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## Teach Your Grads to Drink Responsible Cocktails

Mixologist Ryan Magarian and Aviation American Gin want to teach grads some cocktail recipes that refresh without blitzing anybody.

June 9th, 2014 [John Scott Lewinski](#)



While drinking like a fish and partying until the wee hours might work in college, it's not the best way to keep a young grad's life on the road. You can't show up to work hungover too often and hold a gig in this brutally competitive job market.

Fortunately, you can teach the grad in your life to indulge with a little more responsibility and intelligence. Rather than indulge in too many heavy rail drinks, they can

try the Patio Pounders created by mixologist [Ryan Magarian](#) and [Aviation American Gin](#).

## Enjoy a Drink with Dad for Father's Day

Avoiding sugary synthetic mixers, high calories and heavy proof alcohol, these Patio Pounder recipes will refresh and take the edge off the grads in your life, while leaving them standing the next morning.



### **PUTTIN' ON THE SPRITZ – MAKE-AHEAD PITCHER** (Left)

(Serves 6)

#### Ingredients

- 9 oz Aviation American Gin
- 9 oz Dry ANEW Riesling, Columbia Valley, WA
- 4.5 oz DOLE pineapple juice (less than one small 6 oz can)
  - 6 oz fresh squeezed lemon juice
    - 3 oz honey syrup
    - 1:1 honey:water
  - 12 oz Q soda water

Garnish with 1 whole sliced lemon wheels and 20 picked mint leaves.

Preparation: Add ice about 3/4 of the way full into a 64 oz pitcher. Pour all ingredients into pitcher, plus garnishes, stir well.

### **BEERS KNEES BEER COCKTAIL** (Top)

Ingredients:

- 1 1/2 oz Aviation American Gin
- 1 oz freshly pressed lemon juice
  - 1 oz honey syrup
- 1 Widmer Hefeweizen

Preparation: In a pint glass, add spirits and mixers. Fill with ice and shake vigorously. Fine strain into a chilled Collins glass with or without ice.

Top with Hefeweizen Garnish and lemon wedge.

(To make honey syrup; combine equal parts honey to heated water and stir until honey is dissolved. Let cool.)



**LONSDALE** (Above)

Ingredients:

- 1 1/2 oz Aviation American Gin
- 1 oz organic apple juice (unfiltered)
- 3/4 oz fresh pressed lemon juice
  - 3 leaves basil
- 1/2 oz Honey Syrup

Preparation: In a pint glass, lightly muddle basil leaves. Add spirits and mixers. Fill with ice and shake vigorously. Fine strain into a martini glass. Garnish with a basil leaf.