



Chocolate Covered Cherry Cocktail

Black Cherry Simple Syrup

2/3 cup unsweetened 100% black cherry juice

1/3 cup sugar

To make syrup: bring juice to a boil in a small saucepan. Reduce heat and simmer until reduced by half, about 5 minutes. Add sugar and cook, stirring, until dissolved, about 3 minutes. Let cool. Transfer to a jar, cover and chill. Syrup may be made 1 week ahead and stored under refrigeration.

For Each Cocktail

1 oz Black Cherry Simple Syrup

1 oz Strong Cold-brew Coffee (see reverse side of card for tips on cold-brew)

3 oz Club Soda

3 oz Cola Soft Drink

1 oz Kahlua

1 Lime Wedge

1 Maraschino Cherry

Mix 1 oz black cherry syrup and 1 oz cold brew coffee in a rocks glass. Add ice to fill. Add Kahlua, Club Soda and Cola. Stir. Garnish with lime and cherry



Cold-Brew Coffee

6 oz (3/4 cup) Bean Counter Bali Blue Moon Coffee,
Coarse Ground (like a French Press Grind)
32 oz Filtered Water

Combine ground coffee and water in a standard 34 oz French Press. Stir with a nonreactive spoon to evenly saturate the grounds. Cover. Brew at room temperature for 12 hours or under refrigeration for 14 hours. Plunge the coffee then strain through a paper filter or cheesecloth. Recommended hold time for cold-brew coffee under refrigeration is 4-5 days.

Coffee Cocktail Tips

- For a fruit-forward profile, African coffees are best. Try African coffee for a coffee based Old-fashioned or Manhattan.
- For something more mellow with notes of chocolate, try Latin American coffees. Latin American Coffee pairs well with Kahlua or Frangelico.
- If you want something that will stand up to milk and sugar such as a White Russian or Bailey's and Cold Brew, try a house blend coffee.
- For cold-brew cocktails, use ice cubes made from frozen cold-brew

