

Pomegranate Martini

- 2 oz. PAMA Pomegranate Liqueur
- 1 oz. vodka
- $\frac{1}{4}$ oz. Grand Marnier
- St Germain Elderflower Foam

1. Chill cocktail glass with ice and water
2. Stir all ingredients, except foam, with ice
3. Add St. Germain Elderflower Foam to chilled glass
4. Strain drink through foam into glass
5. Repair foam and flame drink with Misto of Chartreuse

Dark Chocolate Martini

This works best if you chill or freeze the vodka. Makes a fun Halloween concoction.

- Raw sugar
- Finely chopped dark chocolate
- 2 oz. chilled vodka
- 2 oz. chocolate liqueur such as Godiva or Starbucks
- 1 dash orange juice

1. Chill a martini glass with ice and water
2. Combine sugar and chocolate.
3. Empty and dry the glass then moisten rim with orange juice or water and coat with mixture.
4. Combine vodka, chocolate liqueur and orange juice in a mixing glass with ice
5. Stir to thoroughly chill, but do not over dilute.
6. Strain into rimmed glass
7. Garnish with an orange wedge

Cosmopolitan

Made correctly, this is actually a very nice cocktail. Try to use real cranberry juice and not 'Cranberry Cocktail.'



- 1 ½ oz. citrus vodka
- 1 oz. cranberry juice
- ½ oz. Cointreau
- ¼ oz. fresh lime juice

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass

Cheers!

Vodka Martini

- 2 oz. vodka
- ½ oz. St. Germain Elderflower Liqueur

- $\frac{1}{2}$ oz. sweet vermouth
- dash rhubarb bitters

1. Chill 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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Kăñigīt

“Go away you English Kanigits or I’ll taunt you a second time”
(if you don’t know where that quote comes from – Don’t admit it!)

- 1 1/2 oz. vodka
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- 1 $\frac{1}{2}$ oz. lemon sour
 - or: 1 1/3 oz. lemon juice and 2/3 oz. simple syrup
(1/3 oz = 1 tsp.)
- dash grapefruit bitters

1. Chill cocktail glass with ice and water
 2. Add all ingredients to shaker
 3. Shake well with ice 10 – 15 sec.
 4. Strain into chilled glass
 5. Garnish with lemon peel
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Champagne Flamingo

- $\frac{3}{4}$ oz. vodka
- $\frac{3}{4}$ oz. Campari
- $\frac{1}{2}$ oz. grenadine
- champagne

1. Chill a champagne flute with ice and water
 2. Combine all ingredients, except champagne, in a mixing glass and stir with ice
 3. Strain into chilled champagne flute
 4. Top with Champagne
 5. Garnish with a lemon or orange twist
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Harrington Cocktail

- 1 $\frac{1}{2}$ oz. premium vodka
- $\frac{1}{4}$ oz. Cointreau
- $\frac{1}{8}$ oz. Chartreuse

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 over fresh ice
 4. Garnish with an orange twist
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Lemon Drop

One thing we like less than cloyingly sweet drinks is making one for someone. So this is our interpretation of this classic.

- 1 $\frac{1}{2}$ oz. citrus vodka
- $\frac{1}{2}$ oz. lemon juice
- $\frac{1}{2}$ oz. pineapple juice
- $\frac{1}{2}$ oz. St Germain Elderflower Liqueur
- $\frac{1}{2}$ oz. simple syrup

1. Chill a cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with a lemon twist

Classic Margarita #1

Practically everyone who mixes drinks on any level has their own margarita recipe. Without disparaging anyone's favorite, here is our most requested version. It is a simple but classic margarita on the rocks. We make this as a sour, shaken and served straight up without a salted rim.

This is the only drink we make using Equal. A lot of people love the idea of low calorie drinks. Since the object here is to offset the tartness of the lime, the simple sweet flavor of the Equal will work as well as sugar. Mouth feel is not an issue with this cocktail. If you do use sugar it needs to be the superfine variety. Regular granulated sugar will not dissolve well.

Beware: the sweetness hides the alcohol



- 2 oz. good tequila – plata, reposado, or añejo
- 2 oz. fresh lime juice
- splash of blue curacao
- 1-2 packets of Equal (1-2 tsp.) or sugar
- pinch of salt

1. Chill a margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

Classic Margarita #2



Not as tart as #1. Goes well with Grand Marnier Foam.

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 2 1/2 oz. fresh lime juice and 1 1/2 oz. simple syrup)
- 1/4 oz. Grand Marnier

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!
