



WITH ALCOHOL CATEGORY

VESPA

Atlantic Grill / Ocean Grill

2 oz. gin
½ oz. cucumber water
½ oz. Lillet

Shake and strain and serve up in a glass garnished with lavender sea salt.

THE PORCH SWING

Blue Smoke

1½ oz. Hendricks gin
1½ oz. Pimm's Cup No. 1
4 oz. Homemade Blue Smoke Lemonade

Pour into tall Collins Glass. Add a splash of 7-up.
Finish with 10 finely sliced half moon cucumbers.



TRIBECA COOLER

The Bubble Lounge

1½ oz. Grey Goose vodka
1 oz. Cointreau
1 oz. Blood Orange Puree
½ oz. pineapple juice
Splash of A. Margaine Champagne

Shake all the ingredients except champagne.
Strain into a Martini glass.
Top with champagne.
Garnish with Blood Orange peel.

MOULIN ROUGE

Café du Soleil

Muddle:

3 strawberries

simple syrup

2 oz. raspberry vodka

½ oz. Chambord

Splash lime juice, splash sour

Serve in martini glass, sugar rim, fresh strawberry to garnish.

LEMON GOLD MARGARITA

Cosmic Cantina

60 grams 1800 reposada Tequila

20 grams fresh organic lemon juice

20 grams fresh organic lime juice

50 grams organic fresh orange juice

40 grams organic rice milk

10 grams organic sugar

Shake without ice.

Serve on the rocks, in a rocks glass, with lime wedge garnish.

NAKED IN THE RAIN

Isabella's

2 oz. vodka

½ oz. lemon

½ oz. foaming strawberry green tea syrup

Shake all and strain over fresh ice in a high ball glass and garnish with strawberry.

THE MARY SUPREME

Red Lion

Absolute Pepper
Crispy Bacon
Tomato Juice
Wasabi
Celery Salt
Fresh Ground Pepper
Worcestershire
Drop of Lemon Juice
Tabasco
Topped with a thick, creamy Guinness head.

LADY ROC

Roc Restaurant

Fresh grapefruit juice
Peach schnapps
Vodka
Cranberry

CHAMPROSIA

Wine & Roses Bar and Café

5½ oz. Iced Drusian - Prosecco
1½ oz. Pom (pomegranate juice)
Rose water
Chocolate Gold Leaf
Edible rose petals

Rim 9 oz. champagne glass with rose water and dip in chocolate gold leaf. Pour in pomegranate juice, then add iced Prosecco. Garnish with edible rose petals.

WITHOUT ALCOHOL CATEGORY



WATERMELON LEMONADE

Bubby's

2 oz. Fresh Squeezed Lemon Juice
4 oz. Fresh Watermelon Puree, strained through course strainer to remove seeds.
1½ oz. simple syrup
6 oz. water



Shake and serve over ice with a big wedge of fresh watermelon for garnish.

SPARKLING WATERMELON LEMONADE

Josie's Restaurant

Fresh pressed watermelon juice, housemade lemonade, and mixed with New York City sparkling water.

VIRGIN RAZZJITO (Frozen)

Rudy's Bar & Grille

16 oz. Hurricane glass
2 oz. non-alcoholic raspberry syrup
1 oz. sour mix
½ oz. fresh squeezed lime juice or real lime juice in a bottle
½ oz. grenadine for color and extra sweetness
1 teaspoon sugar
6-8 medium to large fresh mint leaves

Make in a blender with enough ice for a good consistency.
Garnish with a lime wedge or wheel, plus a large mint leaf. Fresh raspberry optional.

SUMMER GINGER TEA

Tour Restaurant

Green Tea, Ginger Syrup, Lemon, Lime, and Mint

- i. Muddle two lemon wedges, two lime wedges, four leaves of mint.
- ii. Add 3 oz. ginger syrup (see recipe below) and 6 oz. green tea.
- iii. Shake well with ice and serve in a tall glass.
- iv. Garnish with a lime or mint leaf.

b. Ginger Syrup Recipe (to be prepped ahead)

- i. 2 cups lime juice
- ii. 1 cup water
- iii. 3 palm sugar
- iv. 4 oz. peeled ginger
- v. 3 oz. lemon glass
- vi. 6 each kiffer lime leaves
- vii. In a sauce pot, bring all ingredients to a boil; simmer for 20 minutes, let stand cool in refrigerator.

c. Taking an extraordinary drink and making it extraordinary. Perfect for outdoor cafés in the summer.