

THYME LAVENDER LEMONADE

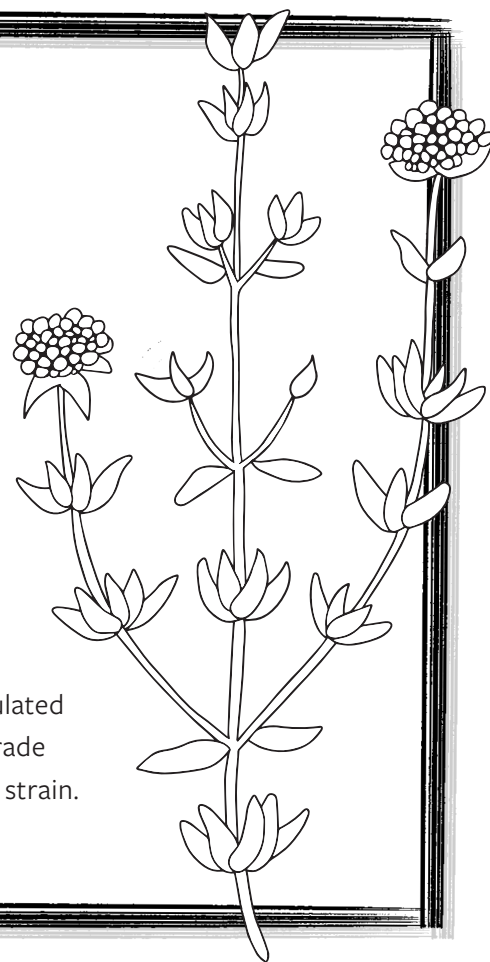
1-2 sprigs of thyme, to taste

½ oz. lavender simple syrup

6-8 oz. lemonade

1. Muddle thyme and lavender syrup in a tumbler glass
2. Add lemonade, stir
3. Strain over ice, garnish with thyme sprig

To make your own lavender syrup: Boil 1 cup hot water with 1 cup white granulated sugar to make a 1:1 simple syrup; stir until sugar dissolves. Add ¼ cup culinary-grade dried lavender, stir, and turn off the heat. Let syrup steep for 10-15 minutes, and strain. Syrup keeps for up to one month in the refrigerator.



BASIL AND GRAPE SMASH

4-5 green grapes, halved

4-5 basil leaves

2-3 lime wedges

½ oz. simple syrup

Soda water

1. Muddle grapes, basil, lime, and syrup in a tall glass
2. Stir well, add ice
3. Top with soda water

Inspired by a [Regent Lounge](#) recipe shared by Autumn Greenberg, Regent Lounge manager



CILANTRO LIME REFRESHER

2 oz. lime juice
½ oz. simple syrup
4-6 cilantro leaves
Lime seltzer
Lime wedges

1. Muddle the cilantro with lime juice and syrup in a tumbler glass
2. Strain over ice, top with seltzer
3. Garnish with lime wedge



ROSEMARY COOLER

1 ½ oz. cranberry juice cocktail
¾ oz. lime
¾ oz. rosemary syrup
Fresh rosemary, for garnish

1. Add ingredients to a Collins glass, fill with ice, and top with soda water.
2. Garnish with a sprig of fresh rosemary.

To make your own rosemary syrup: Make a 1:1 simple syrup (1 cup hot water, 1 cup white granulated sugar, stir until dissolved). Blanch a few sprigs of rosemary in hot water for 30 seconds, then dip in an ice bath to cool. Add simple syrup and rosemary to a blender, and blend for 15-30 seconds. Strain through a fine strainer. Syrup keeps for up to one month in the refrigerator.

This is a [Regent Lounge](#) recipe shared by Autumn Greenberg,
Regent Lounge manager

