Black Velvet
1 serving

**INGREDIENTS**
- 3 to 4 ounces stout beer, preferably Guinness
- 3 to 4 ounces champagne

**STEPS**
- Fill a champagne flute halfway full with the stout so that it has a foamy head. Gently add the champagne by pouring it over the back of a spoon and through the foam; this will create a visually pleasing effect as the champagne and beer mingle gradually in the flute.

Champagne Cocktail
1 serving

**INGREDIENTS**
- 1 sugar cube
- 2 to 4 drops Angostura bitters
- ½ to 1 ounce cognac or other good-quality brandy (optional)
- 3 ounces chilled champagne (may substitute other Brut-style, sparkling white wine)
- Twist of lemon peel, for garnish

**STEPS**
- Chill a champagne flute.
- Place the sugar cube in a small cup; let the drops of Angostura bitters (to taste) fall on it, so the cube is soaked.
- Add the cognac or brandy, if desired, and the bittered sugar cube to the flute, then top with the champagne.
- Run the lemon peel (exterior) around the rim of the glass, then drop it into the drink.

Spiced Cranberries in Champagne
1 serving

**INGREDIENTS**
**For the syrup**
- 1 orange
- ¼ cup unsweetened 100-percent cranberry juice
- ½ cup sugar
- 1 whole star anise
- 3 whole cloves
- 3 tablespoons fresh cranberries
**For the drink**
- Ice
- ½ ounce cognac
- ½ ounce dry curaçao
- 3 ounces chilled champagne (may substitute Brut-style sparkling white wine)

**STEPS**
- For the syrup: Cut strips of the orange zest (no pith) and place in a small saucepan, then cut the orange in half and squeeze its juice into the saucepan. Add the cranberry juice, sugar, star anise, cloves and fresh cranberries. Cook over medium heat, stirring just until the sugar has dissolved. The cranberries should not pop.
- Remove from the heat; discard the zest and reserve a couple of the cranberries for garnish. The yield is a generous cup.
- For the drink: Fill a mixing glass with ice. Add ½ ounce of the cranberry syrup, the cognac and curaçao; stir until chilled, then strain into a champagne flute.
- Add 1 or 2 of the reserved cranberries, then top with the chilled champagne.

French 75
1 serving

**INGREDIENTS**
- Ice
- 1 ounce gin
- ½ ounce fresh lemon juice
- ¼ ounce simple syrup (see NOTE)
- 4 or 5 ounces brut champagne
- Twist of lemon peel, for garnish

**STEPS**
- Fill a cocktail shaker halfway with ice. Add the gin, lemon juice and simple syrup. Shake vigorously for at least 30 seconds, then strain into a champagne flute. Top with the champagne as needed, and garnish with the twist of lemon peel.
- NOTE: To make simple syrup, combine ½ cup of sugar and ½ cup of water in a small saucepan over medium heat, stirring until the sugar dissolves. Bring to a slow rolling boil, then reduce the heat to medium-low and cook for 5 minutes. Transfer to a heatproof container and let cool to room temperature. Cover tightly and refrigerate until chilled through; store indefinitely.

Kir Royale
1 serving

**INGREDIENTS**
- ½ ounce creme de cassis
- 4 to 5 ounces chilled champagne (may substitute a Brut-style sparkling white wine)

**STEPS**
- Chill a champagne flute.
- Pour in the creme de cassis, then fill the glass with champagne, as needed.

Negroni Sbagliato
1 serving

**INGREDIENTS**
- Ice
- 1 ounce sweet vermouth
- 1 ounce Campari
- 2 ounces prosecco
- Thin whole slice of orange, for garnish

**STEPS**
- Fill an old-fashioned glass with ice cubes. Add the vermouth and Campari, then top with the prosecco; stir to combine. Garnish with the slice of orange.