

# Venus Tease

Our Creamy Citrus Refresher  
with a Minty Twist

*Best enjoyed fireside, poolside, or  
lakeside—because peppermint doesn't  
follow the seasons.*

**Glassware:** · 16 oz Glass

**Rim:** Brown Sugar & Pink Himalayan Salt

## Ingredients:

- 4 oz Lakeside Lemon 'N' Lime
- Small amount of water (for rimming)
- 2 tbsp Brown Sugar
- 1 tsp Pink Himalayan Salt
- 2 Soft Peppermint Balls (e.g., Red Bird brand)
- 1 oz Heavy Sweet Cream
- 8 oz Crushed Ice



## Method:

1. Pour a small amount of water into a saucer.
2. In another saucer, combine brown sugar and pink Himalayan salt. Mix well.
3. Dip the rim of a 16 oz glass into the water, then coat with the sugar-salt mixture.
4. Pour 4 oz of Lakeside Lemon 'N' Lime into the glass.
5. Add 2 peppermint balls and stir thoroughly until fully dissolved.
6. Add 1 oz of heavy sweet cream.
7. Top with 8 oz of crushed ice.
8. Stir gently for 30 seconds.

## Garnish:

- Crushed peppermint rim (optional, for extra flair)
- Fresh mint sprig & a peppermint candy placed on top

**\*YOU ~~NEED~~ WANT THIS BOTTLE**



MISSOURI  
DISTILLERS



BLACK SEA SHINES  
OF THE BZARKS