

# Try these delicious cocktails for April!

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## Bourbini

1 oz Bulleit Bourbon  
2 dashes peach bitters  
½ oz peach liqueur  
Chandon Brut  
1 mint sprig

Combine first three ingredients in a shaker with ice. Shake and strain into a flute glass. Top with sparkling wine. Garnish with mint sprig.

## Botanical Breeze

1 ½ oz Ketel One Botanical Grapefruit & Rose Vodka  
¼ c ruby red grapefruit juice  
¼ c iced hibiscus tea  
½ Tbsp fresh lime juice  
3 lime wedges

Combine first four ingredients and two lime wedges in a rocks glass filled with ice. Garnish with remaining lime wedge.

## Rosé Paloma

1 ½ oz Don Julio Tequila Blanco  
½ oz fresh lime juice  
3 oz grapefruit juice  
2 oz Chandon Rosé

Combine first three ingredients in a shaker filled with ice. Shake and strain into a Collins glass filled with fresh ice. Top with sparkling wine.

## Bartini

2 oz Bartenura Moscato  
1 oz Svedka Citron Vodka  
1 lemon wheel

Combine first two ingredients in a shaker filled with ice. Shake gently and strain into a martini glass. Garnish with lemon wheel.

## Whiskey Punch

1 oz Bird Dog Peach Whiskey  
1 oz Bird Dog Blackberry Whiskey  
1 oz cranberry juice  
1 oz orange juice  
Club soda

Combine first four ingredients in a shaker filled with ice. Shake and strain into a tall glass filled with fresh ice. Top with soda.

## Sparkling Peach

2 oz E&J Peach Brandy  
¾ oz fresh lemon juice  
½ oz simple syrup  
½ oz Gran Gala Liqueur  
La Marca Prosecco  
1 each, lemon twist and peach slice

Combine first four ingredients in a shaker filled with ice. Shake and strain into a martini glass. Top with sparkling wine. Garnish with lemon twist and peach slice.

## Raspberry Rosé Sorbet

1 c Black Box Rosé  
⅔ c sugar  
1 c raspberries, fresh or frozen

In a medium saucepan, bring the first two ingredients to a boil. Remove from heat, add raspberries and let cool to room temperature. Puree in a blender, and then press it through a strainer to remove the seeds. Chill the mixture thoroughly, then freeze.

## COCKTAIL OF THE MONTH

### MARTINEZ

2 oz Bluecoat Barrel Finished Gin  
¾ oz vermouth  
¼ oz Luxardo Maraschino Liqueur  
1 dash Angostura bitters  
1 oz orange juice  
1 orange twist

Combine first five ingredients in a mixing glass. Add ice and stir for 30 seconds. Strain into a chilled coupe glass and garnish with orange twist.

