



SELANNE STEAK TAVERN



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### “8” NEW SEXY SIPS TO SAVOR AT SELANNE STEAK TAVERN

LAGUNA BEACH, Calif. (February 17, 2021) – Iconic contemporary steakhouse [Selanne Steak Tavern's](#) Cocktail Menu swings with the seasons and is changed up to bring new, exciting sipping pleasures to guests and fuel the mixology creativity whims and likes of the restaurant's bar team. To that end, it is now introducing “eight” – in honor of Teemu Selanne's Anaheim Ducks retired jersey number – newly created signature quaffs.

General Manager Chad Sisco imagined and developed the new cocktails. He researched different flavor profiles, including his own personal favorite cocktails and created 40 selections for his team to taste. From there, they whittled the list down to eight new cocktails – chosen by considering which drinks would best match Selanne Steak Tavern's featured dishes. The team collaborated and composed the playful name given to each choice.

The cocktails are mostly pleasantly hued pinks and oranges. The ingredients are straight forward – lime, lemon, orange, grapefruit, bitters and of course first-class liquors. The Serrano Pomegranate Syrup used in Midnight Morning is housemade. All the cocktails are \$15 each.

Introducing the starring new “8” cocktails:

- **Undeniable**, as it's “undeniably good.” Ingredients include *Libre Tequila, Averna, Licor 43, orange, bitters, Fever-Tree Ginger Beer*
- **Glory Bound** is a take on an Old Fashioned and is “destined to be famous.” Made with *Buffalo Trace Bourbon, White Crème de Cacao, Heering Cherry Liqueur, lemon, orange, bitters*
- **Midnight Morning** is a take on a Tequila Sunrise with *Casamigos Mezcal, Casamigos Blanco, pineapple, orange, serrano pomegranate syrup*
- **Wink and a Smile** is a riff on a Manhattan. This flirty and seductive drink is composed of *Templeton Rye, Averna, Yellow Chartreuse, bitters*
- **Black Tie Affair** is a dressy drink concocted of *Remy VSOP, Luxardo Maraschino, Yellow Chartreuse, orange, bitters*
- **Velvet Alley** goes down luxuriously and smoothly featuring *Empress 1908 Gin, Combier, lemon, simple, peach bitters*
- **City Lights** is bright, tart and glitzy and fashioned with *Nolet's Gin, Aperol, St. Germaine, lemon, orange, grapefruit, rosé float*
- **Meant To Be** is a play on words as it contains mint (meant) and blueberries (be). Created with *Tito's Vodka, St. Germaine, Combier, lemon, blueberry, mint*

Also, on the list is the returning seasonal cocktail **Make Up Kiss** created with *Ketel One Botanical Grapefruit & Rose*, lime, simple, *Q Grapefruit* and **Spicy Pear** composed of *Grey Goose La Poire Vodka*, agave, jalapeño, lime. And always on the list – **Teemu’s Moscow Mule** – *Platinum7x Vodka*, *Fever-Tree Ginger Beer*, agave, lime and **The Hat Trick** – *PAU Maui Vodka*, grapefruit, agave, *St. Germaine*.

Open daily for outdoor dining with reservations or to-go orders. More information available by calling 949-715-9881.

### **About Selanne Steak Tavern**

Selanne Steak Tavern, located at 1464 South Coast Highway in Laguna Beach, opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne and local Orange County businessman Kevin Pratt. Housed in a reimagined 1934 historic home along the Pacific Coast, it’s an upscale contemporary steak house with an upstairs dining room, downstairs tavern and bar area, a wine room for more intimate dining and two patios for alfresco dining. The restaurant supports local farms and fisheries that practice sustainability and humane practices. Menus feature the finest of steaks and seafood served with a variety of accompaniments enhanced by herbs from the restaurant’s herb garden. Along with its carefully selected California-focused wine list, craft signature cocktails are created from quality farmers market produce, homemade mixers and top-notch shelf spirits.

Selanne Steak Tavern is open for dinner nightly starting at 5 p.m. For reservations and more information, call 949-715-9881 or visit [www.selannesteaktavern.com](http://www.selannesteaktavern.com).

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