

WINEBOW
FINE WINE & SPIRITS

WINEBOW
SPIRITS

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



Alpine Smash

By Jacob Leyba, Spirits Specialist, IL/WI

Ingredients:

- 1½ oz Four Pillars Yuzu Gin
- ½ oz Simple Syrup
- ½ oz Rinomato Americano Bianco
- ¼ oz BroVo Uncharted Rhapsody
- ¾ oz Lemon Juice
- 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.





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.*



Citrus & Spice G&T

By Sparrow, Spirits Specialist, NY

Ingredients:

- 10 Crushed Green Cardamom Pods
- 7 oz Whole Fat Greek Yogurt
- 1 btl Four Pillars Yuzu Gin
- 4 oz Tonic
- 2½ oz Lime juice
- 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.





You, Me & a Cup of Tea

By Meghan McCaskill, Spirits Specialist, FL

Ingredients:

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

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!*



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.





Charlie M

By Clay Swanson, Spirits
Specialist, CA

Ingredients:

- 1½ oz Nadar Gin
- ½ oz Rinomato
Americano
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





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.



Red Leader

By Dan Searing, Spirits Specialists, DC/MD

Ingredients:

- 2 oz Boomsma Oude Genever
- 1 oz Poli Vermouth Rosso
- 1 tsp Jack Rudy Grenadine (may substitute raspberry liqueur)
- 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
- ¾ oz. Mancino Secco Vermouth
- ½ 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



Aokigahara

By Alex Liew, Spirits Specialist, NY

Ingredients:

- 1 oz Four Pillars Yuzu Gin
- ½ oz BroVo Douglas Fir Liqueur
- ½ oz Yuzu Juice
- ¼ oz Simple Syrup
- 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.





Not So Nutty

By Damon Roseberry, Spirits Specialist, FL

Ingredients:

- 1 oz BroVo Gin
- 1 oz BroVo Falernum Liqueur
- 1 oz BroVo Pretty Vermouth
- 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.



