



Heffler Claims
Group

DRINK MENU

COSAL AND AAI VIRTUAL HAPPY HOUR

ANTITRUST APPLETINI

Ingredients

1.5 oz vodka

$\frac{3}{4}$ oz lemon juice

$\frac{2}{3}$ oz apple liqueur

$\frac{2}{3}$ oz apple juice

$\frac{3}{4}$ oz simple syrup

Preparation

Fill a shaker with ice cubes

Add all ingredients

Shake and strain into a cocktail glass

COSAL COSMO

Ingredients

1.5 oz vodka

1.25 oz lime juice

1.25 oz cranberry juice

1 cup ice

1 lime wedge for garnish

Preparation

Combine liquids in a cocktail shaker

Add ice

Cover and shake until chilled

Garnish with a lime wedge

DRINK MENU

COSAL AND AAI VIRTUAL HAPPY HOUR

AAI APEROL SPRITZ

Ingredients

3 oz Aperol

3 oz Dry Prosecco

1 oz club soda or unflavored sparkling water

Orange slice for garnish

Preparation

Add ice to a wine glass until it is nearly full

Pour in the Aperol and Prosecco

Top it off with a splash of club soda and add a slice of orange

COURTROOM FLOAT

Ingredients

1/2 pint vanilla ice cream

1 can or bottle root beer

1/2 cup whipped cream

4-12 maraschino cherries

Preparation

Place 1 scoop of ice cream into each of two tall glasses

Pour root beer carefully over the ice cream

Add another scoop and repeat

If possible, repeat again

Top each with whipped cream and cherries





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COSAL AND AAI VIRTUAL HAPPY HOUR

SHERMAN SANGRIA

Ingredients

- 1/2 medium apple (cored, skin on, chopped into small pieces)
- 1/2 medium orange (rind on, sliced into small pieces, large seeds removed // plus more for garnish)
- 3-4 tbsp brown sugar
- 3/4 cup orange juice (plus more to taste)
- 1/3 cup brandy (plus more to taste)
- 750 ml bottle dry Spanish red wine
- 1 cup Ice to chill

Preparation

- Add apples, oranges, and sugar to a large pitcher and muddle with a muddler or wooden spoon
- Add orange juice and brandy and muddle again to combine
- Add red wine
- Add ice and stir
- Garnish with orange segments

HEFFLER HIGBALL

Ingredients

- 2 oz whiskey
- 6 oz ginger ale

Preparation

- Fill a highball glass with ice
- Pour whiskey
- Top with ginger ale