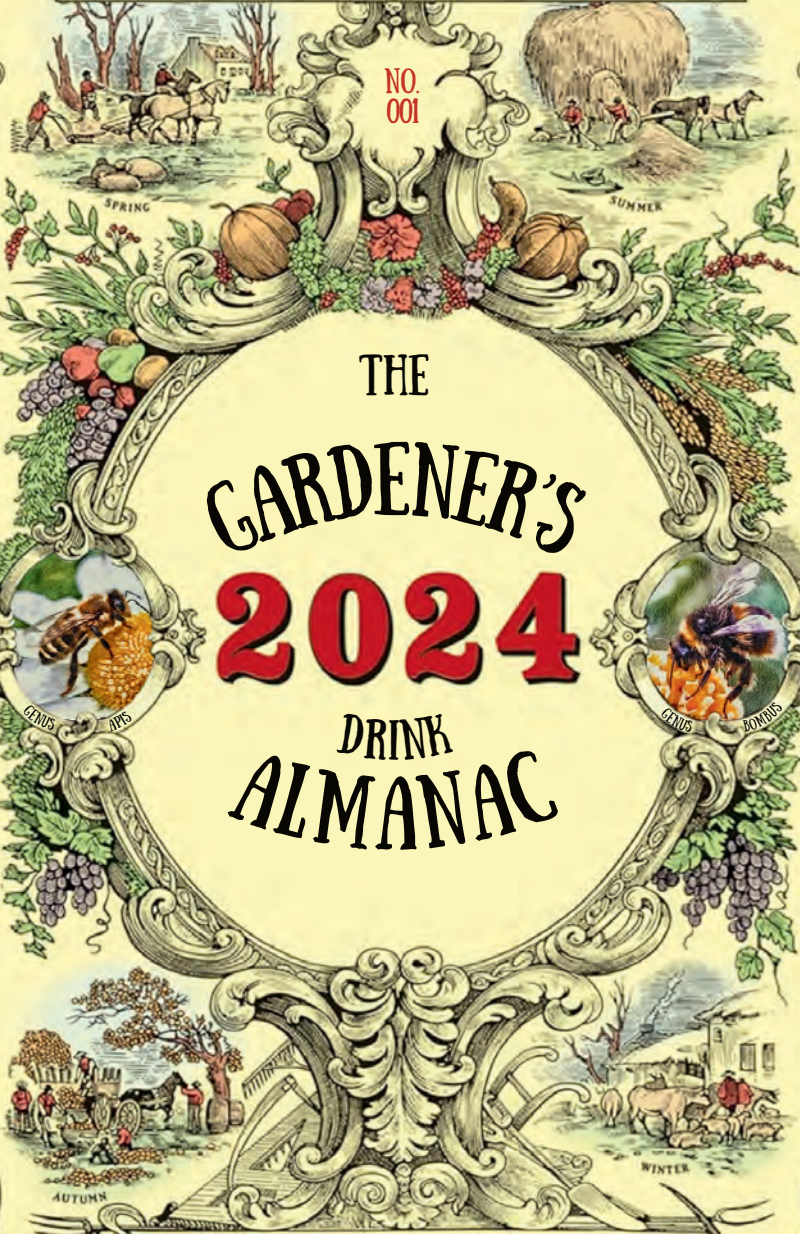


CHEF'S GARDEN

NO.
001

THE
GARDENER'S
2024
DRINK
ALMANAC



CRYSTAL SPRINGS

FEATURING FREE SPIRITED DRINKS, COCKTAILS, BEER AND WINE

GRAND CASCADES LODGE

WELCOME TO

The Chef's Garden at Crystal Springs Resort where nature's bounty meets the artistry of mixology.

Inspired by the time-honored wisdom of the Farmer's Almanac, our cocktail menu celebrates the harmony between the seasons and the rich tapestry of ingredients they bring forth.

In this sanctuary of flavor, we pay homage to the diligent work of bees and the golden nectar they provide, infusing our concoctions with the essence of their labor. But the magic doesn't stop there.

Our menu is a journey through the fields and orchards, capturing the essence of sun-ripened fruits, fragrant herbs and verdant botanicals.

Each drink is a testament to the skill and creativity of our mixologists, who curate a symphony of flavors from the freshest, locally sourced ingredients.

Whether you're sipping on a refreshing springtime elixir or warming up with a cozy autumn blend, every cocktail tells a story of the earth's abundance and the art of craft.

Join us as we raise a glass to the wonders of the Chef's Garden, where every sip is a celebration of nature's finest offerings.



BEER+WINE

WINE WINE

SPARKLING

PROSECCO 12 - 44
bisol, jeio, brut, nv

WHITE

PINOT GRIGIO 14 - 52
sun goddess, ramato,
friuli-venezia giulia, itay

SAUVIGNON BLANC 14 - 52
drylands, marlborough,
new zealand

CHARDONNAY 12 - 44
callaway, california

ROSÉ

BLEND 14 - 52
château sainte marguerite,
symphonie rosé,
côtes de provence, france

RED

PINOT NOIR 12 - 44
mas la chevaliere, languedoc-roussillon, france

BLEND 14 - 52 [ORGANIC]
harvey & harriett, san luis obispo county, california

SANGIOVESE-CABERNET SAUVIGNON BLEND 14 - 52
volpaia, citto, tuscan, italy

CABERNET FRANC 12 - 44
achaval ferrer, mendoza, argentina

CABERNET SAUVIGNON 17 - 64
austin, paso robles, california

BLEND 18 - 68

HONEYCRISP APPLE

SANGRIA 18
apple cider, apple jack
brandy, ginger beer,
autumn simple,
pinot grigio,
honeycrisp apples

BEER

DRAFT 9

BLUE MOON

SUN KISSED CITRA IPA

BOTTLES + CANS 9

MOUNT OLIVE PILSNER

FARMER'S LAGER

HOPNOTIC IPA

GHOST HAWK LAGER 12

HAZE FOR HORSES IPA 12

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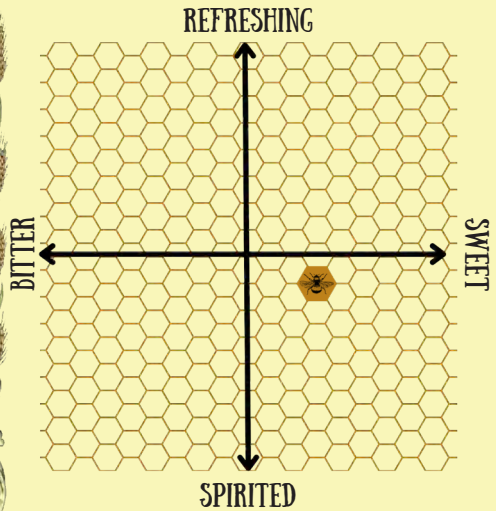
APPLES



The apple, a versatile and time-honored fruit, have been cherished for millennia. Thriving in temperate climates, they require a cool winter period for optimal growth. Regions like New Jersey, with moderate temperatures and well-drained soil, are ideal for apple orchards. Beyond their delicious taste and refreshing crunch, apples boast a plethora of nutrients, offering numerous health benefits. Rich in fiber, vitamin C, and antioxidants, they're a fantastic addition to any diet.

Whether enjoyed fresh, baked into pies, pressed into cider, or distilled into applejack, there's no shortage of ways to savor them. Applejack, a robust alcoholic beverage, holds a significant place in American history, particularly in New Jersey. Its origins trace back to colonial times when farmers distilled apple cider into a potent spirit. New Jersey, dubbed the "Garden State," has a storied tradition of apple cultivation, cementing its status as a major producer. In 1698, William Laird, a Scottish American settler in Monmouth County pioneered applejack production, originally known as Jersey Lightning. The Laird family continues this legacy, remaining integral to New Jersey's beverage history.

FLAVOR GRAPH



CAN BE MADE VEGAN



JERSEY HEIRLOOM

TITO'S VODKA, LAIRD'S APPLEJACK, LAVENDER, LEMON

GARDENER'S NOTES:

The cocktail dances on your taste buds with a delightful harmony of flavors. The bright citrusy notes of lemon and the floral essence of lavender intertwine gracefully, creating a refreshing and invigorating sip reminiscent of a sunny summer day. As you savor each sip, the Laird's Applejack reveals its depth, adding a rich complexity that lingers on the palate like a gentle whisper of autumn. This drink blending the best of both seasons into a single glass for you to enjoy.

BUZZ METER:



PEACH



Peaches have long been intertwined with the agricultural heritage of the Garden State, contributing not only to its economy but also to its cultural identity. The process begins in late winter or early spring, when peach trees awaken from their dormancy with delicate blossoms that paint the landscape in hues of pink and white. These blossoms, not only a sight to behold but a crucial for pollination, give way to tiny green fruits that gradually swell and ripen under the warm summer sun. New Jersey's peach industry holds a special place in the state's agricultural landscape. Known as the "Garden State," New Jersey boasts a diverse array of fruits and vegetables, but peaches stand out as one of its crown jewels. The state's sandy loam soil and temperate climate create optimal conditions for peach cultivation, resulting in fruits that are renowned for their exceptional flavor and juiciness. Beyond their delectable taste, peaches pack a nutritional punch.

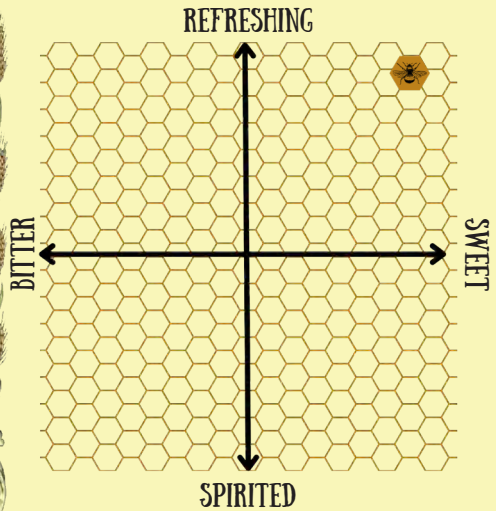
Rich in vitamins A and C, as well as fiber and antioxidants, they offer a host of health benefits.

From supporting immune function to promoting skin health, peaches are a delicious way to nourish the body.

FLAVOR GRAPH



BLOSSOM SPRITZ



KETEL ONE BOTANICAL PEACH + ORANGE BLOSSOM,
COINTREAU, APEROL, PROSECCO

GARDENER'S NOTES:

Kettle One Botanical Peach and Orange Blossom forms the base of this beverage, infusing it with a subtle peach essence, a nod to one of New Jersey's key crops. The orange blossom enhances the lively taste of Cointreau, balancing it out perfectly in April. Every sip bursts with flavor. The Prosecco's effervescence adds a delightful sparkle to this lively blend, creating a versatile drink suitable for any event. Indulge in the delightful fusion of flavors in this exceptional cocktail.

BUZZ METER:



CHAMOMILE



Chamomile is a beloved herb known for its calming properties and delicate floral scent. Known for its ability to promote relaxation and alleviate stress, chamomile is also praised for its anti-inflammatory and antioxidant properties.

Its growing season typically starts in early spring, with seeds or seedlings being planted in well-drained soil and placed in a sunny spot. Chamomile requires regular watering to keep the soil moist but not waterlogged.

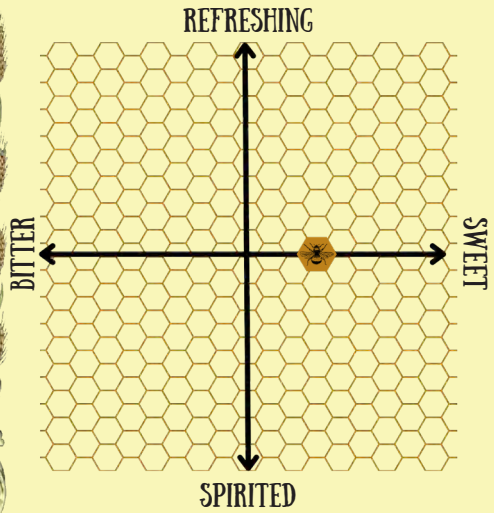
As the season progresses, you will be delighted to see the chamomile plants bloom with beautiful white and yellow flowers that release a calming fragrance. It is important to deadhead the spent flowers to encourage continuous blooming throughout the season.

Harvesting chamomile can begin once the flowers are in full bloom. You can pluck the flowers by hand or use scissors to cut the stems. The harvested chamomile can be used fresh or dried for teas, infused oils, or other herbal preparations that promote relaxation and well-being.

FLAVOR GRAPH



PLEASED BEES



CAN BE MADE VEGAN

BARR HILL GIN, CHAMOMILE VERMOUTH,
LEMON, HONEY

GARDENER'S NOTES:

Barr Hill Gin, kissed with juniper and honey, forms its buzzing heart. Fresh lemon adds zest, while chamomile-infused vermouth brings tranquil notes. A drizzle of honey crowns this garden elixir, evoking the nectar of the bees. Sip and be transported to a paradise, where the air hums with life's melody and the scent of blooming flowers.

BUZZ METER:

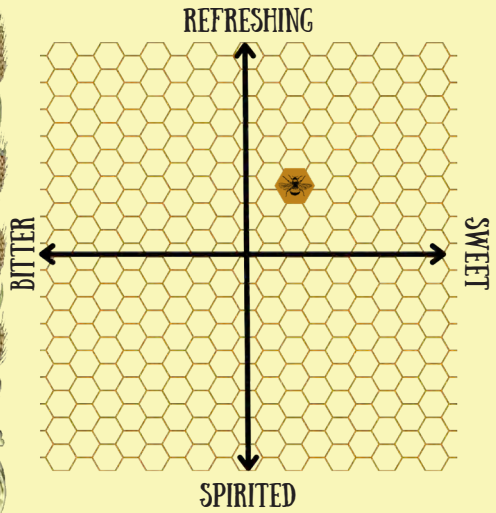


CUCUMBER



Cucumbers are a delightful addition to any garden, with their crisp and refreshing taste. When it comes to growing cucumbers, it's essential to know about their growing season and varieties. Cucumbers thrive in warm weather, so they are typically planted after the danger of frost has passed. They require plenty of sunlight, water, and well-draining soil to flourish. There are several varieties of cucumbers to choose from, such as slicing cucumbers, pickling cucumbers, and burpless cucumbers. Slicing cucumbers are great for fresh eating, while pickling cucumbers are ideal for making delicious pickles. Burpless cucumbers are known for being easy to digest and have a mild flavor. When gardening cucumbers, it's important to provide them with support as they grow. You can use trellises or cages to help the vines climb and prevent the cucumbers from touching the ground, which can lead to rotting. Regular watering and fertilizing will also help your cucumber plants thrive and produce an abundant harvest. By understanding the growing season, choosing the right varieties and providing proper care, you can enjoy a bountiful cucumber harvest in your garden.

FLAVOR GRAPH



CAN BE MADE VEGAN

HENDRICK'S GIN, CUCUMBER, LIME, CLUB SODA

GARDENER'S NOTES:

The star ingredient in this refreshing drink is cucumber, especially when paired with Hendrick's Gin, renowned for its distinct cucumber and rose infusions. Drawing inspiration from a variety of cucumbers found in the garden, this beverage is served in a garden setting surrounded with rose bushes, offering a charming atmosphere. Indulge in this invigorating drink to enhance your relaxation as you soak in the garden's beauty.

BUZZ METER:



STRAWBERRY

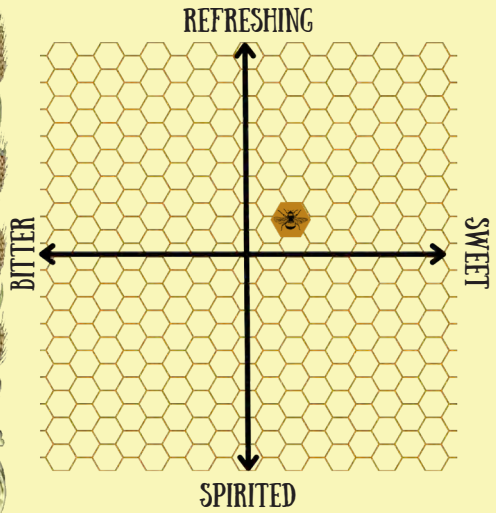


Strawberry gardening season is a delightful time for both experienced gardeners and newcomers alike. These vibrant and juicy fruits are not only delicious but also relatively easy to grow in your own garden. Whether you choose to plant them in raised beds, containers, or directly in the ground, strawberries will reward you with a bountiful harvest. One fascinating fact about strawberries is that they are not actually berries but rather an “aggregate accessory fruit.” This means that the fleshy part of the fruit develops from the receptacle of the flower, which is why you can see the tiny seeds on the exterior. When it comes to caring for your strawberry plants, it’s essential to provide them with plenty of sun, well-draining soil, and regular watering. Remember to mulch around the plants to help retain moisture and keep the fruits clean and off the ground. As you nurture your strawberry plants throughout the season, you’ll soon be enjoying the sweet rewards of your labor - from fresh strawberries for snacking to delicious jams, pies and desserts.

FLAVOR GRAPH



STRAWBERRY SUNSET



CAN BE MADE VEGAN

PATRON REPOSADO, STRAWBERRY AGAVE, LIME

GARDENER'S NOTES:

The symbol of Patron Tequila is the bee, chosen for its symbolic connection to the blue agave plant—a natural attraction for bees. Just as bees are drawn to the nectar of the agave, you too will find yourself irresistibly drawn to the allure of this drink.

Embellished with the essence of Patron, this cocktail whispers tales of tradition and sophistication. Let it accompany your sunset, painting the sky with hues of strawberry bliss.

BUZZ METER:

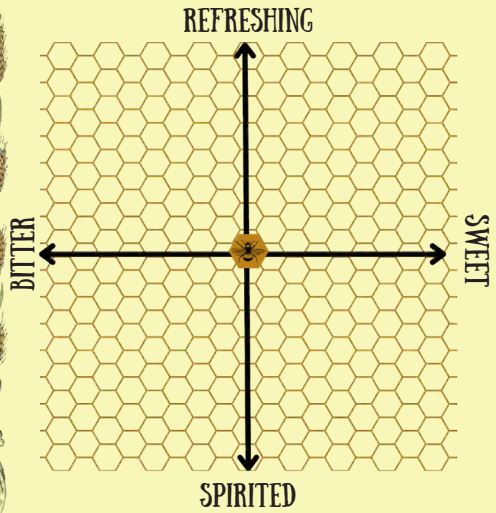


GRAPEFRUIT



Grapefruits typically thrive in warmer climates, yet gardeners in regions like New Jersey have discovered ways to cultivate citrus fruits. They can be grown indoors or in a climate-controlled greenhouse. Known for their tangy-sweet taste and rich in vitamin C, grapefruits are a popular choice for a nutritious diet. These citrus fruits are also abundant in antioxidants and fiber, coming in various varieties like white, pink, and red, each with a distinct flavor and color. When picking grapefruits, opt for ones that feel heavy for their size, indicating juiciness. Enjoy them fresh, as juice, or in salads for a flavorful addition. Store grapefruits at room temperature or in the fridge to maintain their freshness and taste.

FLAVOR GRAPH



CAN BE MADE VEGAN

BEE SMOKER

UNION MEZCAL, PAMPLEMOUSSE, LIME,
FEVER-TREE GRAPEFRUIT SODA

GARDENER'S NOTES:

This cocktail is named after the tool beekeepers use to soothe bees while tending to hives. Just like bees, this drink will have you unwinding after a few sips. It features union mezcal for a smoky flavor, with pamplemousse enhancing its subtle citrus undertones.

BUZZ METER:



MINT



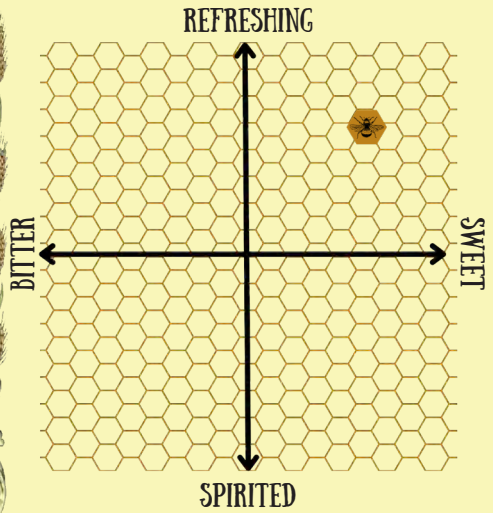
Mint is a delightful herb that can easily be grown in a home garden during the spring and summer months.

The mint-growing season typically starts in the early spring when the threat of frost has passed and continues through the summer until the first frost of fall. When it comes to gardening mint, there are several varieties to choose from, each offering a unique flavor profile and aroma. Some popular varieties include spearmint, peppermint, chocolate mint, and pineapple mint. Spearmint is known for its refreshing taste, while peppermint has a more intense and cooling flavor. Chocolate mint offers a hint of cocoa in its aroma, and pineapple mint has a sweet and fruity fragrance.

To grow mint successfully, it is recommended to plant it in a location that receives partial sunlight and has well-draining soil. Mint can be propagated from cuttings or planted from seed, and it thrives in containers or directly in the ground. Regular watering is essential to keep the soil consistently moist but not waterlogged. During the growing season, be sure to harvest mint regularly to encourage new growth and prevent it from becoming too leggy. You can use fresh mint leaves in a variety of dishes, such as salads, teas, cocktails, and desserts, to add a burst of flavor.

Overall, growing mint in your garden can be a rewarding experience, allowing you to enjoy the freshness and vibrancy of this versatile herb throughout the warmer months.

FLAVOR GRAPH



CAN BE MADE VEGAN

HONEYED BREEZE

BRUGAL 1888 RUM, HONEY, MINT, LEMON, CLUB SODA

GARDENER'S NOTES:

This libation harmonizes the warmth of rum, the sweetness of honey, the zest of lemon, and the invigorating essence of mint. With each sip, embark on a flavor-filled voyage: starting with the deep richness of Brugal 1888 rum, evoking memories of golden sunsets, then transitioning seamlessly to the fresh allure of muddled mint, harvested from our garden.

BUZZ METER:



FENNEL



Fennel is a versatile herb that is not only easy to grow but also has a variety of uses. When gardening fennel, it is important to plant it in well-draining soil and in a location that receives plenty of sunlight.

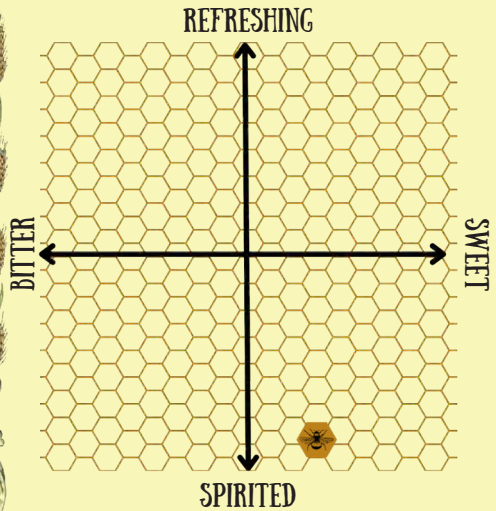
Fennel can be grown from seeds or transplants and requires regular watering to thrive.

Once your fennel is ready to harvest, you can use it in a number of ways. The fronds of the fennel plant can be used to add flavor to salads, soups, and seafood dishes. The bulb of the fennel plant can be roasted, grilled, or sautéed to bring out its sweet and aromatic flavor. Additionally, fennel seeds are often used in cooking and baking to add a subtle licorice-like taste to dishes. Whether you are a seasoned gardener or new to gardening, growing fennel can be a rewarding experience. Not only does it add beauty to your garden with its feathery foliage, but it also provides you with a fresh and flavorful herb to enhance your culinary creations.

FLAVOR GRAPH



GARDNER'S SAZERAC



SAGAMORE RYE, BITTERS, FENNEL

GARDENER'S NOTES:

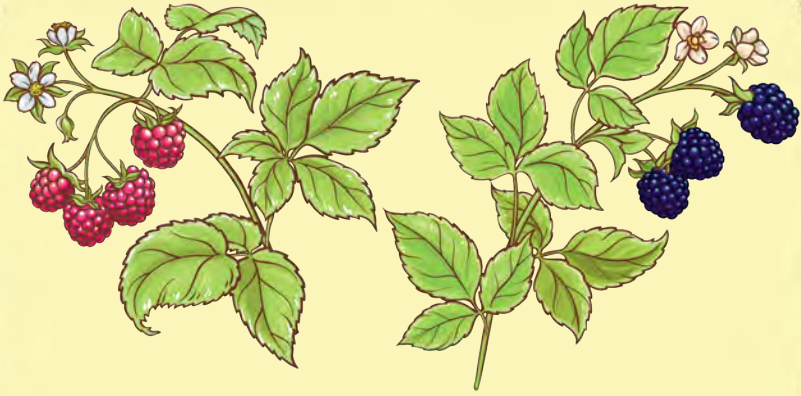
This cocktail gets its name from the classic cocktail the Sazerac.

Like the classic it has a whisper of anise flavor, but instead of absinthe, we use fresh fennel from the garden. The fennel enhances the herbaceous bouquet of Sagamore Rye. We encourage you to chew on the fennel frond before you take a sip.

BUZZ METER:



RASPBERRY + BLACKBERRY

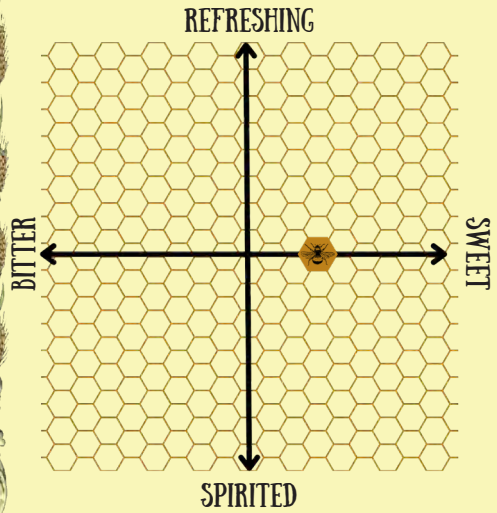


As a gardener, there is a special joy in cultivating raspberries and blackberries. These delicate fruits not only provide a burst of flavor but also add a touch of natural beauty to the garden. The process of tending to these plants, watching them grow and finally harvesting the ripe berries is truly rewarding. When choosing where to plant these berry bushes be sure to plant them in full sun and in rich, well-drained soil. Avoid planting where wild brambles, fruit trees, strawberries, melons, tomatoes, potatoes, eggplants or peppers have been grown in the past. Preserving raspberries and blackberries allows us to savor their goodness long after the harvest season has passed. Whether we freeze them, turn them into jams, or even dry them, these preserved berries bring a taste of summer to the colder months. The vibrant colors and sweet flavors of these berries can brighten up any dish, from morning oatmeal to decadent desserts. As a gardener, the art of preserving raspberries and blackberries is not just about extending their shelf life; it is about capturing a piece of nature's bounty and enjoying it throughout the year. The process of preserving these berries is a labor of love, a way to hold onto the fleeting moments of summer and bring a bit of sunshine into our lives, no matter the season.

FLAVOR GRAPH



SMASHED



CAN BE MADE VEGAN

MAKER'S MARK 46, BERRY PRESERVE, ROSEMARY,
LEMON, FEVER-TREE GINGER BEER

GARDENER'S NOTES:

Maker's Mark 46 stands out due to its distinctive process of adding seared oak staves into the barrel for finishing it. This method enhances flavors of baking spice and vanilla, complementing the spicy ginger notes of the ginger beer. The aroma of rosemary adds depth, balancing beautifully with the sweetness of berry preserve.

BUZZ METER:



DANDELIONS



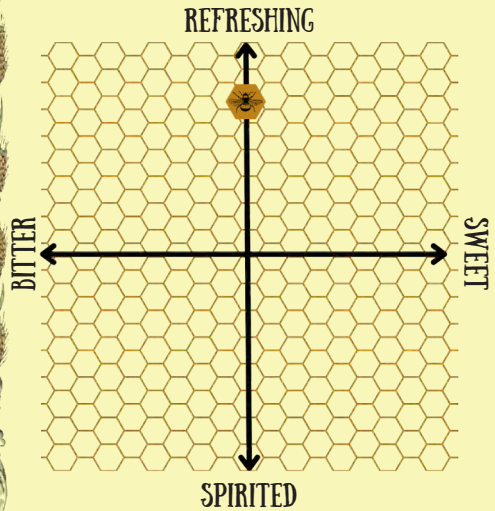
Dandelions are a versatile and abundant plant that can be found growing in many regions during the spring and summer seasons. Harvesting dandelions can be a fun and rewarding activity, as they have numerous uses in cooking, herbal medicine and even crafting.

When harvesting dandelions, it's important to choose plants that are away from areas that may have been sprayed with pesticides or other chemicals. The best time to harvest dandelion greens is in the early morning when they are freshest and most tender. Simply pluck the leaves from the base of the plant, being careful not to disturb the roots.

Dandelion greens can be used in salads, sautéed as a nutritious side dish, or blended into smoothies for an added health boost. The flowers can be used to make dandelion jelly, wine, or infused into vinegar for a unique flavor. Dandelion roots can be roasted and ground to make a coffee substitute or brewed into a tea for its detoxifying properties.

So next time you see dandelions popping up in your yard, don't just think of them as weeds. Embrace their abundance and versatility by harvesting them for culinary and medicinal purposes.

FLAVOR GRAPH



CAN BE MADE VEGAN

BOTANIST GIN, DANDELION WINE, LEMON, HONEY, TONIC

GARDENER'S NOTES:

This drink is an homage to Latour's foraged cocktail ethos. Botanist gin, crafted with 22 foraged ingredients, sets the stage for this exquisite libation. Blending dandelion wine, lemon and a hint of honey, it's a low ABV revelation. Topped with tonic, each sip unveils a symphony of flavors, embodying exploration and innovation with every delightful sip.

BUZZ METER:



LAVENDER



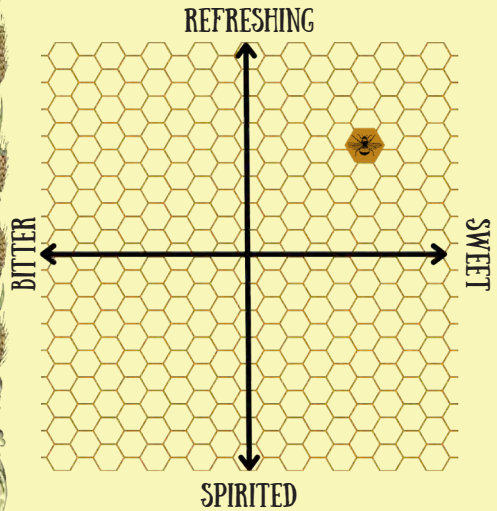
Lavender is a beautiful and versatile herb that is relatively easy to grow in your garden. To grow lavender successfully, make sure to plant it in well-draining soil and provide plenty of sunlight.

Lavender is known for its lovely fragrance and vibrant purple flowers that attract bees and butterflies to your garden. Once you have successfully grown lavender, you can harvest the flowers to enjoy their various uses. Lavender has a wide range of applications, from culinary to medicinal and even in aromatherapy. You can use dried lavender flowers to make sachets, potpourri, infused oils, or even culinary delights like lavender-infused honey or baked goods. To preserve your lavender harvest, drying is a common method that helps retain the fragrance and color of the flowers. To dry lavender, you can tie small bunches of flowers together and hang them upside down in a warm, dry place with good air circulation. Another method is to lay the flowers flat on a screen or paper towel in a single layer and let them air dry. By drying your lavender harvest, you can enjoy the beauty and benefits of this wonderful herb throughout the year. Whether you use it for its calming aroma, culinary adventures, or decorative purposes, dried lavender is a delightful addition to any home.

FLAVOR GRAPH



FLORAL SPRITZ



RITUAL ZERO PROOF APERITIF ALTERNATIVE,
LAVENDER, LOCAL SPARKLING TEA

GARDENER'S NOTES:

This effervescent drink is a great non-alcoholic alternative.

Using Ritual Apertif giving the drink great body. While the Local Sparkling tea gives the drink a playful fizz. The lavender syrup gives the drink a touch of sweetness but a floral flavor that ties the entire drink together.

BUZZ METER:

NONE

BUMBLEBEE

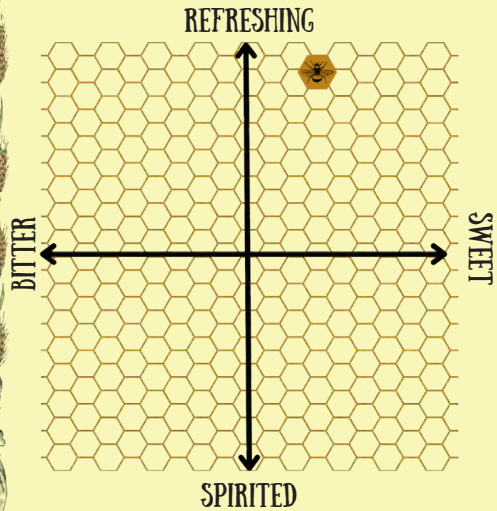


Bumblebees are essential pollinators in gardens and play a crucial role in helping plants to reproduce. Unlike other bee species, bumblebees are generally docile and rarely sting, making them a friendly presence in any garden. Their fuzzy bodies easily pick up pollen as they move from flower to flower, aiding in the pollination process. By pollinating a wide variety of plants, bumblebees contribute to the growth of fruits, vegetables, and flowers, ensuring a bountiful garden. Next time you see a bumblebee buzzing around your garden, remember to appreciate these helpful and stingless pollinators for all the hard work they do.

FLAVOR GRAPH



BUMBLEBEE



CAN BE MADE VEGAN

RITUAL ZERO PROOF GIN ALTERNATIVE,
LEMON, HONEY, TONIC

GARDENER'S NOTES:

Taking inspiration from the bumblebee, this cocktail captures its essence by being alcohol-free, making it stingless. The beverage blends honey and tonic to produce a light, refreshing flavor with a subtle fizz. It's a delightful way to enjoy the product of bees' hard work without the buzz.

BUZZ METER:

NONE

GARDENER'S BUZZ

HARVEST HACKS

Backyard growers are saving seeds to grow and/or swap, thus saving money and getting rare varieties.

Companies are installing gardens in yards of those who pay for weeding, tending and harvesting.

NATURAL IS NICE

“Rewilding” gardeners are . . .

Returning a portion of, or all of their yard,
to its natural state

Leaving gaps in fences to allow passage
for rabbits and other small wildlife

MORE BEES, PLEASE:

125 MILLION:

Pounds of honey produced annually
by United States honeybees

\$1.5 BILLION

Value that wild bee pollination contributes to seven
U.S. crops [apples, highbush blueberries, sweet and
tart cherries, almonds, watermelons, pumpkins]

20% HIGHER KERNEL YIELD

in bee-pollinated trees vs. bee-isolated trees