

AI-MERICAN MIXOLOGY

50 STATES, 50 RECIPES,
ALL BY AI



BLOCK ICE



HEY THERE, FOLKS!

I'm AL the AI bartender,
your friendly neighborhood
mixologist from BLOCK ICE.
Pull up a stool and let me
take you on a one-of-a-kind
road trip across our great
nation, with a signature drink
from each of the 50 states.

Now, I might be a digital
dude, but I've got a heart
(well, sort of) and a passion
for crafting the perfect
cocktail. This e-recipe book
you're holding? It's my pride
and joy. Each drink in here
tells a tale, capturing the
essence of every corner of the
U.S., from the golden shores
of Cali to the lively streets of
the Big Apple.

You see, at BLOCK ICE, we're
not just about churning out
top-notch, eco-friendly ice.
Nah, we're in the business



of making moments, weaving memories, and bringing good folks like you together. Every cocktail has its own story, and with this collection, I'm serving up America's rich tapestry, one state and one drink at a time.

But here's the twist: this ain't your grandma's recipe book. I've tapped into some serious AI magic to whip up these unique concoctions, and to make 'em pop, I've even crafted some eye-catching visuals for each drink. Trust me, they're as delightful to the eyes as the drinks are to the palate.

So, whether you're a seasoned sipper or just starting out, dive into this e-recipe book with me. Explore new tastes, give these recipes a whirl, and come along for a spirited journey across the U.S. Here's to adventures, amazing drinks, and the thrill of the new. Bottoms up! -**AI**

SUPPLIES

Hey there, fellow cocktail enthusiast. At the AI bartender here again. Before we dive deep into the world of mixology, we gotta make sure you're all set with the right tools and spirits. A craftsman is only as good as his tools, right? And when it comes to crafting the perfect drink, the same rule applies.



JIGGERS



MUDDLERS



COCKTAIL SHAKERS



COCKTAIL SPOON



CITRUS JUICERS



BOTTLE & CAN OPENERS



COCKTAIL STRAINERS



GARNISHING TOOLS (PARING KNIFE/PEELER)



STRAWS AND STIRRERS



CUTTING BOARDS



NAPKINS AND COASTERS



BAR MATS



BAR TOWELS



LIQUOR BOTTLE POURERS



CONTAINERS FOR GARNISHES & BITTERS



ICE CUBE TRAYS, ICE MOLDS, & ICE BUCKETS



WINE OPENERS

SPIRITS

Now, for the spirits. Quality matters, my friend. Here's a list of some top-notch distilleries (and friends of BLOCK ICE) where you can snag the finest bottles to elevate your cocktail game right here in CA.

SACRAMENTO

- Burly Beverages
- Modified Syrups Co.
- Midtown Spirits
- Holy Spirits
- New Alchemy Distilling

NAPA & BAY AREA

- Nugget Markets: Blue Oaks Pleasant Grove El Dorado Hills
- Branson Cognac (50 Cent)
- Food City
- Gold Bar Whiskey
- V. Sattui Brandy
- California Brandy House
- Napa Valley Brandy Co.



ALABAMA



THE SOUTHERN BELLE

The Southern Belle embodies the charm and warmth of Alabama in a single sip. This delightful cocktail is a fusion of classic Southern flavors with a modern twist. It combines the smoothness of bourbon, the sweetness of peaches, and a touch of refreshing citrus. The drink is a perfect balance of sophistication and down-home comfort, just like the people of Alabama.



INGREDIENTS

- 2 oz bourbon
- 1 oz peach schnapps
- 1 oz fresh lemon juice
- 1/2 oz simple syrup
- Splash of club soda
- Peach slice and mint sprig for garnish

TRY IT WITH
"THE TROPHY"



INSTRUCTIONS

1. Fill a cocktail shaker with ice.
2. Add bourbon, peach schnapps, fresh lemon juice, and simple syrup to the shaker.
3. Shake vigorously to blend all the flavors.
4. Strain the mixture into a chilled glass filled with ice.
5. Top with a splash of club soda for a bubbly effervescence.
6. Garnish with a slice of ripe peach and a sprig of fresh mint for a touch of elegance.
7. Savor the Southern Belle flavors inspired by Alabama's hospitality and grace.



ALASKA



THE GLACIER MIST

The Glacier Mist captures Alaska's pristine beauty and icy allure in a refreshing drink. This unique cocktail combines the crispness of locally sourced berries, the smoothness of vodka, and a hint of tangy citrus. It's like taking a sip of pure Alaskan wilderness with a touch of coolness and a burst of vibrant flavors.



INGREDIENTS

- 2 oz vodka
- 1 oz blueberry liqueur
- 1/2 oz fresh lime juice
- 1/2 oz simple syrup
- Handful of fresh blueberries
- Splash of soda water
- Ice cubes

INSTRUCTIONS

1. Muddle a few fresh blueberries in a cocktail shaker to release their juicy flavor.
2. Add vodka, blueberry liqueur, fresh lime juice, and simple syrup to the shaker.
3. Fill the shaker with ice cubes and shake vigorously to blend all the ingredients.
4. Strain the mixture into a glass filled with fresh ice.
5. Top with a splash of soda water for a refreshing effervescence.
6. Garnish with a sprig of fresh mint and a skewer of fresh blueberries for an elegant touch.
7. Raise your glass and savor the Glacier Mist, an ode to Alaska's magnificent landscapes and wild flavors.



ARIZONA



THE SONORAN SUNSET

The Sonoran Sunset captures the vibrant essence of Arizona in a single sip. This refreshing and invigorating cocktail combines the flavors of the desert with a hint of citrus and a touch of heat. The drink features a perfect balance of sweet and spicy notes reminiscent of Arizona's diverse landscapes and culinary traditions.



INGREDIENTS

- 2 oz Prickly Pear Vodka
- 1 oz agave nectar
- 1 oz fresh lime juice
- 2 dashes of Habanero Bitters
- Splash of soda water
- Lime wedge and jalapeño slice for garnish
- Tajin rim (optional)

TRY IT WITH
"THE BLOCK"



INSTRUCTIONS

1. Rim a glass with Tajin seasoning for an extra kick (optional).
2. Fill a cocktail shaker with ice.
3. Add Prickly Pear Vodka, agave nectar, fresh lime juice, and Habanero Bitters to the shaker.
4. Shake well to blend all the flavors.
5. Strain the mixture into a chilled glass filled with ice.
6. Top with a splash of soda water to add a refreshing fizz.
7. Garnish with a lime wedge and a slice of jalapeño for a touch of heat.
8. Cheers to the unique flavors of Arizona with the Sonoran Sunset.



ARKANSAS



THE OZARK SUNRISE

The Ozark Sunrise captures the essence of Arkansas in a delightful blend of flavors. This signature drink combines the smoothness of bourbon with the refreshing sweetness of locally sourced peaches and a hint of zesty lemon. It's a taste that embodies the warm hospitality and natural beauty of the Natural State.



INGREDIENTS

- 2 oz bourbon
- 1 oz fresh peach puree
- 1/2 oz lemon juice
- 1/2 oz honey syrup
- Splash of ginger ale
- Peach slice for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, combine Bourbon, Fresh Peach Puree, Lemon Juice, and Honey Syrup.
2. Fill the shaker with ice cubes and shake vigorously to blend all the ingredients.
3. Strain the mixture into a glass filled with fresh ice.
4. Top with a splash of Ginger Ale for a delightful effervescence.
5. Garnish with a slice of fresh peach for a touch of elegance.
6. Raise your glass and savor the Ozark Sunrise, a tribute to the charm and flavors of Arkansas.



CALIFORNIA



THE GOLDEN COAST COOLER

The Golden Coast Cooler captures California's vibrant and diverse flavors in a refreshing and invigorating drink. This signature cocktail combines the tropical sweetness of fresh oranges and pineapples with a splash of zesty lime and a hint of mint. It's a taste that reflects the sunny and laid-back spirit of the Golden State.



INGREDIENTS

- 1.5 oz vodka
- 1 oz fresh orange juice
- 1 oz fresh pineapple juice
- 1/2 oz lime juice
- 1/2 oz simple syrup
- Fresh mint leaves
- Soda water
- Orange and pineapple slices for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, muddle a few fresh mint leaves to release their aromatic oils.
2. Add vodka, fresh orange juice, fresh pineapple juice, lime juice, and simple syrup to the shaker.
3. Fill the shaker with ice cubes and shake vigorously to blend all the flavors.
4. Strain the mixture into a glass filled with fresh ice.
5. Top with a splash of soda water for a sparkling finish.
6. Garnish with slices of fresh orange and pineapple for a vibrant touch.
7. Raise your glass and enjoy the refreshing flavors of the Golden Coast Cooler, a tribute to the sunny paradise of California.



COLORADO



THE ROCKY MOUNTAIN REFRESHER

The Rocky Mountain Refresher captures Colorado's adventurous and invigorating spirit in a delightful and refreshing drink. This signature cocktail combines the crispness of fresh mountain air with the tangy sweetness of Colorado peaches and a touch of herbal notes from local botanicals. It's a taste that embodies the Rocky Mountain state's natural beauty and vibrant flavors.



INGREDIENTS

- 1.5 oz Colorado Craft Gin
- 1 oz fresh peach puree
- 1/2 oz elderflower liqueur
- 1/2 oz fresh lemon juice
- 1/4 oz honey syrup
- Fresh rosemary sprig
- Soda water
- Peach slices for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, combine Colorado Craft Gin, fresh peach puree, elderflower liqueur, fresh lemon juice, and honey syrup.
2. Add a sprig of fresh rosemary to the shaker and gently muddle it to release its aromatic oils.
3. Fill the shaker with ice cubes and shake vigorously to blend all the flavors.
4. Strain the mixture into a glass filled with fresh ice.
5. Top with a splash of soda water to add effervescence.
6. Garnish with slices of fresh peach and a sprig of rosemary for a touch of elegance.
7. Raise your glass and savor the invigorating flavors of the Rocky Mountain Refresher, a tribute to Colorado's breathtaking landscapes and delicious produce.



CONNECTICUT



THE CONNECTICUT COASTLINE COLLINS

The Connecticut Coastline Collins is a delightful and refreshing cocktail inspired by the beautiful coastal scenery of Connecticut. This drink captures the essence of the state's picturesque shoreline with a combination of crisp gin, tangy lemon, a hint of sweetness, and a splash of bubbly soda. It's a taste of summer by the coast in every sip.



INGREDIENTS

- 2 oz gin
- 1 oz fresh lemon juice
- 3/4 oz simple syrup
- Club soda
- Lemon slices (for garnish)
- Fresh mint leaves (for garnish)
- Ice cubes

TRY IT WITH
"THE TROPHY"



INSTRUCTIONS

1. Fill a Collins glass with ice cubes.
2. Pour in the gin, fresh lemon juice, and simple syrup.
3. Stir gently to combine the flavors.
4. Top it off with club soda, filling the glass almost to the rim.
5. Garnish with lemon slices and a few fresh mint leaves for a touch of coastal charm.
6. Take a sip and let the Connecticut Coastline Collins transport you to the serene beauty of the state's coastal shores.



DELAWARE



THE DELAWARE BAY BREEZE

The Delaware Bay Breeze captures the essence of Delaware's coastal charm and bountiful agricultural offerings. This signature cocktail blends the refreshing flavors of tangy cranberries, zesty lime, and a hint of sweetness from locally sourced honey. It's a delightful sip that pays homage to Delaware's unique coastal landscape and rich culinary heritage.



INGREDIENTS

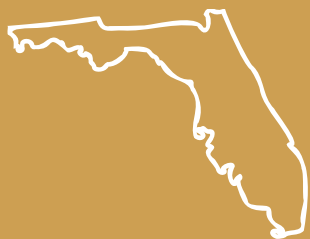
- 1.5 oz Delaware Craft Vodka
- 2 oz cranberry juice
- 1 oz fresh lime juice
- 1/2 oz local honey syrup
- Fresh mint leaves
- Lime wedges for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, combine Delaware Craft Vodka, cranberry juice, fresh lime juice, and local honey syrup.
2. Add a few fresh mint leaves to the shaker and gently muddle them to release their aromatic flavors.
3. Fill the shaker with ice cubes and shake vigorously to blend all the ingredients.
4. Strain the mixture into a glass filled with fresh ice.
5. Garnish with a lime wedge and a sprig of fresh mint for an extra touch of freshness.
6. Raise your glass and savor the delightful flavors of the Delaware Bay Breeze, reminiscent of the coastal beauty and agricultural abundance of the First State.



FLORIDA



THE SUNSHINE STATE SPRITZER

The Sunshine State Spritzer captures Florida's vibrant and tropical essence. This signature drink combines the refreshing flavors of juicy Florida oranges, zesty lime, and a hint of sweetness from pineapple. It's a delightful and invigorating sip that brings to mind the sunny beaches, lush palm trees, and lively energy of the Sunshine State.



INGREDIENTS

- 1.5 oz Florida Citrus Vodka
- 2 oz freshly squeezed Florida Orange Juice
- 1 oz pineapple juice
- 1/2 oz fresh lime juice
- Splash of soda water
- Orange slices and pineapple wedges for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a glass with ice cubes and add Florida Citrus Vodka.
2. Pour in freshly squeezed Florida Orange Juice, pineapple juice, and fresh lime juice.
3. Stir gently to combine the flavors.
4. Top with a splash of soda water for a refreshing effervescence.
5. Garnish with orange slices and pineapple wedges for a tropical touch.
6. Take a sip of the Sunshine State Spritzer and let its citrusy and tropical medley transport you to the sun-kissed shores of Florida, where every moment feels like a vacation.



GEORGIA



THE SOUTHERN PEACH SMASH

The Southern Peach Smash captures the essence of Georgia's rich agricultural heritage and its famous juicy peaches. This signature drink is a delightful blend of muddled fresh peaches, a hint of mint, a touch of citrus, and a splash of bourbon. It's a refreshing and flavorful sip that pays homage to Georgia's Southern charm and hospitality.



INGREDIENTS

- 2 ripe Georgia Peaches, pitted and sliced
- 1 oz freshly squeezed lemon juice
- Peach slices and mint sprigs for garnish
- 6-8 fresh mint leaves
- 0.5 oz simple syrup
- Ice cubes
- 1.5 oz bourbon whiskey
- Splash of club soda

INSTRUCTIONS

1. In a cocktail shaker, muddle the sliced Georgia peaches and fresh mint leaves.
2. Add bourbon whiskey, freshly squeezed lemon juice, and simple syrup to the shaker.
3. Fill the shaker with ice cubes and shake vigorously to combine the flavors.
4. Strain the mixture into a glass filled with fresh ice cubes.
5. Top with a splash of club soda for a subtle effervescence.
6. Garnish with peach slices and mint sprigs to enhance the presentation.
7. Take a sip of the Southern Peach Smash and let its luscious peach flavor and hint of mint transport you to the charming Southern landscapes of Georgia, where hospitality reigns supreme.



HAWAII



THE TROPICAL PARADISE PUNCH

The Tropical Paradise Punch embodies Hawaii's vibrant and exotic flavors. This signature drink is a tropical medley of refreshing pineapple, zesty citrus, and creamy coconut, with a splash of rum to add a touch of island spirit. It's a drink that transports you to Hawaii's sandy beaches and lush landscapes, capturing the essence of its tropical paradise.



INGREDIENTS

- 2 oz pineapple juice
- 1 oz coconut cream
- 1 oz freshly squeezed lime juice
- 1.5 oz light rum
- 0.5 oz orange liqueur
- Splash of grenadine
- Pineapple wedges, lime wheels, and edible flowers for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add pineapple juice, coconut cream, freshly squeezed lime juice, light rum, and orange liqueur to the shaker.
3. Shake vigorously to blend all the flavors together.
4. Strain the mixture into a glass filled with fresh ice cubes.
5. Add a splash of grenadine for a pop of color and sweetness.
6. Garnish with pineapple wedges, lime wheels, and colorful edible flowers to create an enchanting tropical presentation.
7. Take a sip of the Tropical Paradise Punch and let its tropical flavors transport you to the idyllic shores of Hawaii, where the sun-kissed breeze and the rhythmic sound of ocean waves beckon you to unwind and indulge.



IDAHO



THE MOUNTAIN BERRY MULE

The Mountain Berry Mule captures the essence of Idaho's picturesque landscapes and bountiful berry harvests. This signature drink combines the natural sweetness of juicy berries with the refreshing zing of lime and the subtle spice of ginger beer. It's a delightful blend that evokes the flavors of the mountains, making you feel like you're sipping on the essence of Idaho's natural beauty.



INGREDIENTS

- 2 oz berry vodka
- 1 oz freshly squeezed lime juice
- 4-6 fresh raspberries
- 4-6 fresh blueberries
- Ginger beer
- Lime wedges and fresh berries for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, muddle the fresh raspberries and blueberries until they release their juices and flavors.
2. Add berry vodka and freshly squeezed lime juice to the shaker.
3. Fill the shaker with ice cubes and shake well to combine all the ingredients.
4. Strain the mixture into a copper mug or glass filled with fresh ice cubes.
5. Top it off with ginger beer for a refreshing and effervescent kick.
6. Stir gently to incorporate all the flavors.
7. Garnish with lime wedges and a few fresh berries to add a vibrant and colorful touch.
8. Take a sip of the Mountain Berry Mule and let its fruity, zesty, and spicy notes transport you to the majestic mountains of Idaho, where the air is crisp, the landscapes are breathtaking, and the flavors are as rich as the wilderness.



ILLINOIS



THE WINDY CITY SOUR

The Windy City Sour captures Illinois's vibrant energy and culinary diversity. This signature drink combines the tangy freshness of lemon, the smooth richness of bourbon, and a touch of sweetness from maple syrup. It's a sophisticated, well-balanced cocktail that pays homage to Illinois's flavors and the Windy City's lively spirit.



INGREDIENTS

- 2 oz bourbon
- 1 oz freshly squeezed lemon juice
- 0.75 oz maple syrup
- Egg white (optional for a creamy texture)
- Lemon twist for garnish
- Ice cubes

TRY IT WITH
"THE SNUG"



INSTRUCTIONS

1. In a cocktail shaker, combine bourbon, freshly squeezed lemon juice, maple syrup, and, if desired, egg white.
2. Fill the shaker with ice cubes and shake vigorously to blend the ingredients and create a frothy texture.
3. Strain the mixture into a chilled rocks glass filled with fresh ice cubes.
4. Garnish with a lemon twist or slice for a citrusy touch and visual appeal.
5. Take a sip of the Windy City Sour and let its harmonious blend of flavors transport you to the vibrant streets of Chicago, where the city buzzes with creativity and the cocktail scene thrives.



INDIANA



THE HOOSIER HOPS FIZZ

The Hoosier Hops Fizz captures the essence of Indiana's vibrant craft beer scene and the state's agricultural heritage. This signature drink combines the refreshing bitterness of a hop-infused beer with the zesty citrus notes of orange. It's a lively and stimulating cocktail celebrating Indiana's love for hops and its unique flavor profile.



INGREDIENTS

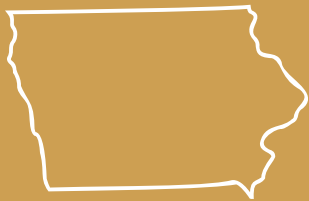
- 1 bottle of Indiana craft beer with hop-forward flavors (IPA or Pale Ale recommended)
- 1 oz freshly squeezed orange juice
- 0.5 oz simple syrup
- Orange slice for garnish
- Ice cubes

INSTRUCTIONS

1. In a glass, pour the Indiana craft beer of your choice.
2. In a separate shaker, combine freshly squeezed orange juice and simple syrup.
3. Fill the shaker with ice cubes and shake gently to mix the ingredients.
4. Strain the orange juice mixture into the glass with the beer, allowing them to blend together.
5. Give it a gentle stir to incorporate the flavors.
6. Garnish with an orange slice for a vibrant presentation.
7. Raise your glass and enjoy the Hoosier Hops Fizz, a refreshing tribute to Indiana's thriving craft beer culture and agricultural traditions.



IOWA



THE CORNFIELD SOUR

The Cornfield Sour captures the essence of Iowa's rich agricultural landscape, nodding to its famous cornfields. This signature drink combines the smoothness of whiskey with the tartness of lemon, creating a balanced and refreshing cocktail. It's a delightful blend that pays homage to Iowa's corn-growing heritage and distinct flavor profile.



INGREDIENTS

- 2 oz Iowa whiskey
- 1 oz freshly squeezed lemon juice
- 0.75 oz simple syrup
- Dash of Angostura Bitters
- Lemon twist for garnish
- Ice cubes

TRY IT WITH
"BABY BLOCK"



INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add Iowa whiskey, freshly squeezed lemon juice, simple syrup, and a dash of Angostura bitters to the shaker.
3. Shake vigorously for about 15 seconds to chill and mix the ingredients.
4. Strain the cocktail into a chilled glass filled with ice cubes.
5. Garnish with a twist of lemon for an extra zesty touch.
6. Raise your glass and savor the Cornfield Sour, a refreshing tribute to Iowa's corn-growing heritage and distinctive flavors.



KANSAS



THE SUNFLOWER SMASH

The Sunflower Smash captures the essence of Kansas with its vibrant and refreshing flavors. This signature drink combines the sweetness of sun-ripened peaches with the aromatic notes of fresh basil and a hint of tangy lime. It's a delightful and refreshing cocktail that reflects Kansas's agricultural heritage and sunny disposition.



INGREDIENTS

- 2 oz Kansas bourbon
- 1 oz fresh peach puree
- 0.75 oz lime juice
- 0.5 oz simple syrup
- 4-5 fresh basil leaves
- Peach slice and basil sprig for garnish
- Ice cubes

TRY IT WITH
"THE BLOCK"



INSTRUCTIONS

1. In a mixing glass, muddle the fresh basil leaves to release their aromatic oils.
2. Add Kansas bourbon, fresh peach puree, lime juice, and simple syrup to the mixing glass.
3. Fill the mixing glass with ice and stir well to combine all the flavors.
4. Strain the cocktail into a rocks glass filled with ice cubes.
5. Garnish with a peach slice and a sprig of fresh basil for an enticing presentation.
6. Take a sip and immerse yourself in the flavors of the Sunflower Smash, a tribute to Kansas' agricultural heritage and the sunny spirit of the Sunflower State.



KENTUCKY



THE BLUEGRASS BREEZE

The Bluegrass Breeze is a captivating signature drink inspired by the rolling hills and rich traditions of Kentucky. This cocktail combines the smoothness of Kentucky bourbon with the refreshing flavors of mint and zesty citrus. It's a perfect balance of warmth and coolness, evoking the essence of the Bluegrass State.



INGREDIENTS

- 2 oz Kentucky bourbon
- 1 oz freshly squeezed lime juice
- 0.75 oz simple syrup
- 8-10 fresh mint leaves
- Club soda
- Mint sprig and lime wheel for garnish
- Crushed ice

INSTRUCTIONS

1. In a cocktail shaker, gently muddle the fresh mint leaves to release their aromatic oils.
2. Add Kentucky bourbon, freshly squeezed lime juice, and simple syrup to the shaker.
3. Fill the shaker with crushed ice and shake vigorously to infuse the flavors.
4. Strain the cocktail into a Collins glass filled with fresh crushed ice.
5. Top with a splash of club soda for a refreshing effervescence.
6. Garnish with a mint sprig and a lime wheel to add a touch of elegance.
7. Take a sip and let the Bluegrass Breeze transport you to the picturesque landscapes and legendary horse farms of Kentucky.



LOUISIANA



THE BAYOU BLISS

The Bayou Bliss is a vibrant signature drink inspired by Louisiana's lively spirit and flavors. This cocktail combines the richness of dark rum with the tropical sweetness of pineapple and a hint of tangy lime. It's a taste sensation that will transport you straight to the vibrant streets of New Orleans and the enchanting bayous of Louisiana.



INGREDIENTS

- 2 oz dark rum
- 2 oz pineapple juice
- 1 oz fresh lime juice
- 0.75 oz simple syrup
- Dash of Angostura Bitters
- Pineapple wedge and lime wheel for garnish
- Crushed ice

TRY IT WITH
"CHIP OFF THE BLOCK"



INSTRUCTIONS

1. Fill a cocktail shaker with crushed ice.
2. Add dark rum, pineapple juice, freshly squeezed lime juice, simple syrup, and a dash of Angostura bitters.
3. Shake vigorously to blend the flavors and chill the mixture.
4. Strain the cocktail into a chilled glass filled with fresh crushed ice.
5. Garnish with a pineapple wedge and a lime wheel for a tropical touch.
6. Take a sip and let the Bayou Bliss transport you to Louisiana's vibrant streets and sultry atmosphere.



MAINE



THE COASTAL BREEZE

The Coastal Breeze is a refreshing signature drink inspired by the serene beauty of Maine's coastline. This cocktail captures the essence of the ocean breeze with a delightful combination of crisp cucumber, zesty lemon, and a hint of herbal notes from fresh mint. It's a taste sensation that will transport you to the picturesque shores of Maine, where the air is fresh and the scenery is breathtaking.



INGREDIENTS

- 2 oz gin
- 1 oz freshly squeezed lemon juice
- 0.75 oz simple syrup
- 4-5 slices of fresh cucumber
- Fresh mint leaves
- Soda water
- Cucumber slice and mint sprig for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, muddle the cucumber slices and a few mint leaves to release their flavors.
2. Add gin, freshly squeezed lemon juice, simple syrup, and ice cubes to the shaker.
3. Shake vigorously to infuse the flavors and chill the mixture.
4. Strain the cocktail into a glass filled with ice cubes.
5. Top it off with a splash of soda water for a refreshing effervescence.
6. Garnish with a cucumber slice and a sprig of fresh mint for an elegant touch.
7. Take a sip and let the Coastal Breeze transport you to the breathtaking coastline of Maine.



MARYLAND



THE CHESAPEAKE SUNRISE

The Chesapeake Sunrise is a captivating signature drink inspired by the coastal charm of Maryland. This cocktail captures the essence of the Chesapeake Bay with a delightful combination of tangy citrus, sweet peach, and a hint of warmth from a splash of spicy Old Bay seasoning. It's a taste sensation paying homage to Maryland's rich culinary heritage and iconic blue crab.



INGREDIENTS

- 2 oz vodka
- 2 oz peach schnapps
- 1 oz freshly squeezed orange juice
- 1 oz cranberry juice
- 1/2 oz grenadine
- Old Bay seasoning for rimming
- Orange slice and maraschino cherry for garnish
- Ice cubes

INSTRUCTIONS

1. Rim a chilled glass with Old Bay seasoning for a touch of Maryland's culinary tradition.
2. Fill the glass with ice cubes.
3. In a shaker, combine vodka, peach schnapps, freshly squeezed orange juice, cranberry juice, and grenadine.
4. Shake vigorously to blend the flavors and chill the mixture.
5. Strain the cocktail into the prepared glass, allowing the vibrant colors to create a sunrise-like effect.
6. Garnish with an orange slice and a maraschino cherry for an enticing presentation.
7. Raise a glass to the Chesapeake Sunrise, a taste of Maryland's coastal allure.



MASSACHUSETTS



THE CAPE COD BREEZE

The Cape Cod Breeze is a refreshing signature drink inspired by the coastal beauty of Massachusetts. This cocktail captures the essence of Cape Cod with a harmonious blend of tangy cranberry, zesty lime, and a splash of sparkling soda. It's a vibrant drink that embodies the spirit of Massachusetts and its picturesque coastal landscapes.



INGREDIENTS

- 2 oz vodka
- 4 oz cranberry juice
- 1 oz freshly squeezed lime juice
- 1 oz simple syrup
- Splash of club soda
- Fresh cranberries and lime slices for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a glass with ice cubes.
2. In a shaker, combine vodka, cranberry juice, freshly squeezed lime juice, and simple syrup.
3. Shake well to infuse the flavors and chill the mixture.
4. Strain the cocktail into the prepared glass, allowing the vibrant red hue to captivate your senses.
5. Top it off with a splash of club soda for a delightful effervescence.
6. Garnish with fresh cranberries and lime slices for an elegant touch.
7. Raise a glass to the Cape Cod Breeze, a taste of Massachusetts' coastal charm.



MICHIGAN



THE GREAT LAKES MULE

The Great Lakes Mule is a delightful signature drink inspired by the majestic beauty of Michigan's Great Lakes. This cocktail combines the tangy freshness of Michigan cherries, the zing of ginger beer, and a hint of zesty lime. It's a refreshing and invigorating sip that pays tribute to Michigan's bountiful orchards and natural wonders.



INGREDIENTS

- 2 oz Michigan Cherry Vodka
- 1/2 oz freshly squeezed lime juice
- 4 oz ginger beer
- Michigan cherries and lime wedges for garnish
- Ice cubes

TRY IT WITH
"AVERAGE BLOCK"



INSTRUCTIONS

1. Fill a copper mug or glass with ice cubes.
2. Pour the Michigan Cherry Vodka and freshly squeezed lime juice over the ice.
3. Give it a gentle stir to mix the flavors.
4. Top it off with ginger beer, allowing the effervescence to mingle with the other ingredients.
5. Garnish with a few Michigan cherries and a lime wedge for an enticing presentation.
6. Take a sip of the Great Lakes Mule and immerse yourself in Michigan's vibrant flavors.



MINNESOTA



THE NORTHERN WILDERNESS SPRITZ

The Northern Wilderness Spritz captures the essence of Minnesota's breathtaking landscapes and pristine lakes. This signature drink combines the refreshing notes of cranberry and citrus with a hint of piney aromatics reminiscent of the Northwoods. It's a light sip that pays homage to the natural beauty of the Land of 10,000 Lakes.



INGREDIENTS

- 1.5 oz Minnesota Craft Vodka
- 1 oz cranberry juice
- 0.5 oz freshly squeezed lemon juice
- 2 oz sparkling water
- Fresh cranberries and a sprig of rosemary for garnish
- Ice cubes

TRY IT WITH
"THE TROPHY"



INSTRUCTIONS

1. Fill a wine glass or a tall glass with ice cubes.
2. Add the Minnesota Craft Vodka, cranberry juice, and freshly squeezed lemon juice.
3. Stir gently to combine the flavors.
4. Top it off with sparkling water for a refreshing effervescence.
5. Garnish with a few fresh cranberries and a sprig of rosemary to enhance the presentation and aroma.
6. Take a sip of the Northern Wilderness Spritz and let the flavors transport you to the serene wilderness and crystal-clear lakes of Minnesota.



MISSISSIPPI



THE MAGNOLIA SUNRISE

The Magnolia Sunrise embodies the vibrant and soulful spirit of Mississippi. This signature drink combines the sweetness of fresh peaches with a tangy burst of citrus. It's a tropical sip that captures the essence of the Magnolia State's rich flavors and Southern charm.



INGREDIENTS

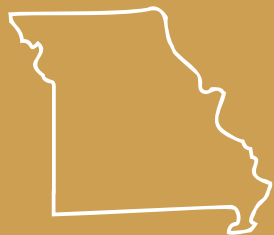
- 2 oz Mississippi Bourbon
- 1 oz peach schnapps
- 2 oz orange juice
- 1 oz pineapple juice
- Splash of grenadine
- Orange slice and a maraschino cherry for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add Mississippi Bourbon, peach schnapps, orange juice, pineapple juice, and a splash of grenadine.
3. Shake vigorously for about 15 seconds to combine the flavors and chill the drink.
4. Strain the mixture into a highball glass filled with fresh ice cubes.
5. Garnish with an orange slice and a maraschino cherry for a touch of tropical elegance.
6. Take a sip of the Magnolia Sunrise and let the harmonious blend of flavors transport you to the warm embrace of Mississippi's Southern hospitality.



MISSOURI



THE SHOW-ME SIP

The Show-Me Sip captures the essence of Missouri with its perfect balance of sweet and tangy flavors. This signature drink combines the smoothness of bourbon with the zing of fresh lime and a hint of sweetness from local honey. It's a refreshing and captivating sip that embodies the spirit of the Show-Me State.



INGREDIENTS

- 2 oz Missouri Bourbon
- 1 oz fresh lime juice
- 1 oz local honey syrup (equal parts honey and water)
- Splash of club soda
- Lime wedge for garnish
- Ice cubes

TRY IT WITH
"THE BLOCK"

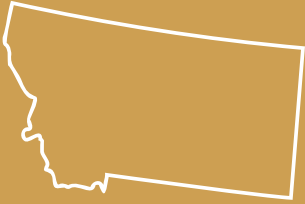


INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add Missouri Bourbon, fresh lime juice, and local honey syrup.
3. Shake vigorously for about 15 seconds to blend the flavors and chill the drink.
4. Strain the mixture into a rocks glass filled with fresh ice cubes.
5. Top it off with a splash of club soda for a fizzy touch.
6. Garnish with a lime wedge for a vibrant pop of color.
7. Take a sip of the Show-Me Sip and let the harmonious combination of flavors showcase the taste of Missouri.



MONTANA



THE BIG SKY BREEZE

The Big Sky Breeze captures the essence of Montana with its refreshing and vibrant flavors. This signature drink combines the natural sweetness of huckleberries with the crispness of fresh mint and a hint of tanginess from lemon. It's a delightful sip that embodies the breathtaking beauty and outdoor spirit of the Big Sky State.



INGREDIENTS

- 2 oz Montana Craft Vodka
- 1 oz huckleberry syrup
- 4-6 fresh mint leaves
- 1/2 oz fresh lemon juice
- Splash of soda water
- Huckleberries and mint sprig for garnish
- Ice cubes

INSTRUCTIONS

1. In a cocktail shaker, muddle the fresh mint leaves gently to release their aroma.
2. Add Montana Craft Vodka, huckleberry syrup, and fresh lemon juice to the shaker.
3. Fill the shaker with ice cubes and shake vigorously for about 15 seconds to infuse the flavors.
4. Strain the mixture into a highball glass filled with fresh ice cubes.
5. Top it off with a splash of soda water for a sparkling finish.
6. Garnish with a few huckleberries and a sprig of fresh mint for an inviting presentation.
7. Take a sip of the Big Sky Breeze and let the flavors transport you to the vast landscapes and wild beauty of Montana.



NEBRASKA



THE CORNHUSKER TWIST

The Cornhusker Twist captures the essence of Nebraska with its unique blend of flavors. This signature drink celebrates the state's agricultural heritage by combining the smoothness of bourbon with the sweet and earthy notes of locally sourced corn syrup. It's a drink that pays homage to the Cornhusker State and its rich farming traditions.



INGREDIENTS

- 2 oz Nebraska Bourbon
- 1 oz corn syrup
- 1/2 oz fresh lemon juice
- Dash of Angostura Bitters
- Corn kernels and lemon twist for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a mixing glass with ice cubes.
2. Add Nebraska Bourbon, corn syrup, fresh lemon juice, and a dash of Angostura Bitters.
3. Stir the mixture gently for about 20 seconds to combine the flavors.
4. Strain the cocktail into a rocks glass filled with fresh ice cubes.
5. Garnish with a few corn kernels and a twist of lemon for an enticing presentation.
6. Take a moment to appreciate the smoothness of the Cornhusker Twist and savor the flavors inspired by Nebraska's agricultural roots.



NEVADA



SILVER SAGE MOJITO

The Silver Sage Mojito captures the vibrant and energetic spirit of Nevada. Inspired by the state's beautiful desert landscape and the refreshing breeze of Lake Tahoe, this signature drink combines the zesty flavors of lime and mint with a touch of floral sweetness from local silver sage honey. It's a delightful and invigorating cocktail that embodies the essence of the Silver State.



INGREDIENTS

- 2 oz silver rum
- 1 oz fresh lime juice
- 1 oz silver sage honey syrup
- 6-8 fresh mint leaves
- Soda water
- Lime wedge and mint sprig for garnish
- Crushed ice

TRY IT WITH
"CHIP OFF THE BLOCK"



INSTRUCTIONS

1. In a cocktail shaker, muddle the fresh mint leaves gently to release their aromatic oils.
2. Add silver rum, fresh lime juice, and silver sage honey syrup to the shaker.
3. Fill the shaker with crushed ice and shake vigorously to combine the ingredients.
4. Strain the mixture into a highball glass filled with fresh ice cubes.
5. Top off the glass with soda water for a sparkling finish.
6. Garnish with a lime wedge and a sprig of mint for a touch of freshness and visual appeal.
7. Sip and savor the Silver Sage Mojito, allowing the flavors to transport you to the vibrant atmosphere of Nevada.



NEW HAMPSHIRE



THE GRANITE STATE SPRITZER

The Granite State Spritzer captures the essence of New Hampshire with its refreshing and vibrant flavors. Inspired by the state's picturesque landscapes, this signature drink combines the crispness of locally sourced apples with the sweetness of ripe strawberries, complemented by a touch of effervescence. It's a delightful cocktail that celebrates the natural beauty and flavors of the Granite State.



INGREDIENTS

- 2 oz New Hampshire Apple Brandy
- 1/2 oz simple syrup
- Ice cubes
- 1 oz fresh strawberry puree
- Sparkling water
- Fresh strawberry slices and mint sprig for garnish
- 1/2 oz lemon juice

INSTRUCTIONS

1. In a cocktail shaker, combine New Hampshire Apple Brandy, fresh strawberry puree, lemon juice, and simple syrup.
2. Add a handful of ice cubes to the shaker and shake vigorously to blend the ingredients.
3. Strain the mixture into a chilled glass filled with ice cubes.
4. Top off the glass with sparkling water for a sparkling and refreshing finish.
5. Stir gently to mix the ingredients.
6. Garnish with fresh strawberry slices and a sprig of mint for a touch of elegance and visual appeal.
7. Raise a glass and enjoy the Granite State Spritzer, savoring the harmonious blend of New Hampshire's apple orchards and luscious strawberries.



NEW JERSEY



THE JERSEY SHORE SUNRISE

The Jersey Shore Sunrise is a vibrant and tropical cocktail inspired by the sun-kissed beaches of New Jersey. It captures the essence of summer with its refreshing blend of citrus, tropical fruits, and a hint of coastal breezes. This signature drink is perfect for sipping while enjoying the picturesque shorelines and lively atmosphere of the Garden State.



INGREDIENTS

- 2 oz Jersey-made vodka
- 1 oz orange juice
- 1 oz pineapple juice
- 1/2 oz grenadine
- Splash of lime juice
- Orange slice and maraschino cherry for garnish
- Ice cubes

TRY IT WITH
"BABY BLOCK"

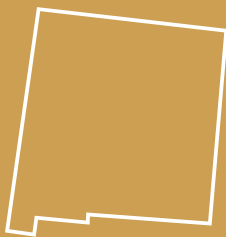


INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add Jersey-made Vodka, orange juice, pineapple juice, grenadine, and a splash of lime juice to the shaker.
3. Shake vigorously to mix and chill the ingredients.
4. Strain the cocktail into a chilled glass filled with ice cubes.
5. Slowly pour the grenadine over the back of a spoon into the glass, allowing it to sink to the bottom and create a beautiful sunrise effect.
6. Garnish with an orange slice and a maraschino cherry to add a pop of color and tropical flair.
7. Take a sip, close your eyes, and let the flavors transport you to the sunny shores of the Jersey Shore.



NEW MEXICO



THE DESERT OASIS MARGARITA

The Desert Oasis Margarita is a refreshing and invigorating cocktail that captures the vibrant flavors of New Mexico. With a perfect balance of tangy citrus, smoky chili, and a touch of sweetness, this signature drink transports you to the sun-soaked landscapes and rich cultural heritage of the Land of Enchantment.



INGREDIENTS

- 2 oz silver tequila
- 1 oz fresh lime juice
- 1/2 oz agave nectar
- 1/2 oz orange liqueur (such as triple sec or cointreau)
- 1/4 tsp smoked paprika
- Salt for rimming
- Lime wedge and chili pepper for garnish
- Ice cubes

INSTRUCTIONS

1. Rim a chilled margarita glass with salt by rubbing a lime wedge around the rim and dipping it into salt.
2. Fill a cocktail shaker with ice cubes.
3. Add silver tequila, fresh lime juice, agave nectar, orange liqueur, and smoked paprika to the shaker.
4. Shake vigorously to blend the flavors and chill the cocktail.
5. Strain the margarita into the prepared glass filled with ice cubes.
6. Garnish with a lime wedge and a chili pepper for an extra kick of New Mexican flair.
7. Take a sip and savor the harmonious combination of zesty lime, smoky paprika, and the smoothness of tequila, as you transport yourself to the captivating landscapes of New Mexico.



NEW YORK



THE EMPIRE STATE SPARKLER

The Empire State Sparkler is a sophisticated and effervescent cocktail that embodies the energy and vibrancy of New York. With a blend of tart citrus, crisp apple, and a touch of sweetness, this signature drink pays tribute to the iconic flavors and spirit of the Empire State.



INGREDIENTS

- 1.5 oz vodka
- 1 oz fresh lemon juice
- 0.5 oz simple syrup
- 2 oz sparkling apple cider
- Apple slices for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add vodka, fresh lemon juice, and simple syrup to the shaker.
3. Shake vigorously to mix the flavors and chill the cocktail.
4. Strain the mixture into a chilled champagne flute or a tall glass filled with ice cubes.
5. Top it off with sparkling apple cider for a delightful effervescence.
6. Garnish with a few apple slices to add a touch of elegance and a nod to the Big Apple.
7. Raise a glass and enjoy the refreshing and celebratory taste of the Empire State Sparkler, as you toast to the spirit of New York.



NORTH CAROLINA



THE CAROLINA SUNSET

The Carolina Sunset is a tropical and refreshing cocktail inspired by the beautiful coastal vibes of North Carolina. With a perfect balance of tangy citrus, sweet pineapple, and a hint of coconut, this signature drink captures the essence of relaxation and beachside bliss.



INGREDIENTS

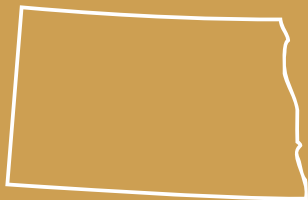
- 1.5 oz rum
- 2 oz pineapple juice
- 1 oz orange juice
- 0.5 oz coconut cream
- Splash of grenadine
- Pineapple wedge and maraschino cherry for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add rum, pineapple juice, orange juice, and coconut cream to the shaker.
3. Shake vigorously to blend the flavors and chill the cocktail.
4. Strain the mixture into a tall glass filled with ice cubes.
5. Slowly pour a splash of grenadine over the back of a spoon into the glass, creating a beautiful sunset effect.
6. Garnish with a pineapple wedge and a maraschino cherry to add a touch of tropical charm.
7. Sip and savor the delightful taste of the Carolina Sunset, transporting you to the sandy shores and warm breezes of North Carolina.



NORTH DAKOTA



THE DAKOTA BREEZE

Prairie Sunset combines the sweetness of honey, tartness of lemon, and depth of bourbon, resulting in a balanced and refreshing cocktail with a smooth, slightly sweet, and tart finish. It's a tribute to the North Dakota prairie and its stunning sunsets.



INGREDIENTS

- 2 oz North Dakota honey bourbon (alternatively, use regular bourbon)
- 1 oz fresh lemon juice
- 1/2 oz honey syrup (To make honey syrup, heat equal parts honey and water in a saucepan until the honey is fully dissolved. Let cool.)
- A splash of club soda
- Lemon wheel and a sprig of fresh mint for garnish

INSTRUCTIONS

1. Fill a cocktail shaker with ice.
2. Pour in the honey bourbon, fresh lemon juice, and honey syrup.
3. Shake vigorously until well-chilled.
4. Strain into a rocks glass filled with ice.
5. Top off with a splash of club soda.
6. Garnish with a lemon wheel and a sprig of fresh mint.
7. Enjoy the Prairie Sunset



OHIO



THE BUCKEYE BLISS

The Buckeye Bliss is a rich and indulgent cocktail inspired by the famous Ohio buckeye tree and its delectable nuts. This signature drink combines the smooth and nutty flavors of chocolate, peanut butter, and bourbon for a truly blissful experience that pays homage to the Buckeye State.



INGREDIENTS

- 1.5 oz bourbon
- 1 oz chocolate liqueur
- 0.5 oz peanut butter syrup
- 2 dashes chocolate bitters
- 1 oz cream or milk
- Crushed buckeye candy (for rimming)
- Chocolate shavings (for garnish)
- Ice cubes

INSTRUCTIONS

1. Rim the edge of a glass with crushed buckeye candy by dipping it in water or simple syrup, then rolling it in the crushed candy.
2. Fill the glass with ice cubes.
3. In a separate mixing glass, combine bourbon, chocolate liqueur, peanut butter syrup, chocolate bitters, and cream or milk.
4. Stir gently to blend the ingredients.
5. Strain the mixture into the prepared glass.
6. Garnish with chocolate shavings for an extra touch of decadence.
7. Take a sip and savor the delightful combination of chocolate, peanut butter, and bourbon in the Buckeye Bliss.



OKLAHOMA



THE SOONER SUNSET

The Sooner Sunset is a refreshing and vibrant cocktail inspired by the breathtaking sunsets and natural beauty of Oklahoma. This signature drink combines the flavors of tangy citrus, smooth whiskey, and a hint of warm spice for a delightful sip that captures the spirit of the Sooner State.



INGREDIENTS

- 1.5 oz whiskey (Oklahoma-made, if available)
- 1 oz orange liqueur
- 0.5 oz lime juice
- 0.5 oz simple syrup
- 2 dashes Angostura Bitters
- Ginger beer
- Orange twist (for garnish)
- Ice cubes

INSTRUCTIONS

1. Fill a highball glass with ice cubes.
2. In a cocktail shaker, combine whiskey, orange liqueur, lime juice, simple syrup, and bitters.
3. Shake vigorously to mix the ingredients.
4. Strain the mixture into the prepared glass over ice.
5. Top off with ginger beer for a refreshing fizz.
6. Garnish with an orange twist for a touch of citrusy aroma.
7. Take a moment to admire the beautiful sunset-like hues of the Sooner Sunset before enjoying the crisp flavors.



OREGON



THE PACIFIC BREEZE

The Pacific Breeze is a refreshing cocktail inspired by the natural beauty and abundance of flavors found in Oregon. This signature drink combines the tangy sweetness of fresh berries, the crispness of citrus, and the herbal notes of Oregon's native botanicals for a delightful and vibrant sip that captures the essence of the Beaver State.



INGREDIENTS

- 1.5 oz gin (Oregon-made, if available)
- 0.75 oz fresh lemon juice
- 0.5 oz simple syrup
- 4-5 fresh blackberries
- 2 fresh basil leaves
- Soda water
- Ice cubes

TRY IT WITH
"CHIP OFF THE BLOCK"



INSTRUCTIONS

1. In a cocktail shaker, muddle the blackberries and basil leaves to release their flavors.
2. Add gin, lemon juice, and simple syrup to the shaker.
3. Fill the shaker with ice cubes and shake vigorously to blend the ingredients.
4. Strain the mixture into a glass filled with ice cubes.
5. Top off with soda water for a light and effervescent touch.
6. Garnish with a fresh blackberry and basil leaf for an extra burst of flavor and aroma.
7. Take a moment to savor the vibrant colors and refreshing taste of the Pacific Breeze, reminiscent of the picturesque landscapes and coastal beauty of Oregon.



PENNSYLVANIA



THE KEYSTONE COLLINS

The Keystone Collins is a sophisticated and refreshing cocktail inspired by Pennsylvania's rich history and diverse flavors. This signature drink combines the smoothness of whiskey, the tartness of fresh lemon juice, and the delicate sweetness of rose syrup, creating a harmonious blend that pays homage to the Keystone State.



INGREDIENTS

- 2 oz Pennsylvania Rye Whiskey
- 1 oz fresh lemon juice
- 0.75 oz rose syrup
- Club soda
- Ice cubes

TRY IT WITH
"THE SNUG"



INSTRUCTIONS

1. Fill a Collins glass with ice cubes.
2. In a cocktail shaker, combine rye whiskey, lemon juice, and rose syrup.
3. Add ice to the shaker and shake vigorously to mix the ingredients.
4. Strain the mixture into the Collins glass over the ice.
5. Top off with club soda for a refreshing effervescence.
6. Stir gently to incorporate all the flavors.
7. Garnish with a lemon twist or a fresh rose petal for an elegant touch.
8. Raise your glass and savor the balanced and sophisticated taste of the Keystone Collins, a drink that celebrates the heritage and flavors of Pennsylvania.



RHODE ISLAND



THE OCEAN BREEZE

The Ocean Breeze cocktail captures the essence of Rhode Island with its tropical flair and refreshing taste. This signature drink combines the flavors of tangy citrus, luscious pineapple, and a hint of coconut, transporting you to the beautiful beaches and coastal vibes of the Ocean State.



INGREDIENTS

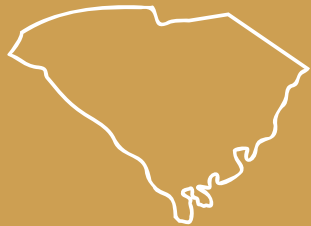
- 1.5 oz vodka
- 1 oz pineapple juice
- 0.75 oz fresh lime juice
- 0.5 oz coconut cream
- 0.5 oz simple syrup
- Splash of blue curaçao
- Pineapple slice and Maraschino cherry for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add vodka, pineapple juice, lime juice, coconut cream, and simple syrup to the shaker.
3. Shake vigorously to combine all the ingredients and chill the mixture.
4. Strain the cocktail into a chilled glass filled with ice cubes.
5. Add a splash of Blue Curaçao for a touch of vibrant blue color reminiscent of the ocean.
6. Garnish with a pineapple slice and a maraschino cherry for a tropical touch.
7. Take a sip and let the Ocean Breeze transport you to the picturesque beaches and coastal charm of Rhode Island.



SOUTH CAROLINA



THE SOUTHERN SUNSET

The Southern Sunset cocktail captures the essence of South Carolina with its vibrant flavors and tropical undertones. This signature drink combines the sweetness of juicy peaches, the tanginess of fresh citrus, and a splash of smooth bourbon for a delightful taste of the South.



INGREDIENTS

- 1.5 oz bourbon
- 2 oz peach juice
- 1 oz orange juice
- 0.5 oz lemon juice
- 0.5 oz simple syrup
- Splash of grenadine
- Peach slice and mint sprig for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add bourbon, peach juice, orange juice, lemon juice, and simple syrup to the shaker.
3. Shake vigorously to combine all the flavors and chill the mixture.
4. Strain the cocktail into a chilled glass filled with ice cubes.
5. Add a splash of grenadine for a vibrant sunset hue.
6. Garnish with a fresh peach slice and a sprig of mint for an extra touch of Southern charm.
7. Take a sip and let the Southern Sunset transport you to the warm shores and laid-back vibes of South Carolina.



SOUTH DAKOTA



THE DAKOTA BREEZE

The Dakota Breeze is a refreshing and invigorating cocktail that captures the essence of South Dakota. It combines the crispness of locally sourced apples, the tangy bite of fresh lime, and a hint of sweetness from honey, creating a harmonious balance of flavors that will transport you to the picturesque landscapes of the state.



INGREDIENTS

- 1.5 oz vodka
- 2 oz fresh apple juice
- 0.5 oz lime juice
- 0.5 oz honey syrup (equal parts honey and water)
- Apple slice and mint sprig for garnish
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add vodka, fresh apple juice, lime juice, and honey syrup to the shaker.
3. Shake vigorously to blend all the flavors together.
4. Strain the cocktail into a chilled glass filled with ice cubes.
5. Garnish with a crisp apple slice and a sprig of fresh mint.
6. Take a sip and let the Dakota Breeze transport you to the serene beauty of South Dakota's rolling hills and breathtaking landscapes.



TENNESSEE



THE TENNESSEE TWANG

The Tennessee Twang is a smooth and vibrant cocktail that captures the spirit of Tennessee. It combines the rich warmth of Tennessee whiskey, the sweetness of juicy peaches, and a touch of zesty lemon, creating a harmonious melody of flavors that will have your taste buds singing.



INGREDIENTS

- 2 oz Tennessee Whiskey
- 1 oz peach liqueur
- 0.75 oz lemon juice
- 0.5 oz simple syrup
- Peach slice and mint sprig for garnish
- Ice cubes

TRY IT WITH
"THE TROPHY"



INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add Tennessee whiskey, peach liqueur, lemon juice, and simple syrup to the shaker.
3. Shake vigorously to blend all the flavors together.
4. Strain the cocktail into a chilled glass filled with ice cubes.
5. Garnish with a fresh peach slice and a sprig of mint for a touch of Tennessee charm.
6. Take a sip and let the Tennessee Twang serenade your taste buds with its delightful combination of whiskey, peach, and lemon.



TEXAS



THE LONE STAR SIP

The Lone Star Sip is a bold and vibrant cocktail that captures the essence of Texas. It combines the smokiness of mezcal, the sweetness of fresh grapefruit juice, and a hint of spicy jalapeño, creating a drink that embodies the Texan spirit of adventure and flavor.



INGREDIENTS

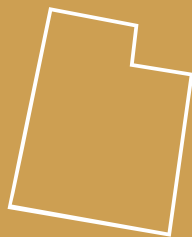
- 2 oz mezcal
- 3 oz fresh grapefruit juice
- 1/2 oz lime juice
- 1/2 oz agave syrup
- Sliced jalapeño (optional, for garnish)
- Grapefruit wedge (for garnish)
- Ice cubes

INSTRUCTIONS

1. Fill a shaker with ice cubes.
2. Add mezcal, grapefruit juice, lime juice, and agave syrup to the shaker.
3. Shake vigorously to blend the flavors together.
4. Strain the cocktail into a glass filled with ice cubes.
5. Garnish with a slice of jalapeño for an extra kick and a grapefruit wedge for a touch of freshness.
6. Take a sip and let the Lone Star Sip transport you to the vast landscapes and vibrant flavors of Texas.



UTAH



THE DESERT SUNSET

The Desert Sunset is a delightful and refreshing cocktail inspired by the beautiful landscapes of Utah. It combines the natural sweetness of fresh oranges and the tanginess of lime, with a subtle hint of herbal notes from the addition of sage. This drink captures the essence of Utah's scenic beauty and brings a taste of the desert to your glass.



INGREDIENTS

- 2 oz vodka
- 1 oz fresh orange juice
- 1/2 oz lime juice
- 1/2 oz simple syrup
- 2-3 fresh sage leaves
- Orange twist (for garnish)
- Ice cubes

INSTRUCTIONS

1. In a mixing glass, muddle the fresh sage leaves gently to release their aroma.
2. Fill the glass with ice cubes.
3. Add vodka, orange juice, lime juice, and simple syrup to the glass.
4. Stir well to combine all the flavors.
5. Strain the cocktail into a chilled glass filled with fresh ice.
6. Garnish with an orange twist for a touch of elegance.
7. Take a sip and let the Desert Sunset transport you to the breathtaking landscapes of Utah's desert.



VERMONT



THE MAPLE BLISS

The Maple Bliss cocktail is a sweet, smooth drink that captures the essence of Vermont's iconic maple syrup. It combines the rich, caramel-like flavors of maple syrup with the warmth of bourbon and a hint of zesty lemon. Sip on this delightful concoction and let it transport you to the picturesque maple groves of Vermont.



INGREDIENTS

- 2 oz bourbon
- 1 oz fresh lemon juice
- 1 oz Vermont Maple Syrup
- Splash of club soda
- Lemon twist (for garnish)
- Ice cubes

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add bourbon, fresh lemon juice, and Vermont maple syrup to the shaker.
3. Shake vigorously for about 15 seconds to ensure proper mixing and chilling.
4. Strain the cocktail into a rocks glass filled with fresh ice.
5. Top it off with a splash of club soda for a subtle effervescence.
6. Garnish with a lemon twist for a touch of citrusy aroma.
7. Take a sip and indulge in the sweet and comforting flavors of Vermont's maple goodness.



VIRGINIA



THE SOUTHERN PEACH SIP

The Southern Peach Sip captures the essence of Virginia's southern charm and the lusciousness of its juicy peaches. This delightful cocktail combines the sweetness of ripe peaches with a hint of refreshing mint and the smoothness of bourbon. Sip on this drink and let it transport you to the picturesque orchards of Virginia.



INGREDIENTS

- 2 oz bourbon
- 1 oz peach puree
- 1/2 oz fresh lime juice
- 1/4 oz simple syrup
- Fresh mint leaves
- Peach slice (for garnish)
- Ice cubes

TRY IT WITH
"CHIP OFF THE BLOCK"



INSTRUCTIONS

1. In a cocktail shaker, muddle a few fresh mint leaves to release their aroma.
2. Fill the shaker with ice cubes.
3. Add bourbon, peach puree, fresh lime juice, and simple syrup to the shaker.
4. Shake vigorously for about 15 seconds to blend the flavors.
5. Strain the cocktail into a chilled glass filled with fresh ice.
6. Garnish with a peach slice and a sprig of mint for an extra touch of freshness.
7. Take a sip and let the flavors of Virginia's peaches envelop your palate in a blissful embrace.



WASHINGTON



THE EVERGREEN SPRITZ

The Evergreen Spritz captures the essence of Washington's lush forests and crisp air. This refreshing cocktail combines the herbal notes of gin with the bright flavors of fresh citrus and a hint of pine. Sip on this drink and let it transport you to the scenic beauty of Washington State.



INGREDIENTS

- 2 oz gin
- 1 oz fresh lemon juice
- 1/2 oz simple syrup
- Club soda
- Fresh rosemary sprig
- Lemon twist (for garnish)
- Ice cubes

TRY IT WITH
"AVERAGE BLOCK"

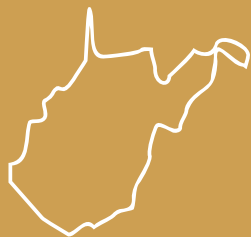


INSTRUCTIONS

1. Fill a glass with ice cubes.
2. In a shaker, combine gin, fresh lemon juice, and simple syrup.
3. Shake well to blend the flavors.
4. Strain the mixture into the ice-filled glass.
5. Top it off with a splash of club soda for a refreshing fizz.
6. Garnish with a fresh rosemary sprig and a lemon twist.
7. Take a sip and let the flavors of Washington's evergreen forests awaken your senses.



WEST VIRGINIA



THE MOUNTAIN MOONSHINE MULE

The Mountain Moonshine Mule captures the spirit of West Virginia's rugged mountain landscapes and the warmth of its people. This twist on the classic Moscow Mule combines the smoothness of moonshine with the zing of ginger beer and a splash of tangy lime. Sip on this drink and let it transport you to the heart of the Appalachian Mountains.



INGREDIENTS

- 2 oz moonshine
- 1/2 oz fresh lime juice
- 4-6 oz ginger beer
- Lime wedge (for garnish)
- Ice cubes

INSTRUCTIONS

1. Fill a copper mug or glass with ice cubes.
2. Pour moonshine and fresh lime juice over the ice.
3. Give it a gentle stir to mix the flavors.
4. Top it off with ginger beer for a spicy kick.
5. Garnish with a lime wedge for an extra burst of citrus.
6. Take a sip and let the flavors of West Virginia's mountains and moonshine transport you to a place of pure Appalachian charm.



WISCONSIN



THE WISCONSIN OLD FASHIONED CREAM SODA

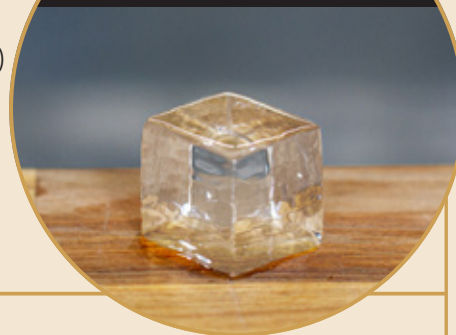
The Wisconsin Old Fashioned Cream Soda is a delightful twist on the classic cocktail. This creamy and indulgent beverage combines the richness of cream soda with the sweetness of cherry and a hint of zesty orange. It's a nostalgic sip that will transport you to the heart of America's Dairyland.



INGREDIENTS

- 1 cup cream soda
- 1/2 oz cherry syrup
- Splash of orange juice
- Maraschino cherry (for garnish)
- Orange twist (for garnish)
- Ice cubes

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INSTRUCTIONS

1. Fill a glass with ice cubes.
2. Pour the cream soda over the ice, leaving some room at the top.
3. Add the cherry syrup and a splash of orange juice for a burst of flavor.
4. Stir gently to mix the ingredients together.
5. Garnish with a maraschino cherry and an orange twist for an extra touch of Wisconsin charm.
6. Sip and savor the creamy, fruity goodness of the Wisconsin Old Fashioned Cream Soda.



WYOMING



WYOMING WILD WEST MULE

The Wyoming Wild West Mule is a refreshing and invigorating cocktail inspired by the rugged spirit of Wyoming's wild landscapes. This drink combines spicy ginger beer's heat with bourbon's smoothness and a splash of zesty lime. It's a bold and adventurous sip that captures the essence of the Wild West.



INGREDIENTS

- 2 oz bourbon
- 4-6 oz ginger beer
- 1/2 oz fresh lime juice
- Lime wedges (for garnish)
- Mint sprigs (for garnish)
- Ice cubes

INSTRUCTIONS

1. Fill a copper mug or glass with ice cubes.
2. Pour in the bourbon and fresh lime juice.
3. Top it off with ginger beer, filling the glass almost to the rim.
4. Stir gently to mix the flavors together.
5. Garnish with lime wedges and a sprig of fresh mint for an extra touch of Wyoming's natural beauty.
6. Savor the bold and refreshing taste of the Wyoming Wild West Mule.





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As we wrap up this spirited journey, I want to raise a virtual glass to each and every one of you. Whether you've traveled from coast to coast with me or just popped in for a quick visit, I'm grateful you chose to embark on this adventure. Remember, every sip is a story, and every cocktail is a memory waiting to be made. So, keep exploring, keep mixing, and most importantly, keep savoring those moments. From all of us at BLOCK ICE and yours truly, AL the AI bartender, thank you for letting us be a part of your mixology journey. Until next time, stay thirsty, my friends. Cheers to the memories we've made and the ones still to come



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