SPECTACULAR SUMMER COCKTAILS





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THE SUMMER COCKTAILS ISSUE

Wet your whistle at home or at your favorite watering spot (hopefully open now or soon) with amazing cocktails, crisp wines and fizzy brews.

ISSUE 20

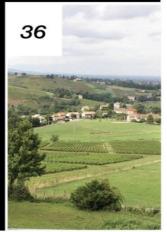












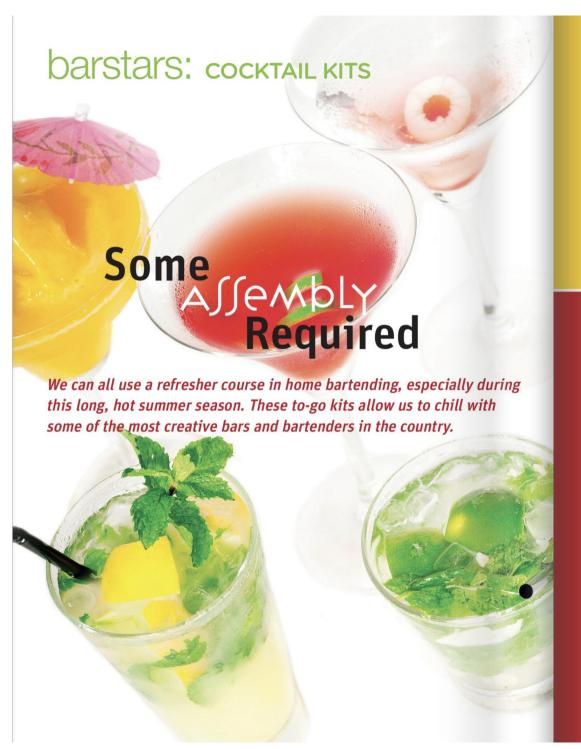
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hile there's no place like home, there's also no question we are yearning to satisfy our thirst for the unique flavors and inspiration stirred up by the most inventive bars and bartenders around the U.S. Thankfully, creative bartenders and distillers have found a fresh new way to satisfy our wanderlust and brush up on our home entertaining skills with inspiring "to-go" cocktail kits. These DIY adventures run the gamut from updated cocktail classics to bartenders' own special inventions that capture lightning and local flavor in a bottle or glass.

So, what are you waiting for? Get your bartending gear together and prepare for a great escape. —ELYSE GLICKMAN

Toasts From Coast To Coast

The Finished Products

- 1. Bombay English Garden Gimlet
- 2. Bacardi Rum Banana Daiquiri
- 3. Patrón Watermelon Basil Margarita

WHERE TO ORDER

CocktailCourrier.com

Created By

Members of professional bartender site

Yield per kit

'Mini" kits serve 2; "Classic" kits serve 8

Price Range

122 to \$64

What's Inside

Beyond the spirits and components, lots of options! Cocktail Courier offer a choice of at least two kit sizes as well as a website filled with entertain ing tips and tricks from some of the 12,000 ShakeStir bartenders. To keep Cocktail Courier's selections fresh and interesting, ShakeStir periodically rur competitions to solicit distinctive coctails from the world's very best local bartenders for limited run.





The Finished Product

Destination

Margarita Messenger

Where to Order

tanteotequila.com/mexican-standoff (CA, TX, FL, IL, NY, AZ, WA, NI, MA, CT)

Yield per Kit

15 drinks

Cost

\$89.99, or a full-on sampler starting at \$229.99 that will also include the fixings for two spicier margarita expressions (Tanteo Habañero with Lime Sour and Passion Fruit Juice and Tanteo Jalapeño with Lime Sour and Watermelon).

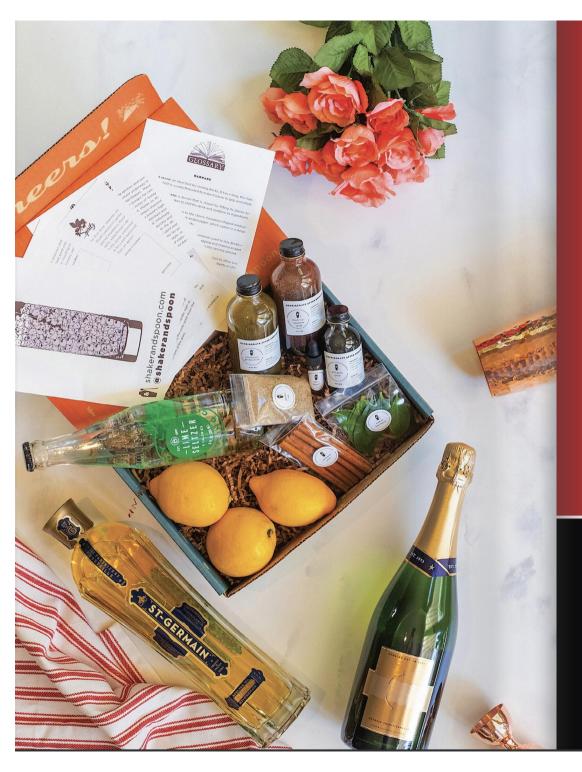
Special Features

Every kit comes with a full 750ml of Tanteo Tequila with Twisted Alchemy juice (a professional line of fresh, coldpressed, all-natural juices) so you can have that fresh-picked and crafted result effortlessly. The kits are based on the recent "Virtual Mexican Standoff," a margarita competition featuring top bartenders from across America.

MAKES 1 DRINK

- 2 oz teguila
- 2 oz Twisted Alchemy Cold-Pressed Blood Orange Juice
- 3 oz Twisted Alchemy Cold-Pressed Lime Sour Blood orange slice, for garnish
- 1. Fill a small cocktail shaker with ice.
- 2. Pour in all ingredients.
- 3. Put on the lid; shake for 30 seconds.
- 4. Strain the cocktail into glass.
- 5. Garnish with blood orange slice.

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THE ST. GERMAIN SUMMER SPRITZ KIT

The Finished Products

- 1. The Green Thumb Cooler
- 2. Darkened Summer Moon
- 3. Myrtille Spritz

Destinations

San Francisco, New York and Chicago

Where to Order:

ShakerandSpoon.cor

Yield per Kit

12 finished cocktai

Price Range

\$50 for one kit; \$135 for 3 months; \$250 for 6 months: \$480/year

What's Inside

A lot of inspiration designed around one spirit—St-Germain for Shaker and Spoon's June kit, available at press time. This is part of a subscription box service for craft cocktail superfans, providing everything you need for stellar cocktails, minus the spirits: hand-crafted syrups, bitters, garnishes, mixers and citrus. There are also recipe cards with links to corresponding videos. All of this ensures a perfect recreation of signature drinks from the world's finest bars. Themes and contents of kits change monthly, though some past kits are available.

THE GREEN THUMB COOLER STACEY SWENSON, NEW YORK, NY MAKES 1 DRINK

- 1½ oz St-Germain elderflow
- 1 TB Salted Green Garden Shri
- dashes Scrappy's Celery Bitte
 1-2 oz lime soda
- 1. Combine all ingredients, except soda,
- 2. Shake and strain into a large wine glass filled with ice.
- 3. Top with soda, then garnish.

sip___





A GENEROUS SERVING OF MIDWESTERN CHILL

The Finished Products

1. Peach Basil Mule

Strawberry Basil Mule

Destination

Plae Bistro, Green Bay, WI

Where to Order

plaebistro.com

Created By

Lauren Reidinger and Pamela Dreikosen, Lead Bartenders

Yield per Kit

13-17 drinks

Price

\$50 for mojito kit; \$65 for mule kit

What's Inside

The ladies of Plae thought it would be fun to give guests an opportunity to play at home with kits that include individually-packaged and labeled fresh ingredients and instructions on the inside for easy follow-along steps to create their own variations of Plae's bestsellers



STRAWBERRY BASIL MULE

LAUREN REIDINGER AND PAMELA DREIKOSEN, PLAE BISTRO, GREEN BAY, WI

MAKES 1 DRINK

- 2 oz Tito's Vodk
- 1 strawberry, sliced in two
- 2 basil leaves
- ½ can ginger beer Lime slice, for garnish
- 1. In a large copper mule cup, muddle strawberry pieces and basil leaves.

- 2. Fill cup with ice. Add vodka
- 3. Top with ginger bee
- 4. Stir gently with long-handled spoor
- 5. Garnish with lime slice

Ingredients per kit (vields about 17 drinks)

1 liter bottle Tito's Vodka 9 cans Ginger beer (half can/drink) 8 strawberries (1/2 per drink) Basil 34 pieces (2 leaves per drink)



PEACH BASIL MULE

LAUREN REIDINGER AND PAMELA DREIKOSEN, PLAE BISTRO, GREEN BAY, WI

MAKES 1 DRINK

for garnish

2 oz Tito's Vodka

- 1 oz peach simple syrup 2 basil leaves 1/2 can ginger beer Lime slice and basil leaf,
- 1. In a large copper mule cup, muddle basil leaves.
- 2. Fill cup with ice. Add vodka.
- 3. Top with ginger beer.
- 4. Stir gently with long-handled spoon.
- 5. Garnish with lime slice.

Ingredients per kit (yields about 16 drinks) 1 liter bottle Tito's Vodka 16 oz bottle peach syrup



TEXAS TWISTERS

The Finished Product Netflix + Chilton

Destination

The Funky Door, Lubbock, TX

Where to Order

the funky door.com

Yield per kit

Price \$44

What's Inside

You don't need a lot of complicated steps for quality refreshment in Texas. The Funky Door's best-selling cocktail proves this, enabling fans to make the signature drink their own, with clever serving pieces and a smile.

NETFLIX + CHILTON THE FUNKY DOOR, LUBBOCK, TX MAKES 1 DRINK

- 1½ oz Tito's Vodka
 Juice from 2 lemons
 Soda water
 Lemon, orange or lime wheel
 or wedge, for garnish
- 1. Rim a highball glass with salt. Fill with ice.
- 2. Add vodka and lemon juice.
- 3. Fill glass with soda water; stir gently with long-handled spoon.
- 4. Garnish with citrus wheel or wedge.



The Finished Product

The Bejas Signature Margarita

Destination

Bejas, Fredericksburg, TX

Where to Order

bejasfbg.com

Yield Per Kit

15 to 17 drinks

Price

\$29

What's Inside

Make Bejas' signature your own with a homemade mix with fresh-squeezed citrus juices, your preferred silver tequila and perfectly measured ingredients according to the directions.

BEJAS SIGNATURE MARGARITA

BEJAS, FREDERICKSBURG, TX

1½ oz silver tequila of choice

- 1 oz Grand Marnier or preferred orange liqueur
- 1/2 oz freshly squeezed lime juice
- 1/2 oz freshly squeezed orange juice
- 1/2 oz simple syrup

Lime wedge, for garnish

- 1. Rim a margarita glass with salt.
- 2. In a shaker, combine tequila, liqueur, juices and
- 3. Add ice; cover and shake vigorously.
- 4. Strain into margarita glass.
- 5. Garnish with lime wedge.





CALIFORNIA DREAMING

The Finished Product The Red Ryder

DestinationThe Lark, Santa Barbara, CA

Where to Order thelarksb.com

Yield per kit
3 cocktails

Price \$30

Special Feature:

The kit for the signature cocktail captures the spirit of the bar, known for classic and modern craft cocktails with a wine country twist using the finest in artisan spirits, mixers and seasonal fruits and vegetables.



CHRIS MOAK, THE LARK, SANTA BARBARA, CA MAKES 1 DRINK

- oz rosemary and bay leaf-infused gin
- 34 oz Carpano Antica
- clove-infused Campari
- Liqueur

 Orange peel, to rim the glass
- 3 fresh cranberries skewered through a partially peeled
- 1. Rim a rocks glass with fresh orang peel; discard peel.
- 2. Combine ingredients in a shaker; cover and shake.
- 3. Pour mixed cocktail into glass
- 4. Top with the cranberry and rose mary garnish.



The Finished Product

DestinationGenever, Los Angeles, CA

Where to Order geneverla-store.square.site

Created By
Jessie Smith, bartender

Yield per kit 6 drinks

Price \$60

What's Inside

Rum, mango purée, housemade pomegranate molasses and a logo-ed jigger make a rum run over to the islands quick and refreshing. A pimento cheese sandwich is part of the package.



The Finished Product

DestinationGuerilla Tacos

Where to Order

Papa Juice--caviar.com for pickup or delivery in L.A.

Created By

Tomás de los Reyes, Don Papa Rum Brand Ambassador

Yield per Kit
3 to 4 drinks

Price \$26 to \$31

What's Inside

Tomás de los Reyes' resume includes some of the most exclusive cocktail bars in the city, such as Double 7, Socialista and the Boom Boom Room. It was no surprise that his cocktail classes were such a huge hit in recent months, so it made sense to put some kits together based on his most popular, food friendly cocktails.

PAPA JUICE

Tomás de los Reyes for Guerilla Tacos, Los Angeli

MAKES 1 DRINK

- 2 oz Don Papa 7-Year Rum Q Premium Tonic Water, for topping off
- 1 lime wedge, for garnis
- 1. Fill a rocks glass with ice.
- 2. Measure two ounces of rum in enclosed pop-up jigger.
- 3. Top off with tonic water.
- 4. Garnish with lime wedge.

FILIPINO RUM PUNCH

JESSIE SMITH, GENEVER, LOS ANGELES MAKES 1 DRINK

- 2 oz Don Papa 7-Year Rum
- 1 oz mango purée
- vz pomegranate molasses Lime wedge, for garnish
- 1. Fill a rocks glass with ice
- Add rum, mango puree an pomegranate molasses to shaker.
- 3. Cover and shake. Garnish with lime and serve.



NYC PARTY-IN-PLACE PROVISIONS

The Finished Product Hibiscus Grapefruit Margarita

Destination

The Wayland Bar, New York, NY

Where to Order

cocktailsinmotion.com/cocktail-delivery (NY only)

Yield per kit

15 drinks

Price

\$99

Special Features

New Yorkers can have a full night out at this legendary bar — the first craft cocktail bar in the East Village — delivered to their door by a local bartender on Tuesdays, Fridays and Saturdays through Cocktails in Motion. The package includes a full 750ml of the cocktails' foundation spirit, artisanal mixers, garnishes and a bag of chips! \$10 from the Hibiscus Grapefruit cocktail and three other kits will be donated to The Lee Initiative, providing free meals and essential household supplies to furloughed hospitality workers in NYC and around the country.

HIBISCUS GRAPEFRUIT MARGARITA

MAKES 1 DRINK

1¾ oz Tanteo Blanco Tequila 2¼ oz cocktail mix (with lime, grapefruit, hibiscus tea and agave nectar) Juice from ½ lemon or lime Dehydrated blood orange wheel, for garnish Sea salt, for rimming glass

- 1. Combine tequila, cocktail mix and lime (or lemon) juice.
- 2. Salt the rim of a rocks glass with sea salt. Fill with ice.
- 3. Shake and pour cocktail mix into glass.
- 4. Garnish with blood orange wheel.

