

**MOUNTAIN BERRY COCKTAIL**

To celebrate its version of the high life, **The Ritz-Carlton, Bachelor Gulch** infuses alpine huckleberry flavor into an organic Colorado-made vodka that takes its name from the state's peaks that top 14,000 feet in altitude. Mountain mint provides the crowning touch.

**Ingredients:**

- 3 oz. huckleberry-infused Colorado 14 vodka
- Juice of ½ lemon
- Huckleberries, sugarcane skewer and mint for garnish

Combine vodka and lemon juice in a shaker with ice; strain into a sugar-rimmed martini glass. Garnish with berries on a sugarcane skewer and a sprig of mint.

To infuse vodka, add a handful of berries to bottle and let stand for 24 hours. Then strain and remove berries.

**GREAT BAY PASSION**

If there's one spirit associated with the Caribbean, it's rum. **The Ritz-Carlton, St. Thomas** uses two types of Cruzan brand rum (manufactured on and named for the neighboring island of St. Croix) to add an extra kick to this triple-layered tropical treat.

**Ingredients:**

- 2 oz. fresh mango purée
- 1½ oz. Cruzan coconut rum
- 1½ oz. cranberry juice
- 1½ oz. Cruzan Estate rum
- 1½ oz. fresh pineapple juice
- Pineapple wedge for garnish

Fill base of martini glass with fresh mango purée. Combine coconut rum and cranberry juice with ice in a shaker, then strain slowly against side of glass to layer atop mango purée. Combine aged rum and pineapple juice with ice in a clean shaker, then pour slowly over an upside-down bar spoon to add final layer. Garnish with pineapple wedge.

Sips

PHOTOGRAPHY BY JEFF NEWTON  
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**local flavor**

If the purpose of travel is to enjoy new things, why drink the same old cocktail from country to country? Mixologists in **The Ritz-Carlton** lounges around the world have created beverages with regional ingredients like high-country huckleberries, island mangos and tropical lychees to give their libations a taste of the locales in which they're shaken and served.

**PINK LYCHEE COCKTAIL**

A new way to savor Eastern principles of harmony: The sweet, glossy lychee plays yin to the tart, zesty yang of citrus in this potent potable from **The Ritz-Carlton, Shenzhen**.

**Ingredients:**

- ¾ oz. lychee liqueur
- 1½ oz. vodka
- ½ oz. lemon juice
- Crushed ice
- Lychee, grapefruit or lemon for garnish

Combine lychee liqueur, vodka and lemon juice with ice in a shaker, then strain into glass. Garnish with fresh lychee, if available, or grapefruit or lemon zest.



#### DAISY RUM PITCHER

Mixologists at [Penha Longa Hotel, Spa & Golf Resort](#) in Portugal incorporate the petals of the purple and white daisies grown on site, but the beauty of this flower-power punch is that any local edible bloom will suffice.

#### Ingredients:

- 1 organic lemon, sliced into cubes
- 1 handful organic mint
- 2 Tbsp. honey
- 1 Tbsp. sugar
- 5 oz. white rum
- ½ handful edible flowers
- Lemonade

Muddle lemon and mint inside pitcher; stir in honey, sugar and white rum. Add flower petals and crushed ice, then fill pitcher with lemonade. Serves 4.