ADDITIONAL COCKTAILS

PINEAPPLE

PINEAPPLE SHIMMY 2 parts Stoli Crushed Pineapple 2 parts Orange Juice Splash Lime Juice Garnish with Orange Slice

PINEAPPLE MOJITO 2 parts Stoli Crushed Pineapple 1 part Lime Juice 3⁄4 part simple syrup Muddled Pineapple 3-4 Mint Leaves

PINEAPPLE DROP TOP

2 parts Stoli Crushed Pineapple 2 parts Grapefruit Juice Splash of Club Soda



RUBY RED GRAPEFRUIT

RUBY BLOSSOM

2 parts Stoli Crushed Grapefruit 1 part Orange Juice 1 part Lemon-Lime Soda Garnish with Orange Wedge

RUBY SHANDY 2oz Stoli Crushed Grapefruit Your favorite Wheat Beer

GRAPEFRUIT SUNRISE 2 parts Stoli Crushed Grapefruit 1 part Orange Liqueur Splash Lemon Juice Splash Grenadine Garnish with Grapefruit Slice

Stoli PORTFOLIO POWER

CRUSHED MIMOSA

Add Stoli Crushed Pineapple or Grapefruit to a traditional Mimosa

OR

Replace Orange juice with Stoli Crushed!

CRUSHED BELLINI

 part Stoli Crushed Pineapple or Grapefruit
part Peach Schnapps
parts Prosecco





Stoli PORTFOLIO POWER

GRANITAS

GRAPEFRUIT GRANITA

2 parts Grapefruit Juice 1 part Chopped Fresh Grapefruit Chunks 1/2 part Lemon Juice 1/2 part Simple Syrup Mint Sprig for Garnish

Blend grapefruit chunks with grapefruit juice. Add Stoli Crushed, lemon juice and simple syrup, then stir. Place contents in a shallow glass baking dish/container for a minimum of 2 hours, while using a fork to scrape the top layer of the granita every 30 to 40 minutes.





PINEAPPLE GRANITA

2 parts Stoli Crushed Pineapple 2 parts Pineapple Juice 1 part Chopped Fresh Pineapple Chunks 3⁄4 part Lime Juice 1⁄2 part Simple Syrup Sage Leaves for Garnish

Blend pineapple chunks with pineapple juice. Add Stoli Crushed, lime juice and simple syrup, then stir. Place contents in a shallow glass baking dish/container for a minimum of 2 hours, while using a fork to scrape the top layer of the granita every 30 to 40 minutes.

Stoli PORTFOLIO POWER