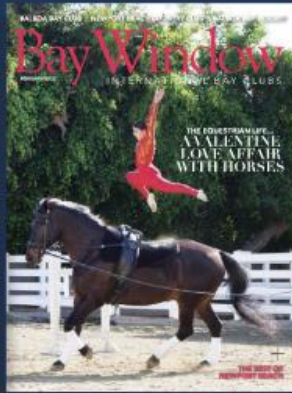
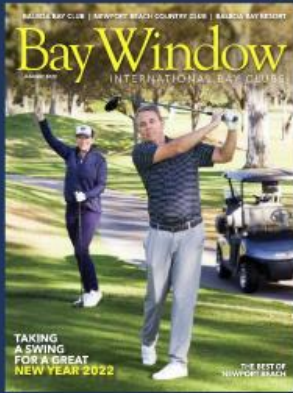


BALBOA BAY CLUB | NEWPORT BEACH COUNTRY CLUB | BALBOA BAY RESORT

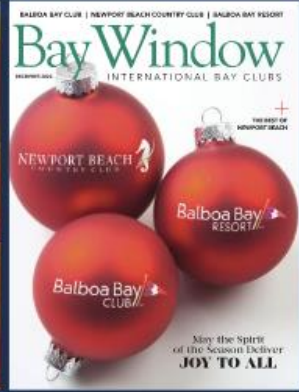
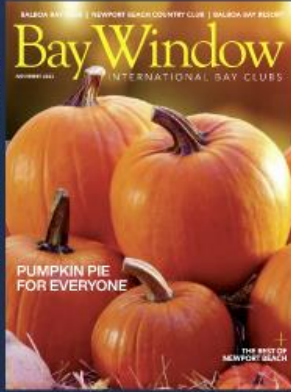
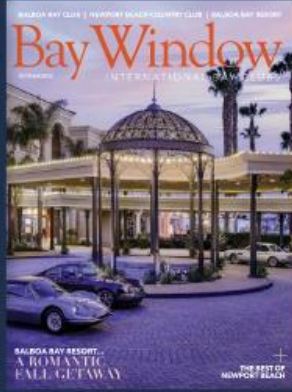
Bay Window

INTERNATIONAL BAY CLUBS

JANUARY 2023



Adiós 2022... ¡Feliz Año Nuevo 2023!





TWO SHORES GIN ~ BASIL SMASH

Two Shores Gin complements the aromatics of fresh Basil creating a vibrant and lovely cocktail.

- 2 ounces Two Shores Gin
- 1 ounce fresh lemon juice
- 1/2 ounce basil simple syrup

Bring to a boil 1 cup water and 1 cup sugar. Remove from heat. Steep 1 bunch basil leaves in sugar water for about 30 minutes and the syrup turns a nice green. Cool and strain into a jar for up to 30 days in the fridge.

with creamy Manchego and roasted garlic and the BBQ Texas Ranch Quail. The Herb Marinated Pork Porterhouse Chop, the Crispy Pacific Sanddab Po Boy and the Wagyu Beef Burger with smoked cheddar, cabernet-bacon jam and their herb fries are all not to be missed.

The craft cocktail program is superb with the Ortega, a Tequila mélange with a Tajin dusted rim and the Missionary, made with Cherry Infused Bourbon, Lo-Fi Amaro, Amaretto, Chocolate Bitters...and my glass of oaky Talbot Chardonnay was like sucking on a barrel! 22 wines by the glass and 6 beer offerings, including Four Amigos Shift Beer, a Mexican lager with citrus notes and a light malty finish brewed exclusively for all the restaurants.

ORANGE COUNTY MUSEUM OF ART (OCMA) VERDANT RESTAURANT

Newly inspiring our community with the creativity of 13 Women, an exhibition curated by OCMA CEO and Director Heidi Zuckerman will be one of the displays at the newly opened museum. In a museum for the 21st century set in the Segerstrom Center for the Arts, Verdant is the Restaurant and Bar that offers an a la carte Menu and a Kid's Menu which is a collaboration between Patina alum and culinary talents Chef Ross Pangilinan and Chef Nick Weber. The chefs have created a vegetable forward menu that brings the flavors of the Mediterranean and Southeast Asia. They have created luscious sauces that are big and bright and bold and highlight the vegetables using miso to add umami and depth to the dishes. There is a full cocktail program along with bubbles and wines to accompany the beautiful dishes.

TWO SHORES GIN (Distilled in Laguna Beach!)

And now we drink! We now have an award-winning ultra-premium small-batch Gin right on our shore from female owned and operated Laguna Beach Spirits Company, founded by Eileen Keighley. Two Shores Gin, a blend of 14 botanicals, many of which are hand-harvested in California, gives this London Dry-style Gin a distinct flavor rooted in the spirit's British history. The two shores being England and the cool coastline of Edinburgh, Scotland where she spent much of her childhood foraging for fruit and botanicals with her father, who used them to make gin in his greenhouses. Men have dominated the spirits industry, but with the introduction of Two Shores Gin, Eileen has brought diversity, innovation and a fresh vision for botanical-based beverages. After years of research and development, she introduced a Gin that embodies the beautiful bounty of California, the rich tradition of London and the memories of her father.

It opens with a nose of California citrus and gentle juniper that fades into subtle spice and sage. On the palate, bright citrus, prickly pear and dragon fruit lead with a delicate sweetness that becomes layered with herbal notes of eucalyptus and white sage. Distilled and bottled in Los Angeles, the company will offer a portfolio of botanical-based beverages. Its proprietary distillation process results in a 43% ABV dry gin that is bold, bright, smooth and sip-worthy.

Cheers to 2023 and Bon Appetit-



TAVERN HOUSE ~ SMOKEY MAPLED MARK

To quote Chef/Owner David Wilhelm of Tavern House: "The Smokey Mapled Mark is more than a seasonal riff on an old fashioned, it's a sour, warming, multi-sensory experience that plays up the flavors of fall through notes of cinnamon, maple and clove."

- 1-1/2 ounce Makers Mark Bourbon
- 1/2 ounce Grand Marnier
- 1/2 ounce Maple Syrup
- 2 dashes bitters
- Garnish: Orange wedge, thick cut and quartered,
- Stuck with 3 cloves

Add all ingredients into an ice filled mixing glass. Stir with a bar spoon and strain into a dancing tumbler (do not shake to prevent bruising of cocktail). Place single large cube of ice in glass and top with clove studded orange wedge.

BLOOM RESTAURANT COCKTAIL ~ ORTEGA

This is from partner/beverage director Gabe Whorley. It is named after the famous highway in South County.

- 1-1/2 ounces Tequila Blanco
- 1/2 ounce Aperol
- 10 mint leaves
- 1 ounce Serrano simple syrup
- 1 ounce lime juice, freshly squeezed
- 1-1/2 ounce grapefruit juice

Add ingredients to a cocktail shaker with ice. Shake vigorously. In a highball glass, add light ice. Pour in cocktail. Add a splash of ginger beer. Stir lightly.

Garnish with a Banderilla tamarind candy stick and a mint sprig. Optional: rim glass with Tajin spice, found in the produce section of markets.