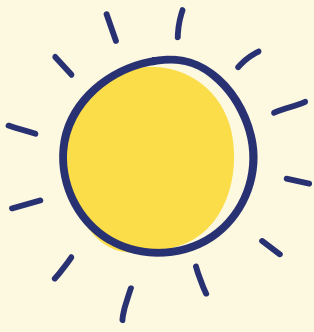




Café Alpenz

THE SUMMER TABLE

*Take a seat. Summer is on the menu.
Cocktails for patios, picnics, and passing the pitcher.*



PUNCH BOWL

ORCHARD PUNCH

Juice of 4-5 lemons | 1 cup lemon oleo-saccharum (1 cup sugar, peels of 4-5 lemons)
Build in punch bowl & stir to dissolve. Add:
1 bottle Hayman's London Dry Gin | 1 bottle Henriques & Henriques Rainwater Madeira
1 bottle dry sparkling pear cider | 1 block of ice
Garnish with citrus fruit & rosemary.



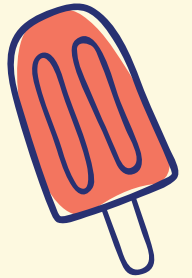
PRUDENTIAL PUNCH

24 oz vodka | 8 oz Etter Raspberry Eau-de-Vie | 12 oz Cocchi Americano Rosa | 18 oz lemon juice
18 oz grapefruit juice | 24 oz rich pineapple syrup | 10 dashes Peychaud's Bitters
Build in punch bowl & stir. Add large cubes ice. Top with 36 oz club soda. Garnish with lemon
wheels, half grapefruit wheels & raspberries.



RUMSHACK PUNCH

4 oz Smith & Cross Traditional Jamaica Rum | 4 oz overproof Jamaican white rum
2 oz Rothman & Winter Orchard Peach Liqueur | 2 oz Rothman & Winter Orchard Elderberry Liqueur
3 oz peach puree | 8 oz pineapple juice | 4 oz lime juice | 1 oz rich syrup | 1 tsp Peychaud's Bitters
Combine in pitcher. Add ice. Add 14 oz coconut water & stir. Garnish with pineapple wedges & mint sprigs.



SHORE LEAVE PUNCH

12 oz Cocchi Americano Rosa | 4 oz Hayman's Royal Dock Navy Strength Gin
6 oz lime juice | 6 oz grapefruit juice | 4 oz honey syrup | 0.75 oz vanilla syrup | 0.75 oz St. Elizabeth Allspice Dram
Build in punch bowl & stir. Add large ice cubes & 8 oz club soda. Garnish with grapefruit slices & cinnamon sticks.



SUMMER OF LOVE PUNCH

8 oz pisco | 4 oz Sevez Honey Lavender Liqueur | 1 oz pamplemousse grapefruit liqueur
2 oz John D. Taylor's Velvet Falernum | 4 oz lime juice
Batch with ice & add to punch bowl over block of ice. Add 10 oz rose wine. Garnish with lavender buds & lemon wheels.

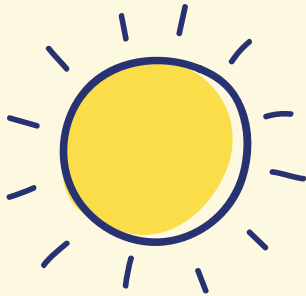


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PATIO POURS

DONNA BRUTTA

12 oz Matifoc Rancio Sec | 4 oz Byrrh Grand Quinquina | 4 oz cranberry liqueur
Build in pitcher over ice. Add club soda. Stir to combine. Garnish with lemon wheels.



BEER SANGRIA

1.5 oz apple brandy | 1.5 oz Timbal Vermut de Reus Sweet Red
1 oz Rothman & Winter Orchard Apricot Liqueur | 2 oz orange juice | 1 oz lemon juice | 1 oz simple syrup
Shake & strain into pitcher. Top with 24 oz witbier. Garnish with orange slices.

POOL PARTY

8 oz Mattei Cap Corse Blanc Quinquina | 4 oz Granny Smith apple juice | 3 oz celery juice | 3 oz lime juice
3 oz simple syrup | 1/4 tsp kosher salt | 16 oz club soda
Build in pitcher, fill with ice & stir. Garnish with lime wheels & mint sprigs.



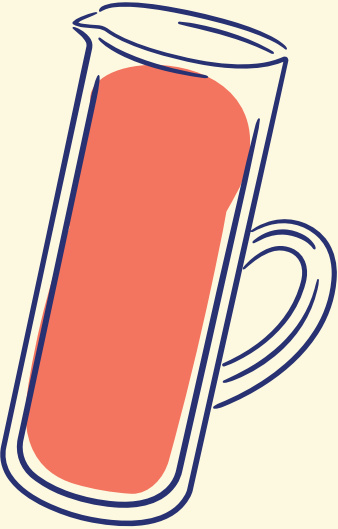
SAINT-CYPRIEN

25 oz Byrrh Grand Quinquina (750 ml bottle) | 12 oz passion fruit juice | 2.5 oz lemon juice | 12 oz club soda
Build in pitcher over ice. Garnish with lemon peels, sliced strawberry & fresh mint.



WALK THE LIDO

25 oz Byrrh Grand Quinquina (750 ml bottle) | 2.5 oz simple syrup | 2.5 oz lemon juice
2.5 oz grapefruit juice | 15 oz club soda
Build in pitcher over ice. Garnish with lemon peels, strawberries & mint.



BREW CREW

AMER FRONTIÈRE

1.5 oz Bonal Gentiane-Quina | 8 oz lager | 2 dashes orange bitters
Build in collins glass. Garnish with orange peel.

THE ROADIE

2-3 ice cubes | 2.5 oz Aperitivo Cappelletti | 12 oz Stiegl Grapefruit Radler
Build in pint glass. Garnish with orange slice.

DAY TRIP

1.5 oz Mazzura Aperitivo | 0.75 oz lime juice | 0.5 oz pineapple gum syrup | 0.25 oz passion fruit liqueur
Shake & pour into highball glass. Add 3 oz Belgian-style wheat beer. Garnish with lime wedge.



STRANGE BREW

2 oz Hayman's London Dry Gin | 0.75 oz John D. Taylor's Velvet Falernum | 1 oz pineapple juice | 0.5 oz lemon juice
Shake & strain into collins glass filled with crushed ice. Top with 2.5 oz IPA. Garnish with lemon peel.

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