

TRESTLES' TABLE

TREATING YOU WITH MY TASTES.

Beat the Heat with Bottled and Pitchered Cocktails By Mixologist Brooke Arthur

BY TRESTLESTABLE JULY 11, 2014

The weekend is just around the corner – here are some great cocktail recipes that are bound to delight your guests and quench your thirst this weekend.



BOTTLED AVIATION NEGRONI

- 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.)



LAVENDER LEMONADE

- 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.

* Lavender infused honey syrup: in a saucepan bring one cup of water to a simmer. Add one cup of honey and stir until dissolved. Add one tablespoon dried lavender and lower stove to medium heat. Let simmer for approximately 10 minutes, stirring occasionally. Remove from heat and strain into a jar. Refrigerate and use within two weeks.



TILT A WHEEL

- 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.

* Vanilla Syrup: in a saucepan bring one cup of water to a simmer. Add one cup of sugar and stir until dissolved. Add three vanilla beans (split vertically) and lower stove to medium heat. Cook for approx 20 min, stirring occasionally. When desired vanilla flavor is reached, remove from heat and strain into a jar. Refrigerate and use within two weeks.



SALTY DAWG POPSICLE

- 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.

Brooke Arthur got her start in South Lake Tahoe before moving to Santa Rosa and then San Francisco. She received her first mixology lessons from luminaries like Duggan McDonnell, Erik Carlson, Carlos Yturria, Camber Lay and Dominic Venegas. For those of us that are not hip to the super stars of the cocktail world, trust us when we say, she's learned from the best. After working for three years at The Redwood Room, Brooke left to open Umami with Erik Carlson and Frisson with Duggan McDonnell, and was tapped to be among a group of star bartenders at Range.

Enjoy,
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