



# COCKTAIL HOUR

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WITH MIXOLOGIST & CHEF JENN FELMLEY  
CATERING BY EMJAYE INSPIRED

Artisanal Cocktails with Mediterranean Mesa Platter  
(Ingredients and Cocktail Shaker Included with Delivery)

## POMEGRANATE ORANGE BLOSSOM

### TOOLS

Cocktail shaker  
Jigger or another ounce measuring cup  
Paring knife  
Strainer  
Margarita or other glass

### INGREDIENTS

5 oz pomegranate juice  
1 oz fresh lime juice  
½ oz orange blossom water  
½ oz agave nectar or double simple syrup  
2 oz aquafaba  
50 ml Vodka or White Rum (optional)  
1 orange - decorative orange zest garnish to sit on the rim of the glass

### INSTRUCTIONS

Combine the pomegranate juice, lime juice, orange blossom water, agave, aquafaba, and vodka in a cocktail shaker. Take the coil from your strainer (or add a shaker ball) and dry shake your cocktail. Open and remove the coil. Add ice and shake till the outside of the cocktail shaker is cold and frosted over. Strain into a chilled margarita glasses and garnish with orange twist.

## FIZZ CUCUMBER LIME SPRITZER

### INGREDIENTS

½ English cucumber cut into small cubes  
2 oz lime juice  
½ oz Maple syrup  
Pinch of salt  
3 sprigs of fresh mint  
1 (7.5 oz) can club soda or seltzer water  
Ice cubes  
50 ml Gin (optional)  
Garnishes:

Ice cubes, cucumber slices (long slices used to line the inside of the glass) and fresh mint leaves

### TOOLS

Cocktail shaker  
Muddler or a mortar and pestle, French rolling pin, wooden spoon  
Jigger or another ounce measuring cup  
Paring knife  
Vegetable Peeler  
Strainer  
Fine mesh strainer  
Collins glass or other glass

### INSTRUCTIONS

In a cocktail shaker, muddle the cucumber, lime juice, salt, maple syrup and mint. In a tall Collins glass, line the interior of the glass with one slice of cucumber, then fill with ice. Add ice cubes and gin (optional) to the cocktail shaker with muddled cucumber and shake very well. Double strain into a tall glass, add the club soda, and garnish with a few “smacked” mint leaves.

