

QUADY

APÉRITIF & SWEET WINES

SPRING & SUMMER
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.

The wine-based aperitif has a long tradition around the world as a palate opener and a delightful 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 meant to inspire you to make delightful apéritifs today.





THE MADERA COUNTY SPRITZ

1 1/2 oz. Vya Extra Dry Vermouth

3/4 oz. Aperol

1 1/2 oz. Dry Cucumber Soda

2-inch strip grapefruit peel

Fill a rocks glass with ice. Add Aperol and Vya Extra Dry. Fill with Dry Cucumber Soda. Peel a two-inch strip from a grapefruit and bend to express oils over the top of the effervescent cocktail. Drop peel for garnish. Thank you to Scott Stierwalt, bartender, Covington, Louisiana.



THE SUMMER PEACH

1 oz. Essensia Orange Muscat

1 oz. Vya Whisper Dry Vermouth

2 oz. Prosecco

$\frac{1}{4}$ fragrant white peach, with peel

Muddle the peach in a mixing glass. Add Essensia and Vya Whisper Dry. Muddle. Fill the glass with ice and shake until ingredients are cold and frothy. Strain into a chilled champagne flute or cocktail glass (use a strainer with $\frac{1}{8}$ inch holes). Top with Prosecco.

A close-up photograph of a clear glass filled with a light-colored beverage, ice cubes, and several fresh green mint leaves. The glass is set against a blurred background. Overlaid on the image is a large, semi-transparent blue triangle pointing upwards, which serves as a background for the title and ingredients list. The title 'THE VYA MOJITO' is written in a white, serif font, centered within the triangle. Below the title, the ingredients are listed in a smaller, white, sans-serif font, also centered. At the bottom of the triangle, the preparation instructions are written in the same white, sans-serif font. The overall aesthetic is clean and modern, with a focus on fresh ingredients.

THE VYA MOJITO

2 oz. Vya Whisper Dry Vermouth
1 oz. lime juice
3/4 oz. simple syrup
6 leaves fresh mint
splash soda water

Combine ingredients in a glass and muddle. Add ice. Top with soda, garnish with more mint.

MARGARITA SUSURRO

2 oz. Essensia Orange Muscat
2 oz. Vya Whisper Dry Vermouth
1/2 oz. lime zest lemongrass simple syrup
1/4 oz. lime juice
1 egg white

Combine ingredients with ice. Shake.
Strain into a glass.

*Lime zest lemongrass simple syrup
2 stalks of lemongrass
1 lime
1 cup sugar
1 cup water

Zest lime. Heat sugar and water until the sugar liquefies.
Take off heat. Steep lime zest and
lemongrass for 10 minutes. Strain into clean jar.



LA DANZA DE LAS FRAMBUESAS

1 1/2 oz. *Raspberry infused Vya Sweet Vermouth
4 oz. sparkling wine
4 raspberries

Place four raspberries in a champagne flute. Add Vya infusion. Top off with with sparkling wine.

*Vya Raspberry infusion:

1/2 pint (1 cup) raspberries

6 ounces (3/4 cup) Vya Sweet Vermouth

2 Tbsp. superfine sugar

Gently stir raspberries, Vya, and sugar in a bowl. Let stand for an hour. Stirring occasionally. Strain.



THE HUMMINGBIRD

1 oz. Deviation Aromatized Orange Muscat

1 oz. Vya Whisper Dry Vermouth

1 oz. Prosecco

5 blueberries

Muddle blueberries in a shaker with Deviation.
Add ice and Vya Whisper Dry. Shake. Strain into a flute.
Top with Prosecco.

A close-up photograph of a glass filled with a pink, bubbly beverage. A fresh strawberry is perched on the rim of the glass. The background is softly blurred, showing what appears to be a bar or kitchen setting. The text is overlaid on the image in a clean, serif font.

STRAWBERRY PARADISE ROYALE

Serves 6

4 oz. sparkling wine

1 oz. Elysium Black Muscat

2 Tbsp. *strawberry puree

Fill two flutes $\frac{3}{4}$ full with sparkling wine.

Slowly pour in Elysium. Top off with strawberry puree.

Garnish with a strawberry slice.

*Strawberry puree:

$\frac{1}{4}$ cup chopped strawberries

2 tsp. fresh lemon juice

2 Tbsp. sugar

In a blender combine strawberries, lemon juice, and sugar.

Puree until smooth. Strain out seeds with mesh strainer.

ELYSIUM SUNDAE

- 2 oz. Elysium Black Muscat
- 2 scoops French vanilla ice cream
- 1 small drop chocolate bitters
- *Elysium Cherries

Scoop French vanilla ice cream into glass. Top with Elysium.
Add a small drop of chocolate bitters.
Top with *Elysium Cherries. Stir.

- *Elysium Cherries
- 2 cups Elysium Black Muscat
- 1 cup bing cherries, halved and pitted
- 1/2 cup sugar
- 1 cinnamon stick

Place all the ingredients except the cherries in a saucepan and heat to boiling. Reduce heat and simmer 20 minutes. Add cherries and continue cooking 5 minutes more. Remove from heat and discard cinnamon stick. Makes 3 cups.



PALOMINO COBBLER

12 oz. Palomino Fino

0.5 oz. simple syrup

lemon wedge

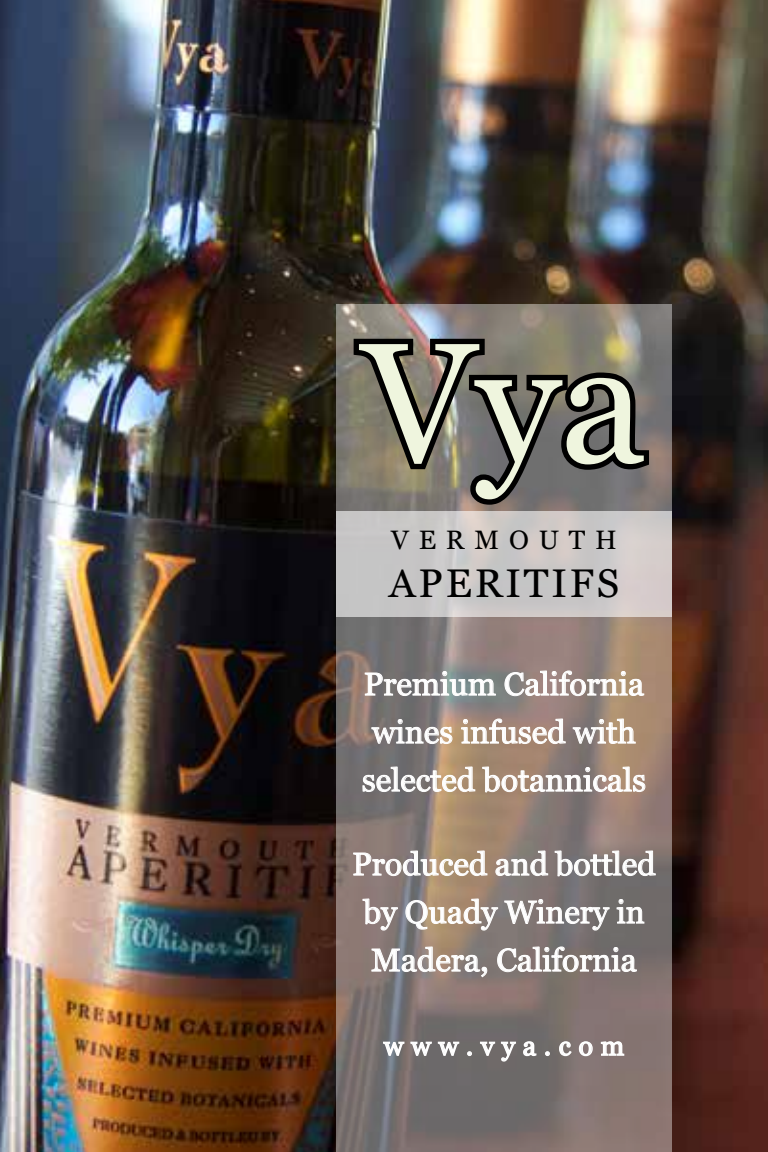
orange wedge

lime wedge

6 blueberries

2 strawberries (quartered)

Muddle lemon, lime, and orange wedges with simple syrup in a glass. Double strain into a shaker. Add ice, Palomino Fino, 3 blueberries, and 1 strawberry. Shake. Pour into a highball glass with crushed ice. Add remaining berries on top.



Vya

VERMOUTH
APERITIFS

Premium California
wines infused with
selected botanicals

Produced and bottled
by Quady Winery in
Madera, California

www.vya.com