



# Pitt State Cocktails & Mocktails

## King of the Jungle



### Ingredients:

- 1/3 cup fresh cherries, pitted and sliced (or frozen)
- 1-1.5 oz bourbon
- 1/2-1 tbsp maple syrup or simple syrup
- 1 tsp vanilla extract
- 1 tsp lemon juice
- Ice cubes or crushed iced
- Club soda

### Instructions:

- Cut or pit fresh (or frozen) cherries and place into your Pitt State cocktail glass.
- Pour the bourbon over the cherries and then add vanilla.
- Add maple or simple syrup and lemon juice. Using a muddler or the end of a wooden spoon, gently smash the cherries with the liquids.
- Fill glass with ice, top with club soda, and gently stir. Enjoy!

*\*For mocktail, exclude bourbon.*

## Golden Gorilla



### Ingredients:

- 1 part Malibu Original Rum
- 2 parts pineapple juice
- 1 lime wedge
- Ice cubes

### Instructions:

- Fill Pitt State cocktail glass with ice cubes.
- Add rum and fill with pineapple juice.
- Top with lime wedge and enjoy!

*\*For mocktail, substitute rum for club soda or ginger ale.*



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## Pitt State Punch



### Ingredients:

- 1 1/2 oz vodka
- 3 oz cranberry juice
- 1 1/2 oz grapefruit juice
- 1 lime wedge

### Instructions:

- Add vodka, cranberry juice, and grapefruit juice to Pitt State cocktail glass with ice and stir.
- Garnish with lime wedge and enjoy!

*\*For mocktail, exclude vodka.*

## Crimson & Gold Mixer



### Ingredients:

- 2 oz orange juice
- 2 oz pineapple juice
- 1/2 oz triple sec
- 2 oz light rum
- 1 oz dark rum
- 1/2 oz red grenadine
- Pineapple wedges and cherries (optional)

### Instructions:

- Fill glass halfway with ice. Then slowly pour in orange juice, pineapple juice, triple sec, and light rum.
- Slowly add dark rum.
- Pour grenadine over the top and let settle through the drink.
- Top with cherries and pineapple wedges, if desired.

*\*For mocktail, substitute rum and triple sec for club soda.*