Cocktail

RECIPE
BOOK

BREWING AMERICA
CRAFT BREWING AND SUPPLIES

Cocktail

RECIPE

BOOK

BREWING AMERICA

CRAFT BREWING AND SUPPLIES

Designed by @Touchofdavid (Instagram)
www.fiverr.com/touchofdavid

BREWING AMERICA
CRAFT BREWING AND SUPPLIES

CONTENTS

MOSCOW MULE

1¼ oz. vodka | 3 oz. ginger beer | ¼ oz. lime juice
1 slice of lime for garnish

1 Pour vodka over ice and add lime juice

2 Top with ginger beer and stir

3 Garnish with lime and enjoy!

FRUIT MOJITO

½ lime | ¼ cup pineapple | ¼ cup mango | ¼ cup strawberries 10
mint leaves | 1 tbsp. sugar Crushed ice
2 oz. peach nectar | 1 ½ oz. light rum Club soda

1

Muddle sliced lime, mint leaves and sugar in a chilled glass.

2

Add fresh fruit as desired.

3

Mix in ice, rum and a splash of peach nectar. Pour soda and top with a little
mint leaf garnish. Ready to serve!

PEACH AND POMEGRANATE MARGARITA

8 oz. peach nectar | 3 oz. pomegranate juice | 2 oz. tequila
2 oz. triple sec Sugar or margarita salt
Lime Ice

1

Chill glassware priPour about 2 tablespoons of sugar or margarita salt in a bowl. Rim the edge of your glass with a lime wedge and dip the rim into the sugar or salt.or to preparing your drinks.

2

Add ice to your glass. Next combine peach nectar, pomegranate juice, triple sec and tequila in a cocktail shaker with ice.

3

Shake for about 30 seconds and serve!

3

FROZEN MANGO MARGARITA

1 cup chopped mango | 2 oz. orange juice | 1 oz. fresh lime juice (1 lime) | 2 oz. tequila | 1 oz. triple sec 2 tsp. sugar | 1 tsp. honey 1 ½ cups ice | Lime wedges for garnish (optional) Salt or sugar for rim (optional)

1

Combine all ingredients in a mixer and blend until smooth.

2

Pour into a glass and serve, or put in freezer to enjoy later!

CLASSIC DAIQUIRI

2 oz. light white rum | 1 oz. fresh--squeezed lime juice
½ oz. simple syrup

1

Shake with ice and strain into a Martini glass or coupe.

2

Garnish with lime wedge.

HPNOTIQ BREEZE

1 ½ oz. Hpnotiq
1 oz. Malibu coconut rum | 2 oz. pineapple juice

1

Fill a shaker halfway with ice and pour in all ingredients.

2

Drop some ice into a whisky sour glass and strain the mixture into it.

CHOCOLATINI

3 oz. Bailey's Irish Cream | 2 oz. Chocolate liqueur | 1 oz. vodka
Chocolate syrup

1

Swirl bottom of chilled Martini glass with some chocolate syrup.

2

Shake well with ice and serve. Enjoy!

7

CLASSIC MARGARITA

2 oz. tequila made from 100% agave | 1 oz. Cointreau
1 oz. freshly squeezed lime juice Salt for garnish

1

Combine tequila, Cointreau and lime juice in cocktail shaker filled with ice.

2

Moisten rim of margarita or other cocktail glass with lime juice or water.

3

Holding glass upside down, dip rim into salt.

4

Shake and strain drink into glass & serve!

SPANISH SANGRIA

1 bottle red Spanish wine | 1 cup fresh orange juice
½ pineapple chopped
1 orange sliced into thin rounds and then halved
½ pear cubed

1 Slice fruit and drop into a large pitcher.

2 Add orange juice, then wine and stir.

3 Refrigerate until serving, 4-6 hours would be ideal so the flavors can mingle.

4 Drink within 1-2 days.

9

VODKA GIMLET

1 ½ oz. gin or vodka | 1 oz. fresh lime juice | 1 oz. simple syrup Ice cubes
Lime wheel or lime zest for garnish (optional)

1

Fill a cocktail shaker with ice.

2

Add the vodka, lime and simple syrup.

3

Shake rapidly for about 20 seconds. Strain into rocks glass

4

Add desired garnish. Enjoy!

RASPBERRY POMEGRANATE COCKTAIL

3 oz. champagne or white wine | 1 oz. pomegranate vodka
5 oz. pomegranate juice | 4 oz. raspberry lemonade | 4 oz. sprite

1

Mix all ingredients together and serve!

NEGRONI

1 oz. gin | 1 oz. sweet vermouth | 1 oz. Campari
Orange twist for garnish (optional)

1

Pour the gin, vermouth and Campari into a chilled Old Fashioned glass over ice.

2

Garnish with the orange twist and serve!

12

MINT JULEP

2 to 3 oz. bourbon, to taste | 1 tsp. sugar, to taste, dissolved in
1 tsp. water 8 to 10 leaves fresh mint
Mint sprigs for garnish Crushed ice

1

Place sugar and water at the bottom of a julep cup and stir until sugar is dissolved.

2

Add mint leaves and muddle. Half fill the glass with crushed ice and add bourbon then mix.

3

Generously adorn the drink with sprigs of fresh mint. Serve with a short straw.

13

DARK N STORMY

2 oz. Gosling's Black Seal rum | 6 oz. ginger beer
1 lime wedge

1

Place several ice cubes in a tall glass and add the rum.

2

Top with the ginger beer, add the lime wedge and stir.

PINEAPPLE BREEZE

Ice | ½ oz. Malibu rum | ½ can of sprite
¼ cup pineapple juice | ¼ cup orange juice

1

Fill a 16 oz. glass with ice.

2

Pour Malibu rum, sprite, pineapple juice and orange juice over ice.

3

Stir and serve!

CLASSIC MOJITO

½ lime | 10 mint leaves | 1 tbsp. sugar Crushed ice
1 ½ oz. light rum Club soda

1

Chill glassware prior to preparing your drinks.

2

Muddle sliced lime and mint leaves with sugar in a chilled glass. Add ice and rum.

3

Pour soda and top with a little mint leaf garnish. Ready to serve!

16

WHISKY SOUR

2 oz. rye or blended whisky | ¾ oz. fresh lemon juice
1 tsp. superfine sugar or simple syrup Slice of orange or lemon slice
(or both) Maraschino cherry

1

Shake whisky, lemon juice and sugar vigorously with ice.

2

Strain over the ice into a chilled cocktail glass, Old Fashioned glass, or highball glass.

3

Garnish with an orange or lemon slice (or both) and a maraschino cherry.

MARTINI

2 oz. gin | 1 oz. dry vermouth Ice
Lemon twist for garnish Green olive (optional)

1

Place a Martini glass in the freezer to chill, 10 minutes or longer. Measure the gin and vermouth into a mixing glass.

2

Add ice and stir until chilled, about 20 seconds. Strain into the chilled Martini glass.

3

Add ice and rum. Pour soda and top with a little mint leaf garnish. Ready to serve!

VODKA MINT LIMEADE

8 – 16 oz. Hangar 1 Straight Vodka | 6 cups water
2 cups simple syrup | 1 cup freshly squeezed lemon juice
½ cup freshly squeezed lime juice | ½ cup fresh mint leave

1

Make 2 cups of simple syrup by bringing 1 ½ cups sugar and 1 ½ cups water to a boil.

2

Stir occasionally until sugar is dissolved. Combine all ingredients in a large pitcher with ice.

3

Toss in some sliced lime and enjoy!

WHITE SANGRIA

1 bottle white wine | 1 fresh orange thinly sliced
1 fresh white grapefruit thinly sliced 1 fresh lemon sliced
¼ cup sugar | 8 oz. sparkling water

1

Cut slices of citrus into halves or quarters and place into bottom of pitcher. Add the sugar and wine to pitcher and stir until sugar is mostly dissolved.

2

Cover and refrigerate for at least an hour. When time to serve remove from refrigerator and stir together to make sure sugar is completely dissolved.

3

In each glass add ice, an ounce of sparkling water and then Sangria.

OLD FASHIONED

sugar cube | 3 dashes Bitters – Angostura bitters Club soda
2 oz. whisky – Rye whisky Old Fashioned glass

1

Place the sugar cube (or ½ tsp. loose sugar) in an Old Fashioned glass. Wet it down with 2 or 3 dashes of Angostura bitters and a short splash of water or club soda.

2

Crush sugar. Rotate the glass so sugar grains and bitters give it a lining.

3

Add large ice cube. Pour in the rye (or bourbon). Serve with a stirring rod.

21

TOM COLLINS

1 cup dry gin | 1 cup freshly squeezed lemon juice
½ cup simple syrup | 1 cup club soda | 4 orange slices
4 maraschino cherries Ice

1

Combine gin, lemon juice and simple syrup in a pitcher and stir.

2

Fill 4 glasses to the brim with ice then fill ¾ with the Tom Collins. Add a few splashes of club soda.

3

Garnish each glass with an orange and a cherry.

WHITE RUSSIAN

2 oz. vodka
1 oz. kahlua Heavy cream Ice

1
Add the vodka and kahlua to an Old Fashioned glass filled with ice.

2
Tope with a large splash of heavy cream and stir.

RASPBERRY ACAI

1 part Trop50 Raspberry Acai juice | 1 part Riesling
Club soda | Fresh strawberries sliced

1 Add equal parts Trop 50 Raspberry Acai and Riesling.

2 Top with club soda.

3 Garnish with fresh strawberries.

24

CLASSIC GIN FIZZ

2 oz. gin | ½ oz. lemon juice
1 tsp. powdered sugar | 3 – 4 oz. club soda Lemon juice

1

Shake gin, lemon juice and powdered sugar in a cocktail shaker filled with ice.

2

Strain into a glass filled with ice.

3

Add club soda and then garnish with lemon slice.

ALCOHOL FREE VERSION:
Leave out the Gin and add more Club Soda

25

BLACKBERRY VANILLA MOCKTAIL

1/3 cup fresh blackberries | Juice from ½ lemon
¼ tsp. vanilla extract | ½ tsp. honey
Club soda or sparkling water

1

In the bottom of a glass or cocktail shaker, use the back of a spoon or a muddler to muddle the blackberries with the lemon juice, vanilla, honey, and a splash of the club soda.

2

Pour the mixture through a fine mesh strainer and then again through a coffee filter to get the liquid nice and clean.

3

After straining the liquid, transfer it to a cocktail glass filled with ice and fill the remainder of the glass with club soda of sparkling water. Garnish with some fresh blackberries and mint leaves.

STRAWBERRY CANTALOUPE SLUSHY

1 medium cantaloupe cut in cubes | 2 cups strawberries diced
2 cups ice | Nutri Bullet (optional)

1 Add strawberries to food processor or blender. Blend it until very smooth and refrigerate.

2 Add half cantaloupe and 2 cups of ice and bend it on high speed until smooth and mix it with the first half of cantaloupe.

3 Serve it layered in a high glass. Garnish with strawberries.

SHIRLEY TEMPLE

1 cup ice cubes | 1 can sprite or 7--Up Dash of grenadine syrup 1 maraschino cherry

1

Fill a tall glass ¾ full of ice cubes. Pour sprite over ice cubes until the glass is almost full.

2

Add a dash of grenadine syrup and stir.

3

Garnish with a maraschino cherry. Enjoy!

HOT BUTTERED SPICED CIDER

½ gallon apple cider | ½ cup fresh lemon juice, plus 1 strip of zest
½ cup fresh orange juice, plus 1 strip of zest 3 cinnamon sticks
4 whole cloves | 1tbsp. unsalted butter, softened Cinnamon candy
sticks or cinnamon sticks for garnish

1

In a large pot, combine the cider, lemon juice, orange juice, cinnamon sticks and cloves.
Simmer over medium heat for 20 minutes, not allowing to boil.

2

Ladle the cider into mugs, leaving the zest, cinnamon sticks and cloves in the
pot. Add about ½ tsp.

3

Butter to each mug. Serve with candy sticks or cinnamon sticks, if desired.

BANANA SLUSH PUNCH

6 cups water, divided | 4 very ripe bananas | 1 ½ cups white sugar
6 cups pineapple juice | Two 12 oz. cans orange juice concentrate
One 12 oz. can lemonade concentrate (pink or yellow) | 3 liters
Sprite or ginger ale

1

In blender combine 3 cups water, bananas and sugar until smooth. In large bowl combine remaining water and remaining ingredients and mix well.

2

Add banana mixture. Divide mixture evenly among 3 freezer – safe containers or gallon – sized ziploc bags and freeze overnight.

3

When time to serve place banana mixtures into a drink bowl and pour 1 liter of chilled ginger ale or sprite over the banana mixture. Mix with a spoon and serve immediately.

30

PIÑA COLADA

6 oz. fresh pineapple juice | 2 oz. coconut cream
1 cup ice (crushed)

1 Mix all ingredients together until blended.

2 Top off with a slice of fresh pineapple.

STRAWBERRY LEMONADE

1 cup fresh strawberries | ½ fresh lemon, sliced | 2 tbsp. sugar (optional) | 4 cups water Ice

1 Put strawberries, lemon and sugar in a glass and smash together.

2 Add water, ice and enjoy!

VIRGIN BELLINI

1 oz. chilled peach nectar | 4 oz. chilled lemon--lime soda

1

Pour peach nectar into a champagne flute and top with lemon--lime soda.

2

Stir gently and serve.

SPARKLING CRANBERRY PUNCH

2 quarts cranberry juice cocktail
6 oz. can frozen pink lemonade, thawed | 1 quart sparkling water

1 In a large container, combine the cranberry juice cocktail and the thawed pink lemonade concentrated.

2 Stir in the sparkling water and serve!

34