



St. Patty's Day Cocktails from Ocean Vodka

By Maralyn D. Hill

With March being the month of shamrocks and St. Patty's Day, it seems appropriate to feature some green drinks. Last May, I was first introduced to Ocean Vodka. Since they were kind enough to do some special cocktails for us last month, who better to ask for March? Truthfully, I can enjoy a good mojito any time of year.

My husband Norm and I enjoyed the organic vodka and thoroughly found visiting the facility on Maui amazing. In addition to it being a family affair, three generations of the Smith family have grown up on Maui. The water used in the vodka comes from 3,000 feet below the big island of Hawaii. When brought to the surface, it's organically purified. Rather than go on about the Ocean Vodka's history, let's get to the cocktails. You can read more in depth about this organic product on their website. I just wanted to give you a little background to intrigue you to discover more.

Happy St. Patrick's Day!

THE OCEAN VODKA MOJITO

In a shaker squeeze 1 lime wedge and drop into shaker, add 10 mint leaves and $\frac{3}{4}$ oz simple syrup. Muddle vigorously until it is almost a paste.

Add ice then pour:

1 $\frac{1}{4}$ oz Ocean Vodka
1/2 oz Three Palms Coconut Rum
3/4 oz Clear Peach Schnapps
3/4 oz Rose's Lime Juice
2 Bar Spoons of Coco Real

* Shake Vigorously until the ice has broken down and the noise is less than half than when shaking began. Pour contents into a large rocks glass or highball.

OceanVodka Pineapple Basil Martini

OCEAN VODKA PINEAPPLE BASIL MARTINI

2 oz. Ocean Vodka
1 oz. Simple Syrup
¼ of a Pineapple
2 Large Basil Leaves

Tear organic basil leaves and place in the bottom of a shaker.
Pour in 1 ounce of simple syrup and muddle together.
Juice ¼ of the whole pineapple and pour into the cocktail shaker.
Add 1 cup of ice.
Pour 2 ounces of Ocean Vodka over the ice.
Shake vigorously.
Strain into a chilled martini glass.
Garnish with a slice of pineapple and a basil leaf.





The Ocean Collins

THE OCEAN COLLINS

1½ oz Ocean Vodka

4 Thin Cucumber Wheels

¾ oz Funkin Lychee or 1 oz Lychee Juice (canned)

1½ oz Housemade Sweet and Sour

Club Soda

Muddle cucumber briskly with sour.

Add puree and vodka with ice, shake and pour into highball.

Top with club soda.

Garnish with thin cucumber wheels floating.

Cheers and enjoy. Let us know your favorite and enjoy the touch of green all of these cocktails feature.



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Organic Ocean Vodka. Clean, Pure, Award-Winning Vodka from Paradise.



Ocean Vodka Organic Farm and Distillery shares the dream with you, educating guests on the importance of organic farming for the conservation of land and ocean, green manufacturing and the production of spirits.

We welcome you to visit our organic farm, distillery and gift shop, situated on a breathtaking 80-acres on the slopes of Mount Haleakala. Contact us for corporate and private events.

Tours daily, seven days a week.
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