

FINE WINE & GOOD SPIRITS

August
COCKTAIL
OF THE
MONTH



The Greyhound



Brugal Ginger Mojito



Run For The Rye



Red Berry Fizz

The Greyhound

- 1½ oz Deep Eddy Ruby Red Vodka
- 1 oz St. Elder Natural Elderflower Liqueur
- 2 oz fresh grapefruit juice
- Mint leaves
- 1 lime wedge, squeezed

Combine all ingredients in a shaker filled with ice. Shake and strain into a chilled rocks glass filled with fresh ice.

Brugal Ginger Mojito

- 2 oz Brugal Añejo Superior Rum
 - 8-10 fresh mint leaves
 - ½ lime, quartered
 - 1 tsp superfine sugar
 - Ginger ale
 - 3 Mint sprigs
- Muddle mint leaves, lime and sugar in a tall glass. Add rum and fill glass with ice. Top with ginger ale and stir gently. Garnish with a fresh mint sprig.

Coconut Breeze

- 2 oz Cruzan Coconut Rum
 - ½ oz triple sec
 - Lime flavored sparkling water
 - 1 lime wedge
- Combine rum and triple sec in a rocks glass filled with ice. Top with sparkling water; stir gently. Garnish with lime wedge.

The Gold Medal

- 2 oz Evan Williams Bourbon
 - ¾ oz Domaine de Canton
 - 1 lemon slice
 - 5 blackberries
 - 3 dashes Angostura bitters
- Muddle lemon, berries and bitters in the bottom of a shaker. Add ice and first two ingredients. Shake and strain into a rocks glass filled with fresh ice.

Key Lime Pie Martini

- 1 oz Smirnoff Vanilla Vodka
 - ½ oz Smirnoff Lime Vodka
 - 2 oz unsweetened coconut juice
 - ¼ oz fresh lime juice
 - ½ oz pure cane syrup
- Combine all ingredients in a shaker filled with ice. Shake and strain into a chilled martini glass.

Run for the Rye

- 2 oz Dad's Hat Pennsylvania Rye Whiskey
 - ¾ oz St. Elder Natural Elderflower Liqueur
 - 4-5 dashes The Bitter Truth Orange Bitters
 - 1 strip of orange peel
- Combine first three ingredients in a shaker filled with ice. Shake and pour into a rocks glass. Garnish with orange peel.

Rio de Junipero

- 1½ oz Junipero Gin
 - ½ oz St. Elder Natural Elderflower Liqueur
 - ½ oz fresh lemon juice
 - Enza Prosecco, chilled
- Combine first three ingredients in a shaker filled with ice. Shake and strain into a chilled cocktail glass. Top with Prosecco.

Tijuana Mule

- 1½ oz Tijuana Sweet Heat
 - 3 oz ginger beer
 - 1 splash of fresh lemonade
- Combine all ingredients in a tall glass filled with ice; stir gently.

Red Berry Fizz

- 1½ oz Paul Masson Red Berry Grande Amber Brandy
 - 1 dash agave nectar
 - Club soda
 - 2 lemon wedges
 - 1 fresh strawberry
- Squeeze the lemon wedges into a rocks glass, add agave nectar and Paul Masson. Fill the glass with ice and top with club soda; stir gently and garnish with a strawberry.

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