

THE NUMBER ONE SOURCE & AUTHORITY ON BARTENDING, ON PREMISE & BEYOND!

Est. 1979

# BARTENDER®

SUMMER 2022



## High-Quality Mocktails

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# CREATIVE COCKTAILS

To be included in the next issue of **BARTENDER**®, send your creative cocktail to [info@bartender.com](mailto:info@bartender.com)

## MI SUNSHINE

½ oz. Amaretto  
1 oz. Jim Beam Honey

½ oz. Agavé Honey  
Apple Juice

→ Shake! Strain over ice. Lite layer with Seagrams Jamaican Me Crazy Cooler. Garnish with peach slices.

— **Mimi Windham**,  
**Lead Mixologist**  
Front Street Market &  
Produce Beer And Wine  
Bar, Wilmington, NC



## Tito's Raspberry Lemonade

Tito's Handmade Vodka  
Lemonade  
Raspberry puree

→ Served with fresh mint, raspberries and a lemon wedge.

— **Brooke Wonders**,  
**Bartender**  
Blue Pointe Bar & Grill,  
Tequesta, FL



## Aquamarine

Tres Generaciones Plata  
Tequila  
Tamarind Ginger Syrup  
lime juice  
Topped with Fever-  
Tree grapefruit,  
"electricdust" and  
butterfly pea  
blossom<sup>1</sup>.

<sup>1</sup>The butterfly pea blossom extract is a flower with a low pH balance, changing color when mixed with acid and the electricdust is a flavor and sensation-enhancing dust, a natural alkaloid that makes your tongue tingle!

— **Mariena Mercer**  
**Boarini, Mixologist**  
Wynn Las Vegas, NV



## BASIL MARTINI

Imported French  
vodka  
Basil  
Touch of citrus

— **Bleu**  
**Bohème**  
San Diego, CA

