

# Spring & Summer Cocktails

Warmer weather calls for cool cocktails and vermouth that's versatile enough for spring & summer flavors. Choose Vya Vermouths and taste the difference.

## Lavender Twist

### INGREDIENTS:

1½ oz. Gin  
½ oz. Vya Extra Dry Vermouth  
¼ stock Lavender  
¼ stock Lemon Grass  
¾ oz. Lemon Juice  
¾ oz. Agave Nectar

### PREPARATION:

Place ingredients into a shaker and muddle. Add ice and shake lightly. Strain into a cocktail glass (or a rocks glass with ice if preferred). Garnish with a lavender sprig and a blade of lemon grass.



## Low-Proof Manhattan Spritzer

### INGREDIENTS:

3 oz. Vya Sweet Vermouth  
1 oz. Whiskey  
1 tsp. Orange Juice  
Top off with Sparkling Water  
Garnish: orange zest or wheel

### PREPARATION:

Build in a highball glass. Top with sparkling water. Garnish and serve.



## California 75

### INGREDIENTS:

2 oz. Vya Extra Dry Vermouth  
1 oz. fresh Lemon Juice  
1 oz. Simple Syrup  
Sparkling Wine  
Garnish: lemon twist

### PREPARATION:

Add Vya Extra Dry Vermouth, lemon juice and simple syrup to a shaker with ice. Shake to mix, then strain into a flute. Top with prosecco and garnish with a lemon twist.



**Vya**  
VERMOUTH  
Aperitif



## Madera County Spritz

### INGREDIENTS:

1½ oz. Vya Extra Dry Vermouth  
1½ oz. Dry Cucumber Soda  
¾ oz. Aperol  
Garnish: grapefruit peel

### PREPARATION:

Fill a rocks glass with ice. Add Aperol and Vya Extra Dry. Fill with dry cucumber soda. Peel a two-inch strip from a grapefruit and twist to express oils over the top of the effervescent cocktail. Drop peel for garnish.

## Vermouth Swizzle

### INGREDIENTS:

2 oz. Vya Sweet Vermouth  
1 oz. Vya Extra Dry Vermouth  
½ oz. Velvet Falernum  
½ oz. Lime Juice  
¼ oz. Cinnamon Syrup  
3 dashes Orange Bitters

### PREPARATION:

Fill a tall glass with ice. Add all cocktail ingredients over the ice and stir with a swizzle stick. Garnish as desired.



## Sparkling Manhattan

### INGREDIENTS:

2 oz. Rye Whiskey  
1 oz. Vya Sweet Vermouth  
5 dashes of Bittercube Cherry Vanilla Bark Bitters  
Top off with Sparkling Wines  
Garnish: brandied cherry

### PREPARATION:

Fill a mixing glass with ice. Add the whiskey, Vya Sweet Vermouth, and bitters. Stir. Pour into a chilled champagne flute. Top with sparkling wine. Drop a brandied cherry to the bottom of the flute and serve.

