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## 3 DELICIOUS COCKTAILS TO MAKE WITH 3 BADGE BEVERAGE'S BEAUTIFUL SPIRITS

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Named after old fire service badges from the Sebastiani family, 3 Badge Beverage Corporation is built upon a philosophy of commitment and craftsmanship.

The company is led by 4th-generation vintner, August Sebastiani, out of an old fire station in Sonoma, California—the very same station his grandfather helped build and where his father volunteered. With its strong portfolio of award-winning beverages, you'll be sure to find something you can be proud to serve.

The 3 Badge Beverage Corporation invited three Chilled 100 Ambassadors to create an inspired cocktail with Bozal Mezcal, Pasote Tequila and La Pivon Vermouth. Here are their unique cocktail recipes that use three of 3 Badge Corporation's finest expressions.

### Garden Cup

*Recipe by Aaron Joseph*

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Late summer has always been one of my favorite times of year. I visit our local farmers market on a weekly basis, and all of the produce always has me inspired to create something new. Produce of ripe melons, fresh herbs, stone fruits and beautiful flowers are very abundant and some of my favorite things to use in cocktails. Taking a sip of La Pivon Vermouth instantly reminded me of herbal garden in a glass. The rich aroma of the botanicals came through harmoniously with the ripe red fruit and subtle spices. On the palate, it translated directly to the flavors on the nose, and I knew that I wanted to use it in a light, refreshing cocktail that merged some of the wonderful flavors of our local produce as well as highlight the delicious flavor of La Pivon Roja Vermouth.

Ingredients:

- .75 oz. La Pivon
- .75 oz. Earl Grey Gin
- .75 oz. Lime Juice
- .75 oz. Watermelon Juice
- .25 oz. Ginger-Mint Syrup
- 2 oz. Club Soda
- Watermelon Segment (to Garnish)
- Mint Sprig (to Garnish)
- Daffodil Flowers (to Garnish)

Preparation: Add all liquid ingredients, save for the club soda, to a shaker tin with ice. Shake and strain into a highball glass with fresh ice. Garnish and serve.

#### **Summer Breeze**

*Recipe by Lauren Parton*

I was inspired by the fresh green notes in Bozal Ensamble and wanted to enhance those with what has been growing in my garden. As soon as I walk outside, the scent of tomato plants grabs me right away—it's one of the signifiers of the short Chicago summer for me. The vegetal quality in the Bozal Ensamble made the infusion of the tomato leaf very natural. For every other element in the cocktail, I picked whatever else was growing in abundance and had a scent that popped out at me like the tomato leaf. Everything except for the citrus represents the wild flavors of summer grown right here.

Ingredients:

- 2 oz. Tomato Leaf-Infused Bozal
- .5 oz. Suze
- .5 oz. Lime Juice
- .5 oz. Strawberry Cordial

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- .25 oz. Grapefruit Juice
- Tonic Water (to Top)
- Thai Basil (to Garnish)
- Grapefruit Peel (to Garnish)

Preparation: Combine all liquid ingredients—save for the tonic water—in a tin, and shake with ice. Pour over fresh ice into a Collins glass and top with tonic water. Garnish with Thai basil and grapefruit peel.

### **Oasis de Los Altos**

*Recipe by Ryan Puckett, Manager at Pearl Driver*

I work at a bar that celebrates my two favorite styles of spirits: agave and cane spirits. Naturally, the two worlds and their drink styles begin to blend and blur together over time. I love agave drinks, but I rarely see them in blended cocktails, frozen Margaritas aside. So I wanted to make a cocktail that combined the flavors of Mexico with the frosty delicious coolers of the islands.

Coconut, chili, lime and Pasote blend together to make a delicious, refreshing drink for even the hottest of days.

Ingredients:

- 1.5 oz. Pasote Reposado
- 2 oz. Coconut Cream\*
- .5 oz. Ancho Reyes Verde
- Half of a Lime, Quartered
- 1:1 Mix of Cayenne and Salt (to Rim)
- Dehydrated Lime (to Garnish)
- \*Coconut Cream
- 1 liter Coconut Milk
- 750 ml. Coco Lopez
- 375 ml. Simple Syrup

Preparation: Combine all ingredients in a blender, with roughly .75 of a small shaking tin of pebble ice. Blend and pour into a tall glass, rimmed with chili salt. Garnish with a dehydrated lime.

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