Question:

If the primary spirituous liquor in a cocktail is a regular type of vodka, can the flavoring in the cocktail be a flavored vodka, such as orange or lemon?

Answer:

Yes! However, the spirituous liquor in the drink:

- Must first include a primary liquor, meaning the largest pour of liquor up to 1.5 ounces.
- Any secondary spirituous flavoring(s) must be different in type, flavor, or brand from the primary liquor in the beverage, as any secondary flavoring ingredient may not exceed one ounce and must be less than the primary pour.
- The primary and the flavorings together may not exceed 2.5 ounces of spiritous liquor.

It is important to note that although the secondary flavoring ingredient may be the same type of liquor as the primary liquor, it must be a different brand or flavor of the same liquor. For example, a drink with Grey Goose vodka as the primary spirituous liquor may contain as a secondary flavoring: (1) flavored Grey Goose Vodka such as peach or raspberry; or (2) another brand of vodka (flavored or not).

However, the most important part of this statute is to remember that there can be no more than 2.5 ounces of spiritous liquor in any one cocktail. Also, in a restaurant, a person may only ever have one spiritous cocktail at a time, and in a bar, a person may only have two cocktails at the same time if when served together they do not exceed more than 2.5 ounces of any spiritous liquor.

Remember, regardless of the type of cocktail made, the primary and secondary distilled liquor together in the recipe cannot exceed 2.5 ounces and one person may only have a total of 2.5 ounces of spiritous liquor at a time.