



Cocktails Designed by  
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### **Cherry Blossom**

2 oz Tomasello Cherry  
1 oz sour mix  
3 oz Prosecco

Shake and strain into a champagne flute. Garnish with a cherry.

### **Cherry Tree**

1½ oz citrus vodka  
½ oz Tomasello Cherry  
1 oz sour  
½ oz orange juice  
Top with Prosecco

Shake and strain into a sugar and cinnamon rimmed cocktail glass. Garnish with an orange spiral.

### **Cherry Cooler**

1 oz rum  
1 oz Tomasello Cherry  
½ oz fresh sour  
Prosecco

Build in a tall ice filled glass. Stir. Garnish with a cherry and a lemon wheel.

### **Cranberry Sauced**

1½ oz orange vodka  
1 oz Tomasello Cranberry  
1 oz fresh sour  
Splash of pineapple juice  
Prosecco

Build in a tall ice filled glass. Garnish with 3 dried cranberries floating on top. YUM!

### **Cranberry 's Blueberries**

1½ oz vanilla vodka  
½ oz Tomasello Cranberry  
½ oz blueberry puree  
1oz fresh sour  
Prosecco

Shake all ingredients. Serve in a cocktail glass. Garnish with a lemon spiral.

### **Of the season...**

1½ oz tequila  
1 oz Tomasello Cranberry  
2 oz fresh sour  
One bar spoon of cinnamon apple sauce  
Prosecco

Shake all ingredients and strain into a cocktail glass. Garnish with an apple wedge.