



A Unique Sense of Place

Live ... Love ... Laugh... All Year Round

Satisfy your craving with Saskatchewan inspired recipes. botaniCa Restaurant offers fresh, Saskatchewan favourites with our own brand of zest. Seasoned entrées with fresh farmers' ingredients, drinks with a twist and jaw-dropping service. Sometimes you deserve to feel guilty.

306.525.7570

Regina Inn Hotel and Conference Centre
1975 Broad Street, Regina, SK S4P 1Y2

Life is fun Eat it up

botaniCa

bo'Sangria

- 1 Bottle of Red Wine (Any varietal)
- 1 Lemon cut into wedges
- 1 Orange cut into wedges
- 1 Lime cut into wedges
- 2 Tbsp sugar
- A Splash of orange juice
- 2 Shots of gin
- 1 Cup of fresh or frozen berries
- 1 Small can of pineapple juice
- Ginger Ale (Add as needed)

Preparation

Pour wine into a pitcher, squeeze the juice from the lemon, orange and lime wedges, toss the wedges into the wine, add pineapple and orange juice, sugar and gin. Chill Overnight. Add ginger ale, berries and ice just before serving. If you would like to serve it right away, use chilled red wine and serve over ice. Sangria tastes best after it has been infused and chilled for approximately 24 hours.

Sangria is great for summer time parties or BBQ's. For generous portions just double the recipe. Any of the fruits and juices can be substituted with your favourites! Don't be afraid to create your own bo'Sangria. For a twist try this recipe with white wine and white cranberry juice instead of the pineapple juice.

Enjoy!

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