

Try these delicious cocktails for June!

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360 Cherry Cooler

2 oz 360 Vodka
2 oz lemon-lime soda
2 oz lemonade
¼ oz Jacquin's Sirop de Grenadine Liqueur
Maraschino cherries

Combine first four ingredients in a tall glass filled with ice; stir well. Garnish with skewered cherries.

Kinky Paradise

1 ½ oz Kinky Aloha Liqueur
1 ½ oz Don Q Cristal Rum
1 ¼ oz mango juice
½ oz fresh lime juice
1 mango slice

Combine first four ingredients in an old-fashioned glass filled with ice. Stir and garnish with mango slice.

Coopers' Craft & Cola

2 oz Coopers' Craft Bourbon
6 oz cola
1 lime wheel

Combine first two ingredients in a highball glass filled with ice. Garnish with lime wheel.

Rye Black Hawk

2 oz Knob Creek Rye Whiskey
1 oz Jacquin's Sloe Gin
1 maraschino cherry

Combine first two ingredients in a mixing glass half filled with ice. Stir and strain into a chilled cocktail glass. Garnish with maraschino cherry.

The Purple Lady

1 ½ oz Broker's London Dry Gin
1 oz fresh lemon juice
½ oz lavender syrup
½ oz Rothman & Winter Crème de Violette Liqueur
½ Tbsp egg white
1 lavender sprig
Blackberries

Combine first five ingredients in a shaker filled with ice. Shake vigorously and strain into a chilled cocktail glass. Garnish with lavender sprig and skewered blackberries.

Blue Moon Margarita

1 oz Margaritaville Tequila Silver
½ oz Bols Blue Curacao Liqueur
½ oz pineapple juice
4 oz Daily's Margarita Mix
1 lime wedge
Salt

Rim a margarita glass with salt; add ice. Combine first four ingredients in a shaker. Shake and pour into prepared glass. Garnish with lime wedge.

Cupcake Vineyards French 75

1 ½ oz Broker's London Dry Gin
¾ oz fresh lemon juice
½ oz simple syrup
2 oz Cupcake Vineyards Prosecco
1 each, lemon twist and thyme sprig

Combine first three ingredients in a shaker filled with ice. Strain into a cocktail glass. Top with prosecco. Garnish with lemon twist and thyme sprig.

COCKTAIL OF THE MONTH

RASPBERRY LIMONCELLO VODKA SOUR

1 ½ oz Villa Massa Limoncello
½ oz Stateside Urbancraft Vodka
4 fresh raspberries
½ oz raspberry-thyme shrub*
1 oz fresh lemon juice
1 tsp egg white
1 thyme sprig

Muddle raspberries with first two ingredients in the bottom of a shaker. Add ice and next three ingredients. Shake and pour into a mason jar and garnish with thyme sprig.

**Raspberry-Thyme Shrub: Combine 2 cups fresh raspberries, 1 big handful of fresh thyme, 1 cup apple cider vinegar and 1 cup sugar in a sauce pan. Bring to a boil, reduce heat and simmer for five minutes. Cool completely to room temperature and refrigerate in an air-tight container.*

