

Easy drinks for Scribin and Imbibin at Stone Dog Inn

Vanished Wood's Blue Margarita

- 1 1/2 ounces tequila
- 1 ounce blue curaçao
- 1 ounce lime juice (fresh)
- Splash of pineapple juice
- Optional: salt (for rimming)
- Garnish: orange slice and cherry or lime wedge

Line the rim of a chilled glass with salt, pour the ingredients into a cocktail shaker with ice and shake. Pour into the glass. Garnish.

The Zephyr Winds

- 1 1/2 ounce vodka
- 1 1/2 ounce blue curaçao
- 1 1/2 ounce white sambuca
- 1/2 ounce cream

Fill a glass with ice and add vodka. Float the blue curacao on the top by pouring over a bar spoon. Float the sambuca on the top next also pouring slowly over a spoon. Stir delicately to not mix the ingredients completely.

Ayreton Star

- 2 ounces Hpnotiq Liqueur
- 2 ounces white wine
- 1 ounce ginger ale

Pour Hpnotiq, white wine and then ginger ale in a champagne flute.

Tree-Girt-Sea Appletini

- 2 ounces Irish whiskey (Michael Collins)
- 1 ounce sour apple schnapps
- 2 ounces white cranberry juice
- *Garnish:* apple slice

Pour the ingredients into a cocktail shaker filled with ice, shake vigorously for 30 seconds, strain

Green Gargoyles Margarita

- 1 1/2 ounces silver tequila
- 1 1/2 ounces melon liqueur
- 1 ounce triple sec
- 1 splash orange juice
- Garnish: orange slice

In a cocktail shaker filled with ice, pour tequila, melon liqueur, triple sec and orange juice. Shake well. Strain into a chilled cocktail glass. Garnish with an orange slice.

Rokkehealden's Rocking Mimosa

- Chilled champagne, prosecco or sparkling wine
- Pulp-free orange juice
- Blue Curacao

Fill champagne flute $\frac{1}{3}$ of the way with orange juice. Add a splash of Blue Curacao and mix with a spoon. Slowly fill the rest of the glass with your favorite sparkling wine.

Foxvale's Sour Fox

- 4 ounces Irish Whiskey
- 4 ounces White Cranberry Juice
- 2 ounces Sour Apple Schnapps
- Mint leave for garnish
- Apple slice for garnish

Fill a cocktail shaker with ice. Add ingredients and shake for 30 seconds. Serve in a martini glass with garnish with mint and sliced green apple.