



GIN COCKTAIL RECIPES

BEERS KNEES (Recipe by Brooke Arthur)

1 1/2 oz gin

1oz freshly pressed lemon juice

1oz honey syrup

3oz Widmer Hefeweizen

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. Garnis with a lemon wedge.



BOTTLED AVIATION NEGRONI (Recipe by Brooke Arthur)

2 3/4 oz Gin

2 1/4 oz Cinzano Sweet Vermouth

2 1/4 oz Campari

3/4 oz Water

In a mixing glass, combine spirits & mixers. Stir. Bottle and cap. Refrigerate until ready to use. Makes one 8 oz bottle.

TILT A WHEEL (Recipe by Brooke Arthur)

1 oz Gin

1 oz Sauvignon Blanc

3/4 oz Freshly pressed grapefruit juice

1/2 oz Freshly pressed lemon juice

1/2 oz Vanilla syrup

In a mixing bowl, combine spirits & mixers. Stir. Fine strain into a serving pitcher filled with ice. Garnish with grapefruit discs sliced in half.



SALTY DAWG POPSICLE (Recipe by Brooke Arthur)

1/4 Cup Aviation American Gin

3/4 Cup Freshly pressed grapefruit juice

1 Cup Water

3/4 Cup Sugar

In a mixing pitcher, combine all ingredients. Stir. Pour into popsicle molds and let freeze over night. Dip in salt before serving.

LAVENDER LEMONADE (Recipe by Brooke Arthur)

2 oz Aviation American Gin

3/4 oz Lavender infused honey syrup*

1 oz Freshly pressed lemon juice

1 oz Soda water

In a mixing bowl, combine spirits & mixers. Stir. Fine strain into a serving pitcher filled with ice. Garnish with lemon wheels and lavender blossoms.