

POWER OF 12 SPRING COCKTAILS

MARCH 2025



POWERED BY MARKETING



BOURBON



SHERRY SPRINGER

THE INGREDIENTS

- ◆ 1.5 oz. Four Roses Bourbon
- ◆ 1 oz. Amontillado Sherry
- ◆ .5 oz. Disaronno
- ◆ 2 Dashes Walnut Bitters

THE STEPS

Stir over ice. Strain into a lowball glass over large ice cube. Garnish with a Luxardo cherry and an orange twist.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN



ROOT AWAKENING

THE INGREDIENTS

- ◆ 2.5 oz. Four Roses Bourbon
- ◆ .5 oz. Reàl Madagascar Syrup
- ◆ 3 Dashes Sarsaparilla Bitters

THE STEPS

Stir over ice. Strain into a lowball glass over large ice cube. Garnish with a Luxardo cherry and an orange twist.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



KENTUCKY BULLDOG

THE INGREDIENTS

- ◆ 1.5 oz. Four Roses Bourbon
- ◆ .75 oz. Borghetti Espresso Liqueur
- ◆ 3 oz. Milk
- ◆ 2 oz. Coke

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Top off with coke. Garnish with whipped cream and a Luxardo cherry.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN



WAKE TO WHISKEY

THE INGREDIENTS

- ◆ 1.5 oz. Penelope Bourbon
- ◆ .75 oz. Borghetti Espresso Liqueur
- ◆ 1 oz. Amaro
- ◆ 2 Dashes Aztec Chocolate Bitters

THE STEPS

Stir over ice. Strain into a lowball glass over large ice cube. Garnish with a Luxardo cherry and an orange twist.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN



BOURBON BLUES

THE INGREDIENTS

- ◆ 2 oz. Penelope Bourbon
- ◆ .5 oz. Simple Syrup
- ◆ .5 oz. Lemon Juice
- ◆ 7 Blueberries
- ◆ 1.5 oz. Tonic

THE STEPS

Muddle. Shake over ice. Strain into a lowball glass over fresh ice. Garnish with a blueberry skewer.

THE NOTES

FATHER'S DAY

MOTHER'S DAY

SPRING

EVERGREEN



RED EYE SPRITZ

THE INGREDIENTS

- ◆ 1 oz. Penelope Bourbon
- ◆ .75 oz. Amaro
- ◆ .75 oz. Bitter Aperitif
- ◆ .5 oz. Lemon Juice
- ◆ 1.5 oz. San Pellegrino Arancia Rossa

THE STEPS

Shake over ice. Top off with sparkling blood orange. Roll. Strain into a rocks glass over fresh ice. Garnish with an orange wheel.

THE NOTES

FATHER'S DAY

MOTHER'S DAY

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



GIN



CREATED BY DIANA NOVAK

MY SWEET JACKALOPE

THE INGREDIENTS

- 2 oz. Gunpowder Irish Gin
- .5 oz. Reàl Raspberry Puree
- .5 oz. Reàl Ginger Puree
- .75 oz. Lime Juice
- 2 oz. Soda Or Prosecco

THE METHOD

Shake over ice. Top off with soda or prosecco. Roll. Strain into a rocks glass. Garnish with a mint sprig and fresh raspberries.

THE FLAVORS

BOTANICAL

RASPBERRY

LIME

GINGER





CREATED BY DIANA NOVAK

GUNPOWDER OF MIDDLE EARTH

THE INGREDIENTS

- 2 oz. Gunpowder Irish Gin
- .75 oz. Monin or Reàl Kiwi Syrup
- .75 oz. Lime Juice

THE METHOD

Shake over ice. Strain into a coupe glass. Garnish with a kiwi wheel.

THE FLAVORS

BOTANICAL

KIWI

LIME





CREATED BY DIANA NOVAK

SARDINIAN REFRESHMENT

THE INGREDIENTS

- 2 oz. Gunpowder Sardinian Citrus Irish Gin
- .5 oz. Reàl Strawberry Puree
- .5 oz. Reàl Watermelon Puree
- .75 oz. Lime Juice
- 1.5 oz. Soda

THE METHOD

Shake over ice. Top off with soda. Roll. Strain into a rocks glass. Garnish with a lime wheel and an upward cut strawberry.

THE FLAVORS

BOTANICAL

WATERMELON

LIME

STRAWBERRY





CREATED BY DIANA NOVAK

RIO BRAVA

THE INGREDIENTS

- **1.75** oz. Gunpowder Brazilian Pineapple Irish Gin
- **.75** oz. Pomegranate Juice
- **.5** oz. Reàl Pear Puree
- **.75** oz. Lime Juice
- **1.5** oz. Prosecco

THE METHOD

Shake over ice. Top off with prosecco. Roll. Strain into a coupe glass. Garnish with a lime wheel and pineapple fronds.

THE FLAVORS

BOTANICAL

PMEGRANATE

LIME

PINEAPPLE





MELON ROUGE

THE INGREDIENTS

- ◆ 1.5 oz. Hendrick's Gin
- ◆ .5 oz. Cointreau
- ◆ .75 oz. Reà Watermelon Syrup
- ◆ .75 oz. Lime Juice
- ◆ .5 oz. Pomegranate Juice

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with an orange wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



TOO HOT TO HIVE

THE INGREDIENTS

- ◆ 1.5 oz. Hendrick's Gin
- ◆ .75 oz. Monin Hot Honey
- ◆ .75 oz. Lemon Juice
- ◆ 1.5 oz. Prosecco

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with lemon twist.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



SPRING OF PARADISE

THE INGREDIENTS

- ◆ 1.5 oz. Hendrick's Gin
- ◆ .5 oz. Apricot Brandy/Liqueur
- ◆ .75 oz. Pineapple Juice
- ◆ .75 oz. Lime juice
- ◆ .5 oz. Orgeat syrup

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with pineapple fronds.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



NEGRONI CITRUS SPRITZ

THE INGREDIENTS

- ◆ .5 oz. Hendrick's Gin
- ◆ .5 oz. Bitter Aperitif
- ◆ .5 oz. Bianco
- ◆ 1 oz. Lemonade
- ◆ 2 oz. Prosecco

THE STEPS

Shake over ice. Top off with prosecco. Roll, strain into a rocks glass over fresh ice. Garnish with a lemon wheels.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



LIQUEUR



IRISH ROSE

THE INGREDIENTS

- ◆ 1.5 oz. Five Farms Irish Cream
- ◆ .5 oz. Irish Whiskey
- ◆ .5 oz. Borghetti Espresso Liqueur
- ◆ 3 oz. Strawberry Milk

THE STEPS

Shake over ice. Strain into a martini glass. Garnish with whipped cream and a strawberry sliver.

THE NOTES

ST. PATRICK'S DAY

MOTHER'S DAY

SPRING

EVERGREEN



CAFÉ SEVILLE

THE INGREDIENTS

- ◆ 1.5 oz. Five Farms Irish Cream
- ◆ 1 oz. Cointreau
- ◆ 4 oz. Cold Brew

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with whipped cream and an orange sliver.

THE NOTES

SPRING

EVERGREEN



WELCOME TO THE JUNGLE

THE INGREDIENTS

- ◆ 1.5 oz. Sugarlands Banana Pudding Sippin' Cream
- ◆ 1 oz. Flor De Cana 12 Year Rum
- ◆ 2 oz. Pineapple Juice
- ◆ 1 oz. Reàl Cream Of Coconut

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Add a float of rum. Garnish with a cherry.

THE NOTES

FATHER'S DAY

MOTHER'S DAY

SPRING

EVERGREEN



OUTLAW RITA

THE INGREDIENTS

- ◆ 1 oz. Sugarlands Shine Mountain Legacy Corn Whiskey
- ◆ .5 oz. Herradura Silver Tequila
- ◆ .5 oz. Cointreau
- ◆ 1 oz. Lime Juice
- ◆ .5 oz. Agave Nectar
- ◆ 1 oz. Orange Juice

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with a lime wheel.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN



BACKWOODS APPLE BUCK

THE INGREDIENTS

- ◆ 1.5 oz. Sugarlands Shine Rye Apple Moonshine
- ◆ .5 oz. Cointreau
- ◆ 1.5 oz. Finest Call Fresh Citrus Sour
- ◆ 1.5 oz. Ginger Beer

THE STEPS

Build in glass. Stir then garnish with an orange and a lemon wheel.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN



RUM



FANTASY ISLAND

THE INGREDIENTS

- 1.5 oz. Brugal 1888
- .5 oz. Bitter Aperitif
- .75 oz. Reàl Watermelon Puree
- .75 oz. Lime Juice
- 2 oz. Pineapple Juice

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with pineapple fronds and cherry.

THE NOTES

SPRING

EVERGREEN



LAVENDER COCONUT COLADA

THE INGREDIENTS

- ◆ 2 oz. Brugal 1888
- ◆ 1.5 oz. Reàl Cream Of Coconut
- ◆ 2 oz. Pineapple Juice
- ◆ 3 Dashes Lavender Bitters

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with an edible orchid/flower and paper umbrella.

THE NOTES

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



LOST PLANE

THE INGREDIENTS

- ◆ .75 oz. Brugal 1888
- ◆ .75 oz. Bitter Aperitif
- ◆ .75 oz. Amaro
- ◆ .75 oz. Lemon Juice

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with a lemon twist.

THE NOTES

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



SPRING GREEN

THE INGREDIENTS

- ◆ 2 oz. Flor de Caña 12 Year Rum
- ◆ .75 oz. Reàl Kiwi Puree
- ◆ .75 oz. Lime Juice
- ◆ 1.5 oz. Q Elderflower Tonic

THE STEPS

Shake over ice. Top off with Q Elderflower. Roll, and strain into a martini glass. Garnish with lime wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



BLUEBERRY LAVENDER DAIQUIRI

THE INGREDIENTS

- ◆ 2 oz. Flor de Caña 12 Year Rum
- ◆ 6 Blueberries
- ◆ 1 oz. Lime Juice
- ◆ 1 oz. Simple Syrup
- ◆ 2 Dashes Lavender Bitters

THE STEPS

Muddle. Shake over ice. Strain into a martini glass. Garnish with a lime wheel and blueberry skewer.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



HIBISCUS ANTIDOTE

THE INGREDIENTS

- ◆ 2 oz. Flor de Caña 12 Year Rum
- ◆ 1 oz. Hibiscus Tea
- ◆ 1 oz. Simple Syrup
- ◆ 1 oz. Lime Juice

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with a lime wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



TROPIC TWEET

THE INGREDIENTS

- ◆ 1.5 oz. Flor de Caña 12 Year Rum
- ◆ .5 oz. Bitter Aperitif
- ◆ 1.5 oz. Pineapple Juice
- ◆ .5 oz. Lime Juice
- ◆ 1 oz. Reàl Cream Of Coconut

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with toasted coconut and cherry.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN

A clear glass filled with a pale yellow liquid, likely tequila, is the central focus. The glass is garnished with several slices of fresh cucumber and a sprig of green basil. The background is a dark, textured surface, possibly a countertop, with more cucumber slices and basil leaves scattered around. The lighting is soft, highlighting the freshness of the ingredients.

TEQUILA



THE VIOLET FIZZ

THE INGREDIENTS

- ◆ 1.5 oz. Herradura Silver Tequila
- ◆ .75 oz. Crème De Violette (*Optional*)
- ◆ .75 oz. Monin Lavender Syrup
- ◆ .75 oz. Lemon Juice
- ◆ 1.5 oz. Sparkling Lemonade

THE STEPS

Shake over ice. Top off with sparkling lemonade. Roll, then strain into a coupe glass. Garnish with a lemon twist and violet sanding sugar.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



BRINE IN TIME FOR SPRING

THE INGREDIENTS

- ◆ 1.5 oz. Herradura Silver Tequila
- ◆ .5 oz. Cointreau
- ◆ 1 oz. Finest Call Fresh Citrus Sour
- ◆ .25 oz. Olive Brine
- ◆ .5 oz. Orange Juice

****Note: Habanero Bitters Optional***

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with an olive skewer and lime wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



PEACHIN' TO THE CHOIR

THE INGREDIENTS

- ◆ 1.5 oz. Herradura Silver Tequila
- ◆ .5 oz. Bitter Aperitif
- ◆ .75 oz. Reàl Peach Puree
- ◆ .75 oz. Lemon Juice
- ◆ .5 oz. Orange Juice

THE STEPS

Shake over ice. Strain into a lowball glass over fresh ice. Garnish with an orange wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



MIDNIGHT MACHO

THE INGREDIENTS

- ◆ 1.5 oz. Herradura Silver **OR** Añejo Tequila
- ◆ .5 oz. Borghetti Espresso Liqueur
- ◆ 1.5 oz. Cold Brew
- ◆ .5 oz. Simple Syrup
- ◆ 3 Dashes Aztec Chocolate Bitters

THE STEPS

Shake over ice. Strain into a coupe glass. Garnish with whipped cream and chocolate shavings.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



SKIES & TIDES RITA

THE INGREDIENTS

- ◆ 1.5 oz. LALO Tequila
- ◆ .5 oz. Licor 43
- ◆ .5 oz. Blue Curaçao
- ◆ .5 oz. Pineapple Juice
- ◆ .75 oz. Lime Juice
- ◆ .75 oz. Orgeat Syrup

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with a lime and orange wheel.

THE NOTES

EASTER

MOTHER'S DAY

ST. PATRICK'S DAY

SPRING

EVERGREEN



FLORAL BLISS

THE INGREDIENTS

- ◆ 1.5 oz. LALO Tequila
- ◆ .5 oz. Elderflower Liqueur
- ◆ .75 oz. Reà Prickly Pear Puree
- ◆ .75 oz. Lime Juice
- ◆ 1.5 oz. Prosecco

THE STEPS

Shake over ice. Top off with prosecco.
Roll, then strain into a coupe glass.
Garnish with a lime wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



BLUSH HOUR

THE INGREDIENTS

- ◆ 1.5 oz. LALO Tequila
- ◆ .5 oz. Cointreau
- ◆ .75 oz. Reàl Lychee Puree
- ◆ .75 oz. Lime Juice
- ◆ 5 Raspberries
- ◆ 2 oz. Q Elderflower Tonic

THE STEPS

Muddle. Shake over ice. Top off with Q elderflower tonic. Roll, then strain into rocks glass over fresh ice. Garnish with fresh raspberry skewer.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN

CREATED BY SLY COSMOPOULOS
DIRECTOR BEVERAGE MARKETING

Source:



ALOE YOU MUCHO!

THE INGREDIENTS

- ◆ 1.5 oz. LALO Tequila
- ◆ .5 oz. Chareau
- ◆ 1 oz. Lime Juice
- ◆ .5 oz. Agave Nectar

****Note: Can Muddle Cucumber***

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with a lime wheel.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN



WINE



ARGYLE WINE

PINOT NOIR

TASTING NOTES

Layers of dark berries, black tea, and river rocks are laced within a framework of structured tannins and mineral tension that drive this Pinot Noir to a long, energetic finish.

Region: Oregon

Grape: Pinot Noir

Alcohol: 13

Appellation: Eola -Amity Hills

Type: Red

Vintage: 2021

Source:



BONTERRA WINE

SAUVIGNON BLANC

TASTING NOTES

Refreshing & crisp. The wine's brilliant, pale green aura invites you in, with grapefruit and tropical fruits on the nose. This austere and crisp California Sauvignon Blanc has perfectly balanced acidity with layers of tropical fruit flavors like kumquat, mango, passionfruit, balanced with a hint of citrusy lime zest.

Made With 100% Certified Organic Grapes

Environmentally-Friendly

Low Sulfites

Vegan Friendly

Source:



SONOMA-CUTRER

CHARDONNAY

TASTING NOTES

This wine is a rich, medium straw color with aromas of stone fruit, apple blossom, honeydew and a touch of oak spice. The palate features ripe pear and golden apple, balanced by bright acidity and a soft mid-palate. A gentle barrel spice finish adds sophistication.

Grapes:

100% Malolactic, 75% Oak, 25% Tank

Barrel Aging:

Aged for 8 months in French Oak, 14% New

Alcohol: 13.9%

Source:

THANK YOU

Cheers,



POWERED BY MARKETING