

Rainier Hibiscus Nojito

6 oz DRY Rainier Cherry Botanical Bubbly
0.5 oz Hibiscus Cardamom Syrup
4 fresh mint leaves

Clap mint leaves a few times between your palms to release the oils. Toss into a glass with ice and pour in the remaining ingredients. Serve with more fresh mint and a metal straw.



Vanilla Grapefruit Fizz

Ruby red grapefruit juice
Vanilla DRY Botanical Bubbly
Grapefruit
Mint

Fill a Collins glass 3/4 of the way full with grapefruit juice and top with Vanilla DRY Botanical Bubbly. Garnish with a wedge of grapefruit and a sprig of mint.



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Cucumber Basil Collins

Basil Leaves
2 oz. Lime Juice
2 Cucumber Slices chopped into pieces
2-3 dashes aromatic bitters
Lime wheel for garnish
6 oz. Club soda or DRY Cucumber Botanical Bubbly

In a glass or shaker tin mix lime juice, bitters and finely chopped basil leaves and chopped cucumber. Gently muddle to release the flavors of the basil and cucumber. Add ice and shake until cold. Pour in to a Collins glass and top with soda. Garnish with a lime wheel, basil leaf or slice of cucumber.



Cranberry Ginger Cider

5 fresh cranberries
1/2 cup apple cider
1/4 cup DRY Ginger Botanical Bubbly
1 lemon | Cinnamon

Muddle cranberries in a glass. Add ice, apple cider, DRY Ginger Botanical Bubbly, a squeeze of lemon, and a pinch of cinnamon. Stir gently. Garnish with extra cranberries and a lemon wheel.

