

July 10th is National Piña Colada Day, and to celebrate we're bringing you some delicious summery cocktail recipes! Bartell's carries a wide range of spirits, liqueurs, beer, and wine – just look out for anything in bold in this blog. If it's in bold, we carry it! \*Stock levels vary per store



## Piña Colada

2 oz **Bacardi White Rum**

1 1/2 oz Cream of coconut

1 1/2 oz **Pineapple juice**

1/2 oz Fresh lime juice

Garnish: Pineapple wedge

We had to start out with the classic drink that this National Day is celebrating! Add all ingredients into a shaker with ice and shake vigorously. Strain into a chilled tall glass over ice. Or put all ingredients into a blender with ice for a blended version! Garnish with a pineapple wedge and drink umbrella if you're feeling festive. Bonus: Add 1/2-1oz of Blue Curacao to turn this into a beautiful teal color with a slightly orange taste!

\*Modified from <https://www.liquor.com/recipes/pina-colada/>



## Blackberry Wine Slushy

1 1/2 oz **Tito's Vodka**

5 Blackberries

1 oz **Orange juice**

4 oz Red wine (Try **14 Hands Red Blend** or **Maryhill Winemaker's Red!**)

1 tsp Simple syrup (or **Sue Bee honey**)

Garnish: Fresh Blackberries

A different take on a sangria this summer! Add all the ingredients with 1 cup of ice to a blender and blend. Pour into a stemless wine glass. Garnish with 2 blackberries.

\*Modified from <https://www.liquor.com/recipes/blackberry-wine-slushy/>



## Whiskey Watermelon Punch from Heritage Distilling Co.

1 oz **Heritage BSB Brown Sugar Bourbon**

1 oz Aperol

1/2 oz **Lemon juice**

2 oz Watermelon juice (can be made fresh in a blender!)

Garnish: Handful of fresh mint, a few cut chunks or small slice of watermelon

For something refreshing and different. In a shaker, add all ingredients. Add ice and shake. Pour over a mesh strainer in a glass with ice. Garnish with mint sprigs and watermelon chunks.

<https://heritagedistilling.com/blogs/recipes/whiskey-watermelon-punch>



## Cold Brew Coffee Cocktail

1 1/2 oz **Kraken Black Spiced Rum**

1/2 – 1 oz Crème de Cacao

3-4 oz cold brew coffee (**Try Starbucks Nitro Cold Brew cans!**)

A splash of **milk or half & half**

Not your classic espresso martini – try something different! Combine all ingredients in a tall glass with ice and stir. Garnish with coffee beans and nutmeg if you'd like.

\*Modified from <https://www.krakenrum.com/cocktails/cold-brew-beast/>



## Paloma

2 oz **El Jimador Tequila**

3 oz Grapefruit juice

1/4 oz Fresh lime juice

1/2 oz Simple syrup (**or Sue Bee honey**)

2 oz **La Croix Sparkling Water (Plain, Grapefruit, or Lime flavored)**

Garnish: Chile pequin rim, cilantro sprig, jalapeño slice, and/or grapefruit wedge

Refreshing and citrus-y for the perfect happy hour. Rim half of a rocks glass with chile piquin. Add the tequila, juices and syrup to a shaker with ice and shake. (If using honey, melt the honey briefly in the microwave then add the tequila and lime juice first and stir so you don't end up with chunks). Strain into the prepared glass over fresh ice. Top up with the sparkling soda. Garnish with a grapefruit quarter wheel, cilantro sprig and jalapeño round.

\*Modified from <https://www.liquor.com/recipes/vida-paloma/>



## Tom Collins

2 oz **Bombay Sapphire Gin**

1 oz Fresh lemon juice

1/2 oz Simple syrup

**San Pellegrino or La Croix Sparkling Water**

Garnish: lemon wheel and maraschino cherry

We had to include this simple-yet-delicious classic. Add the gin, lemon juice and simple syrup into a tall glass. Fill with ice, top with club soda and stir. Garnish with a lemon wheel and maraschino cherry.

\*Modified from <https://www.liquor.com/recipes/tom-collins-2/>



## Here Comes the Sun

1 1/2 oz **Jameson Whiskey or Jack Daniels Honey Whiskey** (for an added sweetness)  
3/4 oz Ginger syrup\*  
1/2 oz Fresh lemon juice  
2 oz **Pyramid Hefeweizen** (or another wheat beer)  
Garnish: Lemon wedge

Beer cocktails are all the rage! Add the whiskey, syrup and lemon juice into a shaker with ice and shake. Strain into a chilled glass. Top with the beer. Garnish with a lemon wedge.

\*Ginger syrup: In a small saucepan, heat 1/2 cup fresh ginger juice (squeezed from freshly grated ginger root) until warm (but do not let boil) over low heat. Add 1 cup sugar and whisk until sugar is dissolved. Store the syrup in a sealed container in the refrigerator until ready to use.

\*Modified from <https://www.liquor.com/recipes/here-comes-the-sun/>



Bonus Cocktail!

## Cucumber Basil Lime Gimlet

1 1/2 oz **Tito's vodka**  
2 slices cucumber (1/4-inch slices)  
1 1/2 Fresh basil leaves  
1 oz **Nantucket Nectars Lemonade**  
1/4 oz Fresh lime juice  
Garnish: Basil leaf

This one just sounded too delicious not to include. Muddle the basil and cucumber in a shaker. Add remaining ingredients and ice and shake. Strain into a rocks glass over ice. Garnish with a basil leaf.

\*Modified from <https://www.liquor.com/recipes/cucumber-basil-lime-gimlet/>