





Cottage in  
MUSKOKA.CA

COCKTAILS  
MOCKTAILS  
DOCKTAILS  
2021

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# THE MUSKOJITO



## INGREDIENTS

1-1.5oz Gin  
Club Soda  
8 Basil Leaves  
Half a Lime

## INSPIRATION

This cocktail is from our client (and friend!) Anna Bortolus.

She says: "What could be more refreshing on a hot day on a Muskoka dock than a Northern nod to the Cuban Mojito? Gin with lime is always a winner in the summer - why not enjoy a new take on a delicious favourite by switching up the mint for basil and the rum for gin. Voila! The Muskojito!"

## RECIPE

Cut lime into pieces. Place basil leaves and lime into a heavy glass. Muddle the basil and lime together to release juices. Add sugar and muddle a bit more. Fill glass with ice and add the gin. Fill with club soda to taste & adjust sugar if necessary. Enjoy!

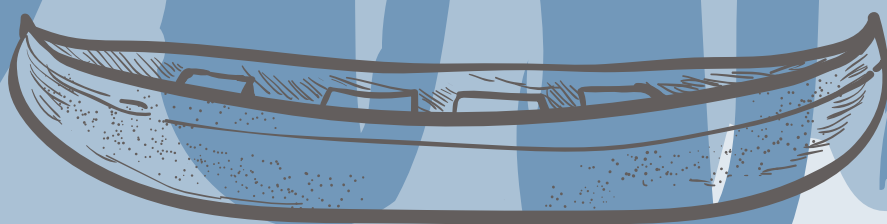
## NOTES

Delicious and not too sweet. The basil, lime, & gin combo is a winner. We found it tasted even better after it sat for a couple of minutes.





# CANOE HOO



## INGREDIENTS

1oz of Gin or Vodka  
Bala Cranberries  
Local Maple Syrup  
Lemonade

## RECIPE

Fill a glass with ice and add gin or vodka and maple syrup to taste. Top off with lemonade and some cranberries.

## INSPIRATION

Maria's family live on the water and love spending their time canoeing, kayaking, paddle boarding, and swimming, so they thought it would be fun to make a drink that represents all of them - a little sweet and sour just like the water

## NOTES

Sweet, but not too sweet. Turns out maple syrup pairs surprisingly well with gin!

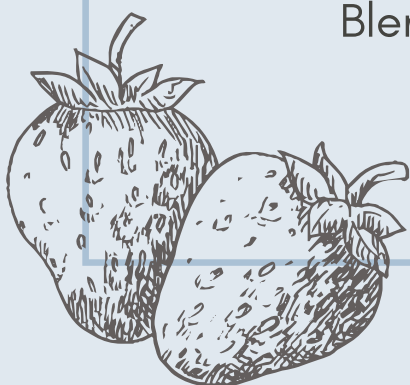




# BLOOMING IN MUSKOKA

## INGREDIENTS

2oz Georgian Bay Vodka OR  
Muskoka Brewery Gin  
1tsp Strawberry & Sumac  
Shrub Syrup by Wild Muskoka  
Botanicals  
Fever Tree Club Soda  
Frozen Cranberries from  
Bala Cranberry Marsh  
Cinnamon  
Fresh Basil or Mint  
Rhubarb  
Monk Fruit Sweetener (or  
Sugar)  
Blume Rose London Fog  
Blend



## RECIPE

For Rhubarb Simple Syrup:  
Place rhubarb, water, and  
monk fruit sweetener into a  
pot and bring to a simmer.  
Once boiling lower heat and  
simmer for 15 minutes. Strain.

Add vodka or gin, club soda,  
strawberry & sumac shrub  
syrup, 3oz rhubarb simple  
syrup, and ice into a drink  
shaker. Shake and pour.

Garnish with cinnamon and  
fresh basil or mint. Add frozen  
cranberries.



# BLOOMING IN MUSKOKA

## INSPIRATION

This one comes from Kinsie Kean of Blooming Muskoka in Gravenhurst. She says: "The inspiration for our drink was of course all things blooming in Muskoka! We are passionate about what grows naturally in the Muskoka region – and are even more passionate about what beauty can be created from it! Our goal was to create an elegant and refreshing cocktail that supports local businesses and included ingredients grown ourselves such as rhubarb and mint/ basil!"

## NOTES

We had so much fun making this one and discovering some new Muskoka ingredients!

It tasted great and was beautiful to boot!



# THE LOON CALL

## INGREDIENTS

Malibu Rum  
Orange Juice  
Pineapple Juice  
Orange Perrier  
Cherry

## INSPIRATION

Joanne is tired of coolers and wanted something with less sugar!

## NOTES

Tropical, refreshing, and doesn't even taste like alcohol... this one is dangerous!

## RECIPE

Add a shot of Malibu, a splash of orange juice, a splash of pineapple juice, and small can of orange Perrier to a glass with ice in it. Garnish with a cherry. Add an extra splash of rum and enjoy!







# MUSKOKA NECTAR

## INGREDIENTS

Oasis Pineapple Banana  
Orange Juice  
1oz Coconut Rum  
Frozen Bala Cranberries  
Grenadine

## RECIPE

Add crushed ice to a glass,  
then add rum, juice, and a  
few frozen cranberries. Top  
with a splash of grenadine.

## INSPIRATION

The inspiration for this cocktail  
is the creation of Johl & Jen's  
new company Green Bird  
Horticultural Ltd., born on the  
back deck of their cottage in  
Muskoka

## NOTES

This was Lenore's favourite -  
tastes like vacation!

# SUMMER BREEZE

## INGREDIENTS

1 oz Chambord  
1 oz Vodka  
3-4oz Pineapple Juice

## RECIPE

Add Chambord, vodka, and pineapple juice to a glass with ice in it. Mix & enjoy!

## INSPIRATION

Nila says pineapple is exotic and refreshing – she likes to enjoy this drink mostly in the summer, while relaxing





# MUSKOKA MILLIONAIRE

## INGREDIENTS

45ml Dry Gin  
15ml Cognac  
20ml Lemon Juice  
25ml Muskoka Maple Syrup  
Blueberries  
Soda Water

## RECIPE

Muddle a small handful of blueberries in the bottom of a cocktail shaker. Add the gin, cognac, lemon juice, maple syrup and ice and shake. Strain into a glass and top with soda water. Add a few blueberries to garnish, sit back, and enjoy!

## INSPIRATION

Tom's inspiration was the way he feels when he enjoys a Muskoka sunset over the lake with his favourite person!





# LOVE POTION

## INGREDIENTS

1 oz Sweetened Lime Juice  
2oz Raspberry Vodka  
2oz Cranberry Juice  
1oz Grenadine

## RECIPE

Add lime juice, vodka, cranberry juice, and grenadine in a cocktail shaker with ice. Shake & enjoy!

## INSPIRATION

This is Ashley's recipe of choice while enjoying a sunset on the dock with her friends!

# BERRY ISLAND LEMONADE

## INGREDIENTS

2oz Vodka  
1.5oz Fresh Lemon Juice  
1/3oz Simple Syrup  
2oz Pineapple Juice  
2 Blackberries  
2 Blueberries  
2 Raspberries  
1 Strawberry, Hulled and  
Quartered  
Water  
Lemon Wheel for Garnish

## RECIPE

Muddle blackberries, blueberries, raspberries, strawberry, & simple syrup in a heavy glass. Add ice, vodka, lemon juice, and pineapple juice. Top off with water and stir to combine. Garnish with lemon juice & enjoy!

## INSPIRATION

Aron was inspired by the beautiful islands in and around Muskoka Lakes



# MUSKOKA MAPLE LIQUEUR

## INGREDIENTS

2oz Canadian Rye  
1 oz Sugarbush Hill Farm 'Dark'  
Maple Syrup

## INSPIRATION

This recipe comes from Sugarbush Tom of Sugarbush Hill Maple Farm. He says this is a Canadian drink recipe with a Muskoka twist, and we think his inspiration is pretty clear!

## NOTES

Honestly, none of us thought we'd be a big fan of this one - and we all ended up loving it! Give it a try!

## RECIPE

Combine rye with maple syrup over ice. Enjoy!







# MIRROR LAKE SUNRISE

## INGREDIENTS

1oz Tequila  
Corona (bottle)  
Orange Juice  
Grenadine  
Lime Wedge

## RECIPE

Drink bottle of Corona down to the top of the label. Add tequila, then top off with orange juice and a splash of grenadine. Garnish with a lime wedge if desired.

## INSPIRATION

This is really just a Corona Sunrise, but it's Lenore's favourite drink to cool off with after going paddle boarding at her home on Mirror Lake!

Definitely not at sunrise though... this one packs a punch.



# COTTAGE CONQUERO R

## INGREDIENTS

1 oz Seedlip Garden 108  
(Distilled Non-Alcoholic Spirit)

Clamato

1T Celery Salt

Worcestershire Sauce

Hot Sauce of Choice

Lime

Celery Stick & Dill Sprig

Dill Pickle

Cooked Shrimp

Salami

Hot Pepper Stuffed Olive

## INSPIRATION

Catharine wanted to create a drink that would be appropriate before or after a cottage viewing!

## RECIPE

Use lime wedge to wet the rim of a cocktail glass. Place celery salt in a small dish and press rim of glass into salt to coat. Add ice to the glass. Pour Seedlip Garden 108. Add worcestershire & hot sauce to taste. Skewer pickle, shrimp, salami, and an olive. Garnish glass with skewer, celery stick, and a sprig of dill.

Try mixing & matching what you add to your skewer - pick whatever you need to conquer your day at the cottage!



# THE BAJAN IN MUSKOKA

## INGREDIENTS

3 Limes  
1.5 tsp Cane Sugar  
Angostura Bitters  
1.5oz Mount Gay Barbados  
Rum

## INSPIRATION

Steve Inniss was inspired by those warm dock breezes that remind him of being back in Barbados.

And by a Barbados Bentley, of course!

## RECIPE

Freshly squeeze 3 limes (absolutely must be fresh!). Add sugar, then pour over ice. Add rum and stir properly, then add 3 dashes of angostura bitters and give an easy stir not to blend. You want clouds of angostura still hanging about.



# THE COTTAGE IN MUSKOKA

## INGREDIENTS

1 cup Sugarbush Hill Farm  
'Dark' Maple Syrup  
1/2 cup Frozen Blueberries  
Lemon Zest (optional)  
1 oz Muskoka Brewery Gin  
Lemon Juice  
Club Soda  
Blueberries & Lemon Slices for  
garnish

## INSPIRATION

This twist on a classic gin fizz  
uses local maple syrup from  
Huntsville instead of simple  
syrup, and can be made with  
wild blueberries or Bala  
cranberries, depending on the  
season.

## RECIPE

Blueberry syrup:  
Heat maple syrup to a simmer  
in a saucepan on medium.  
Add blueberries and lemon  
zest and allow to simmer for  
5-10 minutes. Remove from  
burner & let steep for 10  
minutes before straining. Keep  
the leftover maple infused  
blueberries to enjoy on  
pancakes or waffles!

Cocktail:  
Add ice, gin, club soda, and  
your 1oz of your blueberry  
maple syrup to a glass.  
Garnish with fresh blueberries  
and lemon slices.





Catharine has been working in real estate in Muskoka since 2005. She knows how to ask the questions that get to the heart of what her clients are looking for, and really finds enjoyment in joining them on their journey of self - and cottage - discovery. She is a member of the Muskoka Lakes Association, Friends of the Muskoka Watershed, the Muskoka Lakes Chamber of Commerce, and is former President of the Lakelands Association of Realtors. She is also enrolled at New York Institute of Art & Design.



Lenore grew up in Muskoka, with the exception of a year each in Iqaluit, Nunavut and Haverhill, Massachusetts. She is a lover of the outdoors with an intimate knowledge of the area. Lenore is technically inclined, and is responsible for Cottage in Muskoka's instagram account and newsletter as well as being a Realtor with Johnston & Daniel Rushbrooke in Port Carling. She is a member of the Muskoka Lakes Association, Friends of the Muskoka Watershed, and the Muskoka Lakes Chamber of Commerce.



Steve has been a photographer since he got his first SLR camera at the age of 22. He is an Adobe Certified Professional who has been using Photoshop since long before Adobe even owned it - back in 1989, when it was called Aldus Photostyler. He is also a Transport Canada certified Drone Pilot. Steve is responsible for all of Cottage in Muskoka's listing photos and virtual tours.

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