

### Rye Tie

#### Ingredients

- 1 ½ oz Redemption High Rye Bourbon
- ½ oz E&J Apple-Flavored Brandy
- ½ oz Bols Blue Curaçao Liqueur
- ½ oz orgeat syrup
- ½ oz fresh lime juice
- 1 mint sprig

#### Directions

1. Combine first five ingredients in a shaker filled with ice.
2. Shake and strain into a rocks glass filled with fresh ice.
3. Garnish with mint sprig.

### Summertime Romp

#### Ingredients

- 2 oz Wheatley Vodka
- ¾ oz Keep it Simple Syrup
- 1 oz fresh lime juice
- 6 basil leaves
- 1 rosemary sprig

#### Directions

1. Muddle first four ingredients in a shaker.
2. Add ice, shake vigorously and double strain into a cocktail glass.
3. Garnish with rosemary sprig.

### Pinot Grigio Coconut Mojito

#### Ingredients

- 2 oz Keep It Simple Syrup
- 6 mint leaves, plus 1 sprig for garnish
- 3 lime wedges, plus 1 for garnish
- 2 oz coconut milk
- 3 oz Ménage à Trios Pinot Grigio

#### Directions

1. Muddle first three ingredients in a shaker.
2. Add next two ingredients and fill with ice.
3. Shake and pour into a tall glass.
4. Garnish with mint sprig and lime wedge.

### Spicy Watermelon Margarita

#### Ingredients

- 2 oz El Tesoro Tequila Blanco
- 1 oz watermelon juice
- ½ oz fresh lime juice
- ½ oz agave syrup
- 2 jalapeño wheels, plus 2 for garnish
- 1 lime wheel
- White sanding sugar

#### Directions

1. Rim a rocks glass with sugar and fill with ice; set aside.
2. Combine first five ingredients in a shaker filled with ice.
3. Shake and double strain into prepared glass.
4. Garnish with jalapeño and lime wheels.

### Blackberry Collins

#### Ingredients

- 2 c Bluecoat Gin
- 2 c Q Club Soda
- ¾ c fresh lemon juice
- Blackberry simple syrup\*
- 8 each, lemon wheels and mint sprigs

#### Directions

1. Combine first three ingredients in the pitcher with blackberry simple syrup and fill with ice; stir.
2. Serve in Collins glasses filled with ice.
3. Garnish each glass with a lemon wheel and mint sprig.

\*Blackberry Simple Syrup: In a medium saucepan bring 1 ½ cups fresh blackberries, 1 cup sugar and ½ cup water to a boil; stirring until sugar is dissolved. Reduce heat and simmer until fruit is very soft, 20-25 minutes; stirring occasionally. Remove from heat, let cool and strain through a fine-mesh sieve into a pitcher pressing fruit to extract liquid.

FINE WINE & GOOD SPIRITS

## Cocktail of the Month

### Firefly Peach Tea

#### Ingredients

- 2 oz Firefly Sweet Tea Vodka
- 1 oz Barton Peach Schnapps
- 2 oz Q Club Soda
- 1 each, mint sprig and lemon wheel

#### Directions

1. Combine first three ingredients in a highball glass filled with ice; stir.
2. Garnish with mint sprig and lemon wheel.

