## SPARKLING SPRING BERRY LEMONADE
(SERVES 1)

- 1 ½ oz. your favorite citrus vodka
  (or gin, whiskey, or white rum)
- ½ oz. St. Germain elderflower liquor (or triple sec or Grand Marnier)
- 2 oz. berries
- 3/4 oz. fresh grapefruit juice
  (1 grapefruit will be enough)
- 3/4 oz. simple syrup
- 4 oz. San Pellegrino Sparkling Limonata

1. Muddle berries in a cocktail shaker. Add vodka, St. Germain, grapefruit juice and simple syrup in cocktail shaker with ice, shake well for 10 seconds.
2. Strain into tall glass and add a sparkling limonata.
3. Garnish with a few berries, a pretty flower and serve immediately.

Note: For a non-alcoholic version, replace alcohol with sparkling water.