



**TOULOUSE'S SPRING SPECIALTY:**  
**THE CLEMENTINI**

- 1 Clementine
- 4 Mint Leaves
- 1.25 oz. Hendricks Gin
- .75 oz. Triple Sec
- .75 oz. Simple Syrup
- .75 oz. Sour Mix

*Cut Clementine in half and peel. Drop 2 halves into mixing glass and add mint. Muddle Clementine and mint entirely to a pulp consistency. Add Hendricks Gin, Triple Sec, sour mix and simple syrup. Fill mixing glass completely with ice and shake vigorously 15+ times. Strain into martini glass.*

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## DANIELLE TOULOUSE

### SAPPORO SCOTTSDALE

Sapporo's resident drink slinger Danielle Toulouse is Loonie.

Well, she used to carry Loonies.

Born and raised in Canada, where the national currency is affectionately called the Loonie, Toulouse first developed a cocktail connection during a brief stint as a...wait for it...go-go dancer!

"My first week on the job, I looked up at the bartender and knew it was my destiny," said Toulouse. "Right then and there, I ditched the dancing shoes for the drink menu and never looked back."

A natural, Toulouse would spend the next 10 years traveling throughout her native Canada honing her craft. Along the way she was honored twice for her skill by Windsor Social Magazine and developed her own special recipe for The Caesar, a Bloody Mary-like cocktail with Clamato Juice beloved in Canada.

Sick of the snow, she made Scottsdale – and Sapporo – home in 2011, where she quickly found a mentor in then-resident mixologist Mike Hanley.

"I learned more in six months with Mike than in all of my 10 years prior combined," said Toulouse, noting Hanley was recently promoted to overseeing the beverage programs for all of Tavistock Restaurants (Sapporo's parent company) nationwide.

Today, she still has the chance to collaborate on new cocktails and try out new recipes with her mentor.