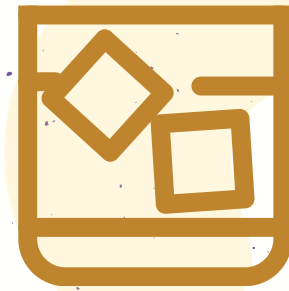


SIGNATURE WOC-TAILS

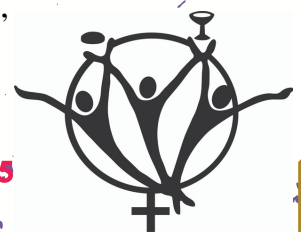


THE ROSEMARY RADLER RUTHER (MOCKTAIL)

7-8 blueberries
1 rosemary sprig, stripped
1 oz honey syrup
1 oz fresh lemon juice, strained
4 oz sparkling mineral water
Ice

Gently muddle blueberries, rosemary leaves, and honey syrup in the bottom of a cocktail shaker. Add lemon juice and shake, covered, with ice vigorously for 10 seconds. Strain through a mesh strainer into a tall glass of fresh ice. Top with sparkling water, stir, and serve!

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ADD WOMEN AND STIR

1 ounce gin
1 ounce blueberry simple syrup
4 ounces sparkling water
ice
mint leaves for garnish

for the blueberry simple syrup
8 ounces (1/2 lb) blueberries
1/4 cup sugar
1/2 cup water
a few mint leaves



For the blueberry simple syrup: In a small saucepan, bring all simple syrup ingredients to a simmer and cook over medium low until jammy. This will take 20-30 minutes, stirring occasionally.

Mix all ingredients in a 6 ounce cocktail glass over ice. Stir to combine. Taste for sweetness and add more blueberry simple syrup to your preference. Garnish with a mint leaf.

THE KYRIARCHY KOOLER (MOCKTAIL)

Fresh basil leaves
Lemonade
Club soda
Lemon slices
Ice

Muddle 2 tablespoons of torn fresh basil leaves in the bottom of a tall glass. Add ice and fill the glass about halfway with lemonade. Top the glass off with a pour of seltzer, and stir together. To serve, garnish with fresh slices of lemon and a sprig of fresh basil.

FRUIT-ELLI TUTTI

1 1/2 ounces vodka
1/2 ounce black raspberry liqueur (like Chambord)
2 ounces cranberry juice (more or less)
Optional: fresh mint garnish

Pour the vodka and raspberry liqueur into a cocktail shaker with ice and shake well. Strain into an old-fashioned glass filed with fresh ice. Top with cranberry juice, serve, and enjoy!



THE CLERICAL COLLAR

1 1/3 ounces vodka
2/3 ounce Kahlúa or other coffee liqueur
2/3 ounce espresso
Ice
3 whole coffee beans

Fill a shaker with ice cubes. Add all ingredients. Shake and strain into a cocktail glass. Garnish with coffee beans.

THE HOUSE-CHURCH OLD FASHIONED

1/2 teaspoon sugar
3 dashes Angostura bitters
1 teaspoon water
2 ounces bourbon
Orange peel

Add the sugar and bitters into a rocks glass. Add water and stir until sugar is nearly dissolved. Fill the glass with large ice cubes, add the bourbon, and stir to combine. Squeeze peel over glass and garnish.

THE FEMININE GENIUS

recipe from Jamie Manson

1 1/2 ounces gin
Cranberry juice
Tonic
Club soda
Citrus (lime and tangerine are especially good)
Ice

Fill an old-fashioned glass about halfway with ice. Add a splash of cranberry juice. Add the gin and a heavy splash of tonic. Top with club soda. Squeeze in your citrus of choice. Serve and enjoy!

*This is also a great mocktail if you leave out the gin!



MAKE YOUR OWN!

Are you a skilled or aspiring mixologist?
Love a good pun or feminist theology
reference?

Make your own speciality WOC-tail, give it a fun name, and email us or tag us on social media to let us know! Include the #WOC45 hashtag so others can see your delicious concoction.

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