

Go Sip | October 2009 | Epiphany Santa Barbara



Seeking something fun and fresh for fall, we worked with the bartender at Epiphany restaurant in Santa Barbara to create a unique and alluring libation. The resulting elixir is concocted by combining RND vodka—a premium boutique liquor made by Santa Barbara locals and chemistry craftsmen Mike Wyrsta and Mark Collins—with triple sec and blood orange juice.

## ***CCM Bloody Martini***

Serves 1

4 ounces RND vodka  
½ oz triple sec or grand marnier  
2 oz blood orange juice  
1 slice blood orange

In a martini shaker combine all ingredients except the orange slices with a generous amount of ice. Shake vigorously for a few seconds. Strain the libation from the ice into a martini glass. Garnish with the orange slices.



CENTRAL COAST  
MAGAZINE