



# innovative spirits

2006

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From *Bistro 821*

## French Martini

By Dawn Marie  
3 parts Vanilla Stoli  
2 parts Chambord  
2 parts Pineapple juice  
Garnish with pineapple and or a cherry



From *Toucan Grille*

## Gilligan's Island

1 1/2 part 99 Bananas Liqueur  
1 1/2 part Malibu Coconut Rum  
1 part Cranberry Juice  
1 part Pineapple  
Garnish with banana slices, sweet coconut flakes and a Pineapple wedge.

## The Ultimate Mai Tai

3 oz. of light rum  
3oz. of dark rum  
3oz fresh lemon juice  
3 tablespoons of triple sec or orange liqueur  
3 tablespoons of almond syrup  
ice cubes  
1/2 cup of cut Pineapple  
3-4 fresh mint sprigs  
Mix everything but the pineapple and mint together in a pitcher. Garnish with Pineapple and mint sprigs.



## Tangerine Margaritas

4 cups of tangerine juice fresh squeezed or frozen  
6 oz. of tequila  
3 oz. of triple sec  
1/3 of a cup of lime juice  
Mix together in a large pitcher with ice or blend frozen in a blender  
Garnish with fresh tangerines and lime slices.

## Chocolate Martini

Chilled chocolate syrup to rim inside of glass.  
1 1/2 oz. Chocolate Liqueur  
1 oz. creme de cacao  
2 oz. Vodka



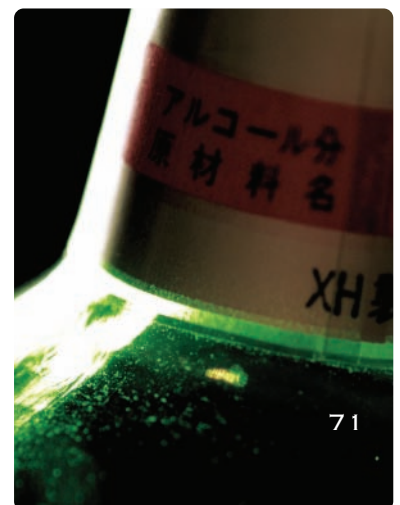
Topped with chocolate shavings.

## Sake with a twist

(great at parties)  
2-3 cucumbers  
Your favorite sake (warm or cold)

Cut off the tips of the cucumbers. Then section into two inch sections  
Hollow out **most** of the cucumber section. Leaving only a bottom and sides

Position the hollowed out cucumber on a serving plate and fill with sake garnish with a very small lemon slice



Entree magazine would like to remind you to drink responsibly and don't drink and drive.