

## Champagne Cocktails

### Bubbly Lavender

Make a lavender simple syrup. Fill the glass with ¼ syrup, top with bubbly, and add a lavender sprig. Make the syrup by boiling 1 cup of water with 3 tablespoons of lavender flowers. Reduce heat and stir in 2 cups of sugar. Let simmer for 15 minutes. Remove, cool completely, and drain to remove flowers. Can also be made with rose simple syrup.

### Classic Royale

Add Crème de Cassis (like [Chambord](#)) to the glass, and top with bubbly. Add berries or a sprig of rosemary.

### Bellini

Add peach sorbet or blended peaches to the glass, top with bubbly (this is a classic Italian cocktail, so it's best to use Prosecco), and top with a sprig of peach leaf or mint.

### The French Elder

Pour 2 ounces of Elderflower liqueur into a glass and add 3 ounces of bubbly (this is a French cocktail, so it's best to use Champagne). Add a spritz of soda water and a twist of lemon peel. Voilà!

### Fizzy Limoncello

Freeze your Limoncello until slushy and add a few dollops to your glass. Pour in the bubbly and top with fresh raspberries.

### Classic Cocktail

Put a sugar cube at the bottom of the glass. Pour in the bubbly. Add a few drops of your favorite bitters.

### Fuzzy Lemon Drop

Juice of 1 lemon, a shot of vodka, topped off with your favorite bubbly. Make it a Fuzzy Kamakazi by substituting lime for the lemon with a bit of muddle, and a splash of triple sec.

### Mimosa Bar

Get creative with juices and add the bubbly. Try pomegranate, cranberry, blood orange, Mandarin orange, pineapple, dragon fruit, prickly pear, guava, or lychee.

### Fun Toppers

Spun sugar, cotton candy, fresh herbs, fresh fruit, hard candy, sorbet floats, rock candy stirrers, a slice of orange (add before pouring), decorative straw, fruit peels, a thinly sliced rolled cucumber, or edible flowers.

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