

April 16<sup>th</sup> - April 22<sup>d</sup>

# CANNABIS COCKTAIL WEEK

Mix it up with hemp-infused vodka

Humboldt's Finest is a compelling botanical spirit that drinks like a gin, but not. We infused vodka with locally grown hemp, as an homage to Humboldt County's most iconic cash crop. The result is a refreshingly herbaceous spirit that presents notes of pine, cucumber, green tea, lemongrass and basil.

Try Humboldt's Finest with ginger beer and a sprig of mint, or mix it with grapefruit juice, or with tonic and fresh lime.



# COCKTAIL SUGGESTIONS

## PINEAPPLE EXPRESS

2 oz. Humboldt's Finest  
.5 oz. Simple Syrup  
1.5 oz. Pineapple Juice

.5 oz. Fresh Lemon juice  
Green Herb of Choice (Mint or Sage)  
Fresh Pineapple, or mint, or sage to garnish

Combine all ingredients in a shaker tin, add ice, and shake vigorously to break up the mint or sage. Fine strain over ice in a rocks glass. Garnish with a pineapple wedge.



## STONEY NEGRONI

1 oz. Humboldt's Finest  
1 oz. Sweet Vermouth

1 oz. Campari  
Cucumber Garnish

Combine all ingredients in a mixing glass. Add ice, and stir. Pour over ice in a rocks glass. Garnish with a cucumber ribbon.



## CITRUS STRAIN

2 oz. Humboldt's Finest  
.75 oz. Lemon Juice  
.75 Simple Syrup

1 oz. Grapefruit Juice  
Club Soda

Add vodka, lemon juice, simple syrup, and grapefruit juice to a highball glass. Stir to combine, add ice, top with club soda, and garnish with a lemon slice.



## HEMP HIGHBALL

2 oz. Humboldt's Finest  
.5 oz. Fresh Lemon Juice

1 oz. Jasmine Syrup\*  
Club Soda  
Cucumber Garnish

Add vodka, jasmine syrup, and lemon juice to a highball glass. Stir to combine. Add ice, and top with club soda. Garnish with cucumber slice.

*\*Jasmine Simple Syrup: Brew a strong tea using 3 jasmine green tea bags and 1 cup boiling water. Combine 1 part hot tea with 1 part sugar, mixing until dissolved.*



## BLACKBERRY BRAMBLE

2 oz. Humboldt's Finest  
3-4 Blackberries  
.75 oz. Fresh lemon juice

.75 oz. Simple Syrup  
Club Soda

Add simple syrup, lemon juice, and blackberries to a shaker tin. Muddle, add vodka and ice. Shake, and fine strain over ice in a Collins glass. Top with club soda. Garnish with a blackberry and a lemon wheel.



## EMERALD TRIANGLE

1.5 oz. Humboldt's Finest  
6-8 Mint Leaves  
.75 oz. Lemon Juice

.75 oz. Simple Syrup  
.5 oz. of Blanc Vermouth  
Club Soda

Combine all ingredients in a shaker tin, add ice, and shake vigorously to break up the mint. Strain over ice into a rocks glass, add ice, and top with club soda. Garnish with a mint sprig.

