

Get Ready With Your Cocktail!

ESPA Game Night

National Celebrate Services Week 2020

#ServicesStrong Sangria

1 bottle of Rosé wine (dry)
1 cup sliced strawberries
4 cups lemon-lime soda
3 limes (squeeze juice of two limes, keep one lime thinly sliced)
2 to 3 tablespoons sugar (to taste)
2 tablespoons fresh mint

To make...

- Place the sliced strawberries, the juice of two limes, and the sliced lime in a sangria pitcher.
- Add the wine.
- Roll the mint sprigs in your hands to release the herb's fragrance and flavor. Gently cut the mint into thin strips and place in the pitcher.
- Add sugar and soda and stir.
- Fill the pitcher with ice just prior to serving. Garnish with any remaining mint leaves and sliced strawberries.

Nicole's Summertime Gimlet

2 1/2 ounces gin or vodka
1/2 ounce lime juice
1/2 ounce simple syrup
Garnish: lime wheel

To make...

- Add all ingredients into a shaker with ice and shake.
- Strain into a chilled cocktail glass filled with ice.
- Garnish with a lime wheel.

Lynn's Summer Garden Cooler

1 Cucumber
1/2 Lime
2 jiggers of Vodka
4 jiggers of Ginger Ale (regular or diet)

To make...

- Purée a cucumber (add a tad water if needed).
- In a shaker with ice add 3-4 jiggers puréed cucumber, juice from half a lime and vodka, shake well.
- In a glass with ice add Ginger ale, and then add the cucumber mixture and stir.

Diane's Sip & Chill Pear Martini

3 oz Vodka
1.5 oz St. Germaine or other Elderflower Liqueur (buy a bottle, you can use it for lots of drinks!)
4.5 oz Pear Juice

To make...

- Add all ingredients into a shaker with ice and shake.
- Strain into a chilled cocktail glass.