

# Aperol Spritz



An Aperol Spritz is a popular and refreshing Italian cocktail that has gained widespread popularity, especially during the warm summer months. It is known for its vibrant orange color and light, bubbly taste. It dates back at least to the 1950's, but became increasingly popular in the 2000's

## Ingredients:

- 4  $\frac{1}{2}$  oz. Champagne
- 2  $\frac{1}{2}$  oz. Aperol
- 1 oz. club soda

## Directions:

1. Fill chilled cocktail glass with ice.
2. Pour champagne over ice
3. Add Aperol and club soda
4. Garnish with lime peel.

Cheers!

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# Champagne Cocktail

- ½ oz. Grand Marnier
- 5 oz. Champagne
- 1 sugar cube
- 4-5 dashes Angostura Bitters

1. Add Grand Marnier to chilled champagne glass and top with champagne
  2. Place sugar cube on a bar spoon and saturate with bitters
  3. Drop sugar cube into glass
  4. Twist lemon zest over glass and discard
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# Pisco Sour

- 2 oz. Pisco
- ¾ oz. fresh lime juice
- ¾ oz. simple syrup
- 1 egg white

1. Chill cocktail glass with ice and water
  2. Add all ingredients to shaker and dry shake to emulsify the egg white
  3. Add ice to shaker and shake to chill
  4. Strain into cocktail glass and top with a dash of Angostura Bitters
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# Sidecar

- 1 1/2 oz. brandy or Cognac
- 1 oz. triple sec
- 1 oz. lemon juice

1. Chill a cocktail glass with ice and water
  2. Combine all ingredients in a mixing glass and stir with ice
  3. Strain into chilled glass
  4. Garnish with a lemon wheel.
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# Mimosa

- Champagne
- 2 oz. Orange Juice
- 1/2 oz. curacao

1. Add OJ to chilled champagne flute
  2. Fill with Champagne
  3. Float curacao
  4. Garnish with an orange zest
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# Brandy Alexander

- 1 1/2 oz. cognac
- 1 oz. cream
- 1 oz. crème de cacao

1. Chill a cocktail glass with ice and water
  2. Combine all ingredients in a mixing glass and stir with ice
  3. Strain into chilled glass
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## The Vacation

Cachaça (Ka SHAH sa) is the national beverage of Brazil. It is an agricole which is distilled from fresh sugar cane rather than molasses like rum.

- 1 1/2 oz. cachaça
- 3/4 oz. lemon juice
- 3/4 oz. Aperol
- 1/2 oz. rich simple syrup
- dash peach bitters
- one egg white

1. Chill a champagne flute with ice and water
  2. Shake all ingredients with ice in a shaker
  3. Strain into chilled champagne flute
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## Festa

- 2 oz Cachaça
- 1/2 oz. lime juice
- 1/2 oz. raspberry syrup
- 1/2 oz. Domaine de Canton ginger liqueur
- dash Angostura Aromatic Bitters

1. Chill an old fashioned glass with ice and water
  2. Combine all ingredients in a mixing glass and stir with ice
  3. Strain over fresh ice in chilled glass
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## **Pisco Rita**

- 1 1/2 oz. Pisco
- 1/2 oz. St. Germaine Elderflower Liqueur
- 2 oz. Lime Sour (or 1 1/3 oz. fresh lime juice and 2/3 oz. simple syrup)

1. Chill Martini glass or coup with ice and water
  2. Add all ingredients except Lime Zest to shaker. Fill with ice and shake until well chilled.
  3. Strain into chilled glass, express lime zest and float it on the drink.
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## **Elephant's Memory**

This is my version of a drink by the same name served at the long gone Andrew's Bar and Grill in Dallas. Sure to warm your cockles.



- 1 oz. B&B
- $\frac{1}{2}$  oz. 151 proof rum
- $\frac{1}{4}$  oz. Tia Maria

Combine ingredients into a brandy snifter.