Doers Pink Elephant

Yield: 1
Portion size: 1

Chef Name: Inne Aguilar

Amt	Unit (gm/oz)	Ingredient Name
1.5	OZ	DOERS VODKA
2	OZ	Watermelon juice (*** or two cubes fresh watermelon)
0.5	OZ	Lime Juice
1	OZ	Jalapeno simple syrup
1/4	tsp	horseradish
1		mint leaf
		mint sprig for garnish

PROCEDURES:

Rim cocktail glass with sugar. Add liquid ingredients + 1 small mint leaf to shaker with ice and shake about 20 seconds. Strain into cocktail glass and garnish with mint and watermelon slice if you feelin fancy.

Doers Berry Nice

Yield: 1
Portion size: 1

Chef Name: Inne Aguilar

Amt	Unit (gm/oz)	Ingredient Name
1.5	OZ	DOERS VODKA
2	whole	fresh black berries
0.5	oz	Lemon juice
1	oz	simple syrup
		top with lemon black berry sparkling soda

PROCEDURES:

Add blackberries to shaker and muddle. Add Doers, syrup, and lemon juice and shake until chilled about 20-30 seconds. Strain into glass and top with soda! Salud!

Doers Dream

Yield: 1
Portion size: 1

Chef Name: Inne Aguilar

Amt	Unit (gm/oz)	Ingredient Name
1.5	OZ	DOERS VODKA
0.5	OZ	GINGER SYRUP
0.5	OZ	ELDERFLOWER SYRUP
0.5	OZ	LEMON JUICE
		TOP WITH SODA

PROCEDURES:

Add Doers Vodka to shaker with ice. Add Doers Vodka, elderflower & ginger syrup, and sage leaf. Shake until entire shaker is frosty. Strain into glass and top with soda.

*** If you like a spicier presence of ginger, mince a slice of fresh ginger and muddle this with regular simple syrup instead of using premade ginger syrup. We like it spicy.