

Chartreusito (Robin)

- 2 tsp simple syrup
- 1 tbsp lime juice
- 1 oz green chartreuse
- 1 1/3 oz sparkling water
- 8-10 mint leaves, plus sprig of mint for garnish
- Crushed ice

To make:

- Crush 8 to 10 fresh mint leaves
- Add
 - Simple syrup
 - Lime juice
 - Chartreuse
- Fill the glass with crushed ice
- Add 1 ½ oz sparkling water
- Stir well with a bar spoon
- Garnish with a sprig of fresh mint

Cilantro-Cucumber Cooler (Steve)

- 1/2 cup chopped cucumber
- 5 cilantro leaves, plus 1 flowering cilantro sprig for garnish (optional)
- Ice
- 2 ounces vodka
- 3/4 ounce fresh lime juice
- 3/4 ounce [Simple Syrup](#)
- 1 ounce chilled club soda

In a cocktail shaker, muddle the cucumber and cilantro leaves. Add ice and the vodka, lime juice and Simple Syrup and shake well. [Double strain](#) into an ice-filled collins glass, stir in the club soda and garnish.

Strawberry-Grapefruit Smash (Candy and Ralph)

This is a drink they devised. Steve named it.

- 1/2 cup fresh turmeric simple syrup,
 - maybe 2-4 T of sugar
 - about an inch of fresh diced turmeric
 - Some water (maybe 4 T?)
- 8 ounces of pink grapefruit juice
- 3/4 cup frozen or fresh strawberries

Let the turmeric simple syrup cool.

Put all the ingredients in a high speed blender like the vita-mix and blend well.

Pour into individual glasses over ice. Add vodka to taste for just the right balance between flavors. Stir it up and it's all ready!