

Cocktails For Brunch

With Easter just around the corner, I thought it would be appropriate to write an article on some great cocktails to serve for brunch. Late morning drinks should always have a smooth finish and a light flavour.

Mornings with a bright sun and fabulous foods deserve the perfect liquid libation. There are a few different styles of products that work very well for creating such drink. Essentially you want to have 3 components sweet, sour and neutral flavourings. Ice wine, Champagne, Vodka, liqueurs and natural fruit juices are what you should be experimenting with.

It is also a good idea to serve 3 different kinds of drinks, one before, during and after the brunch. Generally, the drink served during should be something that is easy to create and that works well with all of the dishes served. A champagne cocktail is great for this. Garnishes also play a very important role in the drinks served. Fresh exotic juicy fruit is always great to nibble on while sipping an exquisite beverage. When placing the garnish try to cut it in interesting ways such as slicing the rind of the lime instead of the pulp and placing it on the rim of the glass so it stands on the curve.

Here are some of my favorites:

Blue Ice (layered)

¾ oz. Ice wine

1 oz. Hpnotiq

¾ oz. Champagne

Garnished with finely diced strawberries

Savoir Faire

1 oz. Absolute Mandrin

½ oz. Chambord

3 oz. Pineapple juice

Garnished with a slice of orange floating on top

East meets West

1 oz. Belvedere Vodka

½ oz. Soho Lychee Liqueur

1 oz. Passion fruit juice

1 oz. White Cranberry juice

1 oz. Lemonade

Garnish with a lychee nut and a slice of mango on a skewer.