

BEST ROMANTIC DRINKS

ForRent.com

Flirty Cocktails



The Rose

2 oz dry vermouth
1 oz cherry brandy
1 tsp natural raspberry syrup
Brandied cherry for garnish

- Combine all ingredients in a shaker with ice
- Strain into a cocktail glass
- Garnish with brandied cherry



Poire Royale D'amour

1 ½ oz spiced pear vodka
¼ oz pear brandy
¼ oz elderflower liqueur
½ oz simple syrup
2 oz Looza pear nectar

- Combine all ingredients in a shaker with ice
- Strain into a martini glass
- Garnish with a thin slice of bosc pear



Limoncello Champagne Cocktail

¼ cup limoncello
1 cup chilled champagne
4 tsp fresh lemon juice
¼ cup mint leaves
2 Tbsp granulated sugar, plus additional for dipping
Garnish: lemon peel and wedge

- In a blender, combine limoncello, mint, sugar and lemon peel strips
- Blend for 10 seconds until mint is finely chopped and lemon peel is coarsely chopped
- Strain into small cup; discard solids
- Run lemon wedge around rim of 2 champagne flutes, then dip rims into sugar
- Divide limoncello mixture and lemon juice between flutes
- Top with champagne

Roses Are Red



Bésame

1 ½ oz Agavero Tequila liqueur
2 lime wedges
5-6 raspberries
Passion fruit juice
Dash of Chambord liqueur

- Muddle limes and raspberries in a highball glass
- Add Agavero, then top with passion fruit juice and splash of Chambord
- Pour into a cocktail shaker with ice to mix
- Strain back into the highball glass



Saint Valentine

2 oz aged rum
1 Tbsp ruby port
1 Tbsp Clement Creole Shrub
¾ oz fresh-squeezed lime juice
Garnish: orange zest twist

- Chill cocktail glass in freezer for 5 minutes
- In a cocktail shaker with ice, mix all ingredients except garnish
- Shake, then strain into cocktail glass
- Garnish with the orange zest twist



Romeo & Juliet

1 ½ oz silver tequila
½ oz Grand Marnier
¼ oz Chambord or cherry liqueur
2 oz chilled peach juice
Garnish: 3 maraschino cherries and orange spiral

- In a cocktail shaker with ice, mix tequila, Grand Marnier, liqueur and peach juice
- Strain into large martini glass
- Skewer three cherries on a swizzle stick and lay across the lip
- Finish with orange spiral overhanging the lip of the glass

In the Mood for Lovin'



Love Potion

3 oz TY KU Sake Black
2 oz blackberry puree
1 oz Lillet Blanc
Garnish: rose petal and hibiscus flower

- Combine all ingredients in a shaker with ice
- Strain into cocktail glass edged with hibiscus flower
- Garnish with red rose petal



Crazy for You

1 oz Bombay Sapphire Gin
2-3 oz pomegranate juice
2 oz champagne

- Combine gin and pomegranate juice in a shaker with ice
- Strain into a chilled flute
- Top with champagne



Between the Sheets

1 oz cognac
1 oz triple sec
1 oz light rum
¼ oz fresh lemon juice
• Combine all ingredients in a shaker with ice
• Strain into chilled cocktail glass
• Flame an orange peel over rim of glass and discard before serving

For a Cupid-Themed Party



Pink Grapefruit Margarita (Makes 4 drinks)

1 cup white tequila
1 cup triple sec
1 cup ruby red grapefruit juice
½ cup freshly squeezed lime juice (4 limes)
2 cups ice
Optional: lime wedges and kosher salt

- To salt the rim of the glasses, rub the lime around the edge of the glass, then dip each glass in a plate of kosher salt
- In a blender, puree triple sec, grapefruit juice, lime juice and ice
- Pour into large pitcher and stir in tequila
- **Tip:** If you're not serving the margaritas in salted glasses, stir 1/4 teaspoon of salt into the pitcher of margaritas



Amaretto-Cranberry Kiss (Makes 8 drinks)

1 cup vodka
½ cup amaretto
2 cups cranberry juice
3 Tbsp fresh orange juice
Ice cubes
Clementines, peeled and separated into segments

- Mix vodka, amaretto, cranberry juice and orange juice in pitcher
- Cover and chill until ready to serve
- Make 2 drinks at a time: Fill cocktail shaker with ice and 1 cup of mixture
- Shake and strain into 2 martini glasses
- Garnish with clementine

Dessert Drinks



Salted Caramel Indulgence

1 ½ oz EFFEN Salted Caramel Vodka
¼ oz DeKuyper Crème de Cacao Dark Liqueur
1 oz half and half
Splash of simple syrup
Garnish: salted caramel marshmallows and milk chocolate shavings

- In a cocktail shaker of ice, combine ingredients until frothy and chilled
- Strain into chilled cocktail glass and garnish



Mrs. Robinson

½ cup milk
½ cup heavy cream
¼ cup whole coffee beans
2 oz chopped semisweet chocolate
2 Tbsp Kahlua
Garnish: whipped cream and chopped chocolate-covered coffee beans

- In a saucepan over medium heat, combine milk, cream and whole coffee beans
- Bring to a simmer, turn off heat, cover and steep beans for 1 hour
- Strain liquid and return to saucepan; discard beans
- Bring mixture back to a simmer, add chocolate and whisk until incorporated
- Remove from heat; whisk in Kahlua
- Pour into 2 cups and garnish