

25 AMAZING VALENTINE COCKTAILS AND WHERE TO DRINK 'EM

DRINK ME

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Chocolates, roses and love potions — we have it all in 25 cocktails that will blow your partner's mind without blowing your budget. We're *Drink Me* and no matter what the occasion, we have a cocktail for that!

Heart Beet

Heart Beet from bar-driven restaurant [Tratto in San Francisco's Union Square](#)

The combination of Four Roses Bourbon, Bruto Americano, Yellow Chartreuse, Blood Orange Beet cordial and lemon in Tratto's Heart Beet provides a warming, cocoon feeling, perfect for those who want to snuggle up with their significant other.

- 1.5 oz 4 Roses Yellow Label
- .75 oz Blood Orange – Beet Cordial
- .5 oz Bruto
- .5 oz Yellow Chartreuse
- .25 oz Lemon

Build: Shake and strain. Collins w/ Kold-Draft pebbled ice. Garnish with burnt Cinnamon stick and dehydrated blood orange.



Loveless

From [Tratto in San Francisco](#)

A spirited, bar-driven restaurant serving rustic Italian fare with modern sensibilities, Tratto means the stroke of a pen in Italian, a nod to the neighborhood's artistic history. A flavorful menu of simple, delicious and shareable dishes coupled with casual, communal-style dining creates a neighborhood bar experience inspired by the Italian happy hour tradition of "aperitivo." Dishes such as house-made pastas and sausages, pizza, seasonal vegetables and seafood are prepared with as little manipulation as possible, ranging from slow-cooked braises to "à la minute" cuisine. The full bar features traditional Italian cocktails with a twist, house-made Italian Sodas and limoncellos, and beer and wine sourced from the best of the West Coast and Italy. www.tratto-sf.com

- 1 oz Vida Mezcal (with Activated Charcoal)
- 1 oz Cardamaro
- 1 oz Gran Classico
- Atomized Green Chartreuse

Build: Stir, spray footed cocktail glass , strain. Glass: Fancy Cocktail Garnish: Cocktail Cherry.

