

COCKTAILS

— *from the* —

GARDEN

A FRESH GUIDE TO GARDEN INSPIRED COCKTAILS





COCKTAILS FROM THE GARDEN

*A*t Gardenuity, we're all about treating yourself with garden-inspired goodness.

This collection of creative cocktails are our current favorites — drinks inspired by the garden and garnished with fresh herbs. We prefer our herbs harvested fresh from our countertop herb garden or patio garden. Because nothing matches the taste, aroma, and experience when you grow it yourself.

These are cocktails for the modern, on-the-run, at-home bartender who has a weakness for fresh ingredients and home-harvested herbs. No previous mixology knowledge required.

So shake, stir, sit back, and sip away! Because you deserve it.

01.

FIZZY RHUBARB MOCKTAIL

Sparkling drinks are on the rise, and with drinks like this fizzy rhubarb concoction, we understand why. Tangy and sweet, this is a bubbly mix that fulfills all your teetotaler dreams. It's the perfect mocktail for family gatherings and relaxing in the sun — made for floating in the clouds.



- 1 lb rhubarb, sliced into ¼ inch semicircles
- 2 cups light agave nectar
- ½ cup apple cider vinegar
- Sparkling water
- Sprigs of fresh thyme and kumquat slices

1. To make syrup, combine sliced rhubarb and agave in a medium mixing bowl. Cover and let sit at room temperature for 48-72 hours. Strain. Then, add apple cider vinegar to the liquid. Store in fridge.

2. Combine 3-4 portions sparkling water to 1 portion of syrup and serve over ice. Garnish with kumquat slices and thyme and enjoy!



02.

ROSEMARY OLD FASHIONED

Warm up your evenings with this Rosemary Old Fashioned Cocktail. This recipe transforms a regular ole glass of whiskey into an elegant evening cocktail. Thanks to hints of woodsy, herbaceous rosemary and zesty orange bitters, you'll elevate a traditional Kentucky drink to a debonair cocktail suitable for everyone, everywhere.



- 4 tsp *simple syrup*
- 3 dashes of *bitters*
- 2 oz *Makers Mark bourbon*
- *Rosemary Garnish*

1. Pour simple syrup and bitters into a glass, stirring gently. Add 2 oz bourbon and one large ice cube. Stir thoroughly.

2. Garnish with rosemary and enjoy!



03.

THE CLASSIC CUBAN

The mojito. It's the classic Cuban cocktail adored by everyone—especially us. This week, treat yourself with this cucumber and mint mojito. We guarantee its fresh flavor is everything you need to relax, whatever you're doing.



- 1 oz *fresh lime*
- 2 *heaping tsp superfine sugar*
- *Mint leaves*
- 2 oz *white rum*
- 1 oz *club soda*

1. In a 10 oz glass, stir together lime juice and sugar until dissolved. Add $\frac{1}{4}$ cup crushed ice. Rub mint leaves over rim of glass, then harvest fresh mint leaves and add to glass. Gently stir for 15 seconds.

2. Add rum, remaining crushed ice, and club soda. Stir for 5 seconds, garnish with mint leaves, and enjoy!



04.

LAVENDER LEMONADE

Nothing screams summer like a chilled glass of tart, homemade lemonade — poolside and in sunglasses, obviously. This elegant lavender lemonade recipe adds a floral touch to the sweet classic. From sophisticated garden parties to children's playdates, it's our preferred cocktail of the summer. Spiked, it's divine!



- *A handful of freshly picked lavender sprigs*
- *1 cup white, granulated sugar*
- *2 cups of boiling water*
- *1 ½ cups freshly squeezed lemon juice*
- *2 cups cold water*

1. Remove the flowers from lavender sprigs by cutting. Place in a medium bowl, pour sugar over the flowers, and gently rub the flowers into the sugar with fingers. Pour 2 cups of boiling water over the lavender sugar and stir with a spoon until sugar melts. Cover and let infuse for at least 30 minutes.

2. Strain the lavender-infused simple syrup and pour into a serving pitcher. Stir in the freshly squeezed lemon juice and add two cups cold water. Adjust to taste, add ice, garnish with thinly sliced lemons, and enjoy!



05.

FRENCH ST. GERMAIN CHAMPAGNE

Nothing says celebration more than a bubbly glass of champagne. A time-tested French classic, champagne's effervescence is only improved upon with a dash of sweet elderflower liqueur and a few sprigs of thyme. When the special occasion comes around, this is your drink — you'll feel sophisticated and party-ready with this cocktail in hand.



- *Champagne*
- *St. Germain elderflower liqueur*
- *Sugar, for garnish*
- *Thyme, for garnish*

1. Place sugar on a saucer or plate. Wet outer rim of glass. Then, dip side of glass into sugar, rotating until thoroughly coated.

2. Fill 1/5 of a champagne flute with St. Germain liqueur. Fill rest of the glass with chilled champagne. Garnish with thyme, and enjoy!



06.

SPICY MICHELADA

*B*eer lovers, we've got a cocktail for you. The michelada is a traditional Mexican *cerveza preparada* and a way to add a little variety to the oldest alcohol in the world. Our version of the michelada is the spicy kind — we've added a bit of jalapeños and rim with chipotle sea salt for extra flavor. Serve it at game night or alongside your favorite week-end tacos.



- *Chipotle sea salt*
- *2-3 jalapeno slices*
- *1 oz Sauza Tequila*
- *2 oz clamato juice*
- *½ oz freshly squeezed lime juice*
- *3-4 oz Mexican beer*

1. Pour chipotle sea salt on a saucer. Wet the rim of your glass, then carefully dip rim into salt, coating thoroughly. Set aside.
2. Muddle jalapeño slices at bottom of your glass and add ice. Then, pour in remaining ingredients and stir together until mixed. Garnish with lime and enjoy!



07.

BRIE'S HOMEGROWN BLOODY MARY

*I*t's an iconic cocktail you either love or despise. Salty, spicy, and sweet, Bloody Marys are an incredibly flavorful cocktail — especially when the tomatoes are homegrown. This delicious recipe is courtesy of our resident plant expert, Brie Arthur.



- ½ quart fresh tomato juice*
- 1 Tbsp dill pickle juice*
- 1 Tbsp grated fresh horseradish*
- 1 Tbsp hot sauce*
- 1 Tbsp aged balsamic vinegar*
- 1 Tbsp Worcestershire sauce*
- Dash of freshly ground pepper*
- 1 shot vodka or gin*

1. Fill a quart jar with tomato juice. Add dill pickle juice, Worcestershire sauce, hot sauce, horseradish and balsamic vinegar, to taste. Pour in the shot of vodka, screw lid on, and shake. Stir regularly and garnish as you wish.

“Bloody Marys have become a staple for our annual Tomato Tasting Fundraiser. I like to set up a make-your-own station so guests can enjoy a custom drink. Serve in a Mason jar over ice with a lid for regular shaking.” - Brie Arthur



Find this recipe and much more in Brie's visionary book *The Foodscape Revolution*.

08.

CELERY AND CILANTRO SIPPER

*L*et's talk about your weekend brunch drink. Celery might seem like a strange addition to your drink, but trust us, this cilantro and celery sipper is divine. Immensely refreshing and reminiscent of a sweeter green juice, the flavors blend effortlessly to produce a garden-inspired drink you'll want to sip on all day long.



2-3 stalks celery

¼ cup cilantro

½ oz ginger syrup (contains 1 cup sugar, 1 cup water, and one piece of ginger)

Lime juice

1 oz Effen Vodka

1. To make the ginger syrup, add 1 cup sugar, 1 cup water, and a large piece of chopped ginger to a pot and bring to a boil. Remove from heat and let cool for an hour. Once room temperature, strain the mixture and refrigerate.

2. Juice celery and cilantro. Then, shake all ingredients in a cocktail mixer until combined and serve over ice. Garnish with celery leaves and enjoy!



09.

CRANBERRY AND THYME GIN & TONIC

Both cozy and invigorating, this cocktail is a sweetly tart take on a classic gin and tonic.

This drink is ideal for candlelit dinner dates, sunny summer days, and holiday meals — basically it's appropriate for all occasions. With complex flavors that work together effortlessly, this spritzer is one you'll revert to over and over and over again.



- 1 cup cranberries
- 2 oz Sipsmith Gin
- 1 oz tonic
- ½ cup water
- ¼ tsp pure vanilla extract
- ¼ cup white granulated sugar
- Thyme leaves, to taste

1. In a small saucepan, mix cranberries, sugar, water, splash of orange juice, and vanilla extract. Cook for 10-15 minutes while pressing the cranberries with the back of your spoon. Add the thyme and smash with your spoon to release the flavor. Pour mixture through a strainer, discard the solids, and reserve the remaining for a cranberry syrup.

2. Add 1 oz of syrup to each glass. Add a few cubes of ice, 2 oz of gin, and then tonic. Mix thoroughly. Garnish with thyme leaves, and enjoy!



10.

CUCUMBER MINT GIN COOLER

Picture this: a warm, breezy night on the porch, strung lights twinkling blissfully behind you, cucumber mint gin cooler in hand...This cocktail is refreshing, sweet, and finished off with a minty flair for your porch-night pleasure. Beautifully green, we see it as a sort of upgraded cucumber water (and therefore 100% guilt free, right?).



- 2 oz gin
- 1 cup cucumber cut into chunks
- 12 mint leaves
- 2 Tbsp sugar (or beet sugar)
- ¼ cup fresh lemon juice
- Chilled club soda

1. Combine the cucumber chunks, mint leaves, sugar, and lemon juice into a blender.

Puree until smooth. Pour 2 oz of gin and a few thinly sliced cucumbers over ice.

2. Fill the glasses 2/3 full with cucumber puree. Top with club soda and stir well. Garnish with mint and enjoy!



GARDENUITY.COM

@GARDENUITY