Fourth of July Cocktails

Written by Written by Melissa Larsen



Sure, the Fourth of July is synonymous with fireworks. But why not try one of these festive cocktails (some blue, some red, all delish) to also light up your night this Independence Day.

Superfruit Lemonade Available at Canal



2 oz. VeeV Acai Berry Liquor
1 oz. Domaine de Canton Ginger Liqueur
3 oz. Fresh lemonade
Splash of soda
6 Blueberries
Mint sprig
Very gently muddle the blueberries in the bottom of a cocktail shaker. Add ice, acai liquor, ginger liqueur and lemonade. Shake gently and pour into a tall cocktail glass, top with soda. Garnish with mint sprig.

Watermelon Mojito

Available at Wildfish Seafood Grille



1.5 oz Bacardi Fresh watermelon 4 Mint leaves Cup of ice

Written by Written by Melissa Larsen

1.4 oz. Watermelon pucker

Splash of soda water

Muddle watermelon and fresh mint leaves in a cocktail shaker. Add ice, Bacardi, watermelon pucker and soda water to mixture. Shake and pour into a tall glass. Serve with sliced watermelon.

Vanilla & Raspberry Martini Created by Allen Katz



8 Raspberries

2 parts Tommy Bahama White Sand Rum

1/2 part Vanilla vodka

1/4 part Red wine

1/4 part Simple syrup

Shake ingredients vigorously over ice and strain into a chilled cocktail glass. Garnish with three raspberries on a cocktail pick.

Tommy Classic Daiquiri



2 parts Tommy Bahama White Sand Rum

1 part Freshly squeezed lime juice

1/2 part Simple syrup

Shake ingredients with crushed ice in a cocktail shaker. Serve straight up in a chilled cocktail glass. Garnish with a lime wheel.

Blue Hawaiian

Fourth of July Cocktails

Written by Written by Melissa Larsen



- 1 part Tommy Bahama White Sand Rum
- 1 part Blue curaçao 1 part Coconut cream

2 parts Pineapple juice Pour all ingredients into a blender with a scoop of crushed ice. Blend until smooth. Pour into a hurricane glass and garnish with a fresh pineapple slice and a maraschino cherry.

Red White and Sapphire



1 ½ oz. Bombay Sapphire Gin 1 oz. Fresh lemon juice ³⁄₄ oz. Simple syrup 3-4 Fresh raspberries 3 oz. Club soda

Written by Written by Melissa Larsen

Lemon twist and a fresh raspberry

Muddle raspberries with simple syrup and lemon juice. Add ice and Bombay Sapphire to a Collins glass and stir well. Add more ice and top with club soda.

Star Spangled Mojito Available at RA Sushi



1.5 oz. White rum 1 oz. Blueberry puree* .5 oz. Triple Sec Splash soda water Juice of 2 limes 4 Mint leaves Splash Lemon-lime soda Garnish 3 blueberries Garnish Sprig of mint Squeeze the limes and drog with ice. Add a splash of so

Squeeze the limes and drop the mint leaves into a muddling tin and muddle. Add rum, puree and Triple Sec. Pour into a bomber glass and fill with ice. Add a splash of soda water and a splash of lemon-lime soda. Garnish with blueberries and a sprig of mint. *Blueberry Puree: mix equal parts of blueberry preserves with simple syrup and place mixture in squeeze bottle for easy use.