



# Classic Mimosa

## ingredients

- 1 oz orange juice
- 1 oz tangerine juice
- ½ oz elderflower liqueur
- ~4 oz chilled Champagne

## directions

1. Add orange juice, tangerine juice, and elderflower liqueur to a tall glass. Stir gently.
2. Top glass with Champagne and garnish with a thin slice of orange.



# Sherbet Mimosa

## ingredients

4 small scoops of sherbet  
or sorbet

½ oz vodka

4 oz Champagne

optional fruit garnish

## directions

1. Fill a glass with small scoops of sherbet or sorbet.
2. Top with vodka, then add Champagne.
3. Garnish with fresh fruit or berries.



# Mimosa Mojito

## ingredients

10 mint leaves  
1 oz lime juice  
raw sugar  
2 oz white rum  
3 oz orange juice  
½ oz simple syrup  
~2 oz Brut Champagne  
ice for serving

## directions

1. Muddle the mint, lime juice, and a sprinkle of raw sugar in the bottom of a cocktail shaker.
2. Add the rum, orange juice, and simple syrup to the shaker. Fill with ice and shake until well-combined and chilled.
3. Strain the mixture into a glass filled halfway with ice. Top with Champagne, garnish with extra mint, and serve immediately.



# Grapefruit & Rosemary Mimosa

## ingredients

1 c + 2 oz grapefruit juice

¼ tsp raw sugar

2 rosemary sprigs

~4 oz sparkling wine

## directions

1. Make rosemary-infused grapefruit juice: In a small saucepan over medium heat, bring 1 cup grapefruit juice, sugar, and 1 rosemary sprig to a simmer. Simmer for 5 minutes then remove from heat and allow to cool. Remove rosemary sprig.
2. Pour sparkling wine in the glass. Top with 2 oz of rosemary-infused grapefruit juice. Garnish with remaining rosemary sprig.





# Caramel Apple Mimosa

## ingredients

caramel syrup

cinnamon sugar

2 oz vodka

2 oz apple cider

~2 oz sparkling wine

apple slices for garnish

## directions

1. Pour caramel and cinnamon sugar onto two small dishes. Dip the rim of the glass into caramel, then sugar.
2. To the glass, add vodka, apple cider, then top with sparkling wine. Stir gently to combine. Garnish with apple slice.