



COOPER'S HAWK™

WINERY & RESTAURANTS

THE GREEN ROOM

SANS-GRIA

A refreshing, non-alcoholic, sugar free option

INGREDIENTS

Fresh Lime Juice
Honeydew Melon Extract
Cucumber Soda
Honeydew Melon
Stevia
Cucumber
Mint

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1. Fill the glass with:
 - ❖ Pebble ice
 - ❖ 10 cucumber slices, thin halfmoons
 - ❖ 1 Tbsp finely diced honeydew melon
 2. Add 1 oz. fresh lime juice
 3. Add 1 dash honeydew melon extract
 4. Add 1/8 tsp liquid stevia
 5. Top with dry cucumber soda and stir with a straw
 6. Garnish with ample fresh mint



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THE SPA

A luscious, tropical sangria made with Cooper's Hawk Artist's White Blend

INGREDIENTS

Appleton® Estate Signature Blend
Cooper's Hawk Artist's White Blend
Mango Puree
Passionfruit Syrup
Tropical Blend Italian Soda
Pineapple Leaves
Dragonfruit

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1. Fill the glass with:
 - ❖ Pebble ice
 - ❖ 1 Tbsp pineapple strips, thinly sliced
 - ❖ 1 Tbsp finely diced honeydew melon
 2. Combine in a separate vessel and pour over ice:
 - ❖ 3 oz. Cooper's Hawk Artist's White Blend
 - ❖ 1/2 oz. mango puree
 - ❖ 1 Tbsp finely diced honeydew melon
 - ❖ 1 tsp Appleton® Estate Signature Blend
 3. Stir and top with tropical blend Italian soda
 4. Garnish with pineapple leaves and halfmoon of dragonfruit



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THE AFTER PARTY

An aromatic rosé sangria

INGREDIENTS

Cooper's Hawk Rosé

Aperol®

Grapefruit Liqueur

Fresh Grapefruit Juice

Grapefruit Italian Soda

Grapefruit Slice

Rose Petal

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1. Line the glass with a very thin slice of grapefruit
 2. Fill to the top with pebble ice
 3. Combine in a separate vessel and pour over ice:
 - ❖ 3 1/2 oz. Cooper's Hawk Rosé
 - ❖ 1/2 oz. Aperol
 - ❖ 1/2 oz. Giffard Grapefruit Liqueur
 - ❖ 1/2 oz. fresh grapefruit juice
 4. Stir and top with Grapefruit Italian Soda
 5. Garnish with grapefruit peel slice and rose petal, add straw