

### Pink Moscato Passion

#### Ingredients

- **3 oz Sutter Home Family Vineyards Pink Moscato**
- **1 oz Sweet Revenge Liqueur**
- 2 oz cranberry juice
- 1 splash orange juice
- 1 strawberry, sliced

#### Directions

1. Combine first four ingredients in a rocks glass filled with ice, stir.
2. Garnish with strawberry.

### Thyme & Pink Grapefruit Greyhound

#### Ingredients

- **1 oz Faber Vodka**
- 2 oz grapefruit juice
- ½ oz thyme simple syrup\*
- 1 thyme sprig
- 1 grapefruit wheel, quartered

#### Directions

1. Combine first three ingredients in a rocks glass filled with ice; stir.
2. Garnish with thyme sprig and grapefruit.

\*Thyme Simple Syrup: Simmer ½ cup water, ½ cup sugar and 5 thyme sprigs in a saucepan over medium heat, stirring until sugar is dissolved. Remove from heat, cool and refrigerate in an airtight container.

### Bloody Samurai

#### Ingredients

- **2 oz Tyku Junmai Ginjo Sake**
- 3 oz vegetable juice
- 1 tsp fresh lime juice
- 1 splash of Sriracha sauce
- 1 splash of Worcestershire sauce
- 1 pinch each, salt and pepper
- 1 celery stalk

#### Directions

1. Combine first six ingredients in a highball filled with ice; stir.
2. Garnish with celery stalk.

### Apple & Gin

#### Ingredients

- **2 oz Roku Gin**
- 2 oz apple cider
- 2 oz honey
- 1 oz fresh lime juice
- 1 dash ground cinnamon
- 1 small apple, cut into small chunks
- 1 cinnamon stick

#### 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 apple chunks and cinnamon stick.

### Spellbound Smash

#### Ingredients

- 5 blackberries
- 1 Tbsp fresh lemon juice
- **2 oz Basil Hayden's Straight Bourbon**
- **2 dashes Angostura Bitters**
- **2 dashes Wigle Pomander Orange Bitters**
- ¼ oz demerara syrup\*
- 3 sage leaves, plus 2 for garnish
- 1 thyme sprig

#### Directions

1. Muddle first two ingredients in a shaker.
2. Add next five ingredients and fill with ice.
3. Shake vigorously and strain into a rocks glass filled with fresh ice.
4. Garnish with sage leaves and thyme sprig.

\*Demerara Syrup: Simmer ½ cup water and ½ cup demerara sugar in a saucepan over medium heat, stirring until sugar is dissolved. Remove from heat, cool and refrigerate in an airtight container.

FINE WINE & GOOD SPIRITS

## Cocktail of the Month

### Ecto Chiller

#### Ingredients

- **2 oz Crystal Head Vodka**
- **¾ oz Midori Melon Liqueur**
- ½ oz sour mix
- Lemon-lime soda

#### Directions

1. Combine first three ingredients in a shaker filled with ice.
2. Shake and strain into a rocks glass.
3. Top with soda.

