

Cocktail Recipes

Where Italy Meets the Tropics









Cocktail Philosophy

Tropical Moscato is a premium Italian Moscato made with 100% real fruit sourced with care.

To highlight these flavors, fresh herbs and fresh-squeezed juices are used. Our cocktail recipes are well-balanced and delicious to enhance Tropical Moscato's flavor.

Tropical Moscato cocktails may be used with spirits or without. When crafting 'free-spirited' cocktails, simply increase the amount of Tropical Moscato in the recipe.

Cheers!

Team Tropical

Lisa Rhorer, Certified Sommelier & Mixologist Hannah Michael, Photographer



Featured Cocktails

Strawberry Gin Jam with Tropical Strawberry Moscato

Mango Mystique with Tropical Mango Moscato

Passion Fruit Martini with Tropical Passion Fruit Moscato

Blueberry Cardamom Manhattan with Tropical Blueberry Moscato

Ginger Lime Island Time with Tropical Ginger Lime Moscato

Peach Smash with Tropical Peach Moscato

Cranberry Pear Bellini with Tropical Cranberry Moscato

Tropical Dream with Tropical Black Semi-Sweet

Tropical Portofino with Tropical Dark Red Semi-Sweet

Mango Ginger Mint Martini with Tropical Lux Mango Moscato

Tropical Lux Passion Margarita with Tropical Lux Passion Fruit Moscato



Strawberry Ain Jam



TROPICAL MOSCATO



Strawberry Gin Jam

2 oz Tropical Strawberry Moscato 1 1/2 oz Dry Gin 1 tbsp Strawberry Jam 1/2 oz Fresh-Squeezed Lemon Juice 1 Pasturized Egg White Edible Flower or Fresh Strawberry to garnish

Add egg white, gin, strawberry jam and lemon juice to a shaker and shake vigorously for 30 seconds. Strain into a coupe glass, top with Tropical Strawberry Moscato and garnish.

Mango Mystique





Mango Mystique

3 oz Tropical Mango Moscato

1/4 cup Mango

11/2 oz Gold Rum

1 oz cream

Fresh-Squeezed Lime Juice
Lime Zest for garmish

In a cocktail shaker, gently muddle mango.
Add Tropical Mango Moscato, rum, cream and lime juice. Add ice and shake vigorously for 30 seconds. Strain into a coupe glass and garnish with lime zest.

Passion Fruit Martini





Passion Fruit Martini

4 oz Tropical Passion Fruit Moscato 2 oz Pineapple Juice 1^{1/2} oz Vodka 1 oz Fresh-Squeezed Lime Juice 1/4 cup Frozen Passion Fruit, thawed Dehydrated Passion Fruit or Lime to garnish

In a cocktail shaker, gently muddle the passion fruit. Add pineapple juice, vodka, lime juice, and Tropical Passion Fruit Moscato. Add ice and shake vigorously for 30 seconds. Strain into a chilled Martini glass and garnish.





Blueberry Cardamom Manhattan

l oz Tropical Blueberry Moscato

1/2 cup Blueberries

1/8 tsp Ground Cardamom

11/2 oz Bourbon

1/2 oz Sweet Vermouth

Edible Flower to garnish

In a cocktail shaker, gently muddle blueberries and cardamom. Add bourbon, vermouth and ice. Shake vigorously for 30 seconds. Strain into two chilled coupe glasses. Top with 1 oz of Tropical Blueberry Moscato and garnish.





Ginger Lime Island Time

2 oz Tropical Ginger Lime Moscato 1 1/2 oz Bourbon 1 oz Domaine de Canton Ginger Liqueur 1 oz Peach Tea 1 Egg White Edible Flower for garnish

Add Tropical Ginger Lime Moscato, bourbon, ginger liqueur, peach tea and egg white to a cocktail shaker. Fill shaker with ice and shake vigorously for 30 seconds.

Strain into a Martini glass and garnish.





Peach Smash

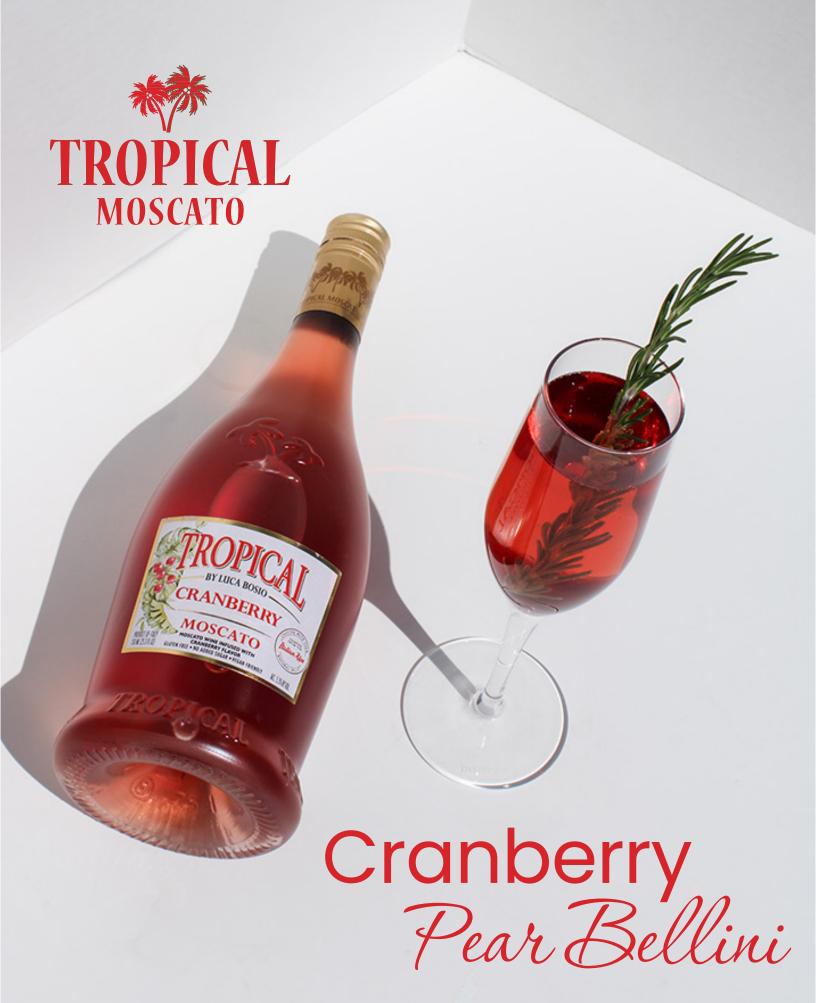
2 oz Tropical Peach Moscato 1 1/2 oz Whiskey 1 tsp Fresh-Squeezed Lemon Juice 1/4 cup Chopped Peaches Fresh Mint to garnish

Add whiskey, lemon juice and peaches to a cocktail shaker and muddle peaches.

Add ice and shake vigorously for 30 seconds.

Strain into a glass filled with crushed ice.

Garnish with a sprig of mint.





Cranberry Pear Bellini

2 cups Tropical Cranberry Moscato

1/4 cup Fresh or Frozen Cranberries, thawed

1/4 cup Fresh, Ripe Pear, peeled and chopped

2 tbsp Cranberry Pomegranate Juice

1 oz Orange Liqueur

1 tsp Sugar, optional

Fresh Rosemary to garnish

Recipe can be scaled to serve a crowd.
In a small saucepan, cook cranberries and pears over low heat for 15-20 minutes, stirring occasionally.
Press fruit through a sieve and discard solids.
To serve, divide chilled cranberry pear purée among 4 champagne glasses, stir in orang liqueur and top with chilled Moscato. Garnish with rosemary.

Tropical Dream





Tropical Dream

4^{1/2} oz Tropical Black Semi-Sweet

1^{1/4} cup Fresh Bluberries
1^{1/2} oz Vodka, optional
1 oz cream, or coconut cream
Squeeze of Lemon
Fresh Grated Nutmeg

Add Tropical Black, blueberries, vodka, cream, lemon, and nutmeg to a cocktail shaker.
Gently muddle blueberries and add ice.
Shake vigorously for 30 seconds, strain and pour into a coupe glass.
Garnish with nutmeg and blueberries.





Tropical Portofino

4 oz Tropical Dark Red Semi-Sweet

1^{1/2} oz Ruby Port

2 tbsp Fresh-Squeezed Orange Juice
2-4 dashes Orange Bitters

1/8 tsp Ground Cinnamon
1/8 tsp Ground Ginger

Grated Nutmeg and Orange to garnish

Add Tropical Dark Red, Port, orange juice and ground spices to a cocktail shaker. Fill shaker with ice and shake vigorously for 30 seconds. Strain cocktail into a Champagne glass. Top with 2-4 dashes of bitters. Garnish with grated nutmeg and an orange slice.

Mango Ginger Mint Martini





Mango Ginger Mint Martini

1^{1/2} oz Tropical Lux Mango Moscato 1^{1/2} oz Dry Gin 1 oz Conton Ginger Liqueur 2 oz Fresh or Frozen Mango, thawed 8-10 Fresh Mint Leaves

Express 8 mint leaves and add to a cocktail shaker with mango. Gently muddle the mango and mint. Add the remaining ingredients and ice. Shake vigorously for 30 seconds. Strain cocktail into a chilled Martini glass.

Top with 1/2 oz of Tropical Lux Mango.

Garnish with a sprig of mint or lime wheel.

Tropical Lux Passion

Margarita





Tropical Lux Passion Margarita

2 oz Tropical Lux Passion Fruit Moscato 1 1/2 oz Tequila Blanco 1 oz Fresh Squeezed Lime Juice 2 oz Fresh or Frozen Passion Fruit, thawed Tajin Spice and Lime Wedge to garnish

Rim glass with Tajin and fill with ice.

Add Tropical Lux Passion Fruit Moscato,
tequlia, lime juice and passion fruit to
a cocktail shaker and muddle passion fruit.

Add ice and shake vigorously for 30 seconds.

Strain into glass and garnish with a lime wedge.