

Cheers

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Cheers St. Patrick's Day Drinks Part II

Beer's Knees



- 1 ½ oz. Aviation gin
- 1 oz. Lemon juice
- 1 oz. Honey syrup*
- 3 oz. Widmer Hefeweizen

In a pint glass, add spirits and mixers (through beer). Fill with ice and shake vigorously. Strain into a Collins glass filled with or without ice. Garnish with a lemon wedge

*Honey Syrup: Combine equal portions of honey and water in a sauce pan. Bring to a boil until all the sugar has dissolved. Let cool.



Last Word

- ¾ oz. Aviation gin
- ¾ oz. Luzardo Maraschino
- ¾ oz. Green Chartreuse
- ¾ oz. Freshly pressed lime juice

In a pint glass, add spirits and mixers. Fill with ice and shake vigorously. Strain into a cocktail glass and garnish with a lime twist.



Strawberry Fizz

- 1 ½ oz. Aviation gin
- ¾ oz. Freshly pressed lemon juice
- ½ oz. Egg whites
- ½ oz. Simple syrup

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2 Large strawberries
2 dashes Angostura bitters

In a pint glass, add strawberries. Muddle, add spirits and mixers, and shake vigorously. Add ice and re-shake. Strain into a coup glass and garnish with grated nutmeg.

These three cocktails were created by Aviation Gin mixologist Brooke Arthur.

The Lucky Charm

1 ½ oz. Belvedere Bloody Mary
1 oz. Pineapple juice
¼ oz. Lemon juice
2 bar spoons Rosemary syrup

Shake and strain into a martini glass. Garnish with a rosemary sprig.

Green Tea-ni Thyme

2 oz. Belvedere lemon tea
¾ oz. Lemon juice
¾ oz. Green tea syrup
3 sprigs Fresh thyme

Gently press thyme in base of shaker. Add remaining ingredients and shake hard over ice. Fine strain into a chilled martini glass and garnish with a sprig of thyme.

Kiss Me I'm Irish

2 oz. Belvedere vodka
Dash Elderflower syrup
3 chunks Pink grapefruit

Muddle grapefruit with elderflower cordial. Add crushed ice and churn. Re-top with crushed ice and garnish with a pink grapefruit wedge.

These three drinks were sent to us by the mixologists at Belvedere Vodka.

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