A premix Bloody Mary cocktail is disclosed herein comprising: tomato juice; alcohol, preferably vodka; spices; wherein the tomato juice and alcohol are premixed homogenously with the spices and sealingly-stored within a single compartment beverage container as either a single serving portion or a multiple serving portion. A method of premixing and purveying of a Bloody Mary cocktail is also disclosed herein. The present invention provides a convenient means whereby a consumer may enjoy a premixed Bloody Mary cocktail and avoid the time and mess involved in making such a drink.
FIG. 5

501 Homogenizing

502 Mixing

503 Sealing

504 Storing and purveying
PREMIXED BLOODY MARY WITH ALCOHOL

CROSS-REFERENCE TO RELATED APPLICATION

[0001] The present application is related to and claims priority from prior provisional application Ser. No. 61/208,437, filed Feb. 23, 2009 which application is incorporated herein by reference.

BACKGROUND OF THE INVENTION

[0002] 1. Field of the Invention

[0003] The present invention relates generally to the field of cocktail drinks and more specifically relates to premixed Bloody Mary drinks with alcohol.

[0004] 2. Description of the Related Art

[0005] A Bloody Mary is a popular cocktail found at parties and events and is occasionally served in the morning to cure hangovers. Traditionally, Bloody Mary’s may include vodka or other suitable alcohol, tomato juice, and other spices or flavorings such as Worcestershire sauce, Tabasco sauce, beef consomme or bouillon, horseradish, celery, olive, salt, black pepper, cayenne pepper, lemon juice, and celery salt.

[0006] Bloody Mary’s may be concocted in a variety of different ways and may be shaken vigorously or stirred lazily, as desired, with each version including four to ten different ingredients. A standard recipe may be as follows: pouring approximately 1 oz. to 1 ½ oz. vodka in a Highball glass filled with ice. Next, the glass may be filled with tomato juice. Then 1 dash celery salt, 1 dash ground black pepper, 1 dash Tabasco, 2-4 dashes of Worcestershire sauce, ½ tsp. horseradish, and a dash of lemon or lime juice may be used to season and flavor the Bloody Mary as per individual taste preference. Lastly, the Bloody Mary may be garnished with celery stalk, a skewer of olives, pickles, carrots, mushrooms, or other vegetables if desired.

[0007] Since Bloody Mary’s require the use of multiple ingredients, measuring out each ingredient, mixing, and stirring may become time-consuming and messy procedure thereby dissuading user consumers from drinking the cocktail. Another problem that may arise when making Bloody Mary’s is that the host may have to buy large quantities of the various ingredients including vodka, tomato juice, and Worcestershire sauce the excess that may go unused.

[0008] Various attempts have been made to solve the above-mentioned problems such as those found in U.S. Pat. Nos. 3,743,520 to Croner, 6,159,513 to Judlowe and 5,866,191 to Mancuso. This prior art is representative of premixed drinks and preparation methods. None of the above inventions and patents, taken either singly or in combination, is seen to describe the invention as claimed in the packaging and consuming of a premixed Bloody Mary with alcohol.

[0009] Ideally, a premixed drink such as a Bloody Mary with alcohol should eliminate mess, be easy to store, transport and drink and be manufactured at a modest expense in an aesthetically pleasing container. Thus, a need exists for a premixed Bloody Mary with alcohol to avoid the above-mentioned problems.

BRIEF SUMMARY OF THE INVENTION

[0010] In view of the foregoing disadvantages inherent in the known beverage and beverage purveying art, the present invention provides a novel premixed Bloody Mary cocktail.

The general purpose of the present invention, which will be described subsequently in greater detail is to provide a premixed Bloody Mary with Alcohol.

[0011] A premix Bloody Mary cocktail is disclosed herein comprising: tomato juice; alcohol, preferably vodka; spices; wherein the tomato juice and alcohol are premixed homogeneously with the spices and sealingly-stored within a single compartment beverage container as either a single serving portion or a multiple serving portion.

[0012] A method of premixing and purveying of a Bloody Mary cocktail is also disclosed herein comprising the steps of homogenizing tomato juice and alcohol to form a homogenized mixture; mixing spices with the homogenized mixture of tomato juice and alcohol to form said Bloody Mary cocktail; and sealing the Bloody Mary cocktail within a single compartment beverage container such as glass bottle(s) or aluminum can(s) for sale. Typically the single portion containers will comprise a sufficient inner volume to provide room for 16 oz portion including expansion volume for if the drink is stored and/or served frozen to prevent expansion rapture. Multiple portion volumes may be sold in larger containers and may be used where more than one person is drinking the cocktail. The preferred ingredients as well as different variations of the cocktail are disclosed herein. Further, various types of alcohol in various percentages by volume may be used, including a non-alcoholic version of the drink.

[0013] The present invention holds significant improvements and serves as an efficient manner to premix Bloody Mary cocktails for ease of consumption. For purposes of summarizing the invention, certain aspects, advantages, and novel features of the invention have been described herein. It is to be understood that not necessarily all such advantages may be achieved in accordance with any one particular embodiment of the invention. Thus, the invention may be embodied or carried out in a manner that achieves or optimizes one advantage or group of advantages as taught herein without necessarily achieving other advantages as may be taught or suggested herein. The features of the invention which are believed to be novel are particularly pointed out and distinctly claimed in the concluding portion of the specification. These and other features, aspects, and advantages of the present invention will become better understood with reference to the following drawings and detailed description.

BRIEF DESCRIPTION OF THE DRAWINGS

[0014] The figures which accompany the written portion of this specification illustrate embodiments and method(s) of use for the present invention. Premixed Bloody Mary with Alcohol constructed and operative according to the teachings of the present invention.

[0015] FIG. 1 shows a perspective view illustrating a consumer drinking a premixed Bloody Mary cocktail from a beverage container according to an embodiment of the present invention.

[0016] FIG. 2 is a perspective view illustrating a premixed Bloody Mary cocktail in two different sized beverage containers according to an embodiment of the present invention of FIG. 1.

[0017] FIG. 3 is a perspective view illustrating beverage containers removably coupled for storage or transport as a "six-pack" according to an embodiment of the present invention of FIG. 1.
[0018] FIG. 4 is a perspective view illustrating premixed Bloody Mary cocktail served according to an embodiment of the present invention.

[0019] FIG. 5 is a flowchart illustrating a method of premixing and purveying of a Bloody Mary cocktail according to an embodiment of the present invention of FIGS. 1-4.

[0020] The various embodiments of the present invention will hereinafter be described in conjunction with the appended drawings, wherein like designations denote like elements.

DETAILED DESCRIPTION

[0021] As discussed above, embodiments of the present invention relate to a cocktail drinks and more specifically relate to premixed Bloody Mary drinks with alcohol as used to minimize mess and preparation time. The present invention is designed to substantially eliminate messy measuring of liquids, by providing a cocktail the user can enjoy by simply opening the bottle or can of premixed Bloody Mary with alcohol and drinking it. Adults may drink the premixed Bloody Mary with alcohol to enjoy the spice and crisp flavor that only a Bloody Mary can deliver. Referring to the drawings by numerals of reference there is shown in FIG. 1, a perspective view illustrating a consumer 170 drinking at least one premixed Bloody Mary cocktail 100 from beverage container 140 according to an embodiment of the present invention.

[0022] A premix Bloody Mary cocktail 100 within the present invention may comprise: tomato juice 110; alcohol 120; spices 130; wherein tomato juice 110 and alcohol 120 (ingredients shown in FIG. 4) are premixed homogenously with spices 130 and sealingly-stored within inner volume 150 of a single compartment beverage container 140. Beverage container 140 may comprise an inner volume 150 having a single serving portion size of about 16 oz portion. In this embodiment, premixed Bloody Mary cocktail 100 may be served in individual beverage containers 140 for consumption. Such beverage containers 140 may comprise glass, non-ferrous materials such as aluminum, plastic or other suitable fracture resistant material. Upon reading this specification, it should be appreciated that, under appropriate circumstances, considering such issues as user preferences, design preference, structural requirements, marketing preferences, cost, available materials, technological advances, etc., other beverage containing means and materials such as, for example, various forms of plastics, etc., may be sufficient.

[0023] Beverage containers 140 as used to purvey Bloody Mary cocktail 100 when formed of non-ferrous sealed beverage container(s) 140 may be removable coupled to at least one other said non-ferrous sealed beverage containers 140 via at least one securer such as a plastic ‘six-pack holder’, as shown in FIG. 3. In the embodiments where beverage containers 140 comprise glass a cardboard carton may be used to transport and store such premixed Bloody Mary cocktail 100. These individual 16 oz volume portion(s) of premixed Bloody Mary cocktail 100 are convenient to transport and drink and save consumer 170 from the time-consuming and messy event of mixing such a drink. In other embodiments, beverage container 140 as used to store and purvey premix Bloody Mary cocktail 100 may comprises a multiple serving portion wherein a larger version beverage container 140 may be used. These beverage containers 140 may also comprise glass, plastic or aluminum. Beverage containers 140 preferably comprise an ingredients list, an alcohol by volume percentage and any other necessary indicia and warnings to minors applicable by statute.

[0024] Referring now to FIG. 2, showing a perspective view illustrating premixed Bloody Mary cocktail 100 in two different sized beverage containers 140 according to an embodiment of the present invention of FIG. 1. Beverage container 140 may be sized to accommodate single serving portion 142 or multiple serving portion 144. Single serving portion preferably comprises approximately 16 fluid ounces of premixed Bloody Mary cocktail 100 whereas multiple serving portion 144 comprises at least two single serving portions 142 or 32 fluid ounces. It should be appreciated that although the volumes of single serving portion 142 or multiple serving portion 144 have been stated as 16 and 32 ounces, respectively that these quantities are merely exemplary and other volumes may be used. Further, depiction of the size, shape and material comprising beverage containers 140 may be altered according to manufacturer preference.

[0025] Referring now to FIG. 3, a perspective view illustrating beverage containers 140 removably coupled for storage or transport as a ‘six-pack’ 310 according to an embodiment of the present invention of FIG. 1. Non-ferrous sealed beverage containers 140 may be removable coupled to at least one other non-ferrous sealed beverage containers 140 via at least one securer such as by six pack rings 320 in ‘six-pack’ 310. Six pack rings 320 comprise plastic rings that are used in shipping and packaging of beverage six packs, for non-ferrous sealed beverage container(s) 140.

[0026] Referring now to FIG. 4, showing a perspective view illustrating premixed Bloody Mary cocktail 100 as served according to an embodiment of the present invention. FIG. 4 also shows various preferred ingredients used to make premixed Bloody Mary cocktail 100.

[0027] Although premixed Bloody Mary cocktail 100 is specified as preferably comprising vodka, other variations of the drink may be considered within the scope of the present invention. Vodka, is the preferred alcohol 120 within the present invention because it is one of the worlds most popular liquors, typically being comprised solely of water and ethyl alcohol and flavorings. Vodka is plentiful and cost-effective because it may be distilled from any starch/sugar-rich plant matter; and is made from any one of these fermented substances: grain, rye, wheat, potatoes, or sugar beet molasses.

[0028] Although Vodka is the preferred alcohol for the above-mentioned reasons, other variations and versions that may be premixed, sold and served may comprise: 1) Bloody Bishop comprising cherry in equal measure to vodka; 2) Bloody Cab using Cabernet Sauvignon to replace or in addition to the vodka; 3) Bloody Fairy/Red Fairy comprising Absinthe to replace the vodka; 4) Bloody Geisha using Sake in the place of vodka; 5) Bloody Marghioola using Tequila as the alcoholic ingredient; 6) Bloody Maria using Tequila in the place of vodka; 7) Bloody Maro, replacing Chaiha in place of vodka; 8) Bloody Marijuana using Green Dragon instead of vodka; 9) Bloody Maureen using Guinness as the alcohol; 10) Bloody Molly uses fish whiskey to replace the vodka; 11) Bloody Murder using Gin to replace the vodka, and black vinegar to replace Worcestershire sauce, wasabi sauce replacing horseradish, served with a cherry tomato pierced with a plastic sword stirrer; 12) Bloody Piri using Arak instead of vodka; 13) Bloody Philip using Thailand Lao Khao 80 proof, rice distilled, replacing the vodka in equal measure; 14) Bloody Pirate with dark rum replacing the vodka.
Other such variations may comprise: 15) a Bloody Scotsman using Scotch to replace the vodka; 16) Whiskey Mary having whiskey in place of the vodka; 17) Michelada Clementina with Mexican beer replacing vodka, which is also usually flavored with a couple of dashes of Worcestershire sauce and Maggi Sauce and Tabasco sauce. Typically, the proportion of beer equals the tomato juice; 18) Red Eye using beer as the alcoholic beverage of choice, usually in a 50/50 mixture with Clamato in place of the tomato juice; 19) Red Hammer/Ruddy Mary using gin; 20) Virgin Mary, Bloody Shame, or Bloody Virgin made without alcohol. In this way the present invention may also be purveyed as a non-alcoholic drink.

Other variations in mixers may also be used such as the Bloody Bull with beef bouillon and tomato juice; the Bull Shot having beef bouillon or beef consomme in place of tomato juice. It may also contain salt, pepper, lemon juice, Tabasco sauce and Worcestershire sauce. In certain embodiments Clamato or V8 juice or BBQ sauce may be used as a substitute for tomato juice. In certain embodiments premixed Bloody Mary cocktail 100 may be served frozen or substantially frozen, at temperatures of less than 0 degrees Celsius. Premixed Bloody Mary cocktail 100 may be placed in a blender with ice or served in a fashion as known as the ‘Bloody Margaret’ including milk or cream and served like a margarita, with a garnish such as a celery stick and/or a shrimp. It should be noted that the above list is exemplary and by no means meant to be limiting.

In this way premix Bloody Mary cocktail 100 comprises vodka as alcohol. Further embodiments of Bloody Mary cocktail 100 comprising gin, rum and those other alcohols have been specified above. Further, various garnishes as described above may be added to the served premixed Bloody Mary cocktail 100 when beverage container 140 comprises at least one glass goblet.

Premixed Bloody Mary cocktail 100 may comprises a combination of spices 130 including but not limited to celery salt, ground black pepper, and horseradish. Further, hot sauce such as Tabasco and Worcestershire sauce may be added as per individual taste preference. Additionally, Premixed Bloody Mary cocktail 100 may comprise fruit juice. Fruit juice that may be used as per individual taste may include but is not limited to lemon or lime juice. In this way the present invention may be seasoned and spiced in different degrees before and after serving premixed Bloody Mary cocktail 100.

Premixed Bloody Mary cocktail 100 may be manufactured without alcohol in a non-alcoholic form for consumers 170 under the legal drinking age or for those individuals who prefer premixed Bloody Mary cocktail 100 without alcohol (Virgin Bloody Mary). Further, premixed Bloody Mary cocktail 100 may comprise greater than five percent alcohol by volume for consumers 170 who are of legal drinking age and who prefer a ‘stiff’ drink. Alcohol 120 within certain other embodiments of premixed Bloody Mary cocktail 100 may comprise exactly five percent by volume. Upon reading this specification, it should be appreciated that, under appropriate circumstances, considering such issues as design preference, user preferences, marketing preferences, cost, available materials, technological advances, etc., other alcohol types, mixes and formulations such as, for example, more or less alcohol, different kinds of alcohol, different spices, different fruit juices, different ratios of tomato juice, fruit juice or substitutes, etc., may be sufficient.

In most embodiments of beverage container 140 Premixed Bloody Mary cocktail 100 is preferably not filled to brim 146 (entire capacity of inner volume 150 of sealed single compartment beverage container 140) during the filling process to provide sufficient thermal expansion room for contents in varied climates and conditions according to the coefficient of expansion inherent in the particular mixture of Bloody Mary cocktail 100. The additional space left in sealed single compartment beverage container 140 (not being filled to the brim 146) permits storage at a wide interval of temperatures and preventing expansion-rupture of single compartment beverage container 140 due to expansion from heat or cold temperatures. In certain embodiments Bloody Mary cocktail 100 may be stored and served at temperatures of less than 0 degrees Celsius, allowing consumer 170 to enjoy premixed Bloody Mary cocktail 100 chilled, thus substantially eliminating the need for ice.

Referring now to FIG. 5, showing flowchart 550 illustrating a method of premixing and purveying 500 of a Bloody Mary cocktail 100 according to an embodiment of the present invention of FIGS. 1-4.

A method of premixing and purveying 500 of a Bloody Mary cocktail 100 may comprise the steps of: step one 501 homogenizing tomato juice and alcohol to form a homogenized mixture; step two 502 mixing spices with the homogenized mixture of tomato juice 110 and alcohol 120 to form said Bloody Mary cocktail 100; and step third 503 sealing Bloody Mary cocktail 100 within a single compartment beverage container 140. The method of premixing and purveying 500 of Bloody Mary cocktail 100 may further comprise the step four 504 of storing and purveying Bloody Mary cocktail 100 in a single compartment beverage container 140 having an inner volume 150 comprising a single serving portion.

It should be noted that step 502 is an optional step and may not be implemented in all cases. Optional steps of method 500 are illustrated using dotted lines in FIG. 5 so as to distinguish them from the other steps of method 500.

It should be noted that the steps described in the method of use can be carried out in many different orders according to user preference. Upon reading this specification, it should be appreciated that, under appropriate circumstances, considering such issues as design preference, user preferences, marketing preferences, cost, structural requirements, available materials, technological advances, etc., other methods of use arrangements such as, for example, different orders within above-mentioned list, elimination or addition of certain steps, including or excluding certain maintenance steps, etc., may be sufficient.

The embodiments of the invention described herein are exemplary and numerous modifications, variations and rearrangements can be readily envisioned to achieve substantially equivalent results, all of which are intended to be embraced within the spirit and scope of the invention. Further, the purpose of the foregoing abstract is to enable the U.S. Patent and Trademark Office and the public generally, and especially the scientist, engineers and practitioners in the art who are not familiar with patent or legal terms or phraseology, to determine quickly from a cursory inspection the nature and essence of the technical disclosure of the application.
What is claimed is new and desired to be protected by Letters Patent is set forth in the appended claims:

1. A premix Bloody Mary cocktail comprising:
   tomato juice;
   alcohol;
   spices;
wherein said tomato juice and alcohol are premixed homogeneously with said spices and sealingly-stored within a single compartment beverage container.

2. The premix Bloody Mary cocktail of claim 1 wherein said beverage container comprises a single serving portion.

3. The premix Bloody Mary cocktail of claim 1 wherein said beverage container comprises a multiple serving portion.

4. The premix Bloody Mary cocktail of claim 1 wherein said beverage container comprises glass.

5. The premix Bloody Mary cocktail of claim 1 wherein said beverage container comprises a non-ferrous material.

6. The premix Bloody Mary cocktail of claim 5 wherein said non-ferrous sealed beverage container(s) are removably coupled to at least one other said non-ferrous sealed beverage containers via at least one securing.

7. The premix Bloody Mary cocktail of claim 1 wherein said alcohol comprises vodka.

8. The premix Bloody Mary cocktail of claim 1 wherein said alcohol comprises gin.

9. The premix Bloody Mary cocktail of claim 1 wherein said alcohol comprises rum.

10. The premix Bloody Mary cocktail of claim 1 wherein said spices comprise a combination of celery salt, ground black pepper, and horseradish.

11. The premix Bloody Mary cocktail of claim 1 further comprising Tabasco.

12. The premix Bloody Mary cocktail of claim 11 further comprising Worcestershire sauce.

13. The premix Bloody Mary cocktail of claim 1 further comprising fruit juice.

14. The premix Bloody Mary cocktail of claim 1 wherein said alcohol comprises less than five percent by volume.

15. The premix Bloody Mary cocktail of claim 1 wherein said alcohol comprises greater than five percent by volume.

16. The premix Bloody Mary cocktail of claim 1 wherein said alcohol comprises exactly five percent by volume.

17. The premix Bloody Mary cocktail of claim 1 wherein said tomato juice, alcohol and spice mixture are filled in said single compartment beverage container to a sufficient level such that freezing of said tomato juice, alcohol and spice mixture will not expansion-rupture said single compartment beverage container so that the premix Bloody Mary beverage may be stored and served at temperatures of less than 0 degrees Celsius.

18. A contained 16 oz portion of premix Bloody Mary cocktail comprising:
   tomato juice; and
   1 ounce vodka;
wherein said vodka is combined with said tomato juice to form a mixture of five percent alcohol by volume;
   spices including celery salt, black pepper, cayenne pepper, salt, horseradish, bouillon;
   Tabasco;
   Worcestershire sauce; and
   fruit juices comprising lemon juice, and lime juice and olive;
wherein said tomato juice and vodka mixture are premixed with said spices, said Tabasco, said Worcestershire sauce, and said fruit juices and sealingly-stored within a single compartment beverage container comprising glass.

19. A method of premixing and purveying of a Bloody Mary cocktail comprising the steps of:
   homogenizing tomato juice and alcohol to form a homogenized mixture;
   mixing spices with said homogenized mixture of tomato juice and alcohol to form said Bloody Mary cocktail;
   and
   sealing said Bloody Mary cocktail within a single compartment beverage container.

20. The method of premixing and purveying of said Bloody Mary cocktail further comprising the step of storing and purveying said Bloody Mary cocktail in said single compartment beverage container having a volume comprising a single serving portion.

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