



AMERICAN
ART DECOR

presents

Labor Day Cocktails

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There's a reason that this no-fuss cocktail is a big favorite south of the border. The Paloma combines sweet and salty flavors with a fruity mix of grapefruit and lemon-lime to help your favorite bold tequila or mezcal go down nice and smooth!





Paloma

Prep: 10 minutes | Yields 2 servings

You will need:

2 oz. fresh grapefruit juice
1 lime, juiced
Simple syrup to taste
2 oz. mezcal or tequila
Lemon-Lime Soda
Salt & lime to garnish

Directions:

Take your lime and use it to rim a glass of your choosing in salt. Set aside. Combine grapefruit juice, the juice of half of a lime, tequila, and simple syrup in a cocktail shaker with plenty of ice. Shake to combine, not stopping till your shaker goes cold (about 30-60 seconds).

Deposit mixture in your salt-rimmed glass till half full, filling the rest of your glass with the lemon-lime soda of your choosing.

If you loved the Paloma, then the Salty Dog will have you doing a double-take! Swap out your tequila for some gin for a smoother, more aromatic mouthfeel and make the flavors of this drink pop with a heavily salted rim.





Salty Dog

Prep: 5 minutes | Yields 2+ servings

You will need:

2 oz. grapefruit juice
2 oz. pineapple juice
2 oz. gin
Salt & lime to garnish

Directions:

Take your lime and use it to rim a glass of your choosing in salt.
Set aside.

Combine grapefruit and pineapple juice with gin in a shaker. Add ice, shake, empty into your rimmed glass, and enjoy!



Although we can't hop on a flight to Maui right now, we can make our backyards feel like the Big Island with this easy breezy cocktail! Pineapple and cranberry juices add sweetness to an easily adjusted shot of vodka, to make this refreshing cocktail easy to throwback for the rest of the summer.





Hawaiian Breeze

Prep: 10 minutes | Yields 1-2 servings

You will need:

1.5 oz vodka
1.5 oz pineapple juice
3 oz cranberry juice

Directions:

Combine pineapple and cranberry juice in a glass, stirring in vodka as desired. Use larger cubed ice to prevent dilution, and enjoy!



Even those who aren't fans of whiskey can enjoy this complex and refreshing cocktail inspired by the Jekyll Island Club Resort in Georgia's signature Rockefeller Rye and named after the astrological season. Bright and bold ginger liqueur offsets the bitter floral taste of the whiskey, making the drink take on a tangy savory zing that'll have you craving more.



Virgo Rye-zing

Prep: 10 minutes | Yields 1 servings

You will need:

1.5 oz. rye whiskey
1 oz. ginger liqueur
1 lemon, juiced
.5 oz. lime or grapefruit juice

Directions:

Combine all ingredients in a cocktail shaker with ice. Shake, shake, shake, pour, and enjoy!



Who among us doesn't love a good margarita!? Whether you take yours shaken, stirred, or blended, this pineapple margarita is the epitome of a classic summer cocktail.



Pineapple Margarita

Prep: 10 minutes | Yields 2 servings

You will need:

2 oz. pineapple juice
1 oz. orange juice
1 lime, juiced
1 oz. triple sec
1.5 oz. mezcal or tequila
Salt & lime to garnish

Directions:

Rim a glass of your choosing with salt using the lime and a shallow dish.

Combine your liquid ingredients in your blender, shaker, or glass before stirring, blending, or shaking together to combine. Transfer your drink to your rimmed glass and garnish as you like.