

RED SNAPPER

Mix ingredients:

2 oz Hayman's London Dry Gin
0.5 oz lemon juice
8 dash worcestershire
5 dash hot sauce
1 pinch celery salt
Fresh horseradish to taste
4.5 oz tomato juice

Pour over ice into glass; garnish.



NEGRONI SBAGLIATO

Build in glass filled with ice:

1.5 oz Aperitivo Cappelletti
1.5 oz Cocchi Vermouth di Torino
2 oz sparkling wine

Garnish with an orange peel.



GÉNÉPY ROOT BEER FLOAT

Build in glass:

Vanilla ice cream
2 oz Dolin Génépy le Chamois
6 oz root beer

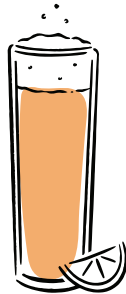


PEACH WHISKEY SOUR

Dry shake:

1.5 oz bourbon
1 oz Rothman & Winter Orchard Peach Liqueur
0.75 oz lemon juice
0.5 oz simple syrup
1 egg white

Shake again with ice.
Strain into a double rocks glass filled with ice. Garnish with an orange peel/wheel.



AMER FRONTIÈRE

Build in glass:

1.5 oz Bonal Gentiane-Quina
8 oz lager
2 dash orange bitters

Garnish with an orange peel.



SAVOIE SPRITZ

Build in glass:

2 oz Comoz Vermouth Blanc
1 oz club soda
1 sliced strawberry

Garnish with a lemon peel and a mint sprig.



CONTINENTAL DAIQUIRI

Shake with ice:

2.25 oz white rum
0.75 oz Rothman & Winter Orchard Elderberry Liqueur
0.75 oz lemon juice
0.25 oz lime juice
0.25 oz rich simple syrup

Fine-strain into coupe.
Garnish with a lime wheel.



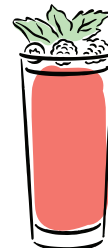
CULOMBA

Prepare double rocks glass with salted rim and filled with ice.

Shake with ice:

3 oz Mattei Cap Corse Blanc Quinquina
3 oz grapefruit juice
0.5 oz blanco tequila (optional)

Strain into the prepared glass.

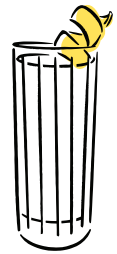


CAYUGA CUP

Build in glass:

2 oz Averell Damson Plum Gin Liqueur
3 oz ginger ale, lemon soda, orange soda or lime soda

Garnish with seasonal fruit, a slice of cucumber, and a lemon wedge.

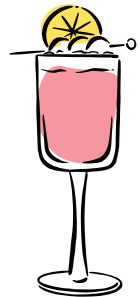


FUNCHAL, FOUR PM

Build in glass over ice:

3 oz Henriques & Henriques Rainwater Madeira
3 oz tonic water

Garnish with lemon peel.



COCCONATO JUBILEE

Build drink in glass with cracked ice:

3 oz Cocchi Americano Rosa
1 bar spoon cherry syrup
3 oz club soda

Garnish with a lemon peel and 3 cherries.



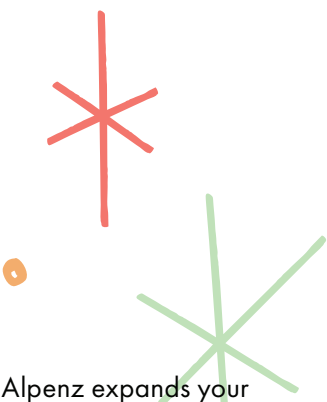
BASIL SOUTH SIDE

Shake with ice:

1 oz blanco tequila
1 oz Salers Gentian Apéritif
1 oz lime juice
6 basil leaves

Strain into a coupe.
Garnish with a lemon wheel and basil leaf.

Cheers!

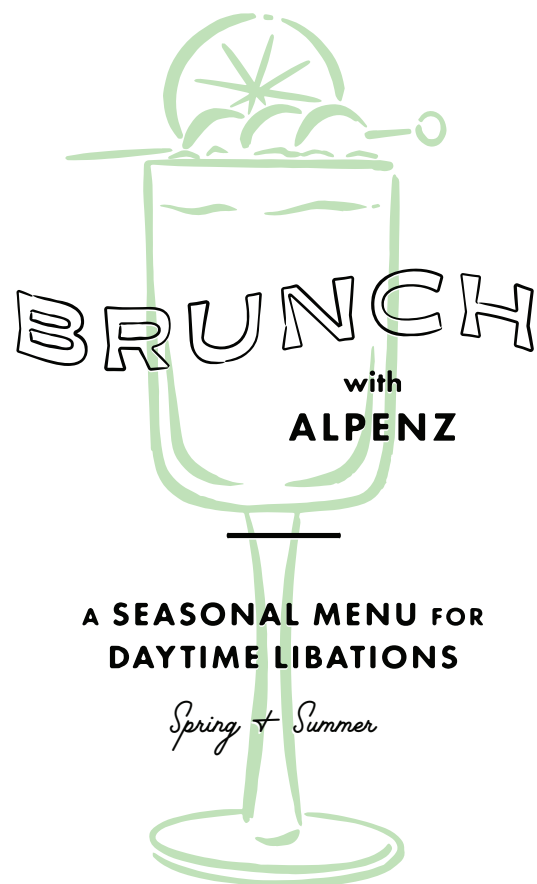


Brunch with Alpenz expands your daytime drink menu beyond the usual suspects while boosting sales. The Haus Alpenz portfolio of aromatized wines, liqueurs, amari and spirits enables top-quality cocktails that are delicious, food-friendly and low- or moderate-ABV—not to mention an excellent value. As an importer, our mission is to serve the adventurous palate and enhance the appreciation of distinctive and authentic tastes.

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Cheers!



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