CLASSIC MARGARITA

CLASSICS WITH A TWIST

MAKES: 1 COCKTAIL

INGREDIENTS

- 2 oz blanco tequila
- 1 oz fresh lime juice
- ¾ oz orange liqueur
- ¼ oz agave nectar

GARNISH

Lime wheel

DIRECTIONS

1. Combine tequila, lime juice, orange liqueur, and agave nectar in a cocktail shaker filled with ice and shake until well chilled.
2. Strain over fresh ice into a rocks glass.
3. Garnish with a lime wheel.

SPICED PEAR MARGARITA

CLASSICS WITH A TWIST

MAKES: 1 COCKTAIL

INGREDIENTS

- 1½ oz blanco tequila
- ¾ oz St. George Spiced Pear Liqueur
- ¾ oz fresh lime juice
- ¼ oz agave nectar
- 2 drops saline

GARNISH

Lime wheel or thin pear slice

DIRECTIONS

1. Combine tequila, pear liqueur, lime juice, agave nectar, and saline in a cocktail shaker filled with ice and shake until well chilled.
2. Strain over fresh ice into a rocks glass.
3. Garnish with a lime wheel or thin pear slice.

CLASSIC OLD FASHIONED

CLASSICS WITH A TWIST

MAKES: 1 COCKTAIL

INGREDIENTS

- 2 oz bourbon
- ¼ oz demerara syrup
- 2 dashes Angostura bitters

GARNISH

Expressed orange peel

DIRECTIONS

1. Combine bourbon, demerara syrup, and bitters in a mixing glass filled with ice and stir until well chilled.
2. Strain into a rocks glass over a large ice cube.
3. Gently squeeze an orange peel over the drink, peel side down, to release its fragrant oils. Add the expressed orange peel to the drink to garnish.

CHAMOMILE OLD FASHIONED

CLASSICS WITH A TWIST

MAKES: 1 COCKTAIL

INGREDIENTS

- 2 oz Cognac, preferably VSOP or older
- ½ oz chamomile honey syrup*
- 2 dashes orange bitters
- 1 dash Angostura bitters

GARNISH

Expressed orange peel

DIRECTIONS

1. Combine Cognac, chamomile honey syrup, orange bitters, and Angostura bitters in a mixing glass filled with ice and stir until well chilled.
2. Strain into a rocks glass over a large ice cube.
3. Gently squeeze an orange peel over the drink, peel side down, to release its fragrant oils. Add the expressed orange peel to the drink to garnish.

NOTE

*Chamomile Honey Syrup: Stir 1 cup of honey into 1 cup of boiling water. After the honey dissolves, remove from the heat and add 4 chamomile tea bags. Steep uncovered for about 10 minutes. Remove and discard the tea bags, and let it cool.

COGNAC FRENCH 75

CLASSICS WITH A TWIST

MAKES: 1 COCKTAIL

INGREDIENTS

- 1 oz Cognac
- ½ oz fresh lemon juice
- ½ oz simple syrup
- 2 oz brut sparkling wine

GARNISH

Expressed lemon peel

DIRECTIONS

1. Combine Cognac, lemon juice, and simple syrup in a cocktail shaker filled with ice and shake until well chilled.

2. Strain into a Champagne flute and top with brut sparkling wine.

3. Gently squeeze a lemon peel over the drink, peel side down, to release its fragrant oils. Add the expressed lemon peel to the drink to garnish.

HIBISCUS FRENCH 75

CLASSICS WITH A TWIST

MAKES: 1 COCKTAIL

INGREDIENTS

- 1 oz gin
- ½ oz fresh lemon juice
- ½ oz Sorel liqueur
- 2 oz brut sparkling wine

GARNISH

Lemon twist or edible flower

DIRECTIONS

1. Combine gin, lemon juice, and Sorel liqueur in a cocktail shaker filled with ice and shake until well chilled.
2. Strain into a Champagne flute and top with brut sparkling wine.
3. Garnish with lemon twist or edible flower.