

Limoncello Sunrise: A Citrusy Cocktail That Tastes Like Sunshine

Looking for a drink that's just as stunning to look at as it is refreshing to sip? This



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INGREDIENTS

Ice
1 oz Limoncello (chilled if possible)
3 oz fresh-squeezed orange juice (or high-quality bottled)
Splash of grenadine (for the sunrise effect)
Orange slice, for garnish
Maraschino cherry, for garnish

DIRECTIONS

- Step 1: Ice It Up:** Fill a tall glass with plenty of ice-this keeps the drink nice and chilled and helps create that layered look.
- Step 2: Add the Citrus:** Pour in the Limoncello first, followed by the fresh orange juice. This gives you a golden base bursting with citrus flavor.
- Step 3: Add the Grenadine:** Slowly drizzle a splash of grenadine over the top. It will gently sink to the bottom, creating that beautiful layered "sunrise" effect.
- Step 4: Garnish & Serve:** Top with a slice of orange and a maraschino cherry for a sweet, eye-catching finish. Serve immediately with a straw or swizzle stick.

TIPS FOR SUCCESS

Use fresh-squeezed OJ for the best flavor-trust us, it makes a difference.
Skip the limoncello and use lemon soda or lemonade instead!
Tropical Vibe : Add a dash of pineapple juice or mango puree.
Frozen Style : Blend all ingredients with ice for a frozen cocktail version. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/limoncello-sunrise-a-citrusy-cocktail-that-tastes-like-sunshine/>