



Raise A Glass to **GIN**-uary!



Alpine Smash

By Jacob Leyba, Spirits Specialist, IL/WI

Ingredients:

- 1½ oz Four Pillars Yuzu Gin
- ½ oz Rinomato Americano Bianco
- ¾ oz Lemon Juice
- ½ oz Simple Syrup
- ¼ oz BroVo Uncharted Rhapsody
- Basil Sprig, for garnish

Directions:

1. Combine all ingredients in a shaker tin, along with 8-10 basil leaves.
2. Shake with ice until chilled and diluted.
3. Fine strain the cocktail (catch all of those tiny basil bits!) into a rocks glass over fresh ice, and garnish with a sprig of basil.



WINEBOW
FINE WINE + SPIRITS

WINEBOW
SPIRITS



Winter Ginsicle

By Pablo Madrigal Valdes,
Spirits Specialist, IL/MN

Ingredients:

- 1½ oz Poli Marconi Gin
- ½ oz Tangerine/Orange Syrup
- ½ oz Nardini Bitter Aperitivo
- 1 Egg White
- 1 oz Lime Juice
- Orange Peel and Expression, for garnish

Directions:

1. Add all the ingredients to a shaker, shake vigorously (without ice) to emulsify the egg white.
2. Add ice and shake vigorously until chilled and diluted.
3. Strain into a chilled coupe.

*Tangerine Syrup: Combine 1-part fresh-squeezed and strained tangerine and orange juice to 1-part granulated sugar. Blend or whisk thoroughly to dissolve. Add 1 oz. of vodka for every quart of syrup. Keeps refrigerated for up to 2 weeks.



WINEBOW
FINE WINE & SPIRITS

WINEBOW
FINE WINE & SPIRITS



Citrus & Spice G&T

By Sparrow, Spirits Specialist, NY

Ingredients:

- 10 Crushed Green Cardamom Pods
- 1 btl Four Pillars Yuzu Gin
- 2½ oz Lime juice
- 7 oz Whole Fat Greek Yogurt
- 4 oz Tonic
- Thin lime wheel, for garnish

Gin Infusion Directions:

1. Add gin and crushed green cardamom pods to an iSi whipper.
2. Add CO₂, shake for 1 minute and allow to rest for 6 minutes. Add more CO₂ and repeat.
3. Decompress whipper and strain liquid, then add lime juice.
4. Combine yogurt with liquid and stir to integrate.
5. Allow to sit overnight in fridge, then strain thoroughly the following day.
6. In a Collins glass, add ice, clarified yuzu/cardamom gin, and tonic.
7. Garnish with lime wheel.



WINEBOW
FINE WINE + SPIRITS

WINEBOW
FINE WINE + SPIRITS

You, Me & a Cup of Tea

By Meghan McCaskill, Spirits Specialist, FL

Ingredients:

- 1½ oz J. Rieger's Midwestern Dry Gin
- 1 oz Poli Miele Liqueur
- 1 oz Lemon Juice
- ¾ oz Hibiscus Tea Syrup

Directions:

1. Combine all ingredients in a shaker tin and shake until diluted.
2. Double strain into a teacup and garnish with a lemon wheel.

**Hibiscus Tea Syrup: Steep 8 Hibiscus Tea Bags in 1.5 cups of boiling water and let sit for 10 minutes. Strain tea bags and stir in 1.5 cups of granulated sugar, let cool and enjoy!*



WINEBOW
FINE WINE & SPIRITS

WINEBOW
SPIRITS

Bows Bent

By Jayce McConnell, Spirits Specialist, GA/SC

Ingredients:

- 1½ oz Four Pillars Navy Strength Gin
- ¾ oz Lemon Juice
- ½ oz Greenbar Ginger Liqueur
- ½ oz Boomsma Cloosterbitter

Directions:

1. Combine everything in a shaker with ice and shake until very cold.
2. Strain into a coupe glass and consume rapidly.



WINEBOW
FINE WINE + SPIRITS

WINEBOW
FINE WINE + SPIRITS



Charlie M

By Clay Swanson, Spirits
Specialist, CA

Ingredients:

- 1½ oz Nadar Gin
- ½ oz Poli Bianco Vermouth
- ¼ oz Nardini Bitter
- ¼ oz Clear Creek Cassis Liqueur
- ½ oz Rinomato Americano Bianco Vermouth
- ¼ oz Lemon Juice
- Zardetto Prosecco, to top

Directions:

1. Add all ingredients (except Prosecco) to a cocktail shaker and shake for 10 seconds.
2. Strain into a coupe glass and top with Prosecco.
3. Garnish with a lemon twist



WINEBOW
FINE WINE + SPIRITS

SPIRITS

Gin-Apple of My Eye

By Bastian Vergara, Spirits Specialist, NY

Ingredients:

- 1½ oz Nadar Gin
- 1 oz Eldee Elderflower Liqueur
- ½ oz Massenez Pomme Verte (Apple) Liqueur
- ¾ oz Lemon Juice

Directions:

1. Combine all ingredients into a shaker with ice and shake vigorously.
2. Strain into a martini or coupe glass.
3. Garnish with an apple fan.



WINEBOW
FINE WINE + SPIRITS

WINEBOW
SPIRITS

Red Leader

By Dan Searing, Spirits
Specialists, DC/MD

Ingredients:

- 2 oz Boomsma Oude Genever
- 1 tsp Jack Rudy Grenadine (may substitute raspberry liqueur)
- 1 oz Poli Vermouth Rosso
- 3 dashes Peychaud's Bitters

Directions:

1. Stir with ice and strain into a chilled cocktail glass.
2. Garnish with a cocktail cherry.
3. May the force be with you.





And a Bag of Chips

By Meghan Balser, Spirits Specialist, CA

Ingredients:

- 2 oz. Nadar Gin
- $\frac{3}{4}$ oz. Mancino Secco Vermouth
- $\frac{1}{2}$ oz. Dill Pickle Brine
- Pinch of Salt or dropper of Saline Solution
- 1 dash Celery Bitters

Directions:

1. Add all Ingredients to a mixing glass, add ice, and stir to chill.
2. Glassware: Nick & Nora, sidecar of pickles.
3. Garnish: Dill sprig



WINEBOW
FINE WINE + SPIRITS

WINEBOW
SPIRITS



Aokigahara

By Alex Liew, Spirits Specialist, NY

Ingredients:

- 1 oz Four Pillars Yuzu Gin
- ½ oz Yuzu Juice
- ¼ oz Simple Syrup
- ½ oz BroVo Douglas Fir Liqueur
- 4 oz Zardetto Prosecco, to top

Directions:

1. Shake all ingredients (except prosecco) with ice.
2. Strain into a Champagne flute and top with Prosecco.
3. Garnish with lemon (or yuzu) twist.



WINEBOW
FINE WINE & SPIRITS

SPIRITS



Not So Nutty

By Damon Roseberry, Spirits Specialist, FL

Ingredients:

- 1 oz BroVo Gin
- 1 oz BroVo Pretty Vermouth
- 1 oz BroVo Falernum Liqueur
- 1 oz Lemon
- 1 Egg White

Directions:

1. Add all ingredients to shaker with ice and shake vigorously.
2. Strain back into empty shaker and shake again.
3. Double strain into chilled coupe.
4. Garnish with lemon wheel.



WINEBOW
FINE WINE + SPIRITS

WINEBOW
SPIRITS

