



Lavender Citrus | Lemongrass Mint | Silkroad Chai

Lavender Citrus Recipes

Bergamot Shooter

- 1 Lavender Citrus Infuser
- 3 oz vodka
- orange wedge

- Place infuser in glass.
- Pour vodka over infuser and steep for 2-3 minutes.
- Combine infused vodka in a shaker with ice, shake vigorously.
- Strain into 2 shot glasses.

To drink: Follow shot with a bite into the orange wedge.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Cosmo de Provence

- 1 Lavender Citrus Infuser
- 3 oz vodka
- 2 oz French orange liqueur
- 1 oz lime juice

- Place infuser in glass.
- Pour vodka over infuser and steep for 2-3 minutes.
- Combine infused vodka, orange liqueur, lime juice and ice into shaker. Shake vigorously.
- Strain into a martini glass; garnish with infuser if desired.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Fizzy Forté Rita

- 1 Lavender Citrus Infuser
- 1 ½ oz tequila
- 1 ½ oz sour mix
- ½ oz French orange liqueur
- ½ oz lemon/lime soda

- Place infuser in glass.
- Pour tequila over infuser and steep for 2-3 minutes.
- Combine infused tequila, orange liqueur, and ice into shaker. Shake vigorously.

- Salt rim of rocks glass.
- Pour mixture into glass and top off with lemon/lime soda.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lavender Fizz (Mocktail)

- 1 Lavender Citrus Infuser
- ginger ale

- Place infuser into glass.
- Fill glass with ice and ginger ale.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lavender Fruit Soda

- 1 Lavender Citrus Infuser
- 2 oz vodka
- 3oz grapefruit soda

- Place infuser in highball glass.
- Pour vodka over infuser and steep to desired strength.
- Add grapefruit soda and ice.

Mixologist: SUNDANCE FILM FESTIVAL

Lavender Lemonade

- 1 Lavender Citrus Infuser
- 2½ oz light rum
- 2½ oz white cranberry juice
- 2½ oz reduced sugar lemonade
- 2½ oz ginger ale

- Place infuser into glass.
- Pour rum over infuser and steep for 2-3 minutes
- Pour into small pitcher and combine remaining ingredients
- Stir with ice and add slices of grapefruit and oranges

Makes two 5oz servings

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lavender Lime Rickey

- 1 Lavender Citrus Infuser
- 2 oz vodka
- 4 oz limeade
- splash of lemon-lime soda

- Place infuser in glass.
- Pour vodka over infuser and steep for 2-3 minutes.
- Top with limeade, soda and ice.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lavender Pear Martini

- 1 Lavender Citrus Infuser
 - 2 oz vodka
 - 4 oz pear nectar
- Place infuser in glass.
 - Pour vodka over infuser and steep for 2-3 minutes.
 - Combine infused vodka and pear nectar in a shaker with ice, shake vigorously.
 - Strain into a martini glass; garnish with infuser if desired.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lemon Lavender Daiquiri

- 1 Lavender Citrus Infuser
 - 1 ½ oz rum
 - ½ oz orange liqueur
 - 2 oz sour mix
- Place infuser in glass.
 - Pour rum over infuser and steep to desired strength.
 - Combine infused rum and orange liqueur in a shaker with ice, shake vigorously.
 - Strain into margarita glass, rim glass with lime wedge and garnish with infuser.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Serenade Spritzer

- 1 Lavender Citrus Infuser
 - 2½ oz vodka
 - 1 bottle of dry champagne
 - ½ oz simple syrup
- Place infuser in glass
 - Pour vodka over infuser and steep for 2-3 minutes
 - Add simple syrup
 - Pour infused vodka into champagne glasses to desired taste
 - Add champagne and enjoy
- Makes up to six 4oz services

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Sweet Lavender Champagne

- 2 Lavender Citrus Infusers
 - 8oz freshly drawn water
 - ½ cup sugar cane
 - dry or extra dry champagne
- Bring water to a boil
 - Add infuser and steep for 3 minutes
 - Add sugar cane and stir until completely dissolved (using an electric mixer reduces time)
 - Add 1-2 tsp of sugar mixture to bottom of champagne flute-fill glass with champagne

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Sweet and Simple Escape

- 1 Lavender Citrus Infuser
- 2 oz tequila respasado
- 1 oz fresh lime juice
- 1 oz club soda
- 1 oz simple syrup

- Place infuser in glass.
- Pour tequila over infuser and steep to desired strength.
- Combine infused tequila, simple syrup and lemon juice in shaker with ice, shake vigorously.
- Strain into a Collins glass and top off with club soda.; garnish with a fresh lavender flower if desired.

Mixologist: Ana Cano de Ortega, Aqstik (Mexico)

Virgin Sunrise (Mocktail)

- 1 Lavender Citrus Infuser
- orange juice
- seltzer water

- Place infuser in glass.
- Fill a glass with ice and equal parts orange juice and seltzer; garnish with a kiwi slice if desired.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Violet Gin Sour

- 1 Lavender Citrus Infuser
- 2 oz gin
- ¾ oz simple syrup
- ¾ oz fresh lemon juice
- 1 egg white

- Place infuser in glass.
- Pour gin over infuser and steep to desired strength.
- Combine infused gin, simple syrup, lemon juice and egg white in a shaker with ice, shake vigorously.
- Strain into a martini glass; garnish with infuser if desired.

Mixologist: PHIL WARD, Mayahuel (NYC)

Watermark Maiden

- 1 Lavender Citrus Infuser
- 1½ oz gin
- ½ oz French orange liquor
- ¾ oz fresh lemon juice
- ¾ oz fresh orange juice
- 1 slice of grapefruit

- Place infuser in glass.
- Pour gin over infuser and steep to desired strength.
- Combine infused gin, orange liquor, lemon juice, and orange juice in a shaker with ice and shake
- Strain into a martini glass. Garnish with a slice of grapefruit, top with infuser if desired.

Mixologist: WATERMARK LOUNGE (ASBURY PARK, NJ)

Lemongrass Mint Recipes

Asbury Iced Tea

- 1 Lemongrass Mint Infuser
 - 1½ oz bourbon
 - 2 oz ginger beer
 - fresh mint leaves
- Place infuser in glass.
- Pour bourbon over infuser and steep to desired strength.
- In a separate rocks glass, muddle fresh mint with ice, follow with infused bourbon.
- Top with ginger beer; garnish with infuser if desired.

Mixologist: WATERMARK LOUNGE (ASBURY PARK, NJ)

Bali Breeze

- 1 Lemongrass Mint Infuser
 - 2 oz rum
 - 4 oz ginger ale
- Place infuser in double old-fashioned glass.
- Pour rum over infuser and steep for 3-5 minutes.
- Top with ginger ale and ice.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lemongrass Gin & Tonic

- 1 Lemongrass Mint Infuser
 - 2 oz gin
 - 5 oz tonic water
 - ½ oz simple syrup
- Place infuser in glass.
- Pour gin over infuser and steep to desired strength.
- Top with simple syrup, ice and tonic water.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Mint Gimlet

- 1 Lemongrass Mint Infuser
 - 2 oz gin
 - ½ oz fresh lime juice
- Place infuser in glass.
- Pour gin over infuser and steep to desired strength.
- Add infused gin, lime juice and ice to a shaker and stir.
- Strain into glass; garnish with a lime wedge.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lemongrass Infused Champagne

- 1 Lemongrass Mint Infuser
 - 4 oz champagne
- Pour champagne into a flute glass.
- Top with infuser and steep to desired strength.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lemongrass Tonic (Mocktail)

- 1 Lemongrass Mint Infuser
 - tonic water
- Place infuser in glass.
- Fill glass with ice and tonic water.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Lemongrass Vodka Collins

- 1 Lemongrass Mint Infuser
 - 2 oz vodka
 - 3 oz sour mix
 - 1 oz soda water
- Place infuser in a glass.
- Pour vodka over infuser and steep to desired strength.
- Separately, fill highball glass with ice.
- Add infused vodka and sour mix, and top with soda water; garnish with infuser if desired.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Mentha Margarita (rocks with salt)

- 1 Lemongrass Mint Infuser
 - 1 ½ oz top shelf tequila
 - ½ oz French orange liqueur
 - 2 oz sour mix
 - dash of lime juice
- Place infuser in glass.
- Pour tequila over infuser and steep to desired strength.
- Combine infused tequila, orange liquor, sour mix and lime juice in a shaker with ice, shake vigorously.
- Strain into a margarita glass; rim with lime wedge and salt. Garnish with infuser.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Paloma

- 1 Lemongrass Mint Infuser
- 2 oz tequila

- ½ oz fresh lime juice
 - 1 oz grapefruit soda
- Place infuser in glass.
 - Pour tequila over infuser and steep to desired strength.
 - Top with grapefruit soda and fresh lime juice; garnish with a lime wedge.
- Mixologist:** ANA CANO DE ORTEGA, AQSTIK (Mexico)

Tom Kha

- 1 Lemongrass Mint Infuser
 - 2 oz coconut rum
 - 2 oz lemonade
 - ½ oz fresh lime juice
- Place infuser in glass.
 - Pour rum over infuser and steep to desired strength.
 - Add infused rum, lime juice, lemonade and ice to a shaker. Shake vigorously.
 - Strain into three shot glasses; garnish if desired.
- Mixologist:** TEA FORTÉ, LEAD BAR CHEF

Vodka Fortini

- 1 Lemongrass Mint Infuser
 - 2 ½ oz top shelf vodka
- Place infuser in glass.
 - Pour vodka over infuser and steep to desired strength (2-3 minutes).
 - Add ice and infused vodka to shaker and stir 7 times (be careful not to break up ice).
 - Strain into chilled martini glass.
- Mixologist:** TEA FORTÉ, LEAD BAR CHEF

Wild Mint Mojito

- 1 Lemongrass Mint Infuser
 - 1½ oz white rum
 - 1 oz freshly squeezed lime juice
 - 1 spoonful of sugar
 - 1 handful of mint leaves
 - 2 oz sweet & sour mix
 - splash of club soda
- Place infuser in glass.
 - Pour rum over infuser and steep to desired strength.
 - In a separate glass, muddle mint, sugar and lime juice
 - Add infused rum, lime juice, sweet & sour mix and ice.
 - Top with club soda and a mint leaf.
- Mixologist:** TEA FORTÉ, LEAD BAR CHEF

Silkroad Chai Recipes

Apple Cobbler (Mocktail)

- 1 Silkroad Chai Infuser
 - apple cider
- Place infuser in mug.
- Pour warm apple cider over infuser and steep to desired strength.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Bombay Cider

- 1 Silkroad Chai Infuser
 - 2½ oz light rum
 - 3 cups apple cider
 - 2 tbsp maple syrup
- Place infuser in glass.
- Pour light rum over infuser and steep to desired strength, about 3-5 minutes
- Heat apple cider and maple syrup together
- Spike with infused rum to desired strength
- Garnish with optional cinnamon stick and fresh apple slice

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Bombay Chai Rum & Tonic

- 1 Silkroad Chai Infuser
 - 2 oz white rum
 - 4oz tonic water
- Place infuser in glass.
- Pour rum over infuser and steep to desired strength.
- Add tonic water and ice.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Chai Cooler (Mocktail)

- 1 Silkroad Chai Infuser
 - ginger ale
- Place infuser in glass.
- Fill glass with ice and ginger ale; garnish with a cinnamon stick if desired.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Chai Eggnog

- 1 Silkroad Chai Infuser
 - 2½ oz light rum
 - 3 cups eggnog
- Place infuser in glass.
- Pour light rum over infuser and steep to desired strength, about 3-5 minutes
- Pour 4 oz of eggnog into glasses

- Drizzle infused rum into each according to desired taste
- Garnish with optional wafer cookie if desired

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Chai White Russian

- 1 Silkroad Chai Infuser
 - 2 oz white rum
 - 2oz light cream
 - 1oz simple syrup
- Place infuser in glass.
 - Pour rum over infuser and steep to desired strength.
 - Add light cream, simple syrup and ice.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Peach Chai Crush

- 1 Silkroad Chai Infuser
 - 1½ oz vodka
 - 3oz peach nectar
- Place infuser in glass.
 - Pour vodka over infuser and steep to desired strength.
 - Combine infused vodka and peach nectar in a shaker with ice, shake vigorously.
 - Strain into a martini glass; garnish with infuser if desired.

Mixologist: TEA FORTÉ, LEAD BAR CHEF

Silkroad Chai Manhattan

- 1 Silkroad Chai Infuser
 - 2 oz bourbon
 - ½ oz sweet vermouth
 - dash of angostura bitters
- Place infuser in glass.
 - Pour bourbon over infuser and steep to desired strength.
 - Combine infused bourbon and bitters in a shaker with ice, shake vigorously.
 - Strain into a martini glass; garnish with infuser if desired.

Mixologist: PHIL WARD, Mayahue (NYC)

Cocktail Syrup Recipes

Simple Syrup (makes about 8oz)

- 8oz freshly drawn, filtered water
 - 1 cup fine sugar cane
- Bring water to a boil.

- Add sugar cane and stir until completely dissolved (using an electric mixer reduces time).
- Let cool at room temp and transfer to an airtight container – may be refrigerated for up to 5 days.

Flavored Syrup (makes about 8oz)

- 2 Cocktail Infusers (any flavor)
 - 8oz freshly drawn, filtered water
 - ½ cup fine sugar cane
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- Bring water to a boil.
 - Add the infusers and steep for 3 minutes.
 - Add sugar cane and stir until completely dissolved (using an electric mixer reduces time).
 - Add 1-2 tsp to bottom of a champagne flute – fill glass with champagne.