

Pomegranate Hibiscus Lemonade

- 2 oz. lemon sour
- $\frac{1}{2}$ oz. grenadine
- 6 oz. club soda
- Dash rhubarb bitters

1. Build in Collins glass over ice
 2. Stir well
 3. Garnish with fat lemon or orange zest and maraschino cherry
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I'm Not Dead Yet

- 1 1/2 oz Rye Whiskey
- 3/4 oz St. Germain Elderflower Liqueur
- 3/4 oz Aperol
- 1-2 dashes rhubarb bitters

1. Chill an old fashioned glass with ice and water
 2. Add all ingredients to a mixing glass with ice and stir
 3. Strain into chilled glass over fresh ice.
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Vodka Martini

- 2 oz. vodka
- $\frac{1}{2}$ 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

San Antonio Cloud



I found the recipe on a scrap of paper along with a bunch of other little “notes to self” hiding in my desk a few years ago. There was no reference on it, so I have no idea where it came from. Anyway, it’s a tequila based cocktail with the tartness and color of pomegranate. The elderflower foam floating on top makes for a pretty as well as delicious drink. (A valentine favorite!)

- 1 ½ oz. Milagro Plata Tequila
- 1 oz. pomegranate juice
- dash rhubarb bitters
- dash 2:1 simple syrup
- St. Germain Elderflower Foam
- Misto of Chartreuse

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

Cheers!

Hendrick's Cocktail

This cocktail plays on the herbal notes of the Hendrick's. Add the citrus and it makes for an excellent libation.



- 1 $\frac{1}{2}$ oz. Hendrick's Gin
- $\frac{3}{4}$ oz. Green Chartreuse
- $\frac{3}{4}$ oz. Luxardo Maraschino Liqueur
- 1 oz. lemon sour
 - or: 2/3 oz. lemon juice and 1/3 oz. simple syrup (1/3 oz = 2 tsp.)
- 1 dash rhubarb 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

Cheers!

I'm Not Dead Yet

The spice in the rye goes well with the herbal elements of the St. Germain and bitterness of the Aperol. You can cut the St. Germain down to 1/4 oz, but you will need to reduce the bitters as well.

- 1 1/2 oz Rye Whiskey
- 3/4 oz St. Germain Elderflower Liqueur
- 3/4 oz Aperol
- 1-2 dashes rhubarb bitters