

FINE WINE & GOOD SPIRITS

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Rosemary's Pear

2 oz Bloom Gin

1 ¾ oz organic pear nectar

1 oz rosemary syrup*

2 ¼ oz Stoli Ginger Beer

Rosemary sprig

Combine first three ingredients in a shaker. Shake and strain into a glass filled with fresh ice. Top with ginger beer and garnish with a rosemary sprig.

**Rosemary Syrup: Combine equal parts sugar with boiling water, stir until dissolved. Add rosemary leaves, steep for about 30 minutes. Strain out rosemary leaves, and let cool.*

September
COCKTAIL
OF THE
MONTH

Rosemary's Pear

Clover Club

1½ oz Bluecoat American Dry Gin

½ oz dry vermouth

¾ oz simple syrup

¾ oz fresh lemon juice

6 fresh raspberries

1 egg white

Add three raspberries to a cocktail shaker; lightly muddle. Add the additional ingredients to the shaker with ice; shake vigorously. Double strain into a cocktail coupe and garnish with fresh raspberries.

Flora Dora

2 oz Hendrick's Gin

1 oz fresh lime juice

½ oz raspberry syrup

Top with ginger beer

Combine all ingredients in a highball glass over cubed ice. Stir and serve.

Martinez

**2 oz Bluecoat American Dry Gin or
Bluecoat Barrel Finished Gin**

1 oz sweet vermouth

¼ oz Luxardo Maraschino Liqueur

2 dashes bitters

Orange twist

Combine ingredients into a mixing glass filled with ice; stir until chilled. Pour into a Nick & Nora or coupe glass. Garnish with an orange twist.

The Operator

2 oz New Amsterdam Gin

1 oz pineapple juice

1 oz orange juice

Orange slice or wedge

Add all ingredients to a rocks glass filled with ice. Garnish with an orange slice or wedge.

Tiki Buck

1 oz Jägermeister

1 oz Appleton Estate Reserve Rum

6 oz root beer

½ oz fresh lime juice

¾ oz ginger syrup*

1 oz fresh pineapple juice

Perrier sparkling water

Lime wheel, ginger candy, pineapple slice or leaf garnish (optional)

Combine first five ingredients, shake and strain into a rocks glass with ice. Top with sparkling water, garnish and serve!

**Ginger Syrup: Combine equal parts ginger and juice with sugar and bring to boil. Stir to dissolve sugar, and cool completely.*

The Bee's Knees

**2 oz Bluecoat American Dry Gin or
Bluecoat Barrel Finished Gin**

¾ oz fresh lemon juice

½ oz fresh honey syrup*

Lemon twist

Combine all ingredients in a shaker filled with ice; shake vigorously. Double strain into a cocktail coupe, and garnish with a lemon twist.

**Honey Syrup: Combine equal parts honey with boiling water. Stir to dissolve honey, and cool completely.*

Jägermeister Soda

1½ oz Jägermeister

Perrier sparkling water

Orange bitters

Orange peels

Fill a tall, frozen glass to the top with ice. Add a dash of orange bitters, Jägermeister and squeeze the oil of an orange peel; top with Perrier. Squeeze a second peel over the top, stir and garnish with the peel.



Clover Club



Martinez



The Bee's Knees