



COOKS ON MAIN

for the everyday chef

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • www.cooksonmain.com

The Bloomer

Serves 2

Ingredients:

1 oz Gin
splash of elderflower syrup
1/2 oz Cointreau
2 oz Rosé champagne, chilled
Pomegranate arils as garnish

Directions: In a cocktail shaker, shake (or stir) the gin, elderflower syrup and Cointreau with ice. Pour into gold-dusted, rimmed coupe glasses and top with the Rosé. Garnish with pomegranate arils.

Creamsicle Sparkler

Ingredients:

Sugar for glass rim
2 oz vanilla vodka, chilled
splash of fresh orange juice
2 oz champagne, chilled
Orange peel, for garnish

Directions: Directions: In a cocktail shaker, shake (or stir) the vodka and orange juice, pour into sugar-rimmed glasses and top with champagne. Garnish with an orange peel twist.

Blackberry Thyme Sparkler

Ingredients:

1 oz vodka, pre-chilled
splash blackberry syrup
2 oz champagne, chilled
2 sprigs thyme, for garnish
2 blackberries, for garnish

Blackberry Simple Syrup:

1 cup blackberries
1 cup water
1 cup sugar

Blackberry Simple Syrup:

In a small saucepan, bring the blackberries, water and sugar to a boil until the sugar dissolves and berries soften about 5-7 minutes. Strain and cool completely.

Directions: Prepare the glasses with a gold or sugared rim. Pour the cold vodka into the champagne flutes, add the blackberry simple syrup, and top with champagne. Garnish with blackberries and thyme sprigs.