

— KOWALSKI'S —
wine & spirits

— EST. 1983 —



THE
Cocktail
COLLECTION

2022

SECTION GUIDE



Vodka



Rum



Gin



Tequila



Bourbon/Whiskey



Other



Wine



Seasonal

ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE

GLASS TYPES

Cocktail recipes usually specify the type of glass best suited for the drink. This is primarily to ensure that your beverage fills your glass appropriately for proper sipping. That said, you don't need dozens of different glasses on hand to make most drinks at home. Aside from wine and water glasses, you need just four types of glasses to make the most common cocktails: a tall one, a short one, a tall narrow-mouthed one and a tall wide-mouthed one.

For tall glasses, you can use highball, Collins, pint or beer glasses pretty interchangeably. You may even be able to use your everyday water tumblers.

When it comes to short glasses, lowball, rocks, old fashioned and tumbler glasses are pretty similar.

For obvious reasons, a Champagne flute is best for drinks made with sparkling wine. These tall, narrow-mouthed glasses help retain carbonation, the key to these bubbly bevies.

Tall, wide-mouthed glasses are martini glasses, coupe glasses and margarita glasses. Of these, a coupe is the most universal choice for almost any drink that calls for this type of glass.



THE 2-1-1 ON CUSTOM COCKTAIL RECIPES



Anyone who can remember “2-1-1” can make a custom cocktail! 2-1-1s are drinks that fall into the “sour” category (think whiskey sours, lemon drops and margaritas). These are in contrast to very alcohol-forward drinks, like Manhattans, old fashioned and martinis, which may have some sweetener but usually no fruit juice and lack the tartness of a sour. 2-1-1 is a ratio of the three base components that make up a sour cocktail: 2 parts liquor, 1 part sweet and 1 part sour. If you prefer a stronger or less sweet drink, just adjust the components to taste, using the 2-1-1 ratio as your baseline.

- **2 PARTS LIQUOR:** Start with a base alcohol, such as gin, vodka, tequila or rum.
- **1 PART SWEET:** “Sweeteners” doesn’t just mean sugar. Fresh juices are perfect here, as is agave syrup, honey or even a sweet liqueur like crème de cassis, triple sec or apple brandy. You can also use a combination of these, especially if your fruit is on the sour side.
- **1 PART SOUR:** Add a splash of lime to clear alcohols. A splash of lemon works well with darker spirits.

Once you’ve gathered your mixers, add cubed (not crushed) ice to a cocktail shaker, filling it nearly to the top. Add your ingredients and shake until the drink is thoroughly cold and properly diluted. Strain and serve over ice, if desired, or in a chilled glass.

If you’d like, top your drink with something sparkling, like tonic water, club soda or sparkling wine. Use as much or as little as you like. Champagne is always a winner!

Bonus points for adding bitters! Just a drop or two will add another aromatic and bitter element to round out your drink.

Rimming your glasses with sugar or salt (flavored or plain) and finishing with fresh fruit garnishes is optional but impressive.



MOSCOW MULES GF V VE DF

MAKES 2

- ice

1 oz. Kowalski's Freshly Squeezed Lime Juice
(from the Produce Department)

4 oz. vodka, cold

8 oz. strong ginger beer

2 lime wedges, for garnish

DIRECTIONS:

1. Fill 2 copper mugs with ice.
2. Divide juice evenly between mugs.
3. Top evenly with vodka.
4. Top evenly with ginger beer; stir gently.
5. Garnish each mug with a lime wedge.

Variation:

- For a **Dark and Stormy**, replace vodka with dark rum and reduce ginger beer to 6 oz.

Tasty Tip:

- Most cocktail recipes offer measurements in fluid ounces. An easy rule of thumb when converting these measures is to double the number of ounces to determine the number of tablespoons. 1 oz. equals 2 tbsp., 2 oz. equals 4 tbsp., 8 oz. equals 16 tbsp. and so on.



SPICY BLOODY MARYS

SERVES 4

It's the cocktail that eats like a meal, with a fresh taste from a splash each of freshly squeezed lemon and lime juice.

3 cups Kowalski's Original Bloody Mary Cocktail Mix, cold

8 oz. vodka, cold

¼ cup Kowalski's Freshly Squeezed Lime Juice

¼ cup Kowalski's Freshly Squeezed Lemon Juice

⅓ cup Worcestershire sauce

1 tsp. grated horseradish

½ tsp. freshly ground Kowalski's Black Peppercorns

¼ tsp. cayenne pepper (or to taste)

- ice

- garnishes, to taste: hot sauce, celery seeds, dill pickles, Kowalski's Green Pitted Olives, cocktail onions, Kowalski's Beef Sticks, celery stalks, cherry tomatoes, fully cooked cocktail shrimp, crispy Kowalski's Bacon, and lemon or lime wedges

DIRECTIONS:

1. In a 2 qt. pitcher, thoroughly whisk together first 8 ingredients (through cayenne pepper).
2. Add ice to the pitcher or pour over ice into individual highball glasses.
3. Garnish individual servings to taste.

Variation:

- Make **Bloody Marias** by substituting tequila for the vodka.

A note about dairy: To ensure that this recipe is dairy free, choose a dairy-free variety of Kowalski's Beef Sticks for garnish.



Find Kowalski's Freshly Squeezed Lime and Lemon Juices in the Produce Department.
Find Kowalski's Beef Sticks in the Meat Department.

DIRTY MARTINI

MAKES 1



- ice
- 2 ½ oz. vodka, cold
- ½ oz. dry vermouth
- ½ oz. olive brine
- 2-4 olives, to taste, for garnish

DIRECTIONS:

1. Chill a coupe or martini glass.
2. Fill a mixing glass with ice.
3. Add vodka, vermouth and brine; stir until well chilled.
4. Strain into chilled glass; garnish glass with olives.

**Tasty Tip:**

A classic martini is usually made with gin instead of vodka.

GOOD QUESTION***Shaken or stirred?***

Shaking and stirring both mix ingredients. Shaking cocktails with ice typically chills a drink faster but dilutes it more. Depending on the drink, different amounts of dilution are desirable.

Drinks that are primarily alcohol, like martinis, are usually stirred so they don't become too diluted or cloudy. That said, James Bond likes his martinis shaken, so, as is almost always the case with cocktails, you do you!

Drinks with sweeteners, juices and multiple types of alcohol are often shaken, as it is the most effective way to incorporate the many ingredients. (There are some drinks for which blending is not desired, however, such as tequila sunrises.)



SCREWDRIVER GF V VE DF

MAKES 1

- ice

2 oz. vodka, cold

4 oz. Kowalski's Signature Freshly Squeezed Orange Juice

1 orange wedge, for garnish

DIRECTIONS:

1. Fill a highball glass with ice.
2. Add vodka; top with orange juice.
3. Garnish glass with an orange wedge.

TASTY TIP

Fresh juice is critical to a cocktail's overall flavor, balance and brightness. As with all recipes with few ingredients, they must each stand on their own. One inferior ingredient among three will stand out more than one among 15. Kowalski's offers freshly squeezed orange juice as well as lemon and lime juices, all ubiquitous components of the most popular cocktail recipes. Look for them in the fresh juice section of the Produce Department.



ROSEMARY SIMPLE SYRUP

MAKES ABOUT 8 OZ.

In a small saucepan, combine 1 cup sugar and 1 cup water over medium-high heat; bring to a boil, stirring to dissolve sugar. Remove from heat; cool for 30 min. Store in the refrigerator, covered, for up to 5 days.

ROSEMARY MARTINIS



MAKES 2

- ice

8 oz. vodka, cold

2 oz. *Rosemary Simple Syrup*, cold

1 tsp. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

2 lime twists, for garnish

2 very small sprigs fresh rosemary, for garnish

DIRECTIONS:

1. Fill a cocktail shaker with ice.
2. Add vodka, simple syrup and lime juice; shake to combine.
3. Strain mixture evenly into 2 martini glasses.
4. Garnish each glass with a lime twist and a sprig of rosemary.



SPICED APPLE DAIQUIRIS GF V VE DF

MAKES 2

The autumnal flavors of apple and cinnamon make an appearance in this fall cocktail.

- cinnamon sugar, for rimming the glasses
- ice
- 5 oz. spiced rum (such as Får North Spirits Ålander Nordic Rum)
- 1 tbsp. Kowalski's Pure Maple Syrup, plus more for garnish
- 1 tbsp. Earl Giles Ceylon Cinnamon Cocktail Syrup (from Kowalski's Wine & Spirits)
- 1 tbsp. almond syrup (such as Torani brand from the Coffee Aisle)
- ½ cup Kowalski's Fresh Apple Cider (available seasonally from the Produce Department)
- ¼ cup pineapple juice
- 2-4 dashes Angostura Aromatic Bitters, to taste
- thinly sliced apple, to taste, for garnish

DIRECTIONS:

1. Pour cinnamon sugar onto a flat rimmed dish; moisten the rims of 2 cocktail glasses with water and dip rims in cinnamon sugar.
2. Fill glasses with ice; set aside.
3. Combine rum and syrups in a cocktail shaker over ice.
4. Add cider and juice; shake to combine and chill (about 30 sec.).
5. Pour into prepared glasses; top with a few dashes of bitters.
6. Garnish each glass with apple slices.



MOJITO GF V VE DF

MAKES 1

- ice

3 fresh mint leaves, plus a sprig for garnish

½ oz. Kowalski's Simple Syrup

2 oz. white rum

¾ oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

- club soda, cold, to taste

- lime slices, to taste, for garnish

DIRECTIONS:

1. Fill a highball glass with ice; set aside.
2. In a cocktail shaker, lightly muddle mint with simple syrup.
3. Add rum and lime juice.
4. Fill shaker with ice; shake for 20 sec.
5. Strain mixture into ice-filled glass; top with club soda.
6. Garnish glass with a sprig of mint and lime slices.

GOOD QUESTION

What does it mean to muddle something?

When it comes to cocktails, to *muddle* means to lightly mash or bruise something to release flavors from the essential oils or juices within.

You can buy a tool designed specifically for muddling called a *cocktail muddler* or use the handle of a wooden spoon to muddle your ingredients.

MAI TAIS

MAKES 2



- ice

6 oz. pineapple
juice

2 oz. light rum

1 oz. Kowalski's
Freshly
Squeezed
Lime Juice

1 oz.

Cointreau,
triple sec
or another
orange
liqueur

1 oz. almond
syrup (such
as Torani
brand)

2 oz. dark rum

2 maraschino
cherries, for
garnish

2 fresh
pineapple
wedges, for
garnish



DIRECTIONS:

1. Fill 2 highball glasses and a cocktail shaker with ice; set glasses aside.
2. Add pineapple juice, light rum, lime juice, liqueur and almond syrup to cocktail shaker; shake to combine.
3. Strain mixture evenly into ice-filled glasses; top evenly with dark rum (do not stir).
4. Garnish each glass with a maraschino cherry and pineapple wedge.



Find Kowalski's Freshly Squeezed Lime Juice in the Produce Department.
Find almond syrup in the Coffee Aisle.



LIME SOUR

MAKES ABOUT 8 OZ.

In a medium saucepan, bring 1 cup Kowalski's Freshly Squeezed Lime Juice (from the Produce Department) and ½ cup sugar to a boil over medium-high heat, stirring to dissolve sugar. Remove from heat; cool for 30 min. Store, covered, in the refrigerator for up to 5 days.

STRAWBERRY MOJITOS GF V VE DF

MAKES 2

- ice

4 fresh mint leaves, plus 2 sprigs for garnish

5-8 fresh strawberries, stemmed and hulled, plus more for garnish

8 oz. light rum, divided

4 oz. *Lime Sour*, cold

4 oz. club soda, cold

2 lime wedges, for garnish

DIRECTIONS:

1. Fill 2 highball glasses with ice; set aside.
2. In a cocktail shaker, muddle mint and strawberries with 1 oz. rum.
3. Add remaining rum, lime sour and ice; shake to combine.
4. Strain mixture evenly into ice-filled glasses; top evenly with club soda.
5. Garnish each glass with a lime wedge, strawberry and sprig of mint.



FRENCH 75 GF V VE DF

MAKES 1

- ice

1 oz. top-shelf gin

1 tbsp. Kowalski's Freshly Squeezed Lemon Juice
(from the Produce Department)

1 tsp. Kowalski's Simple Syrup

4 oz. Champagne

1 lemon twist, for garnish

DIRECTIONS:

1. Fill a sparkling wine flute and cocktail shaker with ice; set wine flute aside.
2. Add gin, lemon juice and simple syrup to cocktail shaker; shake until thoroughly cold (15-20 sec.).
3. Strain mixture into ice-filled wine flute; top with Champagne.
4. Garnish glass with a lemon twist.



BLACKBERRY-CUCUMBER COCKTAILS GF V VE DF

MAKES 2

- | | |
|--|--|
| - ice | 3 oz. gin |
| 8 fresh blackberries, plus more for garnish | 3 oz. Kowalski's Simple Syrup |
| 2 slices peeled cucumber, plus more for garnish | 2 oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department) |
| 4 large fresh mint leaves, plus 2 small sprigs for garnish | - tonic water, cold, to taste |
| | 2 lime wedges, for garnish |

DIRECTIONS:

1. Fill 2 lowball glasses with ice; set aside.
2. In a cocktail shaker, muddle blackberries, cucumber and mint.
3. Add gin, simple syrup, juice and ice; shake to combine (at least 30 sec.).
4. Strain mixture evenly into ice-filled glasses; top evenly with tonic water.
5. Garnish each glass with a small sprig of mint, a lime wedge, blackberries and sliced cucumber.



GIN AND TONIC



MAKES 1

- ice

3 oz. gin

½ oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

4 oz. tonic water, cold

1-2 lime wedges, to taste, for garnish

DIRECTIONS:

1. Fill a lowball glass with ice.
2. Add gin and lime juice.
3. Slowly add tonic water.
4. Garnish glass with lime.



BASIL GIN AND GINGERS GF V VE DF

MAKES 2

- ice

4 large fresh basil leaves, plus 2 very small sprigs for garnish

1 oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

2 oz. gin

10 oz. ginger ale, cold

2 lime wedges, for garnish

DIRECTIONS:

1. Fill 2 lowball glasses with ice; set aside.
2. In a cocktail shaker, muddle 4 large leaves of basil with lime juice.
3. Add gin and ice; shake to combine.
4. Strain mixture evenly into ice-filled glasses; top evenly with ginger ale.
5. Garnish each glass with a lime wedge and small sprig of basil.



GIMLET GF V VE DF

MAKES 1

- ice

2 oz. gin

½ oz. Kowalski's Freshly Squeezed Lime Juice (find it in the Produce Department)

1 tbsp. Kowalski's Simple Syrup

1 lime wedge, for garnish

DIRECTIONS:

1. Chill a coupe glass.
2. Fill a cocktail shaker with ice.
3. Add gin, lime juice and simple syrup to cocktail shaker; shake vigorously to combine (about 30 sec.).
4. Strain mixture into chilled glass; garnish with lime wedge.

Tasty Tip: You can also make a vodka gimlet!



CLASSIC MARTINI



MAKES 1

- | | |
|----------------------|----------------------------|
| - ice | 1 dash orange bitters |
| 1 ½ oz. gin | 1 lemon twist, for garnish |
| 1 ½ oz. dry vermouth | |

DIRECTIONS:

1. Chill a coupe or martini glass.
2. Fill a mixing glass with ice.
3. Add gin, vermouth and bitters to mixing glass; stir until well chilled.
4. Strain mixture into chilled glass; garnish with a lemon twist.

Tasty Tip: You can also make a martini with vodka.

GOOD QUESTION

What is vermouth?

Vermouth is a fortified, aromatized wine used to add complexity to certain cocktails. *Dry vermouth*, which originates from France, is dry and floral and is famously used to make martinis. A classic martini typically calls for an equal ratio of gin and dry vermouth. A dry martini is made with very little vermouth (the less vermouth, the drier the martini). An extra-dry martini means there is no vermouth at all or that the glass has simply been rinsed with vermouth.

Sweet vermouth usually comes from Italy. It is sweet, spicy and herbaceous. It's sometimes used in Manhattans, Negronis and the like.



EASY BLENDED MARGARITAS GF V VE DF

MAKES 4

1 ½ cups Kowalski's Classic Margarita Mix

1 cup white tequila

½ cup Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

¼ cup Kowalski's Simple Syrup

2 cups ice, divided

2 pinches kosher salt, divided

4 slices lime, for garnish

DIRECTIONS:

1. In a freezer-safe quart-sized container, combine margarita mix, tequila, lime juice and simple syrup; freeze until solid (at least 6 hrs.).
2. Transfer ½ of the frozen mixture to a blender with 1 cup ice and a pinch of salt; blend until smooth. Pour evenly into 2 glasses.
3. Repeat with the remaining frozen mixture, ice and salt.
4. Garnish each glass with a slice of lime.



FRESH AND EASY MARGARITAS GF V VE DF

MAKES 4

4 tbsp. kosher salt, for rimming the glasses

5 lime wedges, divided

- ice

8 oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

½ cup Kowalski's Simple Syrup

4 oz. tequila

DIRECTIONS:

1. Pour salt onto a flat rimmed dish; moisten the rims of 4 cocktail glasses with a lime wedge and dip rims in salt.
2. Fill rimmed glasses with ice; set aside.
3. In a 4-cup spouted measuring glass, combine lime juice and simple syrup; stir in tequila.
4. Pour into prepared glasses; garnish each glass with a lime wedge.



LIME SOUR

MAKES ABOUT 8 OZ.

In a medium saucepan, bring 1 cup Kowalski's Freshly Squeezed Lime Juice (from the Produce Department) and ½ cup sugar to a boil over medium-high heat, stirring to dissolve sugar. Remove from heat; cool for 30 min. Store, covered, in the refrigerator for up to 5 days.

CLASSIC MARGARITAS GF V VE DF

MAKES 2

- 2 tbsp. kosher salt, for rimming the glasses
- 3 lime wedges, divided
- ice
- 8 oz. *Lime Sour*, cold
- 3 oz. tequila
- 2 oz. Cointreau, triple sec or another orange liqueur

DIRECTIONS:

1. Pour salt onto a flat rimmed dish.
2. Moisten the rims of 2 margarita glasses with a lime wedge; dip rims in salt and set glasses aside.
3. Fill a cocktail shaker with ice.
4. Add lime sour, tequila and liqueur; shake to combine.
5. Pour into prepared glasses.
6. Garnish each glass with a lime wedge.

**EL DIABLOS** GF V VE DF

MAKES 2

- ice
- 3 oz. tequila blanco
- 2 oz. spicy ginger ale
- 1 ½ oz. crème de cassis
- 2 tbsp. frozen limeade concentrate
- 4 oz. sparkling water
- fresh blackberries, to taste, for garnish

DIRECTIONS:

1. Fill 2 cocktail glasses with ice; set aside.
2. Add tequila, ginger ale, liqueur and limeade to a cocktail shaker; shake to combine.
3. Pour evenly into ice-filled glasses; top with sparkling water.
4. Garnish each glass with blackberries.



PALOMAS GF V VE DF

MAKES 2

- 2 tbsp. kosher salt, for rimming the glasses
- 3 fresh grapefruit wedges, divided
- ice
- 4 oz. Kowalski's Freshly Squeezed Grapefruit Juice
(from the Produce Department)
- 4 oz. white tequila
- 1 oz. Kowalski's Freshly Squeezed Lime Juice
(from the Produce Department)
- 4 oz. Izze Sparkling Grapefruit Soda, cold

DIRECTIONS:

1. Pour salt onto a flat rimmed dish.
2. Moisten the rims of 2 highball glasses with a grapefruit wedge; dip rims in salt and set glasses aside.
3. Fill a cocktail shaker with ice.
4. Add grapefruit juice, tequila and lime juice; shake to combine.
5. Pour evenly into prepared glasses; top evenly with soda.
6. Garnish each glass with a grapefruit wedge.



MANGO PURÉE

In a food processor, purée 10 oz. peeled fresh mango, ¼ cup pure mango juice and 1 oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department) until smooth; strain if desired.

LIME SOUR

MAKES ABOUT 8 OZ.

In a medium saucepan, bring 1 cup Kowalski's Freshly Squeezed Lime Juice (from the Produce Department) and ½ cup sugar to a boil over medium-high heat, stirring to dissolve sugar. Remove from heat; cool for 30 min. Store, covered, in the refrigerator for up to 5 days.

MANGO MARGARITAS GF V VE DF

MAKES 2

- | | |
|--|---|
| 2 tbsp. kosher salt, for rimming the glasses | 3 oz. tequila |
| 1 lime wedge | 2 oz. Cointreau, triple sec or another orange liqueur |
| - ice | 2 lime twists, for garnish |
| 6 oz. <i>Mango Purée</i> | 2 slices fresh mango, for garnish |
| 4 oz. <i>Lime Sour</i> , cold | |

DIRECTIONS:

1. Pour salt onto a flat rimmed dish.
2. Moisten the rims of 2 margarita glasses with the lime wedge; dip rims in salt and set glasses aside.
3. Fill a cocktail shaker with ice.
4. Add mango purée, lime sour, tequila and liqueur; shake to combine.
5. Pour evenly into prepared glasses; garnish each glass with a lime twist and slice of mango.



TEQUILA SUNRISES GF V VE DF

MAKES 2

- | | |
|--|------------------------------------|
| - ice | 1 tbsp. grenadine |
| 4 oz. tequila blanco | 2 orange slices, for garnish |
| 8 oz. Kowalski's Signature Freshly Squeezed Orange Juice | 2 maraschino cherries, for garnish |

DIRECTIONS:

1. Chill 2 highball glasses.
2. Fill chilled glasses with ice.
3. Divide tequila evenly between glasses; top evenly with juice.
4. Top evenly with grenadine (it will sink to the bottom of the glass).
5. Garnish each glass with an orange slice and cherry.



OLD FASHIONED



MAKES 1

- | | |
|-------------------------------------|----------------------------------|
| - ice | 1 Jack Rudy Cocktail Co. Bourbon |
| 2 oz. bourbon | Cocktail Cherry (from Kowalski's |
| ½ oz. Kowalski's Simple Syrup | Wine & Spirits), for garnish |
| 1-3 dashes orange bitters, to taste | 1 orange slice, for garnish |

DIRECTIONS:

1. Fill a lowball glass with ice.
2. Pour in bourbon, simple syrup and bitters; stir until uniformly cold.
3. Garnish with a cherry and orange slice.

GOOD QUESTION

What are bitters?

Bitters are a highly aromatic flavoring agent made from soaking roots, barks and other botanical ingredients in a neutral alcohol. They are commonly made with herbs, spices, cassia bark, cinchona bark, and orange and lemon peel, among other things.



MINNESOTA MANHATTAN GF V VE DF

MAKES 1

2 oz. J. Carver Bourbon (or Straight Rye Whiskey)

1 oz. sweet vermouth

1-3 dashes orange bitters, to taste

- ice

1 Jack Rudy Cocktail Co. Bourbon Cocktail Cherry (from Kowalski's Wine & Spirits), for garnish

DIRECTIONS:

1. In a mixing glass, combine bourbon, vermouth and bitters.
2. Add ice; stir until uniformly cold.
3. Strain into a lowball glass; garnish with a cherry.



TANGERINE WHISKEY SOUR



MAKES 1

- ice
- 2 oz. freshly squeezed tangerine juice
- 1 oz. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)
- 1 oz. Kowalski's Simple Syrup
- 2 oz. Irish whiskey
- 1 oz. cherry liqueur (such as Cherry Heering)
- 2-3 dashes Angostura Aromatic Bitters
- 1 fresh tangerine slice, for garnish
- maraschino cherries, to taste, for garnish (optional)

DIRECTIONS:

1. Fill a lowball glass with ice; set aside.
2. In a cocktail shaker, combine juices with simple syrup.
3. Add whiskey, liqueur and ice; shake to combine.
4. Strain into ice-filled glass; add bitters.
5. Garnish glass with a tangerine slice and cherries, if desired.



IRISH COFFEE GF V

MAKES 1

1-2 tbsp. Irish whiskey

1-2 tbsp. sugar

- strong freshly brewed coffee, hot

- whipped cream, to taste

- chocolate shavings, to taste, for garnish (optional)

DIRECTIONS:

1. In a large coffee mug, combine whiskey and sugar; pour in coffee.
2. Top with whipped cream; garnish with chocolate shavings, if desired.



MINT JULEP



MAKES 1

8 fresh mint leaves, plus a mint sprig for garnish

1 ½ tsp. Kowalski's Simple Syrup

2 oz. bourbon

- crushed ice

1-2 drops Angostura Aromatic Bitters, to taste

DIRECTIONS:

1. In a julep cup or rocks glass, lightly muddle mint leaves with simple syrup.
2. Add bourbon; pack glass tightly with crushed ice.
3. Stir until cup is frosted on the outside.
4. Add bitters; top with more crushed ice to form an ice dome.
5. Garnish with mint.



WHISKEY SOUR GF V VE DF

MAKES 1

- ice

2 oz. bourbon or whiskey

$\frac{3}{4}$ oz. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)

$\frac{3}{4}$ oz. Kowalski's Simple Syrup

1 orange wedge, for garnish

1 maraschino cherry, for garnish

DIRECTIONS:

1. Fill a cocktail shaker and lowball glass with ice; set glass aside.
2. Add bourbon, lemon juice and simple syrup to cocktail shaker; shake vigorously to combine (about 30 sec.).
3. Strain mixture into ice-filled glass; garnish with an orange wedge and cherry.

**NEGRONI** GF V DF

MAKES 1

- ice
- 1 oz. gin
- 1 oz. Campari
- 1 oz. sweet vermouth
- 1 orange twist, for garnish

DIRECTIONS:

1. Fill a lowball glass with ice; set aside.
2. In a mixing glass, combine gin, Campari and vermouth.
3. Add ice; stir until well chilled.
4. Strain into ice-filled glass; garnish with orange twist.

**AMERICANOS** **GF** **V** **DF**

MAKES 2

- ice
- 3 oz. Campari
- 3 oz. sweet vermouth
- club soda, cold, to taste
- 2 orange wedges, for garnish

DIRECTIONS:

1. Fill a cocktail shaker and 2 glasses with ice; set glasses aside.
2. Add Campari and vermouth to cocktail shaker; shake to combine.
3. Pour evenly into ice-filled glasses; top with club soda.
4. Garnish each glass with an orange wedge.



CAYENNE SHANDIES V VE DF

MAKES 2

2 tbsp. kosher salt, for rimming the glasses

½ tsp. cayenne pepper

3 lemon wedges, divided

- ice

16 oz. Kowalski's Freshly Squeezed Lemonade, cold

6 oz. lager beer, cold

DIRECTIONS:

1. Combine salt and cayenne on a flat rimmed dish; moisten the rims of 2 beer glasses with a lemon wedge and dip rims in spiced salt mixture.
2. Fill glasses with ice; set aside.
3. In a 4-cup spouted measuring glass, combine lemonade and beer; stir gently to combine.
4. Pour evenly into prepared glasses; garnish each glass with a lemon wedge.



SIDECARS GF V VE DF

MAKES 2

- | | |
|---|---|
| 2 tbsp. coarse sugar (such as turbinado sugar), for rimming the glasses | 2 oz. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department) |
| 1 orange wedge | 1 oz. Kowalski's Signature Freshly Squeezed Orange Juice |
| - ice | 2-4 dashes Angostura Aromatic Bitters, to taste |
| 2 oz. Cognac | 2 orange twists, for garnish |
| 2 oz. Grand Marnier | |

DIRECTIONS:

1. Pour sugar onto a flat rimmed dish.
2. Moisten the rims of 2 martini glasses with the orange wedge; dip rims in sugar and set glasses aside.
3. Fill a cocktail shaker with ice.
4. Add Cognac, liqueur, juices and bitters; shake to combine.
5. Strain evenly into prepared glasses; garnish each glass with an orange twist.



LIMONCELLO PALMERS GF V VE DF

MAKES 2

- ice

10 oz. unsweetened iced tea, cold

8 oz. Kowalski's Freshly Squeezed Lemonade, cold

2 oz. limoncello (lemon liqueur)

2 lemon slices, for garnish

DIRECTIONS:

1. Fill 2 lowball glasses with ice; set aside.
2. In a 4-cup spouted measuring glass, combine tea, lemonade and limoncello; stir to combine.
3. Pour evenly into ice-filled glasses; garnish each glass with a lemon slice.



HOT TODDY GF V DF

MAKES 1

1 tbsp. Kowalski's Pure Honey

1 oz. brandy

1 tbsp. Kowalski's Freshly Squeezed Lemon (or Orange) Juice

1 cup boiling hot water

1 green or black tea bag

- garnishes, your choice: whole star anise, cloves, cinnamon sticks, and lemon or orange slices

DIRECTIONS:

1. Coat the bottom of a coffee mug or Irish coffee glass with honey.
2. Add brandy.
3. Add juice.
4. Add hot water.
5. Add tea bag; let tea steep for 2-5 min. to taste.
6. Remove tea bag; garnish drink as desired.



LONG ISLAND ICED TEAS GF V VE DF

MAKES 2

- | | |
|--|---|
| - ice | 1 oz. Kowalski's Freshly Squeezed
Lemon Juice (from the Produce
Department) |
| 1 oz. vodka | 4 oz. cola (or to taste), cold |
| 1 oz. gin | 2 lemon wedges, for garnish |
| 1 oz. white rum | |
| 1 oz. tequila blanco | |
| ½ oz. Cointreau, triple sec or
another orange liqueur | |

DIRECTIONS:

1. Fill a cocktail shaker and 2 highball glasses with ice; set glasses aside.
2. Add vodka, gin, rum, tequila, liqueur and lemon juice to cocktail shaker; shake vigorously to combine (about 30 sec.).
3. Strain mixture evenly into ice-filled glasses; top evenly with cola.
4. Garnish each glass with a lemon wedge.



HONEYED SANGRÍA **GF** **V** **DF**

SERVES 10

- | | |
|---|---|
| 750 mL Zinfandel or Tempranillo
(or another fruity red wine) | 1 oz. Kowalski's Pure Honey |
| 2 oz. Kowalski's Signature Freshly
Squeezed Orange Juice | 1 orange, thinly sliced and seeded |
| 2 oz. pineapple juice | 1 lemon, thinly sliced and seeded |
| 1 oz. Kowalski's Freshly Squeezed
Lemon Juice (from the Produce
Department) | 6 thin wedges fresh pineapple |
| 1 oz. brandy | ¼ cup maraschino cherries,
stemmed, plus more for garnish |
| 1 oz. Cointreau, triple sec or
another orange liqueur | 6 oz. club soda, cold |
| | - ice |
| | - orange, lemon and fresh
pineapple wedges, to taste, for
garnish |

DIRECTIONS:

1. In a 2 qt. pitcher, combine wine, juices, brandy, liqueur and honey; stir until honey is dissolved.
2. Add fruit; chill in refrigerator until cold (about 2 hrs.).
3. Just before serving, add club soda; stir gently to combine.
4. Serve in wine glasses over ice; garnish each glass with fruit.



THE PORTUGUESE GF V VE DF

MAKES 2

- ice

2 oz. Dow's Fine White Port

2 oz. tonic water, cold

2 lemon wedges

DIRECTIONS:

1. Fill 2 lowball glasses with ice.
2. Divide port and tonic evenly between glasses; stir gently to combine.
3. Generously squeeze the juice of 1 lemon wedge into each glass.



MULLED WINE GF V VE DF

SERVES 6

3 cups Kowalski's Apple Cider

2 cups dry red wine

½ cup Kowalski's Pure Maple Syrup

1 orange, sliced ¼" thick, plus more for garnish, if desired

1 apple, sliced ¼" thick, plus more for garnish, if desired

2-3 whole star anise, plus more for garnish, if desired

1 cinnamon stick, plus more for garnish, if desired

1 tsp. whole black peppercorns

DIRECTIONS:

1. Combine all ingredients in a medium pot; bring to a boil over high heat.
2. Reduce heat to low; simmer for 20 min.
3. Strain wine to remove solids, if desired.
4. Serve warm with spices and sliced fruit for garnish, if desired.

FIND IT!

Kowalski's Apple Cider is available seasonally in the Produce Department.



SANGRÍA BLANCO GF V DF

SERVES 10

- | | |
|---|--|
| 750 mL Sauvignon Blanc (or another dry white wine with crisp acidity) | 1 lemon, thinly sliced and seeded, plus more for garnish |
| 2 oz. Kowalski's Pure Honey | 1 lime, thinly sliced and seeded, plus more for garnish |
| 1 oz. light rum or brandy | 1 white nectarine, pitted and thinly sliced, plus more for garnish |
| 1 oz. Cointreau, triple sec or another orange liqueur | 16 oz. sparkling water, cold |
| 1 orange, thinly sliced and seeded, plus more for garnish | - ice |

DIRECTIONS:

1. In a 2 qt. pitcher, combine wine, honey, brandy and liqueur; stir until honey is dissolved.
2. Add fruit; chill in refrigerator until cold (about 2 hrs.).
3. Just before serving, add sparkling water; stir gently to combine.
4. Serve in wine glasses over ice; garnish each glass with fruit.



HONEYED FIG CHAMPAGNE COCKTAILS GF V DF

MAKES 2

¼ cup Kowalski's Pure Honey

¼ cup water

6 fresh figs, cut into quarters, plus
an extra sliced fig for garnish

2 sprigs fresh thyme, plus extra for
garnish

½ cup Kowalski's Apple Cider

1 oz. Cointreau or Grand Marnier

8 oz. Champagne, cold

DIRECTIONS:

1. In a small saucepan over low heat, combine honey, water and figs; bring to a simmer over low heat, whisking continuously until figs begin to soften (about 3 min.).
2. Add 2 thyme sprigs; simmer for 10 min. more, stirring often.
3. Cool to room temperature.
4. Remove and discard thyme sprigs.
5. Transfer honey mixture and figs to a food processor; blend until smooth.
6. In a 2-cup spouted measuring glass, combine 2 tbsp. honey-fig mixture with cider and liqueur; stir to combine.
7. Pour evenly into 2 glasses full of ice; top evenly with Champagne and stir gently.
8. Garnish with extra thyme and fig slices.
9. Reserve extra honey-fig mixture for another time. Store in the refrigerator for up to 5 days.

**MIMOSAS** GF V VE DF

MAKES 2

2 oz. Kowalski's Freshly Squeezed Orange Juice

6 oz. Champagne, cold

2 small orange wedges, for garnish (optional)

DIRECTIONS:

1. Divide juice between 2 sparkling wine flutes; top evenly with Champagne.
2. Garnish each glass with an orange wedge.



HONEYED APPLE FIZZES

MAKES 2

- 1 tbsp. Kowalski's Pure Honey, warmed in the microwave
- 1 tbsp. water
- ¼ cup hard apple cider, cold
- 1 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)
- 1 cup (approx.) sparkling wine, to taste

DIRECTIONS:

1. Whisk warm honey with water until honey is dissolved; let cool completely.
2. Evenly divide cider, honey syrup and lemon juice between 2 sparkling wine flutes.
3. Top with sparkling wine to taste.



EGGNOG "MARTINIS"

MAKES 2

- 2 tbsp. coarse sugar (such as turbinado sugar), for rimming the glasses
- 1 tsp. ground nutmeg, plus more for garnish
- 6 oz. Kowalski's Old-Fashioned Eggnog, cold
- 2 oz. dark rum
- ice

DIRECTIONS:

1. Combine sugar and nutmeg on a flat rimmed dish.
2. Moisten the rims of 2 martini glasses with water; dip rims in sugar and set glasses aside.
3. In a cocktail shaker, combine eggnog, rum and ice; shake to combine.
4. Strain evenly into prepared glasses.

FIND IT!

Kowalski's Old-Fashioned Eggnog is available seasonally in the Dairy Department.



SPARKLING POMEGRANATE COCKTAILS GF V VE DF

MAKES 12

- ice

12 oz. fresh pomegranate juice

¼ cup Kowalski's Freshly Squeezed Lime Juice

750 mL sparkling wine (such as Prosecco), very cold

4 tbsp. fresh pomegranate seeds

10 slices lime, sliced less than ¼" thin, cut into halves

DIRECTIONS:

1. Fill 12 sparkling wine flutes or wine glasses with ice; set aside.
2. In a 2-cup spouted measuring glass, stir juices together.
3. Divide mixture evenly between ice-filled glasses.
4. Slowly pour in wine, taking care to minimize fizzing; stir gently.
5. Float a few pomegranate seeds in each glass; garnish each glass with a lime slice.

FIND IT!

Find fresh pomegranate juice and Kowalski's Freshly Squeezed Lime Juice in the Produce Department.

Ready-to-use pomegranate seeds are available seasonally in the Produce Department.



MERRY MANHATTAN GF V VE DF

MAKES 1

A favorite cocktail made with a spicy sub for sugar.

- | | |
|---|---|
| - ice | 2 dashes bitters (Angostura, cinnamon, orange or a combination) |
| 2 oz. bourbon | |
| 1 oz. vermouth | |
| 1 tsp. Earl Giles Ceylon Cinnamon Cocktail Syrup (from Kowalski's Wine & Spirits) | 1 orange slice, for garnish |
| | 1 maraschino cherry, for garnish |
| | 1 cinnamon stick, for garnish |

DIRECTIONS:

1. Chill a coupe glass.
2. Fill a cocktail shaker with ice.
3. Add bourbon, vermouth, cocktail syrup and bitters to cocktail shaker; shake for 30 sec. or until well chilled.
4. Strain into chilled glass; garnish with orange, cherry and cinnamon.



HOLIDAY GIN AND TONIC

GF V DF

MAKES 2

- | | |
|---|--|
| - ice | 4 oz. gin |
| 4 oz. Kowalski's Signature Freshly Squeezed Orange Juice | 4 tsp. Kowalski's Pure Honey |
| 4 oz. fresh pomegranate juice (from the Produce Department) | 4 oz. tonic water |
| | - fresh rosemary sprigs and small orange wedges, for garnish |

DIRECTIONS:

1. Fill 2 lowball glasses with ice; set aside.
2. In a 4-cup spouted measuring glass, combine juices, gin and honey; stir to combine.
3. Pour evenly into ice-filled glasses; top evenly with tonic and stir gently.
4. Garnish with rosemary and orange.

GOOD TO KNOW

Ice is a hugely important ingredient in most cocktails, whether shaken with it, stirred with it or served over it. Fresh, clean ice is a must. Unless a recipe calls for crushed ice, most of the drinks you'll make at home can be made with cubed ice from your freezer (if you don't have an ice maker, bagged ice will work, too). When a recipe calls for a shaker full of ice or a glass full of ice, be sure to fill them all the way ($\frac{2}{3}$ - $\frac{3}{4}$ full). Extra-large "cocktail cubes" or ice spheres you find for sale wherever you buy your spirits are usually reserved for spirit-forward, strong drinks where dilution isn't desirable.

KOWALSKI'S

wine & spirits

EST. 1983

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Excelsior, MN 55331

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Saint Paul, MN 55105

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5801 Neal Avenue North
Oak Park Heights, MN 55082

Shoreview
441 Highway 96 West
Shoreview, MN 55126

Uptown
2440 Hennepin Avenue
Minneapolis, MN 55405

Woodbury
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Woodbury, MN 55125