

Signature Brunch tails

Take a sip of spring with these refreshing brunch cocktails from some local spots. Pair with your favorite dish and enjoy!



Aperol - Guava Bellini

Part of their signature Bellini collection, this light and bubbly drink pairs perfectly with Sunday brunch at **Autograph Brasserie**.

- .5 oz. Aperol
- .5 oz. guava puree
- 1 oz. sparkling wine

Add all ingredients to a champagne flute and gently stir to combine. Top with an extra splash of sparkling wine and serve at once.



Classic Bloody Mary

Jump-start even your groggiest mornings with this brunch staple at **Black Powder Tavern**.

- 1 1/2 C. ice
- 1 C. vegetable tomato juice
- 1 Tb. fresh lemon juice
- 3/4 tsp. Worcestershire sauce
- 1/2 tsp. horseradish minced
- 2 oz. vodka
- Old Bay Seasoning for garnish

Fill a shaker three-fourths full of ice. Pour any remaining ice into a tall glass rimmed with Old Bay Seasoning. Add juices, Worcestershire sauce, horseradish and vodka to the shaker. Cover and shake for 10-15 seconds.

Strain into prepared glass and garnish with your favorite Bloody Mary fixings.



Mimosa and Bloody Mary Boards

These brunch charcuterie boards at **Bar Avalon** pair delicious morning snacks with your favorite brunch drinks.

For the Mimosa Boards

- Pancake poppers
- French toast bites
- Fresh fruit
- Yogurt parfaits

For Bloody Mary Board

- Cheese stuffed olives
- Shrimp
- Bacon strips
- Hot sauce
- Old Bay Seasoning

Arrange your favorite mimosa or Bloody Mary pairings on your nicest cheese board for easy snacking. Don't forget to whip up some drinks, too!



Mimosa

Nothing screams brunch like a Southern sunrise mimosa from **Bloom Southern Kitchen**.

- 1 oz. Pama pomegranate liqueur
- Prosecco
- 1.5 oz. pulp-free orange juice
- Cut strawberries for garnish

Pour Pama liqueur into a champagne flute. Fill flute with Prosecco leaving room at the top to add orange juice to create the illusion of a Southern sunrise. Garnish rim with halved strawberry and enjoy!



Lavender Greyhound

Add a squeeze of lime and a touch of lavender syrup for a fresh twist on this brunch classic from **Stove & Tap**.

- .25 oz. Monin lavender syrup
- 4 oz. freshly squeezed grapefruit juice
- 2 oz. vodka or gin
- 1 lime wedge, for garnish

Fill a tall glass with ice cubes. Add lavender syrup, freshly squeezed grapefruit juice and vodka (or gin).

Stir to combine. Garnish with a fresh lime wedge.

