



Flirty Festive Craft Cocktails and Sparkling Bar

With special input from our friends at the Bird & the Bread!



THE BIRD & THE BREAD
WINE BAR | TAP ROOM | SEASONAL KITCHEN

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Birdy Mule

Ingredients:

- 2 oz. Blueberry-Infused Vodka
- 3/4 oz. Rosemary Simple Syrup
- 4 oz. Regatta Ginger Beer

Instructions:

1. Add Ice to Mason jar, Build Ingredients over rocks and stir before serving.

Notes:

- Garnish: One Rosemary Stalk and 3-5 Blueberries
- Glassware: Mason Jar
- Infusion: 3 Bottles of New Amsterdam Vodka (750mL) and 5 Pints of blueberries muddled and infused for 5 days.

Chef Kelli's Sparkling Bar

If you are mixing and matching with champagne try a nice sparkling wine, I like the Mawlby sparkling collection and it is a Michigan company to boot!

Flirty Champagne accouterments:

- Try a heaping tablespoon of a fruit puree in the bottom of your flute for a fun twist!
 - Raspberry, blueberry, mango, blackberry or peach
- Or your favorite liquor or syrup
 - Apple cider reduced by half (to make concentrated syrup) and Grand Marier is a winner
 - Liqueurs: Orange, lemon, licorice, crème de cassis, Midori, coffee liquors, grand Marier
- Fruit Picks
 - Raspberry, blackberries, sugared cranberries or grapes
- Give your champagne flute some extra sparkle by rimming it with a colored sugar; white, gold or silver (easy to find at craft or kitchen store) ! DIY=lightly rim flute with egg white and then dip in colored sugar. Let dry for an hour before service

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