

Steele Black Bubbles Sparkling Syrah Cocktails

The Saw Shop Sunrise

1/2 oz Patron Citronage

1/2 oz Pineapple Juice

6 oz Steele Black Bubbles

Pour the Citronage and the pineapple juice into a shaker filled with ice. Shake and strain into a martini glass then pour the bubbles over an inverted spoon to float on top of the Citronage & pineapple.

Blackberry Lemonade

1/2 oz Limoncello

1 t Agave Nectar

Juice of 3 lemons

5 oz Black Bubbles

1/2 to 1 oz of Club Soda

Add the first 3 ingredients to a shaker. Shake and strain into a flute, then add the black bubbles with a bit of club soda. A blackberry floated in the glass for a nice touch.

Black Bubble Mimosa

Champagne flute

2/3 glass with black bubbles & 1/3 pineapple juice. Add a splash of Triple Sec or Cointreau and serve.

Grand Bubbles

6 oz Steele Black Bubbles

1/2 oz Grand Marnier

Orange twist

Pour the Grand Marnier into a flute glass, top with Black Bubbles garnish & serve

Bubbles & Bourbon

1 oz Bourbon

1/2 oz Campari

1/4 oz lime juice

1/4 oz ginger syrup

2 oz Steele Black Bubbles

Garnish: Orange wedge and a cherry studded with whole cloves. place first 4 ingredients in a shaker with ice and shake. Strain over an ice filled wine glass or snifter, top with Black Bubbles & add garnish.

Steele 75

1 oz Cognac

1/4 oz lemon juice

1/4 oz simple syrup

4 oz Steele Black Bubbles

Lemon twist

Place Cognac,juice,syrup in a shaker with ice. Strain & pour into a flute. Top with Black Bubbles & garnish with a lemon twist.

Black Bubbled Stout

Pint Glass

3/4 of you favorite stout beer poured into a pint glass with 1/4 Steele Black Bubbles...adjust to taste.

Black Bubbles Sangria

2 t lemon juice

1 t simple syrup

2 oz orange juice

5 oz Black Bubbles

1 oz club soda

Combine lemon juice, simple syrup and OJ in a shaker with ice. Strain into a wine glass with ice. Top with Black Bubbles & club soda. Garnish with orange, lemon, cherries or strawberries.

*Flavored Simple Syrup: Can be made in advance with the zest of one orange & 1 lemon 1/2 cup sugar, 1/2 cup water 1 cinnamon stick. Combine ingredients above in a sauce pan & gently boil until sugar is melted and flavors combined about 5-10 min