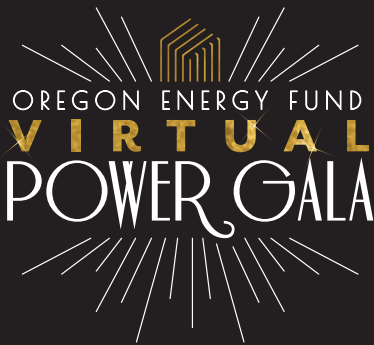




CHEERS!



Stream live at
OregonEnergyFund.org/VirtualGala
or on our Facebook or YouTube pages.

Signature Cocktails

Signature cocktail mixes are available for purchase for curbside pickup or delivery from Devil's Food Catering via the menu link on our website. Orders must be placed by Wednesday, October 14, 2020.

KISSING THE BEEHIVE* (Gin)



Ingredients:

2 oz gin
1 oz lavender-honey syrup
1 oz grapefruit juice
½ oz lemon juice
Optional: ½ oz Campari
Grapefruit peel
(for garnish)

Directions:

Add liquids to shaker, top with ice
Shake until shaker is frosty
Strain into glass, garnish with peel

NEW FASHIONED (Whiskey)



Ingredients:

2 oz bourbon
½ oz orange-pepper syrup
Dash of bitters
Orange peel (for garnish)

Directions:

Combine ingredients in mixing glass
Add ice and stir for about 20 seconds
Strain into glass with fresh ice, garnish with peel

LATE SEASON BRAMBLE* (Vodka)



Ingredients:

2 oz vodka
¾ oz lemon
1 oz simple syrup
4-5 blackberries
Top with soda
Sprigs of mint or sage
(for garnish)
Optional: add a bar spoon of absinthe

Directions:

Place blackberries in bottom of glass
Add syrup and muddle the berries into a jammy paste, top with ice and set glass aside
Combine vodka, lemon (absinthe, if using) in shaker with ice and shake until frosty
Strain liquid into prepared glass, top with soda, garnish with mint

**This drink can also be enjoyed without alcohol.*