## Celebrate DADS and GRADS this June with ALL your Favorite Summer Drinks





## Ginger Beer Margarita



1800 Reposado Tequila \$2599 750 ML



Fever Tree All Natural Ginger Beer \$499



Syrup • Lime Juice

Rose's

\$599

• 1 1/2 oz 1800

• 1 oz Fresh Lime Juice

Reposado Tequila • 1/2 oz Simple Syrup • 3 oz Fever Tree All • 1/2 cup Ice

Natural Ginger Beer • Coarse Salt

 Simple **Instructions:** Add 1800 Reposado Tequila, Rose's Lime Juice and Simple Syrup, Fever Tree Ginger Beer, and ice into a large cocktail shaker and STIR vigorously (don't shake). Pour drink into a chilled cocktail glass lined with coarse salt. Garnish with lime wedge and serve immediately.

- 1 1/2 oz Great Lakes Distillery Rehorst Gin • 1 Orange
- 1 oz Carpano Antica Formula Vermouth

**Instructions:** Stir Rehorst Gin, Carpano Vermouth and Campari in a chilled cocktail shaker for 30 seconds then strain into an ice-filled glass. Twist a strip of orange peel over drink and discard. Garnish with 3 thin orange slices, serve and enjoy!



**Great Lakes Distillery** Rehorst Gin

From Milwaukee

\$2799 750 ML

## Classic Negroni Carpano

Antica Formula Vermouth

\$3299



Campari \$2699 750 ML





## **Bourbon Manhattan**



Maker's Mark Bourbon \$2299 750 ML



Carpano Antica Formula Vermouth \$3299



Angostura

\$899

- 2 oz Maker's Mark Bourbon
- 1 oz Carpano Antica Formula Vermouth
- 3 dashes **Angostura Bitters** Luxardo Cherry
- or other Cocktail **Cherry for Garnish**

**Instructions:** Combine the Maker's Mark bourbon, Carpano Antica Formula Vermouth, and Angostura bitters in a cocktail mixing glass. Fill the mixing glass with 1 handful ice and stir continuously for 30 seconds. Strain into a coupe or cocktail glass. Garnish with a cherry and serve.



8,000 WINES | 4,000 LIQUORS | 2,000 BEERS

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