ingredients

Mix gin & Fiero in a tall glass. Top with tonic and stir. Garnish with an orange twist.





CRAWFORD ON THE GREEN

Ingredients

Preparation

1 bottle of Kim Crawford Sauvignon Blanc, chilled

Shake and serve in a highball. Garnish with blackberries and mint.

- 2 oz St. Germain Elderflower Liqueur
- 1 green apple, sliced thinly •
- 1 bunch fresh rosemary sprigs

Preparation

Half-fill 6 chilled coupe glasses with ice cubes. Add a splash of St. Germain Elderflower Liqueur to each glass. Fill each glass with Kim Crawford Sauvignon Blanc. Garnish with 3 apple slices and a rosemary sprig on a cocktail pick and enjoy.

EL BOMBIN

Ingredients

- 2 parts Hornitos Plata Tequila
- 1 part fresh grapefruit juice
- ¹/₂ part honey syrup
- Orange wheel, for garnish

Preparation

Combine ingredients in a mixing glass with ice. Shake well for 10 seconds. Serve in a martini glass. Garnish with an orange wheel.



SERSONA





FRENCH BLONDE Ingredients

- 2 parts Lillet Blanc
 - 1 part Monkey 47 Gin
- 2 parts grapefruit juice
- 1/2 part elderflower liqueur
- 3 dashes lemon bitters

Preparation

Combine all ingredients in a shaker full of ice. Shake and strain into a Nick & Nora glass.



GROWN UP CRÈME EGG

Ingredients

- 3 oz Dorda Sea Salt Caramel Liqueur 1 oz Dorda Double Chocolate Liqueur

1.5 oz Nowadays 2 mg, 5 mg or 10 mg

2 oz Chopin Vodka

% oz Reàl Raspberry 1 oz lemon juice

• Whipped cream, for garnish

Preparation

HIGH & DRY Ingredients

Add ingredients into a shaker. Shake well and strain into a glass. Top with whipped cream.



• Raspberries & dehydrated lemon wheel Preparation

Add all the ingredients to a cocktail shaker filled with ice. Shake and strain. Add raspberries and a dehydrated lemon wheel for garnish.

- **ITALICUS SPRITZ** Ingredients 2 oz Italicus Rosolio di Bergamotto 2 oz Prosecco
 - 1 oz Fever-Tree Club Soda •
 - Green olives, for garnish

Preparation

Build over ice cubes in a large wine glass. Garnish with 3 green olives.



LE GRAND AROMATIC FIZZ

Ingredients

- 1 part Fever-Tree Tonic Water
- 2 parts Grey Goose Vodka
- 1 part St. Germain Elderflower Liqueur
- A twist of orange or lemon peel

Preparation

Fill a Spanish-style copa glass (or a large wine glass) with plenty of fresh, clear ice. Add in a measure of a Vodka, St. Germain then top with the tonic and a twist of orange peel or lemon twist.







- 2 parts Maker's Mark Bourbon
- 2 parts freshly brewed and chilled black tea
- 1 part fresh lemon juice
- 1 part simple syrup
- Fresh mint leaves, for garnish

Preparation

Add all ingredients to a shaker. Muddle mint gently to express the oils. Add ice. Give a quick shake. Strain into a julep cup. Add crushed ice. Garnish with a mint sprig and lemon wedge.



wine and spirits

COCKTAILS

FEATURE



MANA DAISY Ingredients

2 oz Teremana Blanco

- .75 oz lemon juice
- .75 oz passion fruit syrup
- Splash of soda (added directly to tin before straining)

Edible flower, for garnish

Preparation

Place lemon juice, passion fruit syrup & Teremana Blanco into shaker. Shake and add a splash of soda directly to tin before straining. Strain into a coupe glass. Garnish with edible flower.

MINT CHIP ESPRESSO MARTINI

Ingredients

- 2 oz Ole Smoky Mint Chocolate Chip Whiskey Cream
 1 oz Crème de Cocoa
- 2 oz espresso
- Chocolate syrup and mint sprig, for garnish

Preparation

Line a chilled martini glass with chocolate syrup. Add ingredients to a shaker filled with ice. Shake and strain into the martini glass. Garnish with more chocolate syrup and a sprig of mint.



ROUGE RASPBERRY

Ingredients

- 1.5 oz Central Standard North Brandy
- .75 oz Reàl Raspberry Puree
- .25 oz pineapple juice
- .25 oz lemon juice
- Fresh raspberries, for garnish

Preparation

Shake and serve over ice. Garnish with fresh raspberries.

STRAWBERRY DREAM

Ingredients

- 2 oz Licor 43 Horchata
- 2 scoops strawberry ice cream
- 2 oz soy or almond milk
- 1 oz condensed coconut milk
- 1 oz evaporated coconut milk
- Strawberries and powdered sugar, for garnish

Preparation

Mix all the ingredients in a blender until creamy. Pour into an old fashioned glass with ice and two pieces of strawberry on top. Dust with powdered sugar.

STRAWBERRY LIMEADE

Ingredients

- 2 oz Deep Eddy Lime Vodka
 - .5 oz simple syrup
- .5 oz lime juice
- 2 strawberries

Preparation

Muddle 2 strawberries with simple syrup in a shaker. Add Deep Eddy Lime Vodka and lime juice. Shake and double strain over fresh ice in a sugar-rimmed glass.



COCKTAILS FEATURE



SUNDAY BRUNCH

Ingredients • 2 oz Seedlip Spice 94

- l oz carrot juice
- 1.5 oz fresh orange juice
- .5 oz local maple syrup
- Fever-Tree Club Soda
- Orange peel for garnish

Preparation

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



SWEET LIPS Ingredients

- 1.5 oz Dos Hombres Mezcal
- 1 oz carrot juice
- .75 oz lime juice
- .5 oz Martini & Rossi Fiero
- .5 oz orange juice
- .25 oz honey syrup
- Chili salt rim, for garnish

Preparation

Add all ingredients to your shaker and vigorously shake. Fine strain into a rocks glass. Garnish with chili salt.

WISCONSIN 90

Ingredients



- 1 oz Wisconsin Brandy (Recommendations: Berens, Drink Wisconsinbly, Central Standard North, Driftless Glen, or Door County Distillery)
- .5 oz simple syrup
- .5 oz lemon juice
- Sparkling Wine to top (*Recommendations:* Campo Viejo Cava, Ruffino Prosecco, Avissi <u>Prosecco or Chloe Prosecco</u>)
- Lemon peel, for garnish

Preparation

Add Brandy, simple syrup and lemon juice to a shaker with ice. Shake and strain into a flute glass. Top with sparkling wine. Express a lemon peel, wipe the rim of the glass and add peel to cocktail.



SEASONA,

FEATURED

COCKTAILS