

A close-up photograph of a glass filled with a layered cocktail. The top layer is a thick, white, frothy foam. Below it is a layer of reddish-orange liquid, and at the bottom is a darker, reddish-brown liquid. A single dark blueberry is perched on the foam. The glass is set against a blurred background. Overlaid on the image is a large, stylized geometric pattern consisting of multiple overlapping triangles in shades of teal and brown, creating a diamond-like shape in the center.

QUADY

APÉRITIF & SWEET WINES

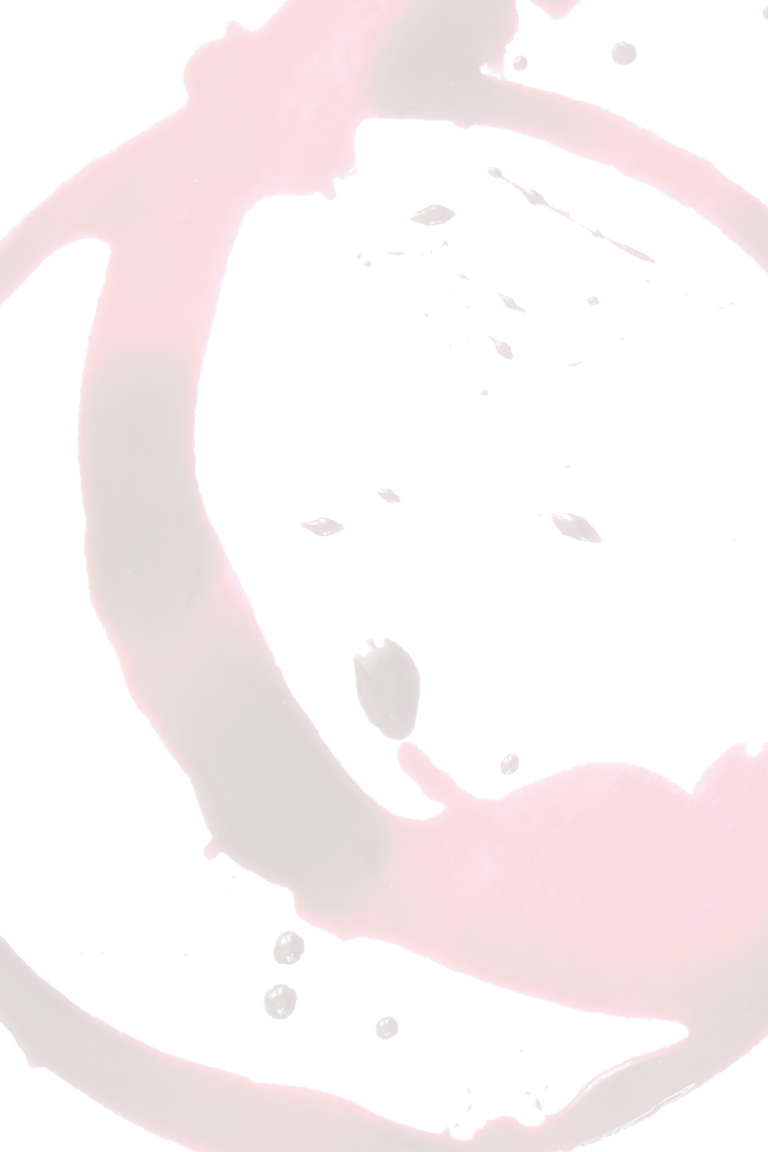
COCKTAIL MENU





Welcome to the timeless world of apéritif cocktails. Andrew and Laurel Quady's Vya Vermouth, sweet Muscat wines, and dry amontillado-style sherry are excellent bases for drinks that contain plenty of "spirit" without any of the proof. These aromatic, complex wines make low alcohol cocktails that are alluring and satisfying—perfect companions for late afternoons and long evenings of enjoyment.

The wine-based aperitif has a long tradition around the world as a palate opener and an ideal way to ease into the evening. The old-school "vermouth cocktail"—as in 200 years old—is enjoyed simply with vermouth and the addition of aromatic bitters. The cocktails on these pages are a glimpse of classics and originals meant to inspire delicious apéritifs today.



OH, SO DELICATE

2 oz. Essensia Orange Muscat Wine

2 oz. Vya Whisper Dry Vermouth

½ oz. Rosemary Honey Syrup*

½ oz. Fresh Squeezed Grapefruit Juice

3 Drops Rosewater

Rosemary Sprig

**Combine ingredients with
ice. Shake. Strain into a
cocktail glass. Garnish with a
rosemary sprig or rose petal.**

***Rosemary Honey Syrup:**

1 cup Honey

1 cup Water

5 Rosemary Sprigs

**Combine over heat.
Stir until dissolved into
syrup. Turn off heat. Add
rosemary sprigs. Let stand
for 25 minutes. Strain.**



THE BAMBOO

1 ½ oz. Vya Extra Dry Vermouth

1 ½ oz. Palomino Fino Sherry

(or other amontillado sherry)

2 Dashes Orange Bitters

2 Dashes Angostura Bitters

Lemon Twist

Pour Vya Extra Dry and Palomino Fino
into a mixing glass filled with ice.

Add the bitters. Stir well.

Strain into a chilled cocktail glass.

Twist a lemon peel over the drink
to release its essence.

Garnish with an olive.



THE ADONIS

1 1/2 oz. Palomino Fino

(or other amontillado sherry)

3/4 oz. Vya Sweet Vermouth

3/4 oz. Vya Extra Dry Vermouth

2 Dashes Orange Bitters

Combine ingredients in a glass
and stir well with ice. Strain
into a chilled cocktail glass.



FALL FIZZ

1 tsp. Brown Sugar

½ oz. Fresh Lemon Juice

2 oz. Vya Sweet Vermouth

1 oz. Unfiltered Apple Juice

Club Soda, Chilled

Lemon Zest

Add brown sugar to a rocks glass.

Pour lemon juice over the brown sugar and stir until the sugar is dissolved. Pour in

Vya Sweet Vermouth and unfiltered apple juice. Fill with ice.

Stir gently then top with club soda.

Garnish with lemon peel. Serve.



WINTER ROSE

3 oz. Sparkling Rosé

¾ oz. Vya Sweet Vermouth

1 Tbsp. Sage Infused Honey*

1 Dash Rosewater

Lemon Zest or Sage Leaf

Combine Vya Sweet Vermouth,
sage honey, and rosewater.

Stir with ice. Pour in
to champagne flute. Top of
with Sparkling Rosé,
Garnish with lemon zest or sage.

*Sage Infused Honey

Heat ¼ cup honey and
¼ cup water in a small
saucepan over medium-high
heat. Turn off heat. Place
5-7 sage leaves in honey mixture.
Steep for ten minutes. Strain.

A close-up photograph of a glass filled with a drink. The drink has a thick, white, frothy top layer, likely ice cream or foam, which is topped with a dark cherry. The liquid below is a light, pale yellow color. The glass is clear and cylindrical. The background is a soft, out-of-focus light color.

GINGER VYA FLOAT

2 oz. chilled Vya Extra Dry Vermouth

1 tsp. chilled Vya Sweet Vermouth

1 tsp. grenadine syrup

4 oz. ginger ale

Pour Vya Extra Dry, grenadine,
and ginger ale into a glass
almost filled with ice cubes.

Stir well. Scoop ice cream
into glass. Top with ginger ale.
Garnish with a cherry and serve.

MULLED VYA

Serves 6

One 375 ml bottle Vya Sweet Vermouth

One 375 ml bottle Vya Extra Dry Vermouth

One Peeled and Sliced Orange

½ cup Essensia Orange Muscat

8 to 10 Cloves

⅓ cup Honey

3 Cinnamon Sticks

1 tsp. Fresh or 2 tsps. Ground Ginger

Combine all ingredients in a large pot. Slowly warm the ingredients on low to medium heat (avoid boiling) for 20-25 minutes. Stir occasionally. Once the honey has completely dissolved and the stew is steaming it is ready to serve.

A tall, clear glass filled with a dark, rich beer, topped with a thick, creamy head of foam. The glass is set against a warm, golden-brown background. Overlaid on the glass is a large, teal-colored geometric design consisting of two concentric triangles pointing upwards, with a smaller triangle inside them. The text 'DARK TRUFFLE' is written in a white, serif font, centered within the teal design.

DARK TRUFFLE

**2 oz. Elysium Black Muscat Wine
top with Milk Stout or Guinness**

**Shake Elysium with ice. Pour
Milk Stout/Guinness in a pint
or tall glass. Strain Elysium on top.**



WAKE UP TIME

1 1/2 oz. Essensia Orange Muscat Wine

1 oz. Fresh Orange Juice

Top with White Ale

Orange Slice

**Combine Essensia and orange
juice in a pint or tall glass.**

Top with ale. Garnish with an orange slice.



Vya

VERMOUTH
APERITIFS

Premium California
wines infused with
selected botanicals

Produced and bottled
by Quady Winery in
Madera, California

www.vya.com

VERMOUTH
APERITIF

Whisper Dry

PREMIUM CALIFORNIA
WINES INFUSED WITH
SELECTED BOTANICALS