

After the Last Zoom



- 2 oz Vera Wang x Chopin Vodka
- 1 oz Dorda Coconut Liqueur
- 1 oz Orange Juice
- .25 oz Lime Juice
- Fresh Grated Nutmeg
- Orange Slice for Garnish
- Crushed Ice

Build in large shaker tin with Vera Wang x Chopin Vodka, Dorda Coconut Liqueur, orange and lime juices. Add a scoop of ice, cap with the small side of the tin and shake vigorously for 8-10 seconds. Strain with a Hawthorne strainer over crushed or pebble ice into a Collins or Tiki glass. Add fresh grated nutmeg, orange slice, and serve.

You Say Tomato



- 2 oz Vera Wang x Chopin Vodka
- .25 oz Italicus Liqueur
- .5 oz Lemon Juice
- .5 oz Honey Syrup
- Muddled Orange Zest and Sweet Grape Tomatoes
- Orange Peel and Grape Tomato Garnish

Muddle orange zest and 3 grape tomatoes in large shaker tin. Then add with Vera Wang x Chopin Vodka, Italicus Liqueur, lemon juice and honey syrup. Add a scoop of ice, cap with the small side of the tin and shake vigorously for 8 seconds. Strain with a Hawthorne strainer through a fine strainer into a chilled Coupe glass. Add your tomato wrapped with your orange peel and serve.

Honey Syrup: To make 1:1 honey syrup take 8 oz of honey and 8 oz of boiling water stir in honey until it is combined with water.

A Rose by any other Name



- 2 oz Vera Wang x Chopin Vodka
- .25 oz Dry Curacao
- .75 oz Lemon Juice
- .75 oz Liquid Alchemist Grenadine
- .75 oz Lime Bitters
- Dried Lime Wheel Garnish

Build in large shaker tin with Vera Wang x Chopin Vodka, Dry Curacao (or alternative orange liqueur), lemon juice and Liquid Alchemist Grenadine Syrup (or alternative) and Bitters. Add a scoop of ice, cap with the small side of the tin and shake vigorously for 8 seconds. Strain with a Hawthorne strainer through a fine strainer into a chilled Coupe glass, garnish with the lime wheel and serve.

Sour Is the New Sweet



- 2 oz Vera Wang x Chopin Vodka
- .5 oz Giffard Lychee Liqueur
- .5 oz Lemon Juice
- .5 oz Orange Juice
- .25 oz Simple Syrup
- 1 Egg White
- Activated Charcoal Solution (water mixed with activated charcoal) for Garnish

Build in large shaker tin with Vera Wang x Chopin Vodka, lychee liqueur, lemon juice, orange juice and simple syrup. In the smaller tin insert one egg white. Add one ice cube, cap with other side of tin, and dry shake for 8 seconds. Uncap, add a full scoop of ice and shake again. Strain with a Hawthorne strainer through double strainer into small chilled coupe glass. Add 5 drops of activated charcoal solution into foam, drag a toothpick through the drops to create black hearts.

Iconic-Fashion



- 2 oz Vera Wang x Chopin Vodka
- .25 oz Tittleman's Double Spiced Falernum Syrup (or alternative)
- 3 dashes each Angostura and Scrappy's Black Lemon Bitters
- Orange Twist Garnish

Build in a mixing glass with Vera Wang x Chopin Vodka, Double Spiced Falernum Syrup, and Bitters. Add a large scoop of ice and stir for 20 revolutions. Strain with a Hawthorne strainer into a chilled double Old Fashioned glass over 1 large ice cube. Garnish and serve.

Hand-Crafted from Farm to Bottle