



BILLINGS FARM & MUSEUM

POLLINATOR CELEBRATION: COCKTAIL & MOCKTAIL HOUR

TODAY WE HAVE A CINCO DE MOSA COCKTAIL AND A TROPICAL SUNRISE SPARKLER

Cinco De Mosa

Ingredients:

- 2 oz Tequila
- .75 oz Grapefruit Juice
- .25 oz Spicy Syrup (Equal parts Sugar and Water with Red Chili Flakes)
- Prosecco
- Orange slice
- Mint sprig



Pour tequila, grapefruit juice, and spicy syrup into a cocktail shaker with ice. Shake and strain into a champagne flute. Top with prosecco, and garnish with an orange slice and sprig of mint. [To make the Spicy Syrup combine ½ cup Sugar, ½ cup Water, and 1 tablespoon of Red Chili Flakes in a small pan and boil together. Cool, then use as desired. Store extra syrup in the fridge for up to one month.]



Tropical Sunrise Sparkler

Ingredients:

- Club Soda or Seltzer
- Pineapple Juice
- Orange Juice
- Grenadine
- Maraschino Cherry
- Orange Slice

Pour pineapple and orange juice over ice in a tall glass. Top with club soda. Add a splash of grenadine at the end and garnish with a maraschino cherry and orange slice.

Thanks to our pollinators! **Tequila:** Bats • **Mint:** Pollinated by bees • **Pineapple:** Hummingbirds and bats • **Grapefruits, cherries, chilies, grapes, and orange:** Self-pollinated