



YOU'RE INVITED!

VIRTUAL COCKTAIL PARTY



With

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APRIL 23, 2021
7:00 PM EST

*Denver-based Bartender and Mixologist
Nemo, of ProjectDigs will teach you
how to make, garnish and enjoy
each and every one of them.*

Featured Cocktail

BASIL BEES KNEES

Featured Mocktail

BASIL N' BUBBLES

Featured Cocktail Recipe

BASIL BEES KNEES

GLASSWARE: COUPE

2 oz Gin *(or favorite base spirit)*

½ oz Fresh Lemon Juice

½ oz Honey Simple Syrup

(2:1 Hot water to honey)

2 dashes Orange Bitters **optional*

4 Fresh Basil Leaves

Combine ingredients and 3 basil leaves into shaker, fill 2/3 with ice, vigorous shake, double strain into coupe.

Garnish

Expressed Basil Leaf and Lemon Twist

**** Honey Simple Prep***

In tea kettle (or stovetop or microwave)

heat water to just below boiling.

Combine 1/2 oz of honey and 1 oz water, stirring until combined

Featured Mocktail Recipe

BASIL N' BUBBLES

GLASSWARE: HIGHBALL

$\frac{3}{4}$ oz Fresh Lemon Juice

$\frac{3}{4}$ oz Honey Simple Syrup

(2:1 Hot water to honey)

Soda Water

4 Fresh Basil Leaves

4 Berries *(Your favorite) *optional*

Combine ingredients and 3 basil leaves into shaker, fill 2/3 with ice, vigorous shake, double strain into highball glass over fresh ice, top with soda water.

Garnish

Expressed Basil Leaf and Lemon Twist

**** Honey Simple Prep***

In tea kettle (or stovetop or microwave)

heat water to just below boiling.

Combine 1/2 oz of honey and 1 oz water, stirring until combined