

# WINE COCKTAIL RECIPES



We Have Several Delicious Cocktail Recipes That Are The Perfect Accompaniment With The Dry Wines You've Selected For Summer Grilling Or Any Occassion!



## Crazy Game of Poker

- 2 oz Orange Vodka
- 1 oz Triple Sec
- 3 oz OJ
- 1 oz Revolution
- 2 oz ginger ale
- ½ lime juice

Shake all ingredients with the ice except for the ginger ale. Pour into a large glass and top with the ginger ale. Garnish with a sliced lime wedge.

## Bacioni Sour

- 1 oz Bourbon
- 1.5 oz honey syrup
- ½ oz triple sec
- ½ lemon juiced
- 1 egg white
- 1 oz Bacioni

Shake all ingredients except for the wine in a dry shaker for 10 seconds. Add ice and continue shaking until cold. Pour into high ball glass and layer wine over the drink with a large spoon. Garnish with an orange twist.



## Watermelon Smash

- 4 cubes of watermelon
- 2 large basil leaves
- ½ oz simple syrup
- ½ lime juiced
- 1 oz Terrapin
- 1 oz Gin or Vodka
- 1 oz club soda

In a highball glass, muddle watermelon, basil, and lime juice. Then add ice, liquor, wine, and simple syrup. Transfer to the shaker and shake until cold. Pour contents back into the high ball glass and top with club soda.

## Terrapin Spritz

- 1 oz Hennessy
- 1 oz Terrapin
- 1 oz Triple sec
- ½ oz honey syrup
- ½ lime squeezed
- 2 oz ginger ale

Add everything but the ginger ale to an ice-filled shaker and shake until cold. Pour contents into a tall glass and top with ginger ale. Garnish with a sliced lime wedge.

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## Terrapin Bloody Mary

1.5 oz Vodka  
1 oz Terrapin  
1 oz BBQ mix  
4 oz Bloody Mary Mix  
3 dashes Old Bay

Mix all ingredients in an ice filled shaker and pour into a tall glass rimmed with Old Bay. Squeeze and drop a Lemon wedge to taste and as a garnish.

## Lake Linganore Iced Tea

1 oz Vodka  
1 oz Bourbon  
1 oz Cognac  
1 oz Triple Sec  
1 oz Revolution  
1 oz Terrapin or Aria  
Juice from 1 whole lemon  
1 oz simple syrup

Shake all ingredients over ice and pour into a tall glass. Top with 1.5 oz Coke. Garnish with a lemon wedge.

Here are Some Basic Syrup Recipes That Can Be Used In Combination With Your Cocktails.

## Simple Syrup

Mix 1 cup sugar with ½ cup hot water. Chill before use.

## Honey Syrup

Mix ½ cup honey with a ½ cup hot water. Chill before use.

## Maple Simple Syrup

Mix ½ cup Maple syrup with ¼ cup hot water. Chill before use.

## Chocolate Simple Syrup

Mix ½ cup sugar, ½ cup hot water, 3 tablespoons Cocoa powder until totally smooth. Option to add 1 drop vanilla extract and a crack of sea salt. Chill before use.

## BBQ Mix

Mix ½ cup Sweet Baby Ray Honey BBQ sauce (or choice of BBQ sauce) and ½ cup hot water until well blended. Chill before use.

*\*\* Egg whites in cocktails are very common in mixology. The acid from the citrus, as well as the alcohol from the liquor serves to break down the egg white and sterilize potential bacteria. Adding egg whites to cocktails results in a creamy texture, and frothy appearance. \*\**

Any bourbon, vodka, or gin can be used in these recipes, but we encourage everyone to buy local spirits when possible, like McClintock Distillery in Frederick, MD.