

PLACES, PLATES, & COCKTAILS



2023 COCKTAILS & MOCKTAILS

Drink Responsibly!

Dry January

Every year, tens of thousands of people kick off the new year by taking part in a month-long sobriety challenge known as “Dry January.” Mocktail - A non-alcoholic mixed drink is a cocktail-style beverage made without alcoholic ingredients.



St Kitts Mocktail

Served in a **Highball glass**.

- 2 1/2 shots pineapple juice
- 1 shot fresh lime juice
- 1/2 shot grenadine
- Top with ginger ale
- 1 Lime wedge for garnish

Shake & strain into an ice-filled highball glass. Topped with ginger ale. Add the garnish.

February - Mardi Gras



WHAT IS A HURRICANE DRINK?

A Hurricane is a fruity, tropical-inspired cocktail that is specific to the French Quarter of New Orleans. Locals and tourists alike enjoy this refreshing drink while strolling down Bourbon Street. A drink in one hand, a beignet in the other, and two feet free to dance. That sounds like a good time!

Hurricanes are notoriously strong cocktails with a tangy sweetness that hides the pungent kick of the rum. Sip slowly, you'll thank me later.

NEW ORLEANS HURRICANE INGREDIENTS

So, what goes into making this iconic drink? Check out the list below!

- 2 oz light rum
- 2 oz dark rum
- 2 oz passion fruit juice
- 1 oz orange juice
- 1/2 oz fresh lime juice
- 1 tbsp simple syrup
- 1 tbsp grenadine
- Garnish: Orange Slice and Cherry



March- Happy St. Patrick's Day

Baileys Irish Coffee

Ingredients

- 2 oz Baileys Original Irish Cream
- 6 oz Hot Coffee
- 1 oz Irish Whiskey
- Whipped Cream (optional)

Instructions

1. Combine Baileys, coffee, and Irish Whiskey in a tall "Irish Coffee" glass.
2. Top with whipped cream.

For Mocktails

Baileys Coffee Creamer Non-Alcoholic Original Irish Cream Substitute Baileys Coffee Creamer Non-Alcoholic Original Irish Cream and vanilla instead of whiskey.

April - Easter Brunch Cocktail/Mocktail



The Orange Pom Fizz!

Ingredients (makes 2)

- 4 ounces pomegranate juice
- 2 ounces orange liqueur (for mocktail 2 drops of orange extract)
- 8 ounces Prosecco (for a mocktail use non-alcoholic Prosecco or sparkling water)
- 3 Tbsp. pomegranate seeds

Instructions

1. Divide ingredients evenly among 2 champagne glasses.
2. Garnish with orange peel and pomegranate seeds.

May - Cinco de Mayo

The Roasted Strawberry Margarita From Cointreau



Ingredients

- **1 ounce** Cointreau
- **2 ounces** mezcal (can substitute Tequila)
- **1 ounce** fresh lime juice
- **2 ounces** roasted strawberry purée

Directions

1. To make roasted strawberry pure: Remove strawberry tops, and char broil in the oven. Let cool. Place in blender. Fine strain.
2. Add all ingredients to a shaker with ice.
3. Shake and fine strain over ice into a rocks glass.
4. Garnish with a lime wheel and roasted or grilled strawberry.

June - Juneteenth



This refreshing strawberry-lemonade cocktail is named The Jubilee to celebrate Juneteenth. Juneteenth, also known as Jubilee Day, celebrates the day, June 19, 1865, when enslaved African Americans in Galveston, Texas learned they were free, two years after the Emancipation Proclamation, and two months after General Robert E. Lee surrendered. Juneteenth is the oldest celebration commemorating the end of chattel slavery and has been celebrated for over 150 years.



The Jubilee

1.5 oz Vodka
0.5 oz Fresh lemon juice
0.5 oz Simple syrup
0.5 oz Strawberry puree
4 oz water

Garnish: Lemon wheel, fresh-cut strawberries

Combine all ingredients in a cocktail mixer with ice and shake. Pour into a Collins glass. Garnish.

July 4th



Celebrate with a **Red, Blue, and White Sangria Cocktail or Mocktail**

HOW TO MAKE SANGRIA:

To make this easy sangria recipe, simply...

1. **Mix together the base ingredients.** Stir together white wine, strawberries, blueberries, and apples (use a star shape cookie cutter to cut the apples).
2. **Cover and refrigerate.** Pop the pitcher in the refrigerator for anywhere from 1-4 hours, so that the drink can chill, and all of those fruity flavors can meld.
3. **Stir in the “sparkles.”** Once you’re ready to serve the sangria, stir in sparkling white wine, apples, and a handful of ice.
4. **Serve!** Then pour the sangria over ice, serve, and enjoy!

For Mocktails use lemon lime or other clear-flavored sparkling water.

You could easily change out the strawberries and blueberries for lemons, pears, and pineapple to keep it all white. To change the red, white, and blue theme you could also add watermelon, raspberries, and blackberries instead of strawberries and blueberries.

August



Kentucky Buck

The Kentucky Buck is specially formulated for those long, summer days. With muddled strawberries and ginger beer, this refreshing, fruity cocktail is a great drink for any bourbon lover looking to sit back, relax, and enjoy the season.

Ingredients

- 2 oz Kentucky Bourbon or non-alcoholic whiskey
- 1/2 oz fresh lemon juice
- 1/2 oz simple syrup
- 1 oz strawberry
- 2 dashes Angostura® bitters
- 3 oz ginger beer

Directions

1. Muddle the strawberry in a cocktail shaker.
2. Add all ingredients, except the ginger beer, into the cocktail shaker.
3. Fill the shaker with ice and shake.
4. Strain over fresh ice into a Collins glass. Top with ginger beer and enjoy.

For mocktails, you can also double the ginger beer.