

# Signature SUMMER DRINKS

Signature drinks stand out with unique flair. Crafting one requires creativity—combining different elements in a way that piques interest, looks inviting and still tastes delicious. In the spirit of the season, these signature cocktails draw inspiration from the colors, flavors and liquors that say summer. Follow along with our local cocktail specialists, add your own twist, or head out and sip them straight from the source!

## Dr. Jules & Bailey

This drink from cocktail catering specialists 13th Street Cocktails has a spa-like feel with cooling flavors of cucumber and mint—a perfect antidote for the summer heat! Dry vermouth adds herbal and floral complexity, while local gin from Elverson's Brandywine Branch Distillery serves as a healthy backbone.

1.75 oz. The Revivalist Gin Equinox Expression  
.25 oz. dry vermouth (preferably Art in the Age Lo-Fi)  
.75 oz. cucumber juice  
.5 oz. fresh lemon juice  
.5 oz. mint syrup\*  
Dash of grapefruit bitters  
Mint or shiso leaf for garnish

Hard shake all ingredients and double strain over fresh ice.  
Garnish with a mint or shiso leaf (as shown).

*\*Low simmer peppermint herbal tea, 1:1, with simple syrup, 5 minutes.*



## Briarberry Sour

Seasonal blackberries and refreshing lemon give this drink from Paramour of Wayne a summertime kick, while agave and rhubarb flavors offer something a little different. Perfect for patio or poolside sipping!

2 oz. Bulleit Bourbon  
1 oz. fresh squeezed lemon juice  
1 oz. agave nectar  
4 blackberries

Rhubarb bitters  
Lemon slice for garnish

In a tin shaker, muddle two blackberries with agave nectar. Half fill the shaker with ice. Combine bourbon, lemon juice and two shakes of rhubarb bitters and shake well.

Pour mixture into a rocks glass filled with ice. Garnish with two blackberries and a slice of lemon.



## Bee's Knees

A new take on an old classic, this version from Suburban Restaurant & Beer Garden of Exton includes local honey from Green Meadow Farms in Gap, vodka instead of gin, and homemade lavender bitters—though you may have to go with store-bought. Pair this lemon-honey goodness with a warm summer night.

2 oz. vodka  
1 oz. fresh squeezed lemon juice  
1 oz. honey simple syrup\*  
3 drops Scrappy's Lavender Bitters  
Crushed pink peppercorns

Shake together first four ingredients. Strain into a coupe or Martini glass, and rim with crushed peppercorns.

*\*Honey simple syrup is half honey, half hot water mixed together to make it more soluble.*



## Strawberry Shrub Down

Not all summer days call for a big pitcher of daiquiris. Wilmington's Domaine Hudson gives an upscale twist to a classic Strawberry Daiquiri in this two-part recipe.

*Tip:* Plan ahead so you have the shrub recipe ready.

*Strawberry/Black Pepper Shrub:*

1 lb. strawberries, stems removed  
1 lb. sugar  
2 Tb. fresh black pepper  
1 C. white balsamic vinegar

Combine strawberries, sugar and black pepper in a bowl. Leave for

about a week until the strawberries are nearly completely dissolved.

Strain out the solids and combine the liquid with the vinegar.

*To make the Cocktail:*

1 oz. Bacardi Light Rum  
1 oz. Bacardi Dark Rum  
.75 oz. Strawberry/Black Pepper Shrub  
.5 oz. lime juice  
.5 oz. Velvet Falernum  
2 dashes Aztec Chocolate Bitters  
Strawberry for garnish

Mix all ingredients together in a glass. Garnish with a fresh strawberry.



## Summertide

This concoction from General Warren of Malvern is seasonally and locally inspired—featuring Elverson-based Brandywine Branch Distillery's summer gin. As the weather gets warmer, the liquor gets clearer—with gin, tequila, vodka and a pop of blue—and even more refreshing!

1.5 oz. The Revivalist Gin Summertide Expression  
.5 oz. St. Germain Elderflower  
1 tsp. Blue Curacao  
Lemon juice from ½ a lemon\*  
Splash of simple syrup (or ½ tsp. sugar)\*  
Club Soda  
Lime, lemon, candied ginger slice or all three for garnish

Shake or stir first five ingredients with ice. Pour into a 10-oz. highball glass. Top off with club soda and add a garnish of your choice.

*\* Substitute lemonade for lemon juice and simple syrup as a short cut.*

