



BERRY CHEEKY SPRITZ

Ingredients

- 1.25 oz Warner's Raspberry Gin
- .75 oz dry rosé wine
- .5 oz peach liqueur or Reàl Peach Puree
- 3 oz club soda
- · Raspberry or peach slice, for garnish

Preparation

Fill a wine glass with fresh cubed ice and add all ingredients. Give a quick stir and garnish with a raspberry or peach slice.



BLOOD ORANGE SPRITZ

Ingredients

- 2 oz St. Elder Blood Orange Liqueur
- 3 oz Benvolio Prosecco
- l oz club soda
- Barsmith Dehydrated Orange Slice

Preparation

Fill a large wine glass with ice. Add St. Elder, Prosecco, and club soda. Stir. Garnish with dehydrated orange slice.



ESPADIN APERITIVO

Ingredients

- 1.5 oz Dos Hombres Mezcal
- .5 oz Peychaud's Aperitivo
- 1 oz Real Passion Fruit Puree
- 1 oz lime juice
- Dehydrated citrus, for garnish

Preparation

Add all ingredients into a shaker. Shake and serve over ice. Garnish with citrus.



GINGER SPRITZ

Ingredients

- 1 oz Absolut Elyx
- 1 oz Ramazzotti Rosato
- .5 oz Reàl Ginger Puree
- 2 oz club soda
- Orange slice, for garnish

Preparation

Add Vodka, Ramazotti, and Reàl Ginger Puree to a shaker. Shake and strain into a glass with ice. Top with club soda. Stir. Garnish with an orange slice.



HUGO SPRITZ

Ingredients

- 1.5 oz St Germain
- 2 oz Martini & Rossi Prosecco
- 2 oz soda water
- 8-10 mint leaves
- · Lime wedge and mint sprig, for garnish

Preparation

Add ice into a wine glass. Pour in St Germain and add approximately eight mint leaves. Top with sparkling wine and soda water. Stir the drink to combine all of the ingredients. Garnish with a mint sprig and lime wedge.







FEATURED



ITALICUS SPRITZ

Ingredients

- 2 oz Italicus Rosolio di Bergamotto
- 2 oz Prosecco
- 1 oz club soda
- Green olives, for garnish

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





Ingredients

- 50 ml Sipsmith Lemon Drizzle Gin
- 25 ml elderflower liqueur
- 15 ml lemon juice
- 3-4 mint leaves
- 75 ml Prosecco or Cava
- 25 ml chilled soda water
- 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.



Ingredients

- 1.5 parts Jameson Orange
- 1.5 parts pineapple juice
- 1.5 parts chilled soda water
- 2.5 parts Campo Viejo Cava Brut
- Pineapple leaves and orange twist, for garnish

Add all ingredients to an ice-filled wine glass. Stir to combine. Garnish with pineapple leaves and an orange twist.



RUFFINO SPRITZ

Ingredients

- 3 oz Ruffino Prosecco
- 2 oz Botanika Angelika Orange Liqueur
- 1 oz club soda
- 1 orange slice, for garnish

Preparation

In a wine glass, combine ingredients over fresh ice. Stir and serve with an orange slice garnish.



SUNDAY SPRITZ

- 2 oz St. Elder Pamplemousse Liqueur
- 3 oz sparkling grapefruit soda
- 1 oz club soda
- Barsmith Deyhdrated Grapefruit Slice

Fill a large wine glass with ice. Add St. Elder and both sodas to the glass. Stir. Garnish with dehydrated grapefruit slice.



