



# Roy's®

HAWAIIAN FUSION  
CUISINE

## New Holiday Drink

**What:** Partridge in a Pear–Tini

This refreshing cocktail features the smooth blend of Grey Goose "Le Poire", a splash of Cointreau, pineapple juice, rock candy syrup and garnished with a festive holiday holly.

**Where:** All **Roy's** Restaurants  
[Click here to find your nearest \*\*Roy's\*\* Restaurant](#)

**Cost:** \$10 (excludes tax)

### RECIPE:

- 1.5 oz Grey Goose "Le Poire"
- .5 oz Cointreau
- .5 oz Pineapple Juice
- .5 oz Rock Candy Syrup
- (2) Squeezed Lime Wedges

### Garnish:

- 1 Maraschino Cherry "speared" between two mint leaves (holiday holly)



[High resolution image  
for download](#)

#### Procedure:

- In mixing glass full of ice:
- Add Grey Goose "Le Poire", Cointreau, Pineapple Juice, Rock Candy Syrup and juice of (2) squeezed lime wedges.
- Shake vigorously.
- Strain into chilled martini glass.
- Garnish with "holiday holly" straddling rim of martini glass.

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