



# SEASONAL SIPS

*Fresh Ingredients, Simple Cocktails...*

## **Basil Gin Gimlet**

2 oz. Ethereal or Greylock Gin

.5 oz. Simple Syrup

.5 oz. Lemon Juice

Basil Sprig

Muddle basil, simple & lemon. Add gin, shake and strain in glass with ice. Garnish with a basil leaf.



## **Blackberry Bramble**

2 oz. Ice Glen Vodka

1 oz. Fresh squeezed lemon juice

.75 oz. Simple Syrup

Preserved Blackberries\* (You can also use fresh blackberries muddled with sugar.)

Pour ingredients into a chilled old fashion glass, stir. Add crushed ice. Top with two bar spoons of Blackberry Preserve.

*\*Blackberry Preserves: In a large pot add 2 quarts of blackberries and 1 quart of white sugar. Heat and slowly simmer until all berries have reduced to syrup. Add 1 quart of blackberries and remove from heat, cool completely.*

## **Cucumber Cooler**

1 .5 oz. Ethereal or Greylock Gin

.5 oz. Aperol

1 oz. fresh lime juice

.75 oz. simple syrup

Tonic water

In the base of a shaker, muddle cucumber wheels. Add remaining ingredients, except tonic water, and shake with ice. Strain into an ice-filled Collins glass and top with tonic water.

## **Gin Berry-Tini**

1.5 oz Ethereal or Greylock Gin

.5 oz Chambord berry liqueur

.5 oz Freshly squeezed lime juice

1.5 oz Cranberry juice

Shake all ingredients with ice and strain into glass. Garnish with lime twist.

## **Berkshire Breeze**

1.5 oz. Ragged Mountain Rum

4 oz. ginger beer

Squeeze of fresh lime

Add ingredients to a tall glass filled with ice, stir and enjoy.





### **Strawberry- Ginger Highball**

1.5 oz. Ragged Mountain Rum  
.75 oz. Fresh Squeezed Lemon Juice  
.75 oz Simple Syrup  
1 Fresh Strawberry  
2 Slices Ginger  
Ginger Ale

Muddle Strawberry and Ginger in mixing glass. Pour ingredients into a mixing glass. Add ice. Shake well up to 10 seconds. Strain into Collins Glass with ice. Top with Ginger Ale. Garnish with strawberry and mint.

### **Greylock Grapefruit Gimlet**

2 ounces Greylock gin  
2 ounces freshly squeezed ruby red grapefruit juice  
1 tablespoon simple syrup

Add the grapefruit juice, gin and simple syrup to a cocktail shaker filled with ice. Cover and vigorously shake for 30 seconds. Strain into a cocktail glass filled with ice. Garnish with a small triangle wedge of grapefruit.

### **Northside**

1.5 oz Ice Glen Vodka  
.75 oz. Fresh Lemon Juice  
1 tsp Sugar  
2 Cucumber slices  
1 Mint Crown

Pour ingredients into a mixing glass. Add ice. Shake well up to 10 seconds. Strain into rocks glass. Fill glass with chipped ice. Garnish with mint crown.

### **Bee's Knees**

2 oz Ethereal or Greylock Gin  
.5 oz lemon juice  
.75 oz honey syrup\*

Combine ingredients in a shaker with ice and shake vigorously for 10 seconds. Strain into a chilled cocktail glass. Garnish with lemon.

Feel free to adjust the ratio as you may prefer more or less sweetness.

*\*Honey Syrup: Combine equal parts honey and water in a small saucepan and bring to a simmer. Stir until honey is dissolved. Remove from heat and let cool slightly then place in an airtight container and keep in the fridge.*



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