

cocktail hour

special cocktails make any
gathering more festive

PERFECTLY pomegranate

By Nicole Aloni



Pama™ Martini

A beautiful deep rose color makes this one festive cocktail.

Makes 1 cocktail:

- 1-1/2 oz. (1 jigger) Pama Pomegranate Liqueur
- 1-1/2 oz. (1 jigger) Grey Goose® Vodka
- 1/2 oz. sweet and sour mix
- 1/2 oz. lime (or lemon) juice

Garnish: slices of lime

Directions:

1. Shake all ingredients with ice in a cocktail shaker.
2. Strain and serve in a chilled martini glass.
3. Garnish with slices of lime.



Pom Peach Cooler

A refreshing glass of summer flavors.

Makes 1 cocktail:

- 1-1/2 oz. (1 jigger) Pama Pomegranate Liqueur
 - 1-1/2 oz. (1 jigger) Grey Goose Vodka
 - 1 tsp. Peach Schnapps
 - 1-1/2 oz. (1 jigger) soda
- Garnish: one peach slice, sprig of mint

Directions:

1. Fill a chilled old-fashioned glass (or short tumbler) with ice.
2. Pour everything, except the soda, into the glass and stir to chill.
3. Add soda and stir one last time.
4. Garnish with peach slice and mint.



Pomegranate Blush

Perfect for brunch or any special occasion.

Makes 2 cocktails:

- 2-1/2 oz. (5 tbsp.) Pama Pomegranate Liqueur
- 2 oz. (1/4 cup) Cointreau®
- 2 oz. (1/4 cup) fresh orange juice
- 6 oz. brut champagne or dry sparkling wine (chilled)

Garnish: orange wheels

Directions:

1. Add the Pama, Cointreau and orange juice into a cocktail shaker with ice.
2. Shake to chill.
3. Pour into champagne flutes, or other tall, stemmed glasses, and add cold champagne.
4. Garnish with orange.

Liquor brands may vary by Club. Liquor is available in select Clubs. Please drink responsibly.