

# Fresh **DIRECT**

We feel the effort it takes to incorporate seasonal fresh fruits in our cocktails is justly rewarded within seconds of the very first taste of the cocktail bearing—literally—the fruits of our labor. Whether you're simply muddling fresh mint with limes or painstakingly pitting cherries to mash into simple syrup, the results always far outweigh the task, imbuing your drinks with flavor and intensity that can only come from fresh, unprocessed fruit. The following recipes feature, for the most part, fruits that we're more likely to find during the warmer months at farm stands brimming with berries, melons, and vegetables—though thanks to global shipping, you might be able to find many of these ingredients year-round. However, as we strive to become ever more conscious of the purity and freshness of the ingredients in our cocktails, we'd like to suggest at least trying to procure ingredients grown locally if possible.



# Blackbeard Punch

**4 FRESH BLACKBERRIES**

**1/2 OZ. AGAVE NECTAR**

**1 OZ. FRESH PINEAPPLE JUICE**

**1/2 OZ. FRESH LEMON JUICE**

**3/4 OZ. AQUAVIT**

**1 1/2 OZ. GIN**

**GARNISH: MINT SPRIG**

In a mixing glass muddle the blackberries. Add the rest of the ingredients, cover, and shake without ice. Pour the contents into the center of an old-fashioned glass filled with crushed ice so the blackberries form a mound at the top of the glass. Garnish with the mint sprig.

# Brazilian Raspberry Rickey

**4 FRESH RASPBERRIES**

**3/4 OZ. SIMPLE SYRUP**

**1 OZ. FRESH LIME JUICE**

**2 OZ. CACHAÇA**

**SODA WATER**

In a mixing glass muddle the raspberries with the simple syrup. Add the lime juice and cachaça, top with ice cubes, cover, and shake thoroughly. Strain into a chilled highball glass and top with soda water.



## Brazilian Raspberry Rickey





Cherry Pop



# Cherry Caipirinha

- 1/2 LIME, QUARTERED**
- 4 FRESH BING CHERRIES, PITTED**
- 1/2 OZ. SIMPLE SYRUP**
- 1/2 OZ. FALERNUM**
- 2 OZ. CACHAÇA**

In a mixing glass muddle the lime and cherries with the simple syrup. Add the falernum and cachaça, top with ice cubes, cover, and shake thoroughly. Pour the entire contents of the shaker into a chilled old-fashioned glass.

# Cherry Pop

- 4 FRESH BING CHERRIES, PITTED**
- 1/2 OZ. SIMPLE SYRUP**
- 3/4 OZ. FRESH LEMON JUICE**
- 1/4 OZ. MARASCHINO LIQUEUR**
- 2 OZ. GIN**
- GARNISH: FRESH BING CHERRY, ON THE STEM**

In a mixing glass muddle the pitted cherries with the simple syrup. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into an old-fashioned glass filled with crushed ice and garnish with the bing cherry on the stem.



# Company B

**1 FRESH STRAWBERRY, HULLED**

**1/2 OZ. FRESH LEMON JUICE**

**1/4 OZ. AGAVE NECTAR**

**1/2 OZ. CAMPARI**

**1/2 OZ. TRIPLE SEC**

**1 1/2 OZ. BLANCO TEQUILA**

**GARNISH: STRAWBERRY SLICE**

In a mixing glass muddle the strawberry. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into a chilled cocktail glass and garnish with the strawberry slice.

## Cucumber-Cantaloupe Sour

**3/4 OZ. FRESH LEMON JUICE**

**2 OZ. FRESH CANTALOUPE JUICE**

**1/2 OZ. HONEY SYRUP (SEE PAGE 36)**

**1 1/2 OZ. GIN**

**GARNISH: CUCUMBER SLICE**

Combine all of the ingredients in a cocktail shaker. Add ice cubes, cover, and shake thoroughly. Strain into a chilled cocktail glass and garnish with the cucumber slice.





Cucumber-Cantaloupe Sour

# Dulce de Fresa

**2 FRESH STRAWBERRIES, HULLED**

**1 TSP. AGAVE NECTAR**

**3/4 OZ. FRESH LEMON JUICE**

**1/4 OZ. ALLSPICE LIQUEUR**

**2 OZ. REPOSADO TEQUILA**

**GARNISH: LEMON TWIST**

In a mixing glass muddle the strawberries with the agave nectar. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into an old-fashioned glass filled with ice cubes and garnish with the lemon twist.

## tradeseecret

Go to the farmers' market or grocery store before deciding which drinks to serve that night. Chances are, the peaches or strawberries you hoped to use in a drink may not be ripe, but another fruit will catch your eye. Most of the fruit you buy at the grocery store has been bred to look pleasing, so make sure to use your senses of touch and smell to ensure that the flavor will follow through in your drink.



# Georgia Mule

**1 PEACH SLICE, PEELED, PLUS 1 FOR GARNISH**

**1/2 OZ. FRESH LEMON JUICE**

**2 DASHES OF PEACH BITTERS**

**1 1/2 OZ. VODKA**

**1 1/2 OZ. GINGER BEER**

Muddle 1 peach slice in a Collins glass. Fill the glass with ice cubes. Build the other ingredients, in order, stir thoroughly, and garnish with the remaining peach slice.

# Kingpin Fruit Cup

**1 LEMON WEDGE**

**1 LIME WEDGE**

**3 1/2" CUCUMBER SLICES, PLUS 1 FOR GARNISH**

**5 FRESH RASPBERRIES**

**1/2 OZ. SIMPLE SYRUP**

**1/2 OZ. TRIPLE SEC**

**1/2 OZ. SWEET VERMOUTH**

**2 OZ. VODKA**

**SODA WATER**

In a mixing glass muddle the lemon and lime wedges, 3 cucumber slices, and the raspberries with the simple syrup. Add the triple sec, vermouth, and vodka, top with ice cubes, cover, and shake thoroughly. Strain into a Collins glass filled with ice cubes, top with soda water, and garnish with the remaining cucumber slice.



# Madrono Cobbler

**1 FRESH STRAWBERRY, HULLED**

**1/2 OZ. DEMERARA SYRUP (SIMPLE SYRUP MADE WITH DEMERARA SUGAR)**

**1 PINCH OF GROUND CINNAMON**

**1/2 OZ. AMER PICON**

**3 OZ. DRY SACK SHERRY**

**GARNISH: CINNAMON STICK**

In a mixing glass muddle the strawberry with the Demerara syrup. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into a highball glass filled with crushed ice and garnish with the cinnamon stick.

# Market Street Julep

**3 1" FRESH PINEAPPLE CUBES**

**6 MINT LEAVES**

**1/2 OZ. SIMPLE SYRUP**

**2 OZ. PISCO**

**GARNISH: 2 MINT SPRIGS**

In a julep cup muddle the pineapple cubes and mint leaves with the simple syrup. Add the pisco and fill the glass with crushed ice. Swizzle until the cup frosts, then garnish with the mint sprigs.





Market Street Julep

## Melon Stand





# Marylebone

**3 FRESH BLACKBERRIES**

**¾ OZ. SIMPLE SYRUP**

**¾ OZ. FRESH LEMON JUICE**

**¼ OZ. ALLSPICE LIQUEUR**

**2 OZ. GIN**

In a mixing glass muddle the blackberries with the simple syrup. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain through a fine-mesh sieve into a chilled cocktail glass.

# Melon Stand

**4 1" WATERMELON CUBES**

**¾ OZ. FRESH LEMON JUICE**

**½ OZ. SIMPLE SYRUP**

**½ OZ. APEROL**

**2 OZ. GIN**

**GARNISH: WATERMELON BALL**

In a mixing glass muddle the watermelon cubes. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into a Collins glass filled with crushed ice and garnish with the watermelon ball.

# Muddled Mission

**1 FRESH STRAWBERRY, HULLED**

**¾ OZ. FRESH LEMON JUICE**

**½ OZ. ELDERFLOWER LIQUEUR**

**¼ OZ. YELLOW CHARTREUSE**

**1½ OZ. GIN**

In a mixing glass muddle the strawberry. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into a chilled cocktail glass.

# Plum Fairy Cobbler

**1 FRESH PLUM HALF, PITTED**

**2 DASHES OF ORANGE BITTERS**

**½ OZ. TRIPLE SEC**

**½ OZ. ABSINTHE**

**3 OZ. SAUVIGNON BLANC**

**GARNISH: PLUM SLICE**

In a mixing glass muddle the plum half. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into a highball glass filled with crushed ice. Garnish with the plum slice.

# The Ramble

**4 FRESH RASPBERRIES**

**1 OZ. FRESH LEMON JUICE**

**¾ OZ. SIMPLE SYRUP**

**2 OZ. GIN**

In a mixing glass muddle the raspberries. Add the rest of the ingredients and shake thoroughly without ice. Pour the contents into the center of a Collins glass filled with crushed ice so the raspberries form a mound at the top of the glass.

## tradeseecret

When a fruit used to make one of your favorite drinks goes out of season, high-quality preserves or marmalade are among the best substitutes for the real thing. Fruit juices and nectars from concentrate are commonly loaded with sugar and preservatives, which heavily compromise the integrity of a cocktail. In the days before refrigeration, families stocked their pantries with home-preserved fruit from the harvest. Try substituting preserves and marmalade—and if you like the results, why not try making them yourself? They're easy!





# The Red Coat

**3 FRESH BING CHERRIES, PITTED**

**1/2 OZ. SIMPLE SYRUP**

**1 EGG WHITE**

**1 OZ. SAUVIGNON BLANC**

**2 OZ. GIN**

In a mixing glass muddle the cherries with the simple syrup. Add the rest of the ingredients, cover, and shake without ice. Add ice cubes, cover, and shake again. Strain into a chilled cocktail glass.

# Tequila Smash

**4 FRESH BLUEBERRIES**

**4 FRESH BING CHERRIES, PITTED**

**1/2 OZ. FRESH LIME JUICE**

**1/2 OZ. MARASCHINO LIQUEUR**

**2 OZ. BLANCO TEQUILA**

**GARNISH: LIME WHEEL, FRESH CHERRY, PITTED, AND LARGE  
FRESH BLUEBERRY**

In a mixing glass muddle the blueberries and 4 cherries. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into an old-fashioned glass filled with ice cubes and garnish with the lime wheel skewered with the cherry and the blueberry.

## Tequila Smash



Thoroughbred Cocktail



# Thoroughbred Cocktail

**1½ OZ. FRESH PEACH PURÉE**

**1 OZ. FRESH LEMON JUICE**

**3 DASHES OF ANGOSTURA BITTERS**

**2 OZ. BOURBON WHISKEY**

**SODA WATER**

**GARNISH: FRESH PEACH SLICE**

Build in a Collins glass filled with crushed ice, top with soda water, and swizzle until the glass frosts. Garnish with the peach slice.





# The Water Maker

**4 1" WATERMELON CUBES**

**¾ OZ. FRESH LEMON JUICE**

**¾ OZ. SIMPLE SYRUP**

**1½ OZ. BOURBON WHISKEY**

**GARNISH: LEMON TWIST**

In a mixing glass muddle the watermelon cubes. Add the rest of the ingredients, top with ice cubes, cover, and shake thoroughly. Strain into an old-fashioned glass filled with crushed ice and garnish with the lemon twist.