

# WINE COCKTAIL RECIPES



Delicious Cocktail Recipes That Can Be Used In Combination With Vodka, Bourbon, Cognac, And Our Very Own Indulgence Chocolate Wine.



## Chocolate Manhattan

2 oz Bourbon  
1 oz Chocolate Simple Syrup  
1 oz Indulgence

Add all ingredients into an ice filled shaker and stir until cold. Strain into a martini glass and garnish with a cherry.

## Beer, Bourbon & BBQ

1.5 oz Bourbon  
1.5 oz BBQ mix  
1 oz honey syrup  
1 oz Black Raven  
¼ lemon squeezed  
¼ orange squeezed  
2 oz Light Beer

Shake all ingredients except for the beer in a shaker with ice. Pour into tall glass and top with a light beer. Garnish with an orange wheel.



## Watermelon Smash

4 cubes of watermelon  
2 large basil leaves  
½ oz simple syrup  
½ lime juiced  
1 oz Aria  
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 high ball glass and top with club soda.

## Indulgence Alexander

1.5 oz Cognac  
1 oz Chocolate simple syrup  
3 oz Whole milk or heavy cream  
1 oz Indulgence

Shake with ice and strain into martini glass. Sprinkle with ground cinnamon.

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## Aria Sidecar

2 oz Cognac  
1.5 oz Triple sec  
1 oz Aria  
½ Lemon juiced

Rim a martini glass with sugar. Add all of the ingredients to an ice-filled shaker and shake until cold. Strain into the martini glass and garnish with an orange twist.

## Maple Aria Sour

1.5 oz Bourbon  
1.5 oz maple simple syrup  
1 oz Aria  
½ Lemon juiced  
1 egg white

Add all ingredients to a dry shaker. Shake without ice for 10 seconds, then add ice and shake until cold. Strain into martini or cocktail glass. Garnish with ground cinnamon and orange zest.

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.