

HERBAL COCKTAIL RECIPES

Classic Gimlet

2 oz. gin
¾ oz. simple syrup
¾ oz. fresh lime juice

Add all ingredients to a cocktail shaker and fill with ice. Shake and strain into a chilled cocktail glass or Old Fashioned glass filled with fresh ice. Garnish with a fresh lime.

Basil Gimlet

2 oz. gin
¾ oz. basil simple syrup
¾ oz. fresh lime juice

Add all ingredients to a cocktail shaker and fill with ice. Shake and strain into a chilled cocktail glass or Old Fashioned glass filled with fresh ice. Garnish with a basil leaf.

Lemon Verbena Gimlet

2 oz. gin
¾ oz. lemon verbena simple syrup
¾ oz. fresh lime juice

Add all ingredients to a cocktail shaker and fill with ice. Shake and strain into a chilled cocktail glass or Old Fashioned glass filled with fresh ice. Garnish with a few lemon verbena leaves.

Rosemary Gimlet

2 oz. gin
¾ oz. rosemary simple syrup
¾ oz. fresh lime juice

Add all ingredients to a cocktail shaker and fill with ice. Shake and strain into a chilled cocktail glass or Old Fashioned glass filled with fresh ice. Garnish with a sprig of rosemary.

Classic Gin & Tonic

2 oz. gin
4 – 5 oz. tonic water

Fill a highball glass with ice cubes. Pour the gin over the ice cubes. Then pour the tonic water over the ice cubes. Gently mix.

Lemon Verbena Gin & Tonic

2 oz. gin
1 – 3 lime wedges
3 – 4 oz. tonic water
3 – 4 lemon verbena leaves

Muddle the lemon verbena leaves and gin in a cocktail shaker. Add ice and squeeze the lime wedges into the shaker. Shake well. Strain into ice filled cocktail glass. Fill glass with tonic water. Garnish with a lime wedge and lemon verbena leaves.

Lemongrass Gin & Tonic

1 ½ oz. lemongrass gin
3 oz. of tonic water

Fill a highball glass with ice cubes. Pour the lemongrass gin over the ice cubes. Then pour the tonic water over the ice cubes. Gently mix.

Lemongrass Gin

1 cup gin
2 lemongrass stalks
Peel of a whole lime

Combine in a tightly sealed jar for 24 hours, shaking occasionally.

Classic Martini

3 oz. gin or vodka
½ oz. dry vermouth

Fill a cocktail shaker ¾ of the way with ice. Add gin or vodka and vermouth. Shake until condensation forms on the outside of the shaker. Strain into a chilled cocktail glass. Garnish with pimento stuffed olives.

Cilantro Martini

2 ½ oz. citrus vodka
1 oz. simple syrup
Juice of half a lemon
Juice of half a lime
8 cilantro leaves

Muddle the cilantro and simple syrup in the bottom of a cocktail shaker. Fill the shaker ¾ way with ice. Add vodka, lemon juice and lime juice. Shake until condensation forms on the outside of the shaker. Strain into a chilled cocktail glass. Garnish with a few cilantro leaves.

Lavender Martini

1 ½ oz. vanilla vodka
¼ oz. lavender simple syrup
½ oz. fresh lemon juice

Fill a cocktail shaker ¾ of the way with ice. Add vodka, lavender simple syrup and lemon juice. Shake until condensation forms on the outside of the shaker. Strain into a chilled cocktail glass. Garnish with lavender flowers.

Sage Gin Martini

1 ½ oz. gin
¾ oz. fresh lemon juice
1 oz. sage simple syrup
1 egg white

Fill a cocktail shaker ¾ of the way with ice. Add gin, lemon juice, sage simple syrup and egg white. Shake until condensation forms on the outside of the shaker. Strain into a chilled cocktail glass. Garnish with a sage leaf.

Note: the egg white should rise to the top of the glass after you pour.

Mint Julep

4 – 5 mint leaves
½ oz. simple syrup
2 ½ oz. bourbon whiskey

Add mint leaves and simple syrup to a Julep cup, Collins glass or double Old Fashioned glass. Muddle well. Add the bourbon and crushed ice. Stir until the glass becomes frosty. Garnish with a sprig of mint.

Classic Mojito

2 tsp. superfine sugar
6 – 8 mint leaves
2 – 3 oz. club soda
1 lime, cut in half
2 oz. light rum

In a highball glass, muddle the sugar and mint leaves in a little club soda until the sugar is dissolved. Squeeze the juice of the two halves of the lime into the glass. Add the rum and stir well. Fill glass with ice cubes. Top with club soda. Garnish with a sprig of mint.

Cilantro Mojito

2 tbs. fresh cilantro leaves
2 tbs. fresh lime juice
2 tbs. cilantro simple syrup
2 oz. white rum
Club soda

Muddle the cilantro leaves with lime juice and cilantro simple syrup in a cocktail shaker. Add 1 cup of ice and the rum. Shake well and pour into a Collins glass without straining. Top with a splash of club soda. Garnish with a sprig of cilantro.

Dark & Stormy

2 oz. dark rum
3 – 4 oz. ginger beer
½ oz. lime juice

Combine everything with ice in a glass and stir. Garnish with a lime wedge.

Substitute for ginger beer: combine grated ginger, simple syrup and club soda.

Moscow Mule

1 ½ oz. vodka
1 oz. lime juice
Ginger beer

In a copper mug, pour vodka over ice. Add lime juice. Top with ginger beer and stir. Garnish with lime.

Substitute for ginger beer: combine grated ginger, simple syrup and club soda.

Rosemary Gin Fizz

2 oz. gin
½ oz. fresh lemon juice
½ oz. rosemary simple syrup
3 oz. club soda

Add gin, lemon juice and simple syrup to a cocktail shaker and fill with ice. Shake and strain into a chilled highball glass filled with fresh ice. Add club soda. Garnish with a slice of lemon and sprig of rosemary.

Thai Basil Bliss

5 Thai basil leaves
4 inch-wide pineapple cubes
1 tbp simple syrup
2 oz. white tequila
1 ½ tbp lime juice
Club soda or seltzer water

In a cocktail shaker, muddle 4 Thai basil leaves and the pineapple cubes. Fill the shaker halfway with ice and add the simple syrup, tequila and lime juice. Shake well and strain into a cocktail glass. Top with a splash of club soda or seltzer water. Garnish with the remaining Thai basil leaf.

Whiskey Sage Cocktail

2 oz. rye whiskey
1 oz. fresh pink grapefruit juice
½ oz. fresh lime juice
½ oz. sage simple syrup
2 dashes bitters

Fill a cocktail shaker halfway with ice and add all ingredients. Shake well and pour into a cocktail glass. Garnish with a sage leaf.