



The  
Coeur d'Alene  
Golf & Spa Resort

**FOOD & WINE**

FESTIVAL

COEUR D'COCKTAILS, JUSTIN SCHORZMAN

**CUCUMBER LEMONGRASS  
MARTINI**



The  
Coeur d'Alene  
Gold & Spa Resort

# FOOD & WINE

FESTIVAL

## Ingredients:

- 2 oz Tito's Vodka
- 1 oz fresh lemon juice
- 1.5 oz lemongrass simple syrup
- 1 oz fresh lemonade
- 4 slices of cucumber

## Directions:

Muddle cucumber in shaker. Then add vodka, lemon juice, lemongrass simple syrup, and lemonade in shaker. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 10 seconds.

Strain cocktail into a martini glass. Top with roasted lemon peel.



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## CAPRESE BLOODY MARY



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FESTIVAL

## Ingredients:

- 1.5 oz Tito's Vodka
- 5 leaves fresh basil
- 5 oz house-made bloody mary mix
- 2 cherry tomatoes
- fresh mozzarella

## Directions:

Lightly muddle four basil leaves in shaker. Then add vodka and house made bloody mary mix. Fill shaker with ice, cover, and shake for about 10 seconds. Rim pint glass with sea salt. Fill pint glass with ice. Strain bloody mary into pint glass. Garnish with fresh mozzarella, cherry tomatoes, and basil leaf.



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## GINGER PEAR SALTY DOG



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FESTIVAL

## Ingredients:

- 1.5 oz Tito's Vodka
- 0.5 oz agave nectar
- 4 wedges of ripe Asian pear
- 4 oz fresh ruby red grapefruit juice
- 1/4 tsp fresh ginger

## Directions:

Muddle pear wedges in shaker. Then add vodka, agave nectar, and grapefruit juice. Grate ginger root into shaker. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 10 seconds.

Rim Collins glass with Himalayan sea salt, fill with ice. Strain cocktail into glass. Garnish with pear wedge.