

**Dragon Berry Basil Mojito – Cocktail of the Month – Made at [finewineandgoodspirits.com](http://finewineandgoodspirits.com)**

- 1½ oz. Bacardi Dragon Berry (Size: 750ml, Code:4108, Retail:\$16.99, Sale:\$13.99)
- 2 Strawberries cut into quarters
- 2-4 fresh basil leaves
- ¾ oz. Simple Syrup
- ¾ oz. Lime Juice
- Seltzer water

Muddle basil leaves, strawberries, lime juice and simple sugar in Collins glass. Fill the glass with ice; add the Dragon Berry rum. Top with seltzer and stir. Garnish with a sprig of basil and strawberry.

**Salt Water Taffy Martini - Cocktail of the Month – Made at [finewineandgoodspirits.com](http://finewineandgoodspirits.com)**

- 2 oz. Pinnacle Whipped Vodka (Size: 1.75L, Code:3084, Retail:\$25.99, Sale:\$22.99)
- 1 oz. Pinnacle flavored vodka of choice (Cherry, Grape or Vanilla - Size: 750ml, Retail:\$14.99, Sale:\$12.99)
- Splash of heavy cream
- Pinch of salt

Rim a cocktail glass with sugar. Combine ingredients in a shaker with ice. Shake and pour into chilled sugar-rimmed glass.

**Berry Bourbon Lemonade**

- 1 ½ oz. Jefferson's Bourbon (Size: 750ml, Code:5335, Retail:\$29.99, Sale:\$24.99)
- ½ oz. Chambord (Size: 750ml, Code:7457, Retail:\$29.99)
- 3 oz. Lemonade
- 3 oz. Lemon-lime soda

Mix the Jefferson's, Chambord and lemonade in cocktail shaker. Pour into a Collins glass filled with ice and top with lemon-lime soda. Garnish with a lemon wedge or twist. Add fresh raspberries if desired.