

FINE WINE & GOOD SPIRITS



Classic Julep

MAY
COCKTAILS
OF THE
MONTH



Red Dragon



Highland Margarita



Organic Bootlegger

Classic Julep

2½ oz Evan Williams Bottled-in Bond Bourbon
1 oz simple syrup
12 mint leaves

Muddle the mint and simple syrup in the bottom of a julep cup or rocks glass. Fill with crushed ice and add bourbon; stir gently to combine.

Gold Rush Julep

2 oz Larceny Bourbon
1 oz Domaine de Canton Ginger Liqueur
1 oz simple syrup
12 kaffir lime leaves

Muddle the kaffir lime leaves and simple syrup in the bottom of a julep cup or rocks glass. Fill with crushed ice and add bourbon and liqueur; stir gently to combine.

Honey Peach Julep

2½ oz Evan Williams Honey Reserve
1 oz peach simple syrup*
12 mint leaves

Muddle the mint and simple syrup in the bottom of a julep cup or rocks glass. Fill with crushed ice and add Evan Williams Honey Reserve; stir gently to combine.

**Peach simple syrup: Combine ½ cup each, water, sugar and peach slices in a small pan. Bring to a boil, stirring until sugar dissolves. Cool and strain into an airtight container.*

Red Dragon

2 oz Ty-Ku Black Junmai Ginjo Sake
1 oz Pinnacle Vodka
2 oz pomegranate juice

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

Organic Bootlegger

1½ oz Prairie Organic Vodka
½ oz lime juice
3 fresh mint leaves
Seltzer

Combine all ingredients in a shaker filled with ice. Shake and pour into a rocks glass filled with fresh ice. Top with seltzer and enjoy!

Vanilla Splash

1 oz Bacardi Oakheart Spiced Rum
¼ vanilla bean, split
1 orange wedge
Ginger ale

Muddle vanilla bean and orange wedge in a cocktail shaker. Fill with ice and add rum. Shake and strain into a highball glass filled with fresh ice. Top with ginger ale; stir gently.

Highland Margarita

2 oz Cazadores Tequila Reposado
4 oz grapefruit juice
1 oz lime juice
1 oz pure agave nectar

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

Peach & Elderflower Collins

2 oz Bombay Sapphire London Dry Gin
¼ oz fresh lemon juice
½ oz elderflower liqueur
½ oz white peach puree
Seltzer

Combine first four ingredients in a cocktail shaker filled with ice. Shake and fine strain into a tall glass filled with fresh ice and top with seltzer. Garnish with a peach wedge.

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