

# February Cocktail of the Month

## SPARKLING SAPHIRE

1½ oz Bombay Sapphire East Gin

¾ oz St-Germain Elderflower Liqueur

Martini & Rossi Prosecco, *chilled*

Pour first two ingredients into a flute glass and top with Prosecco.



## Try these delicious cocktails for February!

### Grey Goose Le Fizz Cocktail

1 oz Grey Goose Vodka

½ oz St-Germain Elderflower Liqueur

½ oz fresh lime juice

2 oz club soda, *chilled*

Pour first three ingredients into a flute glass and top with club soda.

### Bellini

Martini & Rossi Sparkling Rosé

1 oz peach puree

1 each, fresh peach slice and raspberry

Pour peach puree into a chilled flute glass and top with sparkling wine; gently stir. Garnish with peach slice and raspberry.

### The St-Germain Cocktail

1½ oz St-Germain Elderflower Liqueur

2 oz Martini & Rossi Prosecco

2 oz club soda

1 lemon twist

Combine all ingredients in a tall glass filled with ice; gently stir. Garnish with lemon twist.

### Mimosa

2 oz Martini & Rossi Asti

1 oz orange juice

1 orange slice

Pour orange juice into a chilled flute glass and top with sparkling wine. Garnish with an orange slice.

### Absolut Vodka Martini

2 oz Absolut Vodka

½ oz dry vermouth

1 strip lemon peel

1 green olive

Add first two ingredients to a mixing glass filled with ice. Stir and strain into a chilled martini glass. Garnish with lemon peel and green olive.

### EFFEN Cucumber Cosmo

1¾ oz EFFEN Cucumber Vodka

½ oz triple sec

¼ oz fresh lime juice

½ oz simple syrup

1 oz cranberry juice

1 lime wheel

Combine first five ingredients in a shaker filled with ice. Shake vigorously and strain into chilled martini glass. Garnish with lime wheel.

### Be Mine Martini

2 oz Kinky Pink Liqueur

1 oz Prairie Organic Vodka

1 oz cranberry juice

1 splash simple syrup

Pink sugar

Rim a chilled cocktail glass with pink sugar; set aside. Pour first four ingredients into a shaker filled with ice. Shake and strain into prepared glass.

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