

THE
SPICED CARAMEL APPLE
MARTINI



Cocktail created by Kara Newman, author of *Spice & Ice*, a zesty book brimming with cocktail recipes

INGREDIENTS

2 OUNCES
Domaine de Canton
Ginger Liqueur

1 OUNCE
Van Gogh Dutch
Caramel Vodka

2-1/2 OUNCES
Apple Cider

1 DASH
Lemon Juice

PREPARATION

ADD ginger liqueur, Van Gogh Dutch Caramel Vodka, apple cider and lemon juice into a cocktail shaker with ice and SHAKE WELL. STRAIN into a martini glass.

OPTIONAL:

Agave Syrup, Crumbled Gingersnap Cookies

To spice up your drink, first RIM the martini glass with agave syrup and DIP into crumbled gingersnap cookies.

THE
TROPICAL SUNSET
MARTINI



INGREDIENTS

1-1/2 OUNCES
Van Gogh Blue Vodka

1/2 OUNCE
Orange Liqueur

1/2 OUNCE
Watermelon Schnapps

1 OUNCE
Pineapple Juice

2 SPLASHES
Sour Mix

PREPARATION

ADD all ingredients to a mixing glass with ice.

SHAKE VIGOROUSLY and STRAIN into a chilled martini glass.

GARNISH with a wedge of pineapple.

**THE
PARADIJS**
MARTINI



INGREDIENTS

1-1/2 OUNCES Van Gogh Pineapple Vodka
1 OUNCE Soda
1 OUNCE Pineapple Juice
3 Strawberries

PREPARATION

CUT two strawberries into small pieces and PLACE in a mixing glass. Use back of spoon to CRUSH strawberries. ADD ice and Van Gogh Pineapple Vodka, pineapple juice and SHAKE. POUR into a martini glass and ADD a splash of soda. GARNISH with a strawberry

**THE
STARRY NIGHT**
MARTINI



INGREDIENTS

4 OUNCES Pommery Pink POP Rose Champagne
(or similar Sparkling Rose)
1 OUNCE Van Gogh Açai-Blueberry Vodka

PREPARATION

POUR chilled Van Gogh Açai-Blueberry vodka into a flute. TOP with sparkling rosé wine and GARNISH with a starfruit.

**THE
CAFÉ CARAMEL MARTINI**
MARTINI



Created by Rene Matos, Beverage Director
at the Marriott Marquis, NYC

INGREDIENTS

2-1/2 OUNCES Van Gogh Dutch Caramel Vodka
1/2 OUNCE Van Gogh Double Espresso Vodka
1/4 OUNCE Caramel Sauce
1 OUNCE Vanilla Ice Cream, softened

PREPARATION

PLACE vodkas, caramel sauce and ice cream in a shaker and SHAKE VIGOROUSLY until well blended. POUR into a chilled martini glass and GARNISH with a Cholive.

**THE
PEANUT BUTTER CUP**
MARTINI



INGREDIENTS

1-1/2 OUNCES Van Gogh Dutch Chocolate Vodka
1 OUNCE Castries Crème Peanut Rum
3/4 OUNCE Chocolate Liqueur
1/2 OUNCE Cream

PREPARATION

DRIZZLE chocolate syrup into the bottom of a martini glass. PLACE the glass into the refrigerator until ready to use. ADD all ingredients into a shaker with ice and SHAKE VIGOROUSLY. STRAIN into the chilled martini glass and GARNISH with a peanut butter cup.