Garden Currant Lemonade

FILL a 16 oz Tumbler with Ice
ADD 10 Garden Currants (Crushed)
2 oz Favorite Vodka
2 oz Lemon Juice
1.5 oz Simple Syrup
SHAKE UNTIL COMBINED!
POUR into a 12 oz Tumbler rimmed with superfine sugar
GARNISH with a lemon. ENJOY!

Green Tea And Lemon Verbena "Cups"

Think Classic Pimm's Cup, but better!

PACK a 16 oz Tumbler with Ice
ADD 2 oz Charbay Green Tea Vodka
1 oz Lemon Verbena Syrup*
1 oz P&H Soda Company Ginger Syrup
2 oz Lemon Juice
SHAKE!
POUR into a 12 oz Glass and Top with Seltzer Water and "SHAKE OVER" back into your 16 oz Tumbler to combine, then POUR back into 12 oz Glass
ADD a Lemon Wedge and DRINK...*If it's over 90 Degrees and you have nowhere to go.....double the recipe and use a 24 oz Glass!*

*1 lb Sugar, 1 gal water , 1 cup Lemon Verbena Leaves. Bring the water to a boil, pull off heat, and dissolve sugar. ADD the Verbena Leaves. Cover and STEEP about 10 Minutes-no more or your syrup will be bitter!

Blackberry Cosmo

PACK a 16 oz Tumbler with Ice
ADD 4 Freshly-Picked medium sized Blackberries
2 oz Favorite Vodka
1.5 oz Lime Juice
1.5 oz Simple Syrup
Splash Cranberry Juice
SHAKE, SHAKE, SHAKE!
POUR into an 8 oz Chilled Martini Glass. RUB with a lime twist and drop twist into the bottom of the glass.
GARNISH with a Sugared Blackberry and SIP!

Borage Martini

PACK a 16 oz Tumbler with Ice
ADD Half a Hand of Fresh Borage Flowers- *about 4 flowers with leaves*
2 oz Favorite Gin-
We use #209 out of San Francisco because of its Fruity-Floral Flavor!
SHAKE, SHAKE, SHAKE, and SHAKE Again! *You are infusing the flavor of the borage which is similar to cucumber with a hint of lavender.*
STRAIN into a second tumbler with ice.
ADD 4 Razor Thin Slices of English Cucumber cut into strips
Pinch Salt
½ oz Fresh Lime Juice
½ oz Simple Syrup
SHAKE!
POUR into a 8 oz Chilled Martini Glass ...SIP! *There should be yummy bits of cucumber and borage flowers in your drink.*