



# BILLINGS FARM & MUSEUM

## POLLINATOR CELEBRATION: COCKTAIL & MOCKTAIL HOUR

TODAY WE HAVE A SCOTCH SOUR COCKTAIL AND A RAZZJITO MOCKTAIL

### Scotch Sour

#### Ingredients:

- 1.5 oz Scotch
- .5 oz Grand Marnier
- 1 oz Lemon Juice
- .75 oz Simple Syrup (Equal parts Water and Sugar, boiled and cooled)
- Maraschino Cherry
- Orange Slice

Combine Scotch, Grand Marnier, lemon juice, and simple syrup in a cocktail shaker. Shake well. Pour into your desired glass with ice and garnish with an orange slice and maraschino cherry.



### Razzjito

#### Ingredients:

- 8 Mint Leaves
- 1 tsp Sugar
- 5-6 Raspberries
- 1 oz Lemon Juice
- Club or Lemon Lime Soda
- Mint sprig

Muddle mint leaves and sugar in a tall glass. Add raspberries and lime juice and lightly crush. Top with ice and pour club soda to fill the glass. Garnish with a mint sprig and fresh raspberries.

Thanks to our pollinators! **Maraschino Cherries:** Bees • **Mint:** Pollinated by bees • **Lemons, Oranges, and Raspberries:** Self-pollinated but helped by insects