



## Brandy Cocktails

### Prohibition Favorite

- 1/3 oz Chauvet Grand Orange Brandy
- 1/3 oz Limoncello di Sonoma
- 2 1/2 oz Gloria Ferrer Brut
- 2 dashes Bitter Brother's Apple Rye

In a chilled champagne flute, pour brandy and limoncello. Top with Gloria Ferrer bubbles and top with a couple dashes of Apple Rye bitters.

### Spiced Sangria

- 1 750ml bottle of your favorite Rosé
- 4 oz Chauvet Seasonal Pumpkin Spice
- 2 oz Chauvet Gravenstein Apple Brandy
- 2 oz Chauvet Grand Orange Brandy
- 4 oz Apple Cider
- 1 tsp whole cloves
- 1 tsp ginger root
- 3 cinnamon sticks
- Apples, Oranges, Persimmons, Cherries, etc
- Agave syrup

In a large punch bowl, add Rosé, Pumpkin Spice Brandy, Gravenstein Apple Brandy, Grand Orange Brandy, Apple Cider, clove, ginger root, cinnamon stick, and any fruit you desire! Add agave for desired sweetness and enjoy!

## **Prickly Pear Margarita**

- 1 1/2 oz Chauvet Prickly Pear Brandy
- 1/2 oz Chauvet Grand Orange Brandy
- 1 oz Freshly squeezed lime juice
- 1 oz Pomegranate juice
- Half a cup of fresh pineapple
- 1/2 jalapeno

In a boston, muddle fresh pineapple and jalapeno. Add brandies and continue to muddle, involving all flavors. Add lime and pomegranate juice. Add ice and shake! Rim rocks glass with Himalayan salt and crushed pink peppercorn. Single strain over fresh ice!