

Try these delicious cocktails for March!

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The Tipperary

1 oz Jameson Irish Whiskey
1 oz Chartreuse
1 oz vermouth

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

Pasa-Doble

1 ½ oz The Macallan Double Cask Gold Single Malt Scotch
½ oz sherry
¼ oz maple syrup
1 pinch smoked salt

Combine all ingredients in an old-fashioned glass filled with ice.

Tanqueray Salty Dog

1 ¼ oz Tanqueray London Dry Gin
3 oz grapefruit juice
1 pinch salt
1 grapefruit slice

Combine first three ingredients in a Collins glass filled with ice.
Stir and garnish with grapefruit slice.

Baileys Almande Refresh

3 oz Baileys Almande Almondmilk Liqueur
3 oz coconut water

Combine all ingredients in a tall glass filled with ice.

Champagne Cosmo

1 ½ oz Cîroc Vodka
1 ½ oz cranberry juice
½ oz fresh lime juice
1 oz Mumm Napa Brut Prestige
1 orange twist

Combine first three ingredients in a shaker filled with ice.
Shake and strain into a champagne flute. Top with sparkling wine. Garnish with orange twist.

Manzanita Mule

1 ½ oz Don Julio Tequila Blanco
1 oz apple juice
½ oz fresh lemon juice
½ oz ginger syrup
Club soda
1 apple slice

Combine first four ingredients in a shaker filled with ice.
Shake and strain into a Collins glass filled with fresh ice.
Top with club soda. Garnish with apple slice.

Princess Peach

3 oz Stella Rosa Pink
4 fresh raspberries
2 peach slices
Seltzer
Mint sprigs

Muddle raspberries and peaches in the bottom of a glass.
Add ice and wine and stir to combine. Top with seltzer.
Garnish with mint sprigs.

COCKTAIL OF THE MONTH

CLOVER CLUB

2 oz Drumshanbo Gunpowder Irish Gin
1 oz egg white
¾ oz fresh lemon juice
½ oz grenadine
¾ oz simple syrup
4 fresh raspberries, plus 3 for garnish

Muddle raspberries with simple syrup in the bottom of a shaker. Add first four ingredients. Shake vigorously for 30 seconds and strain into a rocks glass filled with ice.

Garnish with skewered raspberries.

