

BOOZY BOTANICALS COCKTAILS

Prepared by: Dave Eckert, February 2018

Source: Boozy Botanicals

Three Pepper Martini

¾ oz. Boozy Three Pepper Syrup
1 oz. Dry Vermouth
3 oz. Gin or Vodka

Combine all ingredients in mixing glass with ice. Stir until well chilled. Strain into martini glass or coupe glass. Garnish with olive or pickled jalapeno.

The Parisian

1 oz. Gin
1 oz. Crème de Cassis
1 oz. Dry Vermouth

Combine all ingredients in mixing glass with ice and stir until well chilled. Strain into coupe glass.

Kir Royale Rose

½ oz. Crème de Cassis
½ oz. Classic Rose Syrup
Sparkling Wine

Combine Cassis and Rose syrup in bottom of champagne flute, fill to top with sparkling wine. Garnish with lemon twist.

Hibiscus El Diablo

2 oz. Tequila
1 oz. Crème de Cassis
1 oz. Ginger Hibiscus Syrup
Club soda

Combine tequila, Cassis, and syrup in shaker with ice, shake vigorously. Strain into Collins glass filled with ice and top with soda. Finish with a squeezed lemon wedge.