



BILLINGS FARM & MUSEUM

POLLINATOR CELEBRATION: COCKTAIL & MOCKTAIL HOUR

TODAY WE HAVE A CLASSIC MARTINI ROUGE COCKTAIL AND A CLASSIC SHIRLEY TEMPLE MOCKTAIL

Classic Martini Rouge

Ingredients:

- 2-3 oz Martini Rosso Vermouth
- 1 Slice of Lemon
- 1 Slice of Orange

Lightly muddle both lemon and orange slices in the bottom of a rocks glass. Top with ice cubes and pour over the Vermouth.



Classic Shirley Temple

Ingredients:

- Lemon Lime Soda
- 1 oz Grenadine
- Maraschino Cherries

Pour the grenadine over the ice in a tall glass. Top with the lemon lime soda and garnish with maraschino cherries.

Thanks to our pollinators! **Cherries: Bees • Lemons, oranges, and pomegranates (grenadine):** Self-pollinated but get help from insects