

ESSENCE



HEALTHY & HAPPY COCKTAILS

Pop a few bottles to add some sparkle and fizz.



Gypsy Queen

By **Tim Loden**, a mixologist at *Comme Ça* in Los Angeles

5 fresh basil leaves, one for garnish
¼ ounce simple syrup
1½ ounces VeeV Acai Spirit Liqueur
¾ ounce lime juice
Sparkling wine, prosecco or champagne

Combine 4 basil leaves, simple syrup, acai liqueur and lime juice in a cocktail shaker and gently shake to emulsify. Strain over ice into a tall glass. Top with sparkling wine. Garnish with remaining fresh basil leaf.

Yule Mule

1½ ounces Ketel One Vodka
½ ounce cranberry juice
½ ounce fresh lime juice
Dash orange bitters
1 ounce ginger beer (such as Reed's Premium Ginger Brew)
Lime wedge for garnish

Fill a highball glass with ice. Pour vodka, cranberry juice, lime juice and orange bitters over ice and stir. Top with ginger beer, and garnish with a lime wedge.

French 75

1 ounce gin
½ ounce fresh lemon juice
½ ounce simple syrup
3 ounces brut champagne

In a cocktail shaker, add the gin, juice, syrup and ice. Shake vigorously. Add champagne and strain into a chilled cocktail glass. Garnish with a lemon disk or twist.

Lavolini

By **Tim Keller**, beverage director for the Tao Group and Lavo Italian Restaurant & Nightclub in Las Vegas

1¼ ounces passion fruit puree
½ ounce St-Germain (an elderflower liqueur)
¼ ounce triple sec
3 ounces prosecco

Combine the puree, liqueur, triple sec and ice in a cocktail shaker. Shake vigorously and strain into a champagne flute. Top with prosecco.

Dry Martini

2 ounces Aviation American Gin
½ ounce dry vermouth
1 dash orange bitters

Combine ingredients in a pint glass. Fill with ice. Stir and strain into a chilled martini glass. Garnish with olives, a lemon disk or a lemon twist.

HONEY SYRUP Use equal parts honey and hot water. Stir until honey is dissolved. Store remainder in refrigerator.

SIMPLE SYRUP Use equal parts superfine sugar and hot water. Stir until sugar is dissolved. Store remainder in refrigerator.

