

SPARKLING PEACHES & CREAM SMASH

CREATED BY OUR VERY OWN BECKY MCFALLS-SCHWARTZ

This cocktail was created for the YWCA by our Director of Development, Becky McFalls-Schwartz, who in a former life was the Beverage Director at Bar Moga in Greenwich Village, New York City. Becky's acclaimed cocktails are known for being sophisticated and well-balanced, perfect for celebrating extraordinary women!

SPARKLING PEACHES & CREAM SMASH



LEADERLUNCHEON

INGREDIENTS

1/4 lemon, sliced
2 wedges of fresh peach (can substitute grapefruit)
4-5 leaves of fresh mint
1/2 ounce simple syrup
1/2 ounce of Calpico (Japanese uncarbonated soft drink)
Tiny dash of cardamom bitters
2 ounces of gin or vodka
Splash of cava (Spanish sparkling wine)
Spritz of rose water (optional)
Cracked ice

DIRECTIONS

1. In a shaker, muddle the lemon, peach, mint, simple syrup, Calpico, and bitters.
2. Add the gin or vodka, and fill the rest of the way with cracked ice.
3. Shake.
4. Pour into a chilled, wide-mouthed rocks glass, pieces and all. Top with a splash of cava and spritz with rose water.

INGREDIENTS

1/4 lemon, sliced
2 wedges of fresh peach (can substitute grapefruit)
4-5 leaves of fresh mint
1/2 ounce simple syrup
1/2 ounce of Calpico (Japanese uncarbonated soft drink)
Tiny dash of cardamom bitters
2 ounces of club soda
Spritz of rose water (optional)
Cracked ice

DIRECTIONS

1. In a shaker, muddle the lemon, peach, mint, simple syrup, Calpico, and bitters.
2. Add the club soda and fill the rest of the way with cracked ice.
3. Shake.
4. Pour into a chilled, wide-mouthed rocks glass, pieces and all. Top with a spritz of rose water.

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(NON-ALCOHOLIC)



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**VENDOR
RECOMMENDATIONS**

Japan Sage Market, Rancho Market
(Calpico)

Caputos (Cardamom Bitters)

Black Cherry (Rose Water)