


WINEBOW
FINE WINE & SPIRITS


WINEBOW
SPIRITS

Toast to Love

Valentine's Day
Cocktails Recipes



Cupid's Bubbles

By Jacob Leyba, Spirits Specialist, IL/WI

Ingredients:

- 1 oz G4 Blanco Tequila
- ½ oz Spiced Agave Syrup*
- ½ oz El Buho Mezcal
- Small pinch of Salt
- ¾ oz Fresh Lemon Juice
- Lini 910 Lambrusco Rosso, to top

Directions:

1. Combine all ingredients in a shaker tin, with the exception of the Lambrusco.
2. Fill shaker with ice and shake to chill and dilute.
3. Fine strain into a Champagne flute and top with Lambrusco.
4. Garnish with a lemon curl.

***Spiced Agave Syrup:** Combine 8 ounces of agave nectar, 6 ounces of water, ½ cinnamon stick, ½ tsp of clove, and 1 tbs of allspice (cracked) in a medium saucepan. Bring to a light boil, then reduce heat to lightly simmer for 10 minutes. Remove from heat and allow to cool. Fine strain and bottle.





Over The Moon

By Matt Turner, Spirits
Specialist, GA

Ingredients:

- 1½ oz Misguided Bathhouse John's Well Dressed Gin
- ¾ oz Strawberry Infused Cappelletti Mazzura
- ¼ oz St. Elder Elderflower Liqueur
- ½ oz lemon juice
- Prosecco, to top

Directions:

1. Combine all ingredients, except Prosecco, and shake.
2. Strain into a cocktail glass.
3. Top with prosecco or similar.
4. Garnish with mint/strawberry skewer.



Lavender Haze

By Katie Campbell, Spirits Specialist, WA

Ingredients:

- 1½ oz Mirabeau Rose Gin
- ½ oz Poli Honey Liqueur
- ½ oz Lemon Juice
- ¼ oz Gabriel Boudier Crème de Violette
- Simonet Cuvee Rose Reservee, to top

Directions:

1. Combine and shake first four ingredients with ice and strain into a flute.
2. Top with Simonet Cuvee Rose Reservee.
3. Garnish with edible flower petals.





Valenti Negroni

By Damon Roseberry, Spirits Specialist, FL

Ingredients:

- 1 oz ArbiKie Strawberry Vodka
- ½ oz Mirabeau Dry Rose Gin
- ½ oz Nardini Bitter
- ¼ oz Argiolas Tremontis Limonsardo Liqueur
- ¾ oz Cocchi Americano Rosa

Directions:

1. Combine all ingredients in a rocks glass with a large ice cube and stir.
2. Garnish with lemon twist and heart shaped strawberry slice on top of ice cube.

**May be pre-batched for easy execution.*



WINEBOW
SPECIALTY SPIRITS

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Sunset In Jalisco

By Meghan Balsler, Spirits Specialist, CA

Ingredients:

- 2 oz Cimarron Reposado Tequila
- ½ oz Fresh Lemon Juice
- ¾ oz Pajarote DIX
- ¼ oz Sotolera Sotol Syrup
- ½ oz Grapefruit Syrup

Directions:

1. Add all ingredients to a shaker tin with ice and shake.
2. Strain into a coupe glass.
3. Garnish with Nasturtium flower.



Your Best Kiss

By Dan Searing, Spirits
Specialist, DC/MD

Ingredients:

- 1½ oz Singani 63
- 2½ oz François Montand Brut Sparkling Wine (chilled), to top
- ½ oz 18.21 Hibiscus Syrup, or homemade*
- ½ oz Lemon Juice

Directions:

1. Shake first three ingredients with ice and strain into a flute or ice-filled Collins glass.
2. Top with sparkling wine.
3. Garnish with a rose petal.

**Hibiscus Syrup: Steep 1 tbs of dried hibiscus flowers in 8 oz water for 5 minutes. Strain and add 1 cup of sugar. Stir to dissolve. Cool and keep refrigerated until needed.*





Yes Way Rosè

By Jayce McConnell, Spirits Specialist, SC/GA

Ingredients:

- 1 oz Herb Garden Damask Rose Gin
- ¾ oz Strawberry Lemon Shrub*
- Wolffer Estate Summer in a Bottle Sparkling Rosè

Directions:

1. Combine shrub and gin in a shaker and shake lightly.
2. Add wine to shaker and strain into a coupe glass.
3. Garnish with a lemon peel.

**Strawberry Lemon Shrub: Peel 15 lemons into a plastic container, then juice lemons in a separate container and set aside. Combine peels and 2 cups of sugar and muddle well. Let sit for at least an hour. Add 1 qt of sliced strawberries and stir. Allow to sit for at least an hour. Add juice and stir until sugar has dissolved. Strain through a fine mesh strainer.*



Puppy Love

By Meghan McCaskill, Spirits Specialist, FL

Ingredients:

- 1½ oz Exposition Panama Pacific 3 Yr White Rum
- ¾ oz Cocchi Americano Rosa
- ¾ oz Lemon Juice
- ¾ oz White Balsamic Strawberry Syrup*
- 3 dashes Scrappy's New Orleans Bitters

Directions:

1. Combine all ingredients and shake until diluted.
2. Double strain into snifter glass and top with fresh ice.
3. Garnish with an edible flower and a mint sprig.

***White Balsamic Strawberry Syrup:** Wash and dice 1 qt of ripe strawberries. Combine with 2 ½ cups water, and ½ cup white balsamic vinegar. Bring to simmer and let sit for 10 mins. Strain and stir in 3 cups granulated sugar. Let cool and then use. Should be kept refrigerated and will stay fresh for 3-4 days.



His & Hers Cocktail Pairing

CRIMSON & CLOVER (Hers)

By Pablo Madrigal Valdes,
Spirits Specialist, IL/MN

Ingredients:

- 1½ oz Cimarron Tequila Blanco, infused with Rose Petals and Jalapeno
- ½ oz Palomo Mezcal
- ½ oz Nardini Virtu di Rabarbaro
- ½ oz Rose Petal Simple Syrup*
- ½ oz Lemon Juice
- 1 Egg White

Directions:

1. Dry shake, then add 6 cubes of ice and shake until well chilled and diluted.
2. Double strain into a coupe.
3. Garnish with dry rose petals.

**Rose Petal Simple Syrup: 1:1 sugar to water into a pot. Bring to a simmer, add sugar and dissolve. Remove from heat and add 1 tbs of dried rose petals or rose petal tea. Allow to cool, strain and refrigerate for up to 2 weeks.*





His & Hers Cocktail Pairing
**FROM TORONTO
WITH LOVE** (His)

By Pablo Madrigal Valdes,
Spirits Specialist, IL/MN

Ingredients:

- 1½ oz Field & Sound Wheated Bourbon
- ½ oz Mancino Rosso Amaranto Vermouth
- ¼ oz Fernet Vallet
- ¼ oz Amargo Angostura Vallet
- ¼ oz Rose Petal Simple Syrup
- 3 drops Rose Water

Directions:

1. Combine all ingredients in a rocks glass, add large ice cube, and stir.
2. Garnish with a Maraschino cherry.

**Rose Petal Simple Syrup: 1:1 sugar to water into a pot. Bring to a simmer, add sugar and dissolve. Remove from heat and add 1 tbs of dried rose petals or rose petal tea. Allow to cool, strain and refrigerate for up to 2 weeks.*



