

# THE PERFECT SUMMER

## Cocktails



Recipes courtesy of Breakthru Beverage Development Manager Mike Henderson

### Summer Spritz

A simple spritz recipe with the addition of citrus to cut through the sweetness of the aperitivo.



3 OZ. PROSECCO  
2 OZ. APERITIVO  
1 OZ. SODA WATER  
.5 OZ. LEMON JUICE  
.5 OZ. ORANGE JUICE

**Glassware:** Wine

**Method:** Combine all ingredients in a wine glass filled with ice and stir. Garnish with orange wheel.

### Cucumber Mint Mule



A light, crisp take on the Moscow Mule that's relatively low in alcohol and sugar and incredibly delicious.

1.5 OZ. CUCUMBER MINT  
VODKA  
.5 OZ. LIME JUICE  
4 OZ. GINGER BEER

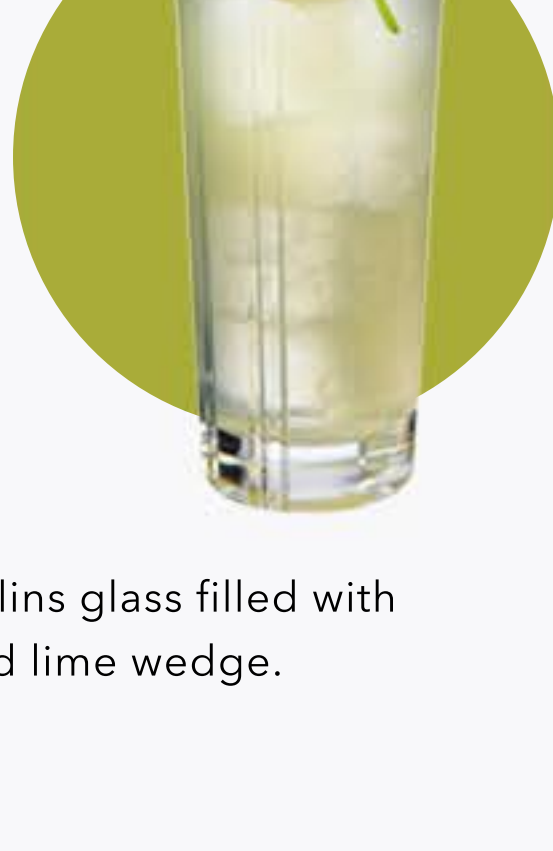
**Glassware:** 12 oz. Collins or mule mug

**Method:** Combine all ingredients in a Collins glass or mule mug filled with ice and stir. Garnish with a slice of cucumber and generous mint sprig.

### Basil G&T

Gin & Tonics are the most underrated summertime drinks when it's hot outside. They're cool, crisp, dry, and refreshing. The simple addition of basil adds aromatics and modernizes the timeless classic.

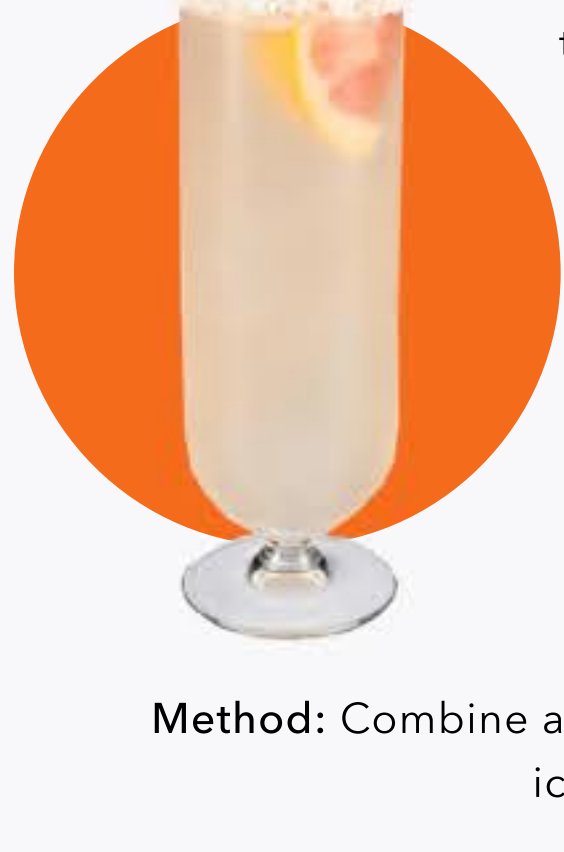
2 OZ. GIN  
.5 OZ. LIME JUICE  
4 OZ. TONIC



**Glassware:** 12 oz. Collins

**Method:** Combine all ingredients in a Collins glass filled with ice and stir. Garnish with sprig of basil and lime wedge.

### Skinny Paloma



A skinny take on a Paloma omitting the typical sugary sweet grapefruit soda and switching it out for a no-added sugar grapefruit hard seltzer.

2 OZ. BLANCO TEQUILA  
.75 OZ. LIME JUICE  
.5 OZ. SIMPLE SYRUP  
3 OZ. GRAPEFRUIT HARD  
SELTZER

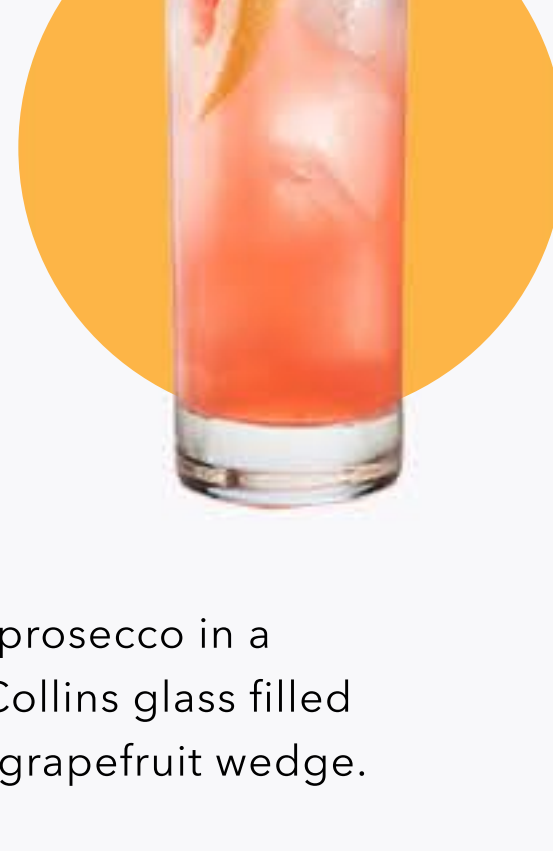
**Glassware:** 12 oz. Collins or mule mug

**Method:** Combine all ingredients in a Collins glass filled with ice and stir. Garnish with a grapefruit slice.

### Fancy Paloma

A fancier version of the classic Paloma accentuated by the addition of the aperitivo to boost flavor and prosecco instead of soda water for extra lift.

1.5 OZ. BLANCO TEQUILA  
.75 OZ. APERITIVO  
.75 OZ. GRAPEFRUIT JUICE  
.75 OZ. LIME JUICE  
.5 OZ. SIMPLE SYRUP



**Glassware:** 12 oz. Collins

**Method:** Combine all ingredients except prosecco in a shaker, add ice, shake, then strain into a Collins glass filled with ice. Top with prosecco. Garnish with grapefruit wedge.



### French 75

A timeless classic for a reason. This cocktail is light, simple, and will please just about anyone.

1.5 OZ. GIN  
.75 OZ. LEMON JUICE  
.75 OZ. SIMPLE SYRUP  
2-3 OZ. PROSECCO

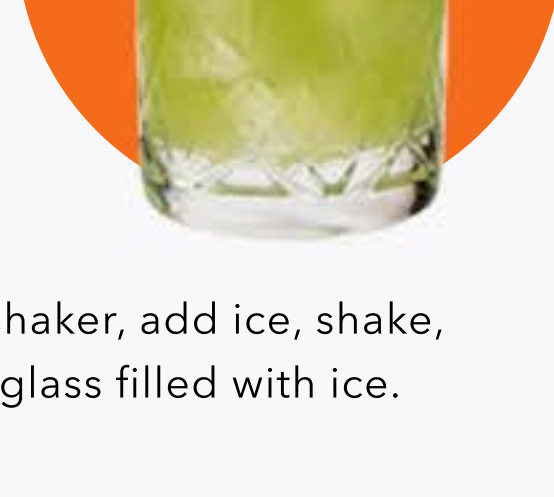
**Glassware:** Flute or small wine glass

**Method:** Combine all ingredients except prosecco in a shaker, add ice, shake, then strain into a flute or small wine glass. Top with prosecco, and garnish with a lemon zest.

### Whiskey Basil Smash

A deceptively light whiskey cocktail that is incredible during the summer.

2 OZ. BOURBON  
.75 OZ. HONEY SYRUP  
.75 OZ. LEMON JUICE  
6 BASIL LEAVES



**Glassware:** Double old fashioned

**Method:** Combine all ingredients in a shaker, add ice, shake, and strain into a double old fashioned glass filled with ice. Garnish with a sprig of basil.

BROUGHT TO YOU BY BREAKTHRU BEVERAGE

