



# 2025 Yacht Rock

## Summer Cocktails







# Come and Get Your Love Redbone

By Meghan McCaskill, Spirits  
Specialist, FL

## Ingredients:

- 1½ oz ElVelo Reposado Tequila
- ¾ oz Lemon Juice
- ¾ oz Poli Miele Honey Liqueur
- ¾ oz Orange Oleo-Saccharum
- ¾ oz Beet Juice
- 3 drops Rose Water

## Directions:

1. Combine all ingredients and shake on ice until diluted.
2. Strain into a rocks glass over fresh ice.
3. Garnish with a thyme sprig.



# Ride Like the Wind

Christopher Cross

By Damon Roseberry, Spirits Specialist, FL

## Ingredients:

- 1 oz Cimarron Tequila
- 1 oz Singani 63
- 1 oz Gabriel Boudier Green Melon Liqueur
- 1 oz Pineapple Juice
- 1 oz Lime Juice
- ½ oz Nardini Bitter Chinato (float)
- Pineapple Leaves, Honeydew Melon Balls, and Lime Wheel, for garnish

## Directions:

1. Combine all ingredients (minus Nardini Bitter Chinato) in a hurricane glass or large beer glass.
2. Add crushed ice and swizzle or incorporate with bar spoon.
3. Top with more crushed ice and float Nardini Bitter Chinato.
4. Garnish with skewered honeydew melon balls, two pineapple leaves, and lime wheel.



# Escape... If You Like Piña Coladas

Rupert Holmes

*The Piña Colada Visits Mumbai*

By Jayce McConnell, Spirits  
Specialist, SC

## Ingredients:

- 1 oz Ten To One White Rum
- 1 oz Ten To One Dark Rum
- ¾ oz Lime Juice
- 1 oz Pineapple Juice
- 1 oz Coconut Mixture\*

## Directions:

1. Whip (briefly shake) everything together in a shaker with 3 ice cubes.
2. Strain over pebble ice.
3. Garnish with a light dusting of cinnamon, a bouquet of mint, and whatever else you want - cherries, pineapple fronds, maybe a corndog, have fun! Hell, throw a habanero on top!
4. Be Somebody.

\*Coconut mixture: Combine 1 can (15oz) Coco Lopez Cream of Coconut, 15 oz fresh Coconut Milk, and 2 tbsp Javin Yellow Curry Powder in a blender. Blend at low speed until smooth, then refrigerate and use within a week.







## **Sailing** Christopher Cross

By Pablo Madrigal Valdes, Spirits Specialist, IL/MN

### Ingredients:

- 1 oz Vusa Vodka
- 1 oz Lagoon Bay Orange Liqueur
- 2 oz Pineapple Juice
- 1 oz Coco Lopez Cream of Coconut
- ½ oz Fresh Lime Juice
- Pineapple Slice, for garnish

### Directions:

1. Fill a highball glass with ice.
2. Pour vodka and blue curaçao over the ice.
3. Top with lemonade and stir gently.
4. Garnish with a lemon wheel.



# Brandy... You're a Fine Girl

## Looking Glass

By Pablo Madrigal Valdes, Spirits  
Specialist, IL/MN

### Ingredients:

- 2 oz Bache Gabrielsen VSOP Cognac
- ½ oz Gabriel Boudier Peach Liqueur
- 2 oz Orange Juice
- ½ oz Lemon Juice
- ½ oz Honey Syrup
- 1 dash Jack Rudy Aromatic Bitters
- 1 dash Orange Bitters
- Lemon Wheels, Peach Slices, Mint Sprigs, and Star Anise Pods, for garnish

### Directions:

1. Add all ingredients to a mixing glass with ice and stir until well-chilled.
2. Strain into a chilled hurricane or goblet glass.
3. Garnish with lemon wheels, peach slices, mint sprigs, star anise pods.



# This Is It Kenny Loggins

By Babatu Sparrow, Spirits  
Specialist, NY

## Ingredients:

- 1¼ oz Four Pillars Rare Dry Gin
- ¼ oz Boomsma Cloosterbitter
- ¾ oz Honkaku Shigemasu Shochu
- ½ oz Fresh Lime Juice
- ¾ oz Boudier Creme de Violette
- 2 drops Saline

## Directions:

1. Add ingredients into a shaker tin.
2. Add ice and shake.
3. Strain into a Nick & Nora glass.
4. Garnish with a skewered brandied cherry.







# Sister Golden Hair

America

By Jacob Leyba, Spirits Specialist,  
IL/WI

Low ABV Gin & Tonic riff

Ingredients:

- 1 oz Bayab Palm & Pineapple African Gin
- 1 oz Coconut Water
- 1 oz Hidalgo Fino Sherry
- ¼ oz Lime Juice
- High-quality Tonic Water

Directions:

1. Build all ingredients in a Collins glass, add ice, and stir to incorporate and chill.
2. Top with tonic water.\*
3. Garnish with a pineapple slice or frond.

\*Optional: Add ¼ oz of Jack Rudy Tonic Syrup and top with soda water.





# Take It Easy The Eagles

By Bastian Vergara, Spirits Specialist, NY

## Ingredients:

- 1¾ oz Ten To One White Rum
- ¼ oz Boomsma Cloosterbitter
- 10 oz Gabriel Boudier Green Melon Liqueur
- ¾ oz Lime Juice
- ½ oz Honey

## Directions:

1. Add ingredients to a shaker with ice and shake until chilled.
2. Strain into a rocks glass with ice.
3. Garnish with a melon wedge.





# Deacon Blues Steely Dan

By Alex Liew, Spirits Specialist, NY

## Ingredients:

- 2 oz Lagoon Bay Blue Aperitif
- 1/2 oz Four Pillars Fresh Yuzu Gin
- Soda Water
- 1/2 oz Massenez Creme de Peche Liqueur
- 3/4 oz Yuzu, or Lemon Juice

## Directions:

1. Combine ingredients in wine glass with ice and top with soda water.
2. Garnish with orange slice.





# Summer Breeze

The Isley Brothers

By Blanca Sanchez, Spirits  
Specialist, CA

## Ingredients:

- 2 oz Bayab  
Burnt Orange  
& Marula Gin
- 2 oz Pineapple  
Juice
- ¼ oz Granada  
Vallet Liqueur
- ½ oz Lime Juice
- 4 oz Tonic Water

## Directions:

1. Fill glass with ice.
2. Add all ingredients and stir to combine.
3. Top with tonic.
4. Garnish with a lime slice and a pineapple slice and/or frond.



# Boat Drinks

Jimmy Buffett

By Clay Swanson, Spirits  
Specialist, CA

## Ingredients:

- 1 oz Probitas White Blended Rum
- 1 oz Nardini Mandorla
- 2 oz Orange Juice
- ½ oz Lime Juice
- ¾ oz Grenadine
- ½ oz R.L. Seale's 12 Year Barbados Rum

## Directions:

1. Add the probitas, nardini, orange and lime juice to a shaker with ice and shake briefly.
2. Strain over a collins glass filled with ice.
3. Pour the grenadine over the top of a bar spoon and let it sink to the bottom.
4. Do the same with the R.L. Seale's rum to let it float on top of the drink.
5. Garnish with an orange slice.





# Give Me the Night

George Benson

By Meghan Balser, Spirits  
Specialist, CA

## Ingredients:

- 1½ oz Probitas White Blended Rum
- 1 oz Coconut Cream
- ¾ oz Lemon Juice
- ¾ oz Pajarote Ginger Liqueur
- Pinch of Salt
- Mas Fi Cava Brut

## Directions:

1. Add all ingredients to a cocktail shaker with ice and shake.
2. Fine strain into a toasted coconut and cinnamon dusted champagne glass.
3. Top with Cava and sip slowly at sunset.





# Africa Toto

By Trey Ledbetter, Spirits Specialist, GA

## Ingredients:

- 1 oz Bayab Palm & Pineapple African Gin
- 1 oz Sango African Agave Blanco
- 1 oz Lemon Juice
- ¾ oz Fee Brothers Orgeat Syrup
- 1 Dash Jack Rudy Aromatic Bitters

## Directions:

1. Combine all ingredients in cocktail shaker, add ice, and shake well.
2. Double strain into a coupe glass.
3. Garnish with a dehydrated pineapple.





# Steal Away Robbie Dupree

By Troy Bayless, Spirits  
Specialist, CA

## Ingredients:

- 1½ oz Probitas Blended White Rum
- ½ oz Lime Juice
- ½ oz Grapefruit Juice
- ½ oz Honey Syrup, 1:1
- ½ oz Boar Krauter Liqueur
- 4 dashes Kubler Absinthe

## Directions:

1. Combine all ingredients.
2. Served over crushed ice in a bucket, topped with a sugar sailboat drowning in a whirlpool, while the imbiber is transported to paradise.





# It Keeps You Runnin' The Doobie Brothers

By Dan Searing, Spirits Specialist,  
DC/MD

## Ingredients:

- 1½ oz Ten to One White Rum
- ½ oz Coffee Liqueur
- 1 oz Cold Espresso
- ½ oz Coconut Simple Syrup\*

## Directions:

1. Combine all ingredients into a shaker tin.
2. Shake with ice and double strain into a chilled cocktail stem.

*\*Coconut Simple Syrup: Heat equal parts coconut water and sugar and stir until sugar is dissolved, then chill.*





## Rich Girl Hall & Oats

By Katie Campbell, Spirits Specialist, WA

### Ingredients:

- 1 oz G4 Blanco Tequila
- 1 oz Fresh Lime Juice
- ½ oz Four Pillars Bloody Shiraz Gin
- ¼ oz BroVo Spearmint Liqueur
- ¾ oz Peach Puree

### Directions:

1. Shake all ingredients together and strain over fresh ice.
2. Garnish with mint and summer fruit.



