



CONSERVATION COCKTAILS

RECIPES FOR
SAVING THE LAND



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There's no question about it – adult beverages are a defining feature of Sonoma County living. From world-class wines to internationally renowned beers, this county has no shortage of carefully crafted drinks. And, now, another artisan beverage is having its moment: spirits. Whiskey, gin, vodka – you name it, Sonoma County produces it!

So why, then, is Sonoma Land Trust in the business of creating cocktails? Simple: Like the land and waterways of this county, cocktails are remarkably diverse and incredibly adaptive. They can be cool or hot, dry or fresh, and even evoke different places and seasons from their flavors – like a mojito in the tropics or a hot toddy in the cold of winter.

We hope you enjoy this carefully crafted cocktail book inspired by the regions and places in which we work hard to protect and restore – and we expect that, as you read through this book and sip on your drink, you'll feel the connection to the land, too.

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DISCLAIMER: THIS GUIDE IS INTENDED FOR AUDIENCES OF LEGAL DRINKING AGE ONLY (21 years of age in the United States).

The recipes contained in this guide are intended solely for entertainment purposes and are used at the discretion of the consumer. Sonoma Land Trust does not take any responsibility for the effects or harm caused by the consumption of the drinks contained in this guide. Sonoma Land Trust does not support the misuse of alcohol, drinking and driving, underage drinking or any other form of alcohol abuse. Please drink responsibly.

BAYLANDS BREEZE



The classic margarita – it usually brings to mind the punch of tequila mixed with the zest of lime. It begs to be enjoyed in a warm, tropical setting, on a beach with your feet in nice cold ... tidal marsh?

When creating a cocktail inspired by the Baylands region of southern Sonoma County, the classic margarita didn't exactly fit the bill. This area, extending from the northern arc of the San Francisco Bay shoreline east to the Napa River, was once an extensive tidal marsh – an area where land meets the sea – before it was diked for agriculture. The recently [restored wetland at Sears Point](#) offers a glimpse of what the whole region used to look like in its natural state – a healthy bay that protects wildlife habitat, filters pollutants and is climate resilient, sequestering carbon and combating sea level rise.

Wildlife and marsh vegetation have flourished there since its restoration in 2015, including a unique succulent known as pickleweed, which thrives in salty environments and is the main food source and shelter for the endangered [salt marsh harvest mouse](#). So then, what conjures the Baylands better than the flavors of pickleweed in a salt-rimmed margarita? Pickleweed tastes saltier and crunchier than pickles – but since this vegetation is important to the health of the marsh, we thought it best to recreate the essence of it with this pickle juice margarita. 😊 If you can find pickleweed at your local grocery store, add it to your drink as a garnish!



Makes: 1 drink

INGREDIENTS:

- 1.5 ounces blanco tequila
- ½ ounce pickle juice
- ½ ounce lime juice
- ½ ounce Cointreau
- ½ ounce simple syrup
- 2 dashes orange bitters
- Lime wheel
- Salt

Mocktail option:

Substitute ¼ cup of lime juice and ½ cup of orange juice for alcohol.

DIRECTIONS:

Rim margarita glass in bowl filled with pickle juice and then with salt. Combine the liquids in a shaker over ice and shake for 30 seconds. Strain into salted margarita glass and add a small lime wheel and pickle slice as garnish!

[#BaylandsBreeze](#)
[#SonomaBaylands](#)



Before you sip ...

VISIT:

San Pablo Bay National Wildlife Refuge

Must see:

Migratory birds like canvasback ducks or raptors like Northern Harriers (also known as the marsh hawk)

On a clear day, stunning views across the bay to San Francisco

Download:

The [Vizzit app](#) on your phone to listen to a guided walking tour of the Sonoma Baylands.

Shollenberger Park

Must see:

Wildlife and birds living in and around the central seasonal pond surrounded by a two-mile circular trail.

Good to know:

A second one-mile cutoff trail runs north through Alman Marsh to the Petaluma Marina. Another trail leads south to the Ellis Creek trails.

READ:

What Are Wetlands?

WATCH:

The Marsh – Baylands in Transition

GLEN OAKS GRAPPA



Take a sip of your Glen Oaks Grappa, close your eyes and imagine, if you will ... Before cars whizzed along Highway 12, before vineyards and buildings dotted the landscape, a stone mansion stood surrounded by oak woodlands and open meadows. This Civil War-era homestead evokes a different time – the early days of California. That house and property, now known as Glen Oaks Ranch, is one of the oldest homes in Sonoma Valley and is host to a storied past that stirs the imagination.

Glen Oaks Ranch is older than the town of Glen Ellen; in fact, its original owner, Colonel Charles Stuart, first named it “Glen Ellen” after his wife Ellen, but later changed its name to “Glen Oaks” after the town of Glen Ellen grew up around him. The ranch has had a handful of owners, including notable historical figures, like General Mariano Vallejo and Roswell Cochran, the original “Mad Man” of high-powered Madison Avenue. Charles and Ellen Stuart themselves became notable figures: Charles became one of the largest wine producers in the state – as well as an advocate for Chinese laborers,

speaking passionately against the Chinese Exclusion Act at the California Constitutional Convention – and Ellen one of California’s first women winemakers after his death.

Inspired by the historic homestead and the Stuart’s impact on California viticulture, we’ve crafted this classic old-fashioned cocktail for you – with a twist! Swap out your usual whiskey for the subtle sweetness of grape-based grappa – complemented by the classic maraschino cherry. This aromatic old fashioned will, we hope, take you back to an earlier California.



Makes: 1 drink

INGREDIENTS:

1 teaspoon gum syrup or simple syrup

2 dashes orange bitters or Angostura Bitters

Large slice of orange peel with pith

2 ounces grappa (we recommend longer-aged grappa)

1 maraschino cherry

Mocktail option:

Substitute 1.5 ounces dark ginger ale for alcohol.

DIRECTIONS:

In a rocks glass, combine the syrup and bitters. Add ice cubes halfway, then stir several times. Fill the glass to the top with ice, then add an orange peel – squeezed to extract the oil – and grappa. Stir everything together until cold. Add a cherry and enjoy!

[#GlenOaksGrappa](#)
[#HistoricSonomaValley](#)



Before you sip ...

VISIT:

Sonoma Valley Regional Park

Must see:

- Wildflowers in the spring
- Elizabeth Perrone Dog Park
- Cougar Trail for views of Sonoma Valley and the Mayacamas Mountains

Fun Fact:

Sonoma Valley Regional Park is part of a collection of protected lands (including Glen Oaks Ranch) within the **Sonoma Valley Wildlife Corridor**, a narrow strip of land that allows wild animals safer passage across the valley floor.

Jack London State Historic Park

Must see:

- Wolf House Historic Trail
- Ancient Redwood Trail to the Grandmother Tree, a giant redwood estimated to be between 1,800-2,000 years old.

Inspiring Jack London quote:

"Across Sonoma Mountain wisps of sea fog are stealing. The afternoon sun smolders in the drowsy sky. I have everything to make me glad I am alive. I am filled with dreams and mysteries."

Stuart Creek Run

Must see:

Stuart Creek flowing in the winter and spring (look out for steelhead trout!)

Conservation at work:

Restoring Stuart Creek for endangered steelhead

READ:

Glen Ellen's Glen Oaks Ranch, a slice of the past preserved

The Stories Behind Sonoma Valley Place Names by Arthur Dawson

SONOMA COAST COOL DOWN

If you've never been to the Northern California Coast before, it's quite different than you might imagine. Unlike the sun-soaked California beaches of popular imagination, the NorCal coastline is, well ... cold. But in Sonoma County, that cool weather only enhances its beauty and biodiversity.

The Sonoma Coast's wild and rugged shoreline is flanked by marine sanctuaries and dotted with rich estuaries – where the rivers meet the sea. Our coastline extends from the mouth of the Gualala River at the north down to the Estero Americano at the south. Sensitive habitat like redwood forests benefit from the cool fog that rolls in off the coast and as far inland as Sonoma Valley. Thanks to some very dedicated people, organizations and agencies, our

coast has remained remarkably wild and undeveloped – protecting critical natural areas, such as redwood and Douglas fir forest and coastal prairies, carbon-storing grasslands that are under serious threat of eradication statewide.

The Sonoma Coast Cool Down was created to evoke the refreshingly cool nature of our coastline – and hopefully serves as a reminder of how important it is that we continue to protect it.



Makes: 1 drink

INGREDIENTS:

- 1.5 ounces gin
- 1 ounce lime juice
- ½ ounce simple syrup or agave nectar
- 1 dash aromatic bitters
- 1 sprig of mint
- 5 slices of cucumbers
- Lime-flavored carbonated water
- Mint and cucumber for garnish

Mocktail option:

Substitute juniper syrup for gin.

DIRECTIONS:

In a cocktail shaker, combine everything but the garnish. Add a ½ cup of ice and shake for 30 seconds. Strain over a Collins glass filled halfway with ice. Fill glass to the top with the lime-flavored carbonated water, then garnish with some mint and a ribbon of cucumber.

[#SonomaCoastCoolDown](#)
[#ProtectOurCoast](#)



Before you sip ...

VISIT:

[Jenner Headlands Preserve/Pole Mountain Preserve](#)

Must see:

Hawk migration in the fall and wildflowers in the spring

360-degree view from Pole Mountain Summit on the Sea to Sky Trail

Good to know:

Pole Mountain is host to one of 12 wildfire detection cameras in Sonoma County, providing full coverage of the coastal hills 24/7.

[Sonoma Coast State Park](#)

Must see:

Goat Rock, home to a colony of harbor seals

Bodega Head cliffs to observe migrating gray whales (January through March)

Kortum Trail, named for environmental champion and longtime Land Trust leader, Bill Kortum

Before you go:

Sonoma Coast State Park spans 17 miles of coastline – from Bodega Head to just north of Jenner – so [plan ahead](#) if you've got limited time to visit.

READ:

[Tales from the mountain](#)

[A campaign to save California's coastal prairie](#)

RIVER'S EDGE SPRITZER



Is there anything that says “Sonoma County summer” more than a dip in the Russian River? Nowadays, the only thing more synonymous might be the increasingly popular rosé wine. So, we thought, what’s a more perfect way to honor the Russian River than with an appropriately summery rosé cocktail?

The Russian River isn’t just a summer swimming spot, mind you: Only a handful of locations around the world are as rich in diversity of fish, plants and wildlife as the land through which the river flows, from the headwaters near Ukiah to its mouth at the Pacific Ocean near the town of Jenner. And the health of the river is critical to its human inhabitants, too, as it provides drinking water for more than 600,000 residents, not to mention flood control. While, sadly, the health of the river’s watershed has declined over the years due to human impact, concerned citizens and groups like Sonoma Land Trust

are working hard to protect and restore it for a better future.

In honor of this natural Sonoma County icon, we’ve created a rosé spritzer to remind you of the cool, refreshing water of the Russian River and of the species – including us – to which it gives life.

Feel free to customize this drink as you see fit – we’ve added berries for a hint of summery sweetness. Berries not in season? Swap in a dash or two of raspberry liqueur. And just because this drink is pink doesn’t mean it needs to be sweet – find a dry rosé if you want a drink that’s fresher and more acidic.

RIVER'S EDGE SPRITZER



Makes: 1 drink

INGREDIENTS:

5 ounces rosé of pinot noir
Tonic water with elderflower
Half cup of fresh blackberries and raspberries

Mocktail option:
Welch's Sparkling Rosé.

DIRECTIONS:

Muddle a quarter cup of the berries, then add to a white wine or rosé glass. Fill a third of the glass with tonic water. Add five ounces of rosé. Best sipped on a hot summer's day with your feet dipped in the river

[#RiversEdgeSpritzer](#)
[#RussianRiver](#)



Before you sip ...

VISIT:

[Riverfront Regional Park](#)

Must do:

Walk the two-mile loop around Lake Benoist

Fish, kayak or canoe one of the park's three lakes or along the Russian River

Picnic under the redwood grove

Before you go:

While swimming is not allowed at the park's three lakes, there is some beach access to the Russian River.

[Laguna de Santa Rosa](#)

Must see:

The freshwater marshes in the winter after the rain

Vernal pools, riparian woodland and valley oak savannah habitat

Good to know:

Laguna de Santa Rosa is the **largest tributary** of the Russian River and drains a 254-square-mile watershed that encompasses nearly the entire Santa Rosa Plain.

[Crane Creek Regional Park](#)

Must do:

Hike around the wildflower meadow in the spring

18-hole disc golf course

Hike the Fiddleneck and Hawk Ridge trails for sweeping views of the countryside

READ:

[A Watershed Moment](#)

WATCH:

[Russian Riverkeeper – 2019 Update](#)

WILDLANDS WHISKEY



At Sonoma Land Trust, we often get asked, “Is your land open to the public?” The answer, sometimes, is yes – when possible, we strive to make nature as accessible as possible for the public to experience and enjoy, helping to open nature preserves such as Pole Mountain or giving land we’ve purchased to our parks systems. But, sometimes, it’s important to maintain our protected lands for other species.

These important conservation lands are often already sensitive to human impact, whether due to their natural resources or the wild animals who inhabit them. And, sometimes, we seek to honor the cultural history of peoples who stewarded the land long before we did.

We created this cocktail with truly wild lands in mind – land that’s unencumbered by structures and

not divided by roadways, places where wildlife can roam freely and native plants flourish. As you savor your Wildlands Whiskey, think of this quote from Henry David Thoreau:

“In the wilderness is the salvation of the world.”



Makes: 1 drink

INGREDIENTS:

1.5 ounces rye whiskey
1 ounce fresh lemon juice
 $\frac{3}{4}$ ounce simple syrup
 $\frac{1}{2}$ egg white (optional)
4 rosemary sprigs (retain one for garnish)
aromatic bitters

Mocktail option:

Ritual Whiskey or dark ginger ale to taste.

DIRECTIONS:

Pound 3 rosemary sprigs with knife handle or meat tenderizer to release fragrance. Combine rye whiskey, lemon juice, simple syrup, egg white and 1 rosemary sprig in cocktail shaker and dry shake for 10 seconds. Add ice and shake vigorously for an additional 30 seconds. Strain into a chilled old-fashioned or rocks glass with ice. Garnish with remaining rosemary sprig and 2-3 drops of aromatic bitters.

[#WildlandsWhiskey](#)
[#WildForever](#)



Before you sip ...

VISIT*:

*These preserves are closed to the public and accessible via guided hikes only. Please visit their websites for more information.

Bear Canyon Wildlands

Must see:

Roaming wildlife, like black bears, deer, mountain lions, bobcats, coyotes and more

The sun setting over Alexander Valley

Conservation at work:

Bear Canyon Wildlands is situated within an identified wildlife corridor known as the Blue Ridge/Berryessa to Marin Coast Linkage and is adjacent to a 12,000-acre network of protected lands.

Live Oaks Ranch

Must see:

The lovely headwaters of Bidwell Creek

Wildflowers in the spring

The land in recovery after the Tubbs Fire of 2017

Fun fact:

The property's original owner, Marie "Rie" Rogers, was, in fact, a huge whiskey fan! We think Rie would approve of this drink. 😊

Bouverie Preserve

Fun fact:

Well-known food writer MFK Fisher lived the last two decades of her life at this preserve.

Did you know:

Bouverie Preserve sits adjacent to Sonoma Land Trust's [Glen Oaks Ranch](#) and Secret Pasture Preserve. Together, the three provide over 1,000 acres of connected, open space habitat for wildlife to safely roam!

READ:

[Living with Lions](#)

[Everything's coming up weeds](#)

BONUS DRINK:

OAXACAN THE GREENWAY



Is there any drink quite as accessible and crowd-pleasing as the margarita? Tart but sweet, salty but refreshing, the margarita is, truly, a cocktail for the masses.

Sonoma Land Trust believes that protecting natural open spaces should benefit our entire community. While many of the lands we protect are in remote regions, we are excited about an upcoming project that is central to our core value of making nature accessible to all. What is now a closed, two-mile vacant and former planned freeway in southeast Santa Rosa will become – thanks to the hard work of many passionate citizens and organizations, including the Land Trust – [a 47-acre urban greenway park](#) and open space in the heart of our county’s largest city. It is envisioned to become the city’s own “Central Park,” providing

thousands of city residents with access to a park within a 10-minute walk from their homes, populated with bike and walking paths, community gardens, pocket parks, art displays and new opportunities for outdoor play and education for nearby, underserved schools.

In honor of the Greenway, we’ve concocted an equally accessible margarita, but with a twist: Add citrus flavor with a splash of grapefruit juice, some spice using jalapeño and chili on the rim, and smokiness with the addition of Oaxacan-produced mezcal.



Makes: 1 drink

INGREDIENTS:

- 1 ounce fresh lime juice
- 1 teaspoon light agave nectar
- Half a slice of jalapeño round
- 2 ounces grapefruit juice
- 1 ounce agave blanco
- ½ ounce mezcal

For the rim:

- 3 parts kosher salt
- 1 part chili powder
- Lime wedges

Mocktail option:

Add more juice in place of agave blanco; omit mezcal.

DIRECTIONS:

Rim the glass first: Mix together salt and chili on a plate. Run the lime wedge around the outer edge of the glass, then dip the rim into the salt mixture so that it sticks.

Lightly crush your jalapeño using a muddler or similar tool. Add a few ice cubes to a cocktail shaker, then add the lime juice, agave nectar, crushed jalapeño, grapefruit juice, mezcal and tequila. Shake vigorously until cold, then strain into your glass. Garnish with lime wedges.

[#OaxacanTheGreenway](#)
[#NatureForAll](#)



Before you sip ...

VISIT:

Santa Rosa Southeast Greenway

Good to know:

The Greenway stretches from Montgomery High School in Santa Rosa to Summerfield Road and connects all the way to Spring Lake Regional Park!

Before you go:

Check the [Santa Rosa Southeast Greenway](#) website for upcoming guided walking tours

[Prince Memorial Greenway](#)

The trek:

This half-mile urban greenway takes you from the heart of downtown Santa Rosa along Santa Rosa Creek to historic Railroad Square

Must see:

Sculptures and murals along the entrance at Sonoma and Santa Rosa Avenues

Fish and wildlife inhabiting the creek

EXPLORE:

[Greenway Pioneers](#), such as The High Line in New York, New York or the Ohlone Greenway in Berkeley

ABOUT SONOMA LAND TRUST

Sonoma Land Trust believes land is the heart of the community and that when the land is healthy, the community is healthy. Since 1976, Sonoma Land Trust has protected more than 50,000 acres of scenic, natural, agricultural and open land for future generations. Sonoma Land Trust is the recipient of the 2019 National Land Trust Excellence Award by the Land Trust Alliance and is accredited by the Land Trust Accreditation Commission. For more information, please visit www.sonomalandtrust.org.

[#ProtectThePicture](#)

