



CAMPARI[®]

NEGRONI

- 1 part Campari[®]
- 1 part Bulldog[®] Gin
- 1 part 1757[®] Vermouth di Torino Rosso
- Combine ingredients over ice and stir
- Garnish with an orange peel

Campari[®] Liqueur. 24% alc./vol. (48 proof).
©2023 Campari America, New York, NY.
Please enjoy responsibly.

Official Partner of the 29th Annual

SCREEN ACTORS
GUILD AWARDS

ARTIST'S RED & WHITE BLENDS

ARTIST'S WHITE BLEND

flavors of

Yellow Apple, Meyer Lemon, Pineapple,
White Flowers, and Cream



personality

Aromatic & Creamy

pairing

Rich Seafood & Roast Chicken

ARTIST'S RED BLEND

flavors of

Blackberry, Blueberry, Black Pepper,
Baking Spices, and Dark Chocolate



personality

Dark & Rich

pairing

Braised or Roasted Meats



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THE GREEN ROOM **SANS- GRIA**

*A refreshing, non-alcoholic,
sugar free option*

INGREDIENTS: *Fresh Lime Juice* ■
Honeydew Melon Extract ■ *Cucumber Soda*
Honeydew Melon ■ *Stevia* ■ *Cucumber* ■
Mint

1. *Fill the glass with:*
 - *Pebble ice*
 - *10 cucumber slices, thin halfmoons*
 - *1 Tbsp finely diced honeydew melon*
2. *Add 1 oz. fresh lime juice*
3. *Add 1 dash honeydew melon extract*
4. *Add 1/8 tsp liquid stevia*
5. *Top with dry cucumber soda and stir with a straw*
6. *Garnish with ample fresh mint*



THE SPA

A luscious, tropical sangria made with Cooper's Hawk Artist's White Blend

INGREDIENTS:

Appleton® Estate Signature Blend ■
Cooper's Hawk Artist's White Blend ■
Mango Puree ■ Passionfruit Syrup ■
Tropical Blend Italian Soda ■
Pineapple Leaves ■ Dragonfruit

1. Fill the glass with:
 - Pebble ice
 - 1 Tbsp pineapple strips, thinly sliced
2. Combine in a separate vessel and pour over ice:
 - 3 oz. Cooper's Hawk Artist's White Blend
 - ½ oz. mango puree
 - ½ oz. passionfruit syrup
 - 1 tsp Appleton® Estate Signature Blend
3. Stir and top with tropical blend Italian soda
4. Garnish with pineapple leaves and halfmoon of dragon fruit



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THE AFTER PARTY

An aromatic rosé sangria

INGREDIENTS: Cooper's Hawk Rosé ■
Aperol® ■ Grapefruit Liqueur ■
Fresh Grapefruit Juice ■
Grapefruit Italian Soda ■
Grapefruit Slice ■ Rose Petal

1. Line the glass with a very thin slice of grapefruit
2. Fill to the top with pebble ice
3. Combine in a separate vessel and pour over ice:
 - 3 1/2 oz. Cooper's Hawk Rosé
 - 1/2 oz. Aperol®
 - 1/2 oz. Giffard Grapefruit Liqueur
 - 1/2 oz. fresh grapefruit juice
4. Stir and top with Grapefruit Italian Soda
5. Garnish with grapefruit peel slice and rose petal, add straw



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