

# Signature Steeplechase Cocktails

The equestrian season isn't complete without tailgating—and specialty cocktails, of course! So put on your hat and mix up your favorite to enjoy all this season has to offer!



## Winterthur Point-to-Point's TitoRita

Cool down with a twist on the traditional margarita. Blended orange liqueur and fresh lime juice give the TitoRita a sweet and sour punch.

- 1.5 oz. Tito's Handmade Vodka
- .5 oz. orange liqueur
- 1.5 oz. fresh lemon juice
- 1.5 oz. fresh lime juice
- .5 oz. simple syrup
- 1 lime slice, for garnish

Add all ingredients to a shaker with ice.  
Shake and strain into a double rocks glass over ice or into a martini glass.  
For a spicy kick, add three jalapeño slices to the shaker.  
Garnish with a lime slice.

*Pro-Tip: If you like it salty, use a glass with a salt rim.*

## The Willowdale Folly

Named after one of Willowdale's steeplechase races, The Folly (folly means a lack of good sense, or an ornamental building with no purpose), is about being frivolous and fun while tailgating on race day.

- 2 shots tequila blanco
- Pink grapefruit juice, generous pour

- Squeeze of fresh lime juice
- Splash of club soda
- 1 lime wedge, for garnish

Fill a tall glass with ice cubes.  
Add two shots of tequila blanco.  
Add a generous pour of freshly squeezed pink grapefruit juice.  
Add a squeeze of fresh lime juice and a splash of club soda. Stir.  
Garnish with a fresh lime wedge.



## The Radnor Finish Line

This refreshing cocktail is best served on a sunny day while cheering on thoroughbreds racing to the finish line.

- 1.5 oz. vodka or gin
- .5 oz. fennel bulb syrup
- .5 oz. celery juice
- .5 oz. Granny Smith apple juice
- .5 oz. lemon juice
- Fennel salt, for garnish

Combine vodka or gin with fennel bulb syrup and the celery, lemon and Granny Smith apple juices in a cocktail shaker with ice.

Shake vigorously.

Serve in a rocks glass rimmed with fennel salt. Enjoy!



## Kentucky Derby Classic Mint Julep

Even if you miss the Kentucky Derby on May 4, you can still be there in spirit as you sip this mint julep cocktail, the original recipe straight from the South.

- For the Mint Simple Syrup*
- 2 cups sugar
  - 2 cups water
  - 6-8 sprigs fresh mint

Boil water and sugar together for 5 minutes.  
Place in a covered container with fresh mint.  
Refrigerate overnight.

*For the Cocktail*

- 1 Tbsp. mint simple syrup
- 2 oz. whiskey
- Sprig of fresh mint, for garnish

Fill a cup with crushed ice.  
Add in mint simple syrup and whiskey.  
Stir. Garnish with a sprig of fresh mint.

*Pro-Tip: Served best in a silver julep cup!*