Wheaton College Quarantine Cocktail Specifications

**Peacock Pond Juice**
(A fancy margarita)
2oz tequila (blanco preferred)
3/4oz St. Germaine (any fun liquor will do but elderflower works best)
3/4oz. Lime juice (half of one lime)
1/2oz pineapple juice (store bought)
1/2oz simple syrup*
Place 3 medium slices of jalapeño in a cocktail tin (or pint glass if none available) and muddle those suckers (if you don’t have a muddler use a wooden spoon or fork to express the juices). Add the rest of measured out ingredients then add ice. Shake with gusto (if using a pint glass, take another empty pint glass and pour the contents back and forth until ingredients are incorporated). Strain the mixture into a rocks glass filled with ice. Garnish with a lime wedge and salt rim if desired (If elderflower liquor is unavailable, substitute with triple sec or any orange liquor or add another 1/2oz of simple syrup*).
*simple syrup - place a pot on stove top at medium heat and add 1 cup sugar and 1 cup water. Stir until sugar is incorporated then let chill until room temp.
Pro Tip - if you have basil, add a few leafs with the jalapeño to muddle. If you have mezcal, use that instead of tequila or for a more balanced flavor, use 1oz tequila and 1oz mezcal.

**BDS Took Me To The Animal Sanctuary**
(A fancy Aperol Spritzer)
1oz Gin (ford’s gin is cheap and perfect)
1oz Aperol (if you only have Campari use 1/2oz)
3/4oz ginger syrup*
1/2oz lime juice (half of one lime)
Place two strawberries in a cocktail tin (or pint glass if none available) and muddle those suckers (if you don’t have a muddler use a wooden spoon or fork to express the juices). Add the rest of measured out ingredients then add ice. Shake with frivolity (if using a pint glass, take another empty pint glass and pour the contents back and forth until ingredients are incorporated). Fine strain into a wine glass filled with ice and top with sparkling rosé (regular sparkling wine or sparkling water or ginger ale or ginger beer will also work if you don’t want to make the ginger syrup*). Garnish with a lime wheel.
*ginger syrup - place a pot on stove top at medium heat and add 2 thumbs of roughly chopped ginger (literally the size of 2 thumbs). Add 1 cup sugar and 1 cup water. Bring to a boil and then simmer on low for 30ish minutes. Let cool to room temperature then fine strain.
Pro Tip - if you have basil, add a few leaves with the strawberries to muddle. Adding lavender bitters will also bring this drink over the top.
Party At Pinestreet
Corona. Grapefruit Vodka.
(Classic Jungle Juice)
Pop open a corona (or corona light) and top it off with grapefruit vodka (or any flavor you prefer).
Pro Tip - this works great with Elderflower Liquor as well as Aperol. Substituting hard cider for beer is also a delicious alternative.

Sipping In The Stacks
(Classic Sangria)
1.5oz red wine (no white, just use 3oz red)
1.5oz white wine (no red, just use 3oz white)
1oz rum (you can sub gin, vodka or whiskey)
1oz fresh orange juice (half of one orange)
3/4oz simple syrup*
Add all ingredients to a wine glass then add ice. Stir the contents until everything is incorporated (about 20 times) then garnish with a lemon or lime wedge.
*simple syrup - same as above
Pro Tip - sangria is adult jungle juice so you can add anything fun you like. I love using this same recipe but go a little lighter on the wine, then top with hard cider, sparkling rosé, sparkling wine, soda water or any type of soda you have. Red Wine and Cola is a very popular drink in Spain which is called a Kalimotxo. I like to add a little rum and lemon juice to create a delicious fun cocktail.

Oasis Nights
Whiskey. Lemon. Sugar.
(A classic whiskey sour (store bought mix is gross!))
2oz Whiskey (bourbon preferred)
3/4oz lemon juice (half of one lemon)
3/4oz simple syrup*
Add all ingredients to a cocktail tin and add ice. Shake shake shake (If using pint glass use same method as described above). Strain into a rocks glass filled with ice and garnish with a cherry and a lemon peel.
*simple syrup - same as above
Pro Tip - add an egg white to your cocktail tin (this will not work with the pint glass method) and shake with more emphasis then before so a meringue is created. Garnish with a few drops of Angostura Bitters if you have it.
**Lyons Heart**
(A classic Dark and Stormy, sub vodka for a Moscow mule, sub gin for a London mule, sub tequila for a Mexican mule, sub whiskey for a Kentucky mule).
2oz rum (dark rum preferred but any will do)
1oz ginger syrup*
3/4oz lime juice (half of one lime)
Add all measured ingredients to a rocks glass then add ice. Top with soda water then stir all ingredients to incorporate. Garnish with a lime wheel.
*ginger syrup - same as above.
Pro Tip - if you have Angostura Bitters add 3 dashes to make the drink more bold.

**Dimple Dive** (NA Cocktail)
2oz orange juice
2oz pineapple juice
1oz ginger syrup*
3/4oz lime juice (half a lime)
Add all measured out ingredient into a pint glass or Collins glass then add ice. Top mixture with soda water (or ginger beer or ginger ale if you don't want to make ginger syrup) then stir to incorporate all ingredients. Garnish with a lime wheel.
*ginger syrup - same as above.

**The Norton Towny** (NA Cocktail)
3oz Red Bull
3oz Cranberry Juice
Add measured out ingredients into a glass then add ice.