

Summer enhancements!

Beverages of all sorts make your summer days and nights so much better. We've been hearing about a number of them lately and thought we'd share.

House Spirits/Aviation American Gin

House Spirits has created summertime cocktails that fit their theory of what makes a great Patio Pounder (you've got to love that name)-lower proof and thirst quenching, sometimes even lower in calories. The cocktails below were created by Ryan Magarian who co-founded Aviation American Gin in 2006.

Puttin' on the Spritz (make-ahead pitcher drink-serves 6)



- 9 oz. Aviation American Gin
- 9 oz. Dry Riesling (they suggest 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 (combine equal parts honey to heated water and stir until honey is dissolved, let cool)
- 12 oz. soda water (they suggest Q soda water)

Garnish with 1 whole sliced lemon (wheels) and 20 picked mint leaves.
When ready to serve, add ice about $\frac{3}{4}$ of the way up a 64 oz. pitcher.
Pour all ingredients into pitcher, plus garnishes, stir well, drink up!

Beers Knees (beer cocktail)



1-1/2 oz. Aviation American Gin
1 oz. freshly pressed lemon juice
1 oz. honey syrup (combine equal parts honey to heated water and stir until honey is dissolved, let cool)
3 oz. Widmer Hefeweizen

In a pint glass, add spirits and mixers through honey syrup.
Fill with ice and shake vigorously.
Fine strain into a chilled Collins glass with or without ice.
Top with Hefeweizen.
Garnish with a lemon wedge.

www.housespirits.com