



Nasturtium Zinger



- 2 Nasturtium Flowers, plus some for garnish
- 2 ounces **48 Blocks Vodka**
- 2 ounces Simple Syrup
- 1 teaspoons St. Germain liqueur
- 1 lemon rind
- Club Soda

Muddle the flowers with the vodka in a shaker. Add ice, simple syrup and the St. Germain. Shake and pour into a glass and top off with club soda. Stir gently to incorporate the soda, then garnish with a flower and lemon twist.



Lilac Mojito



- 2½ oz **Liberty Rum**
- 1 oz Lilac Syrup*
- ½ oz Fresh Lime Juice
- 1½ oz chilled Club Soda
- 4-6 Mint Leaves (torn into thirds)
- 8-10 Lilac Blossoms

Add all ingredients (except the Club Soda), with ice, to a Boston Shaker. Shake vigorously and pour into a Collins Glass over the Club Soda.

*Lilac Syrup

- 2 cups Water
- 2 cups Granulated Sugar
- 4-5 spears very fragrant Lilac Blossoms

Bring the sugar and water to a boil in a small sauce pan. Stir to dissolve and add the Lilac Blossoms. Stir once and remove from the heat. Allow to cool for 2-3 hours or overnight. Strain into a clean stopper bottle and store in the refrigerator for up to 4 months.



Chamomile Honey and Whiskey Cocktail



- 6 chamomile tea bags
- 32 fluid ounces (4 cups) hot water
- 4 tablespoons honey
- 3 fluid ounces **Whitecap Whiskey**
- 2 orange slices
- 3 lemon slices
- Fresh chamomile flowers (optional)

Make hot water, pour hot water over tea bags, add honey, add bourbon, add orange and lemon slices, let steep. Then shake in a shaker and pour over ice cubes. Garnish with fresh Chamomile flowers.