



LICENSE TO THRILL

Champagne Cocktails

BEST MIMOSA

- 2 ounces (¼ cup) fresh orange juice, chilled
- 4 ounces (½ cup) Champagne
- 1 teaspoon Cointreau, optional
- Orange wedge for garnish



FRENCH 75

- 1 ½ ounces* gin
- ¾ ounce lemon juice (plus lemon twist garnish)
- ½ ounce simple syrup
- 3 ounces of Champagne (about 1/2 glass)



ST. GERMAIN CHAMPAGNE COCKTAIL

- 1 ounce (2 tablespoons) St. Germain
- 1 ounce (2 tablespoons) gin
- ½ ounce (1 tablespoon) lemon juice
- ½ ounce (1 tablespoon) simple syrup or pure maple syrup
- 3 ounces (6 tablespoons) Champagne (about ½ glass)*



CLASSIC CHAMPAGNE COCKTAIL

- 1 sugar cube
- 5 dashes Angostura bitters
- Squeezed lemon peel
- 1 glass of Champagne (10 tablespoons)*
- Garnish with a lemon twist



KIR ROYALE

- 1 ounce crème de cassis (or substitute Chambord or crème de mure)
- 4 ounces Champagne
- Garnish with Raspberries

FOR DETAILED INSTRUCTIONS AND MORE COCKTAIL RECIPES, VISIT ACOUPLECOOKS.COM

LICENSE TO THRILL CHAMPAGNE COCKTAILS



DEATH IN THE AFTERNOON

- 1 ounce (2 tablespoons) absinthe
- 1 teaspoon simple syrup
- 4 ounces (½ cup) Champagne or Prosecco



CHAMPAGNE PUNCH

- 2 bottles Champagne
- 2 cups ginger ale
- ½ cup Cointreau (or Triple Sec)
- 2 cups pineapple Juice
- 1 orange, sliced
- 1 lemon, sliced
- Garnish with raspberries or cranberries, and mint leaves



HUGO COCKTAIL

- 1 ounce (2 tablespoons) St Germain liqueur (chilled if possible)
- 3 ounces (6 tablespoons) Champagne
- 1 ounce (2 tablespoons) soca water
- Ice, for serving
- Garnish with fresh mint



LIMONCELLO SPRITZ

- 2 ounces (4 tablespoons) limoncello, chilled if possible
- 3 ounces (6 tablespoons) Champagne, chilled
- 1 ounce (2 tablespoons) soda water
- Ice
- Garnish with mint and lemon rounds

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BY REBECCA ROSENBERG

