

## These Brunch Cocktails & Eye-Openers Make Your Day Drinking Game Strong

by [Kelly Magyarics](#) |

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*David Burke Kitchen Bloody Mary. Image: @johnc*



### Gingerade

*Recipe courtesy of [David Burke Kitchen](#)*

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This breakfast drink has the rejuvenating properties of ginger and lemon, and the soothing powers of honey and tea. Use black tea for a caffeine boost, or an herbal tea for a more natural beverage. And it easily goes from mocktail to cocktail with the addition of an ounce or two of gin or vodka.

- 1 oz. Ginger puree
- 1 oz. Lemon juice
- ½ oz. Honey syrup (equal parts honey and warm water stirred to combine)
- 2 oz. Iced tea
- Lemon wedge, for garnish

Add all ingredients except garnish to a cocktail shaker, add ice, and shake to chill. Strain into a highball glass over fresh ice, and garnish with a lemon wedge.



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### **SoHo Bloody Mary**

*Recipe courtesy of David Burke Kitchen*

The savory secret to this sip lies in the addition of olive brine, Dijon mustard and beef bouillon to the housemade Bloody Mary mix. Feel free to riff on the garnish with other options including beef jerky, cornichons, mini dill pickles or slices of salume. “Bloody Marys are best made to order and with a homemade recipe rather than a sourced product, as long as there is balance among all the flavors layered within that cocktail,” says beverage director Jason Galang. “The garnishes are an added surprise.”

1 ½ oz. Svedka Vodka  
2 oz. Bloody Mary Mix (see Note)  
Cocktail shrimp, for garnish  
Skewered lemon wedge and olive, for garnish  
Lime wheel, for garnish

Add the vodka and Bloody Mary mix to a mixing glass, add ice, and shake for 10 seconds. Strain into a highball glass over fresh ice, and garnish with the cocktail shrimp, skewered lemon wedge and olive, and lime wheel.

*For the Bloody Mary mix:*

- 1 large can Tomato juice
- 2 ½ oz. Worcestershire sauce
- 2 oz. Olive brine
- 2 oz. Dijon mustard
- 2 oz. Tabasco sauce
- 2 tbsp. Prepared horseradish
- 1 ½ oz. Beef bouillon
- 1 ½ oz. Lime juice
- 1 ½ tbsp. Old Bay Seasoning
- 1 ½ tbsp. Kosher salt
- 1 tbsp. Celery salt

### **Tips and Trends With Breakfast Cocktails:**

1. **Think about the menu.** The best brunch drinks have bright flavors like citrus, peach and tomato to enhance weekend dishes, says Jason Galang, beverage director for David Burke Kitchen. Variations on gin cocktails with grapefruit, as well as those made with apricot, peach and nectarine purees, are also great for day drinking.