



SIGNATURE COLLECTIONS
by ege levent



In the Signature Collection of cocktails, each drink stands out with its unique combination of colors, spirits, and preparation techniques. These cocktails utilize a wide range of ingredients like bourbon, tequila, gin, vodka, and specialty liqueurs to create complex and flavorful experiences. The use of fresh fruit, herbs, and foams adds visual appeal and fresh, aromatic elements to many of the cocktails. The color palette ranges from deep reds and purples to vibrant greens and bright yellows, reflecting the diverse flavors within.

Techniques such as shaking, building, and throwing help craft the distinct textures of each cocktail, from the smooth and creamy "Maze" to the bold and aerated "Dragon Breath." Spherification in the "Sunlight" adds a playful, scientific touch, while the simple yet sophisticated garnishes like mint, cherry tomatoes, and edible flowers elevate the presentation. Overall, these cocktails blend creativity with craftsmanship, offering a dynamic tasting experience that balances sweetness, bitterness, and acidity, often complemented by rich, spicy, or floral notes.



COCKTAILS



EXTRAORDINARY

30 ml Bourbon Whisky
30 ml Frangelico
25 ml Amaro Montenegro
1 dash Orange Bitter

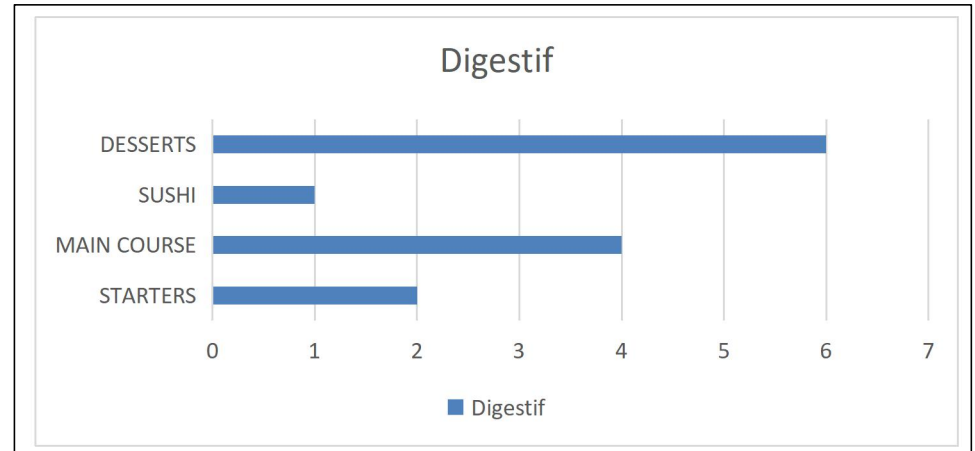
Glassware: Rock
Garnish: Nutmeg Powder
Method: Mixing Glass



Method:

1. **Glassware:** Use a Rock glass.
2. **Mixing:** Add all the ingredients into a mixing glass filled with ice.
3. **Stir:** Stir well to chill and dilute the mixture slightly.
4. **Strain:** Strain the mix into the Rock glass over a large ice cube.
5. **Garnish:** Dust a small amount of nutmeg powder on top for garnish.

STROW	ICE
NO	YES
ABV	ML
25.4%	85 ML



Flavor Profile:

This cocktail brings together the robustness of bourbon, the nutty sweetness of Frangelico, the complex bitterness of Amaro Montenegro, and the bright citrus from the orange bitters, all tied together with a warm hint of nutmeg.

MAZE

60 ml Bourbon Whiskey
25 ml Pistacio Syrup
25 ml Lime Juice
2 dash Chocolate Bitter
3 drop Vegan Foam

Glassware: Rock
Garnish: Pistacio Powder
Method: Shake

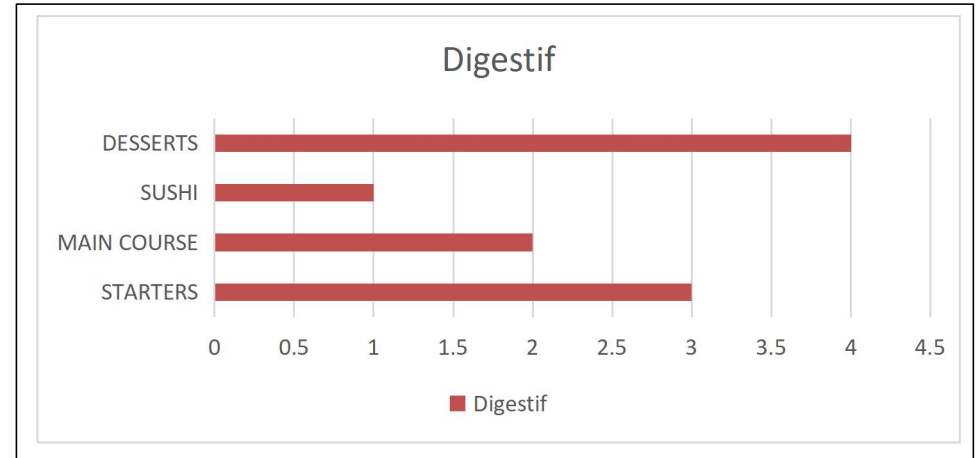


Method:

1. **Glassware:** Use a Rock glass.
2. **Mixing:** Add all the ingredients into a mixing glass filled with ice.
3. **Stir:** Stir well to chill and combine the flavors.
4. **Strain:** Strain the mix into the Rock glass over a large ice cube.
5. **Garnish:** Lightly dust the top with pistachio powder.

STROW	ICE
NO	YES

ABV	ML
20.7%	110 ML



Flavor Profile:

This cocktail offers a rich and creamy taste with a balance of sweetness from the pistachio syrup, a citrusy kick from the lime juice, and a subtle chocolatey depth from the bitters. The vegan foam adds a smooth texture, making it a luxurious drink.

SUNLIGHT

- 50 ml Coconut oil Infused Tequila
- 25 ml Mango Puree
- 15 ml Lime
- 90 ml Cherry Blossom Tonic
- 2 g Sodium alginate
- 100 ml water (for alginate solution)
- 5 g Calcium lactate
- 200 ml water (for calcium bath)

Glassware: Highball
 Garnish: Maracchino Cherry
 Method: Build



Method:

Preparation of Spherification Spheres (Spherification)

Prepare the alginate solution: Dissolve sodium alginate in 100 ml of water. Let the mixture sit for a few hours or accelerate it using a blender to dissolve the alginate thoroughly.

Prepare mango juice: Add the mango juice to the alginate solution and mix well.

Prepare calcium bath: Mix 5 g of calcium lactate into 200 ml of water.

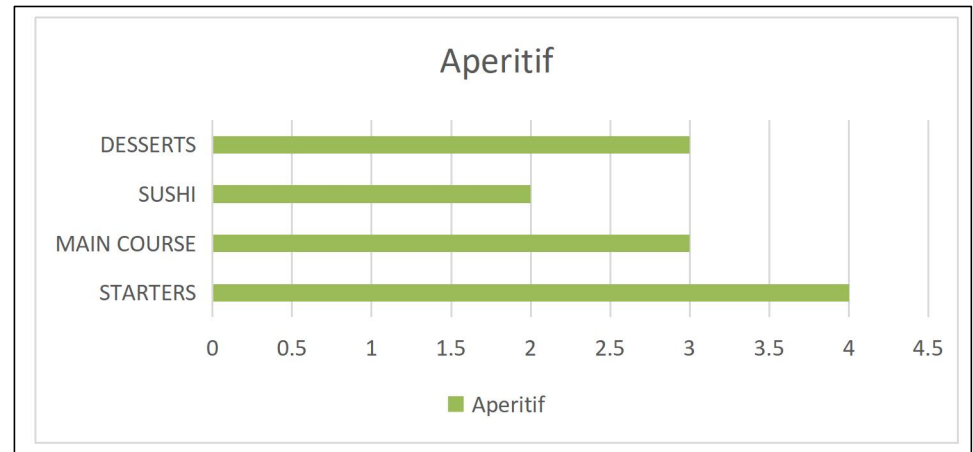
Form the spheres: Drop drops of the mango juice mixture into the calcium lactate bath using a pipette or syringe. The drops will gelatinize in the calcium bath and turn into spheres.

After the spheres have been in the bath for 1-2 minutes, remove them with a strainer and rinse with cold water.

Serving with Spheres

Carefully add the mango spheres you prepared onto the cocktail.

STROW	ICE
YES	YES
ABV	ML
11.1%	170 ML



Flavor Profile:

The "SUNLIGHT" cocktail is a vibrant, refreshing drink with tropical notes from the coconut oil infused tequila and mango puree, balanced by the citrusy lime and the delicate floral touch of cherry blossom tonic. The Maraschino cherry adds a sweet finishing touch.

DRY MARRY

50 ml Vodka
 15 ml Thyme Liqueur
 15 ml Piment Chilli Liqueur
 25 ml Lime
 90 ml Dry Tomato-Pepper Juice
 Rim: Celery Salt

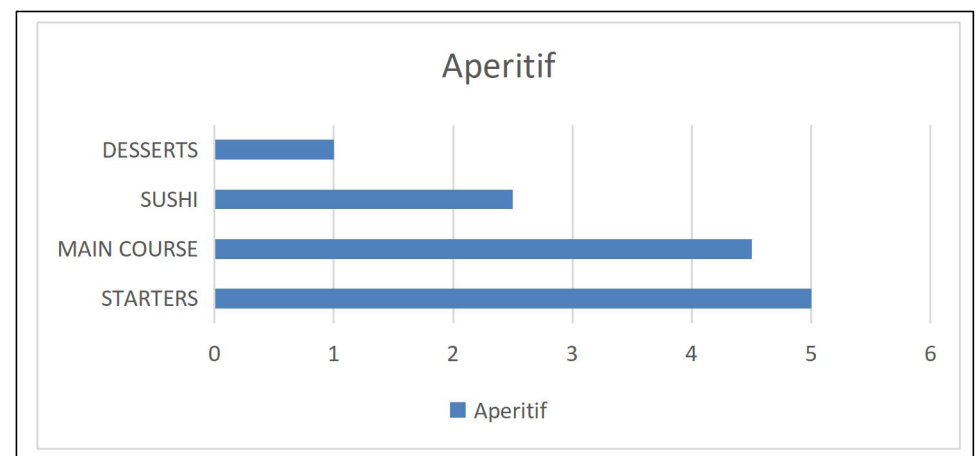
Glassware: Highball
 Garnish: Dry Tomato, Fresh Thyme
 Method: Throwing



Method:

- Glassware:** Use a Highball glass.
- Throwing:** Pour the vodka, thyme liqueur, piment chilli liqueur, lime juice, and dry tomato-pepper juice from one mixing tin into another, back and forth a few times (this technique aerates the drink without diluting it too much).
- Pour:** After mixing, pour the cocktail into the Highball glass filled with ice.
- Garnish:** Garnish with a piece of dry tomato and a sprig of fresh thyme.

STROW	ICE
YES	YES
ABV	ML
14.5%	200 ML



Flavor Profile:

This cocktail is bold, with the savory and spicy notes of the dry tomato-pepper juice complemented by the warmth of the piment chilli liqueur and the aromatic thyme. The lime juice adds a refreshing citrus kick, balancing the drink's rich flavors.

DRAGON BREATH

50 ml Walnut oil Washed Gin
25 ml Ginger Liquer
15 ml Piment Chilli Liquer
25 ml Clarified Lime Juice
15 ml Yuzu

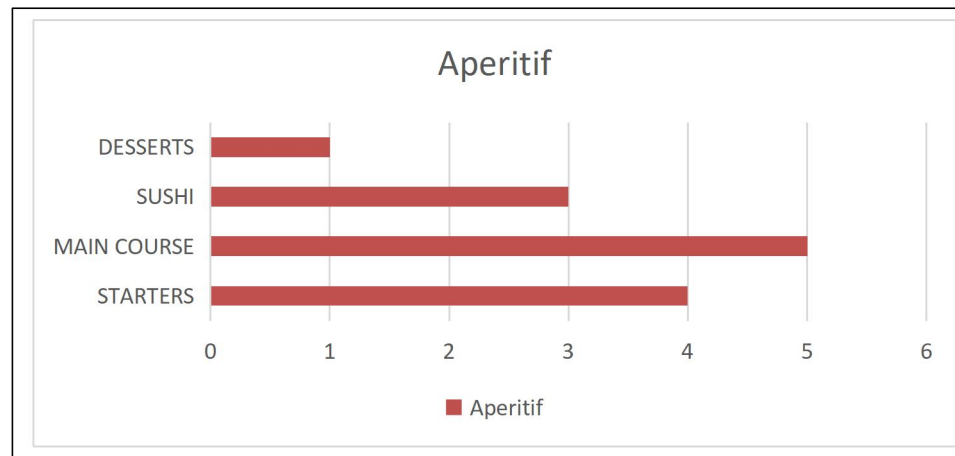
Glassware: Nick&Nora
Garnish: Mango puree
Method: Throwing



Method:

1. **Glassware:** Use a Nick & Nora glass.
2. **Throwing:** Combine all the ingredients in a mixing tin. Pour the mixture from one tin to another, back and forth, several times (this aerates the drink without adding too much dilution).
3. **Pour:** After mixing, pour the cocktail into the Nick & Nora glass.
4. **Garnish:** Add a small amount of mango puree at the bottom of the glass using a syringe for precise placement, giving the drink a unique visual and flavor element.

STROW	ICE
NO	NO
ABV	ML
22.1%	110 ML



Flavor Profile:

This cocktail offers a complex combination of flavors—earthy notes from the walnut oil washed gin, spicy heat from the piment chilli liqueur, balanced by the zesty citrus from the clarified lime and yuzu juices, with a sweet, tropical touch from the mango puree.

WILD AMBER

50 ml Silver Tequila
30 ml Chambord
20 ml Hibiskus-Pomelo Sherbet
25 ml Lime Juice

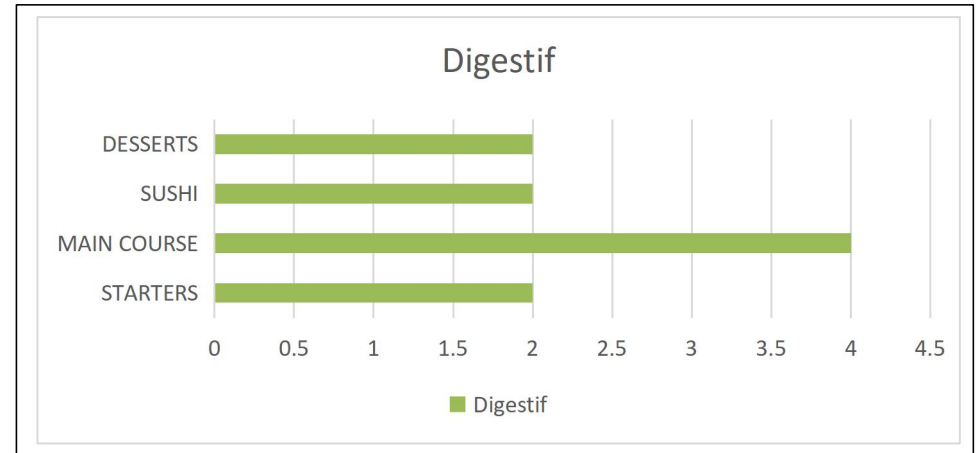
Glassware: Nick&Nora
Garnish: Dry Hibiskus Flower
Method: Shake



Method:

1. **Glassware:** Use a Nick & Nora glass.
2. **Shake:**
 1. Add the silver tequila, Chambord, hibiscus sherbet, and lime juice into a shaker filled with ice.
 2. Shake well until the mixture is chilled.
3. **Strain:** Strain the mixture into the Nick & Nora glass.
4. **Garnish:** Garnish with a dry hibiscus flower placed delicately on the rim or floating on the surface of the drink.

STROW	ICE
NO	NO
ABV	ML
18.5%	125 ML



Flavor Profile:

This cocktail features the bright and citrusy notes of lime juice, balanced by the floral sweetness of hibiscus sherbet and the rich berry flavor of Chambord, all complemented by the smooth kick of silver tequila.

ROCK-STAR

50 ml Papaya Seeds Infused Vodka
25 ml Passion Fruit Puree
25 ml Caribbean Pineapple Liqueur
10 ml Vanilla Syrup
Shot of Prosecco

Glassware: Nick&Nora

Garnish: Passion Fruit, Pineapple Stick

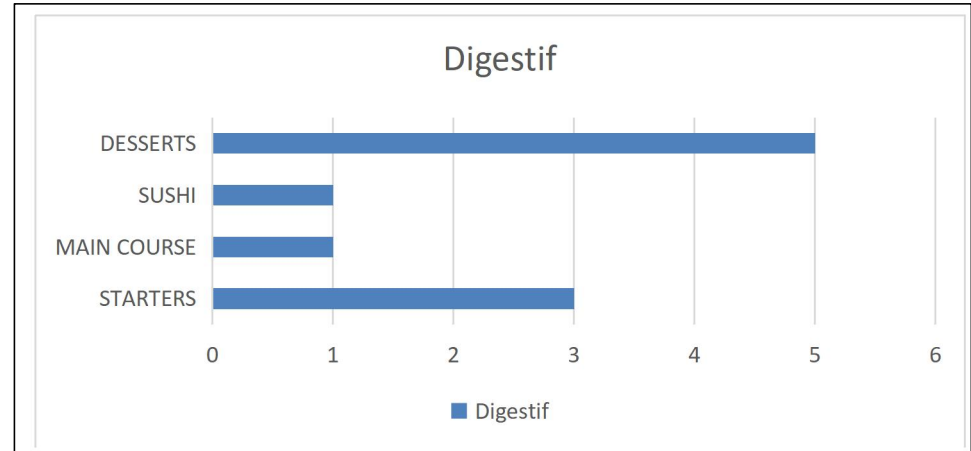
Method: Shake



Method:

1. **Glassware:** Use a Nick & Nora glass.
2. **Shake:**
 1. Add the papaya seeds infused vodka, passion fruit puree, Caribbean pineapple liqueur, and vanilla syrup into a shaker filled with ice.
 2. Shake well until the mixture is chilled.
3. **Strain:** Strain the mixture into the Nick & Nora glass.
4. **Top:** Add a shot of Prosecco on top to give the drink a light and sparkling finish.
5. **Garnish:** Garnish with a slice of passion fruit and a pineapple stick placed elegantly on the rim of the glass.

STROW	ICE
NO	NO
ABV	ML
19.1%	125 ML



Flavor Profile:

This cocktail combines the tropical sweetness of pineapple and passion fruit with the smoothness of vanilla and the unique flavor of papaya seeds infused vodka. The Prosecco adds a bubbly touch, making it a refreshing and celebratory drink.

PICNIC IN THE GARDEN

50 ml Gin
20 ml Elderflower Liqueur
15 ml Cucumber Syrup
25 ml Basil Oleo Saccharum
15 ml Clarified Lime Juice

Glassware: Rock

Garnish: Edible Flower, Basil Top

Method: Shake

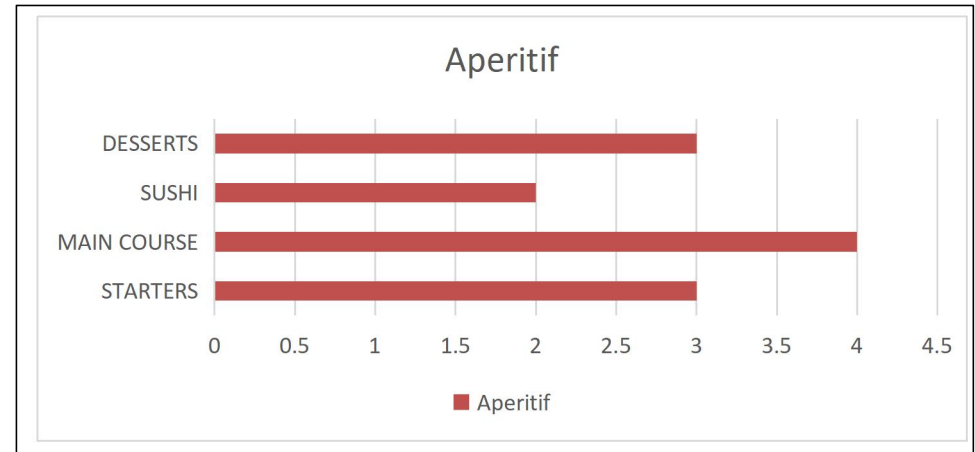


Method:

1. **Glassware:** Use a Rock glass.
2. **Shake:**
 1. Combine the gin, elderflower liqueur, elderflower syrup, basil oleosaccharum, and clarified lime juice in a shaker filled with ice.
 2. Shake well until the mixture is well chilled.
3. **Strain:** Strain the mixture into the Rock glass filled with ice.
4. **Garnish:** Garnish with an edible flower and a fresh basil top placed elegantly on the drink.

STROW	ICE
NO	YES

ABV	ML
17.8%	125 ML



Flavor Profile:

This cocktail features a light and refreshing profile, with floral notes from the elderflower, a touch of sweetness from the elderflower syrup, and a fresh, herbaceous hint from the basil oleosaccharum, all balanced by the citrusy lime juice.

ONE OF THE NIGHT IN TROPIC

50 ml Malibu
20 ml Banana Liqueur
15 ml Clear Coconut Syrup
15 ml Clarified Lime Juice
Top Up Lemongrass-coconut Foam

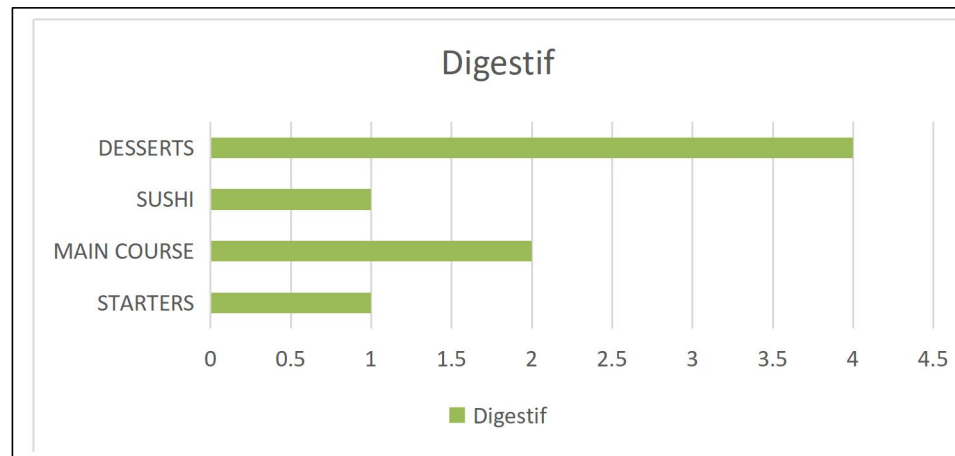
Glassware: Nick&Nora
Garnish: Coconut Flex
Method: Shake



Method:

1. **Glassware:** Use a Nick & Nora glass.
2. **Shake:**
 1. Combine the Malibu, banana liqueur, clear coconut syrup, and clarified lime juice in a shaker filled with ice.
 2. Shake well until the mixture is chilled.
3. **Strain:** Strain the mixture into the Nick & Nora glass.
4. **Top:** Add a layer of lemongrass-coconut foam on top of the drink.
5. **Garnish:** Garnish with a piece of coconut flex placed on the foam.

STROW	ICE
NO	NO
ABV	ML
13.2%	100 ML



Flavor Profile:

This cocktail brings together the sweet and creamy notes of coconut and banana with a touch of citrus from the lime juice. The lemongrass-coconut foam adds a fragrant and airy finish, making it a refreshing and exotic treat.

SOUL OF SKY

50 ml Silver Rum
30 ml Blueberry Syrup
25 ml Clarified Lime Juice
6-7 Mint
90 ml Mystic Mango Tonic

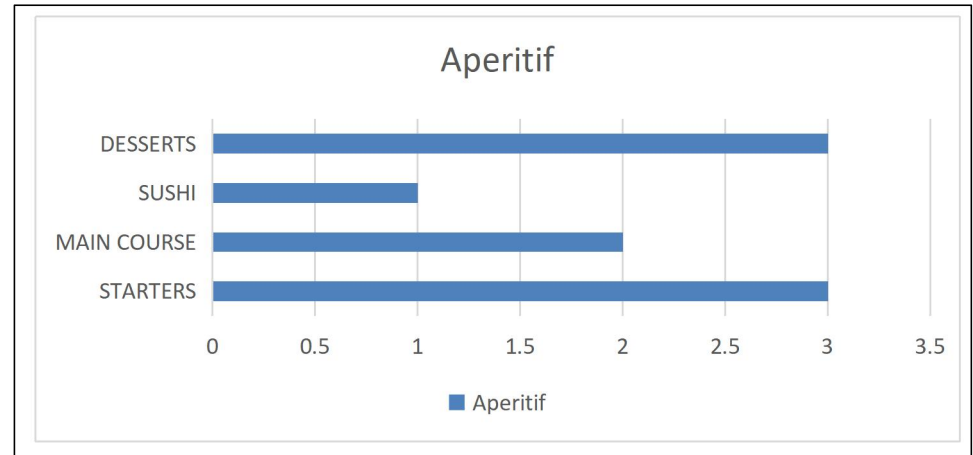
Glassware: Highball
Garnish: Mint Top, Blueberries
Method: Build



Method:

1. **Glassware:** Use a Highball glass.
2. **Build:**
 1. Start by adding the mint leaves and blueberry syrup to the Highball glass. Gently muddle the mint to release its aroma.
 2. Add the silver rum and clarified lime juice.
 3. Fill the glass with ice, and top up with Mystic Mango Tonic.
3. **Garnish:** Garnish with a mint top and a few fresh blueberries.

STROW	ICE
YES	YES
ABV	ML
10.3%	195 ML



Flavor Profile:

This cocktail combines the sweet and tart flavors of blueberries and lime with the fresh aroma of mint, complemented by the tropical notes of Mystic Mango Tonic. The silver rum adds a smooth base, making it a perfect refreshing drink.

DESERT ROSE

25 ml Campari
25 ml Rose Syrup
25 ml Lychee Liqueur
20 ml Lime Juice
1 dash Lemon Bitter
3 dash Vegan Foam

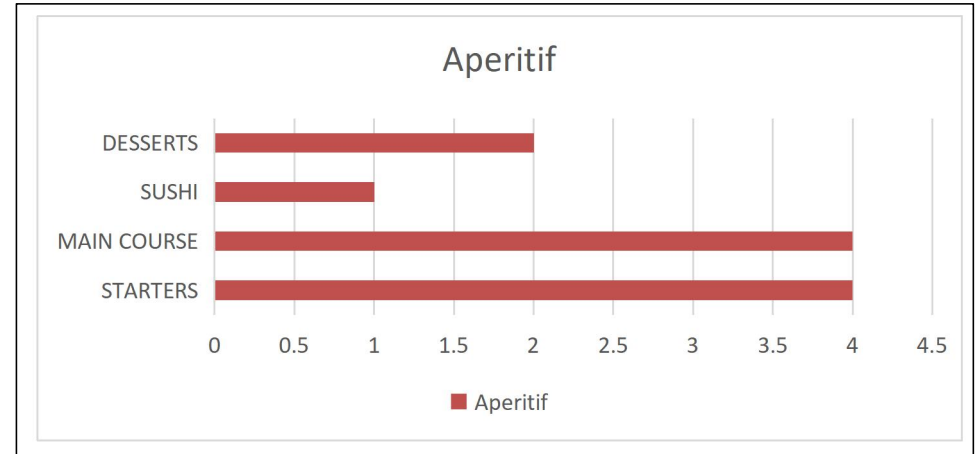
Glassware: Nick&Nora
Garnish: Dry Rose
Method: Shake



Method:

1. **Glassware:** Use a Nick & Nora glass.
2. **Shake:**
 1. Combine the Campari, rose syrup, lychee liqueur, lime juice, lemon bitters, and vegan foam in a shaker filled with ice.
 2. Shake well until the mixture is chilled and frothy.
3. **Strain:** Strain the mixture into the Nick & Nora glass.
4. **Garnish:** Garnish with a dried rose placed delicately on the surface of the drink.

STROW	ICE
NO	NO
ABV	ML
11.1%	95 ML



Flavor Profile:

This cocktail offers a complex interplay of flavors, with the bitterness of Campari balanced by the sweet floral notes of rose syrup and lychee liqueur, complemented by a refreshing citrus kick from the lime juice and a touch of lemon bitters. The vegan foam adds a smooth, airy texture.

ASIAN TOUCH

50 ml Lemon Peel, thyme Infused Sake
20 ml Aperol
15 ml Campari
15 ml Lime Juice
Top Up Vanilla-Lemongrass Foam

Glassware: Nick&Nora
Garnish: Vanilla Powder
Method: Shake

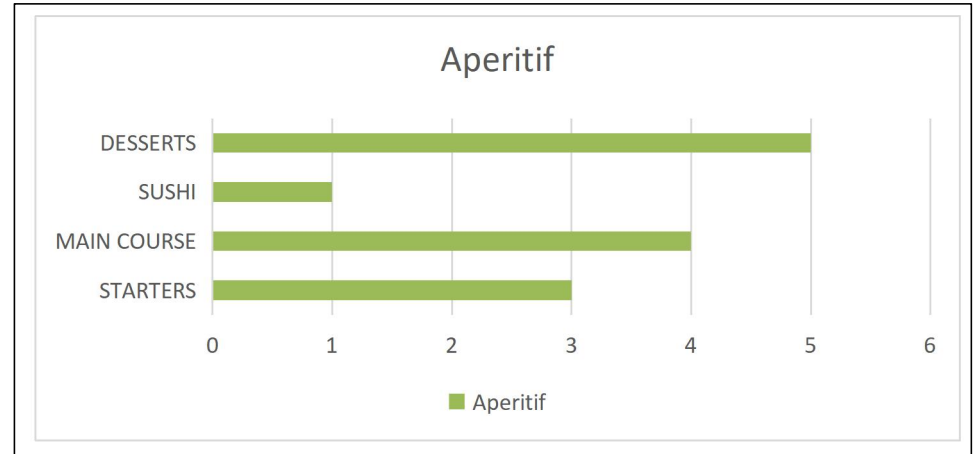


Method:

1. **Glassware:** Use a Nick & Nora glass.
2. **Shake:**
 1. Combine the lemon peel and thyme infused sake, Aperol, Campari, and lime juice in a shaker filled with ice.
 2. Shake well until the mixture is chilled.
3. **Strain:** Strain the mixture into the Nick & Nora glass.
4. **Top:** Add a layer of vanilla-lemongrass foam on top.
5. **Garnish:** Sprinkle a light dusting of vanilla powder on the foam for garnish.

STROW	ICE
NO	NO

ABV	ML
11.8%	100 ML



Flavor Profile:

This cocktail offers a unique combination of bitter, sweet, and citrusy notes, enhanced by the herbal infusion of sake. The vanilla-lemongrass foam adds a creamy and fragrant finish, making it an elegant and refreshing drink.

Winter's Tale

90 ml Infused Red Wine
20 ml cognac



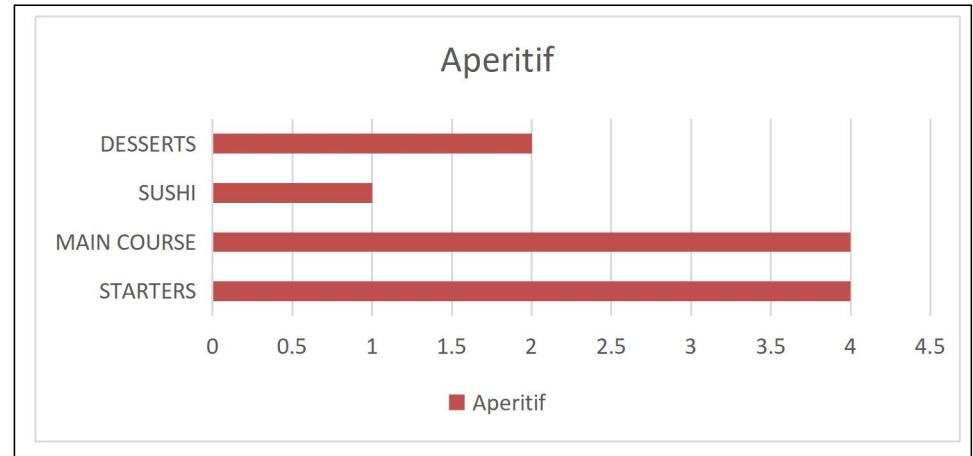
Glassware: Wine
Garnish: Fresh rosemary
Method: Chilled and Pour (Prebach)

Method:

Infusion :

- 1 orange (sliced)
- 1 lemon zest
- 3 tablespoons honey
- 3-4 cloves
- 2 star anise
- 1-2 cinnamon sticks
- 1 piece fresh ginger (thinly sliced)

STROW	ICE
YES	NO
ABV	ML
17.1%	110ML



Flavor Profile:

The flavor profile of this hot cocktail includes rich, spicy, and fruity notes that are perfect for winter. The fruitiness of the red wine comes to the forefront at first sip, while the orange slices add a refreshing flavor. The deep, warm flavors of cinnamon stick and star anise are balanced with the slightly spicy bitterness of cloves and ginger. The addition of honey or brown sugar adds sweetness and provides a balancing softness. Finally, if you add brandy, you add body and warmth to the cocktail.

HARMONY

30 ml Cognac
30 ml Spicy Rum
15 ml Honey-Ginger Syrup
15 ml Lime Juice
2 drop Angustra Bitter

Glassware: Cognac
Garnish: Cinnamon Stick
Method: Build



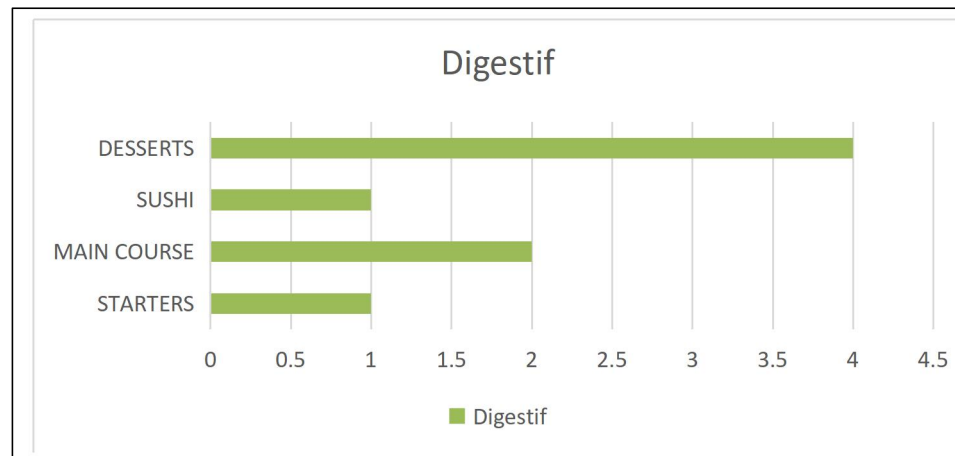
Method:

Mix All Ingredients: In a mixing bowl, add 30 ml of cognac, 30 ml of spiced rum, 15 ml of honey syrup and 20 ml of fresh lemon juice. If desired, add 1-2 drops of Angostura bitters for depth of flavor.

Mix: Mix ingredients well. Make sure the mixture is homogeneous.

Serve: Pour the mixture into a room temperature glass without ice. Garnish with a cinnamon stick and orange slice.

STROW	ICE
NO	NO
ABV	ML
27%	85 ml



Flavor Profile:

This cocktail is more mellow and balanced when drunk at room temperature. The warm and rich character of cognac and spiced rum is combined with the sweetness of honey. Lemon juice adds a slight acidic touch to the drink, while cinnamon and orange, added as garnishes, provide the final touch with wintery aromas.

ICONIC

30ml Vodka
40ml S.Blanc
20ml Wine Winiger
50 ml Clarified Tomato Water

Glassware: Higball
Garnish: Cherry tomato
Method: Build



Method:

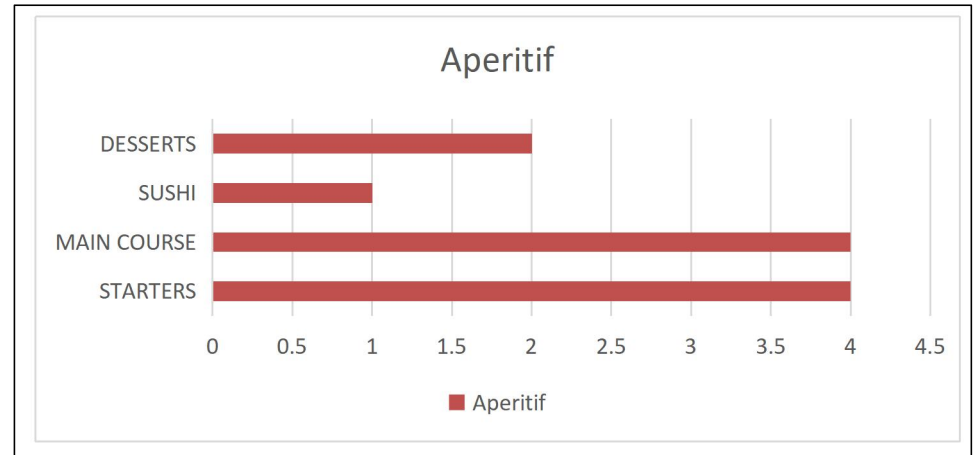
Glassware: Serve in a highball glass.

Garnish: A cherry tomato on the side.

Preparation: Build the cocktail directly in the glass, meaning you'll pour each ingredient in one by one without shaking or stirring in a separate vessel.

STROW	ICE
YES	YES

ABV	ML
12%	140ml



Flavor Profile:

Overall, the cocktail is a savory, tangy, and fresh creation with a slight hint of fruitiness from the Sauvignon Blanc, perfect for those who enjoy complex and savory cocktails. The garnish of cherry tomato reinforces the bright, fresh flavors.



MOCTAILS



COCO-STAR

100 ml coconut water
25 ml lavender syrup
25 ml fresh lemon juice
10 ml honey
Fresh lavender or mint

Glassware: Highball

Garnish: Fresh lavender or mint

Method: Shake

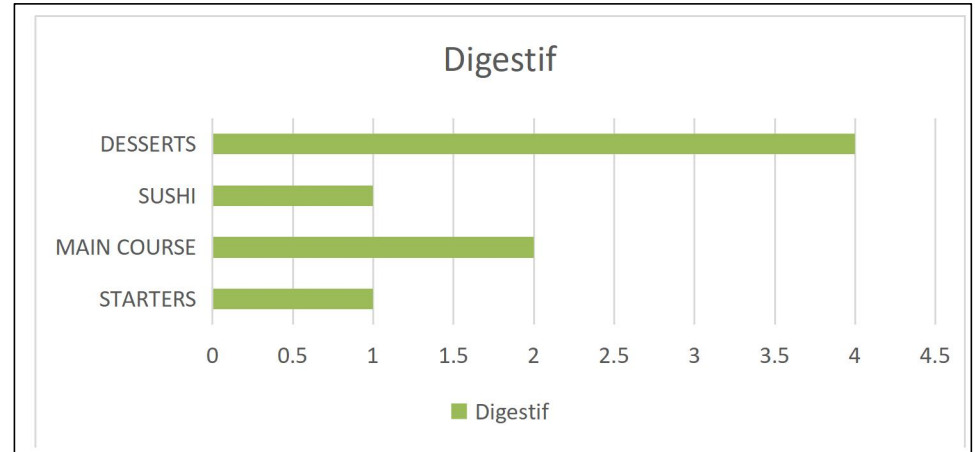


Method:

- **Add Ingredients to Shaker:** Place coconut water, lavender syrup, lemon juice and honey in a shaker.
- **Shake:** Add ice and shake well so all the flavors are mixed.
- **Serve:** Strain into a highball glass filled with ice.

STROW	ICE
YES	YES

ABV	ML
-	160 ml



Flavor Profile:

It has a refreshing and soft taste, balanced by the light sweetness of coconut water, the floral aroma of lavender and the fresh acidic touch of lemon. Honey softens this combination, adding a natural sweetness and providing the cocktail with a delicate balance of flavors. As a result, the overall profile of the drink offers a balanced taste with refreshing, slightly floral and citrus touches.

BASIL COOLER

100 ml Melon-Basil Water
30 ml lemon juice
10 ml agave syrup

Glassware: Rock
Garnish: Basil leave
Method: Shake



Method:

Add Ingredients to Shaker: Place melon-basil juice, lemon juice and agave syrup in a shaker.

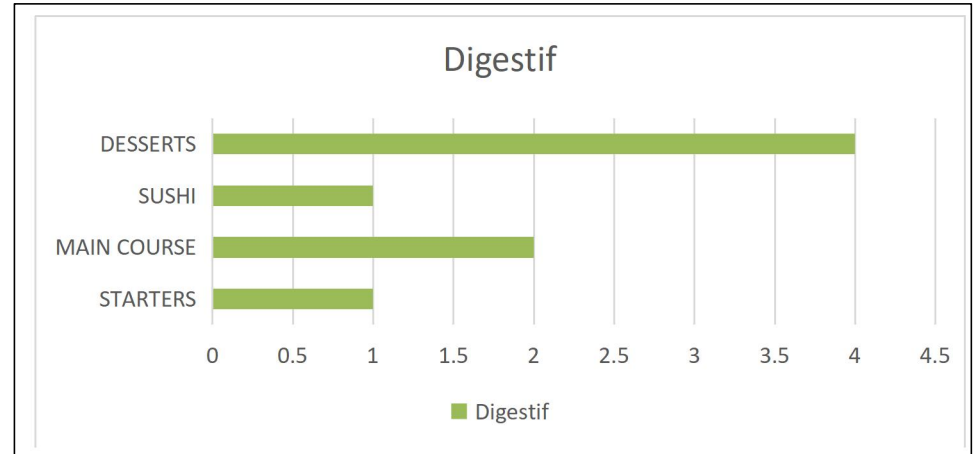
Shake: Add ice and shake well.

Serve: Strain mixture into a rocks glass filled with ice.

Garnish: Serve with fresh basil leaves on top.

STROW	ICE
NO	YES

ABV	ML
-	140 ml



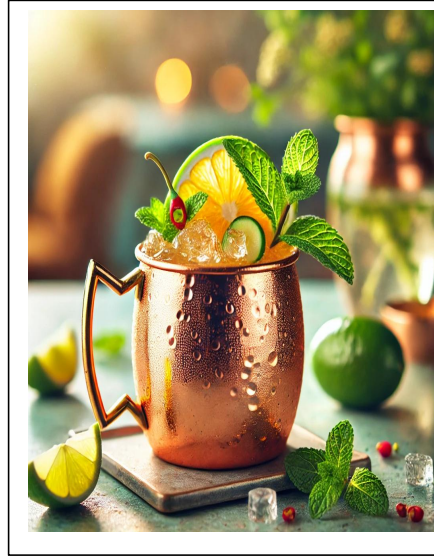
Flavor Profile:

This cocktail combines the natural sweetness of melon with the herbal notes of basil. Lemon juice adds a refreshing acidic balance to the drink, while agave syrup provides a slight sweetness. Basil leaves enhance the overall flavor of the cocktail and provide a fresh finish.

YUZU COOLER

60 ml Yuzu-Chilli-Cucumber Syrup
30 ml Lime Juice
90 ml Ginger Beer

Glassware: Mule
Garnish: Mint Top
Method: Build



Method:

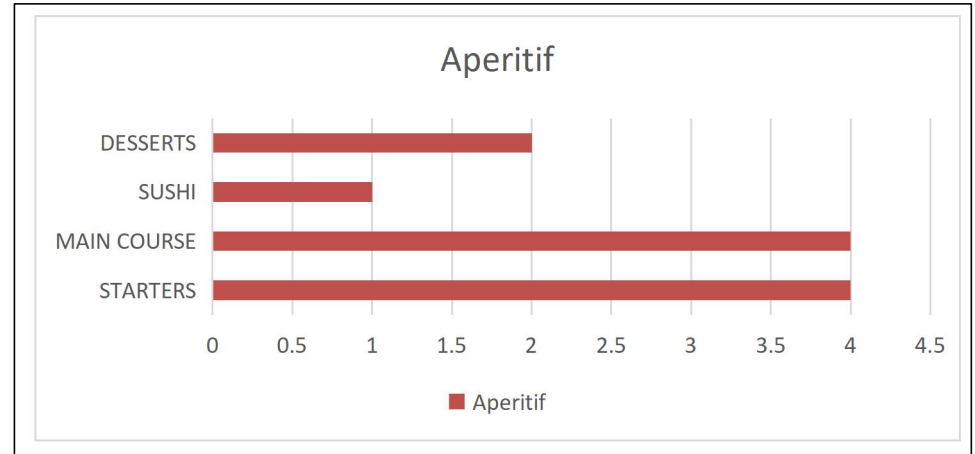
Prepare the Glass: Pour 60ml of Yuzu-Chilli-Cucumber syrup into a mule glass.

Add the Lime Juice: Add 30ml of fresh lime juice.

Finish with Ginger Ale: Top off the mixture with ginger ale. Stir gently in the glass.

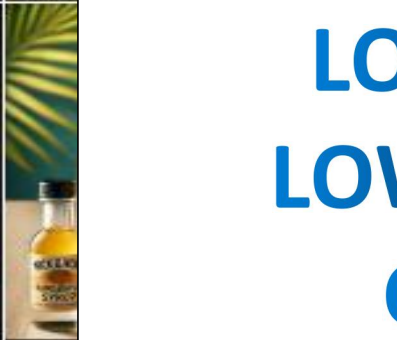
Garnish: Garnish with a sprig of fresh mint and serve chilled.

STROW	ICE
YES	YES
ABV	ML
-	170 ml



Flavor Profile:

This cocktail offers a vibrant and exotic flavor with the tangy citrus flavor of yuzu, a touch of hot pepper, and the refreshing effect of cucumber. Ginger ale adds a slight spiciness and bubbles to the drink, while lime juice provides an acidic and refreshing balance. The mint garnish adds a fresh and aromatic touch.



LOW CALORI LOW ALCAHOL COCTAILS



Golden Grove

40 ml Walnut Infused Gin
10 ml Turmeric Syrup
90 ml Aloe Vera Tonic

Glassware: Highball
Garnish: Dry Greyfruit
Method: Build
Aprox. Calori: 146 calories



Method:

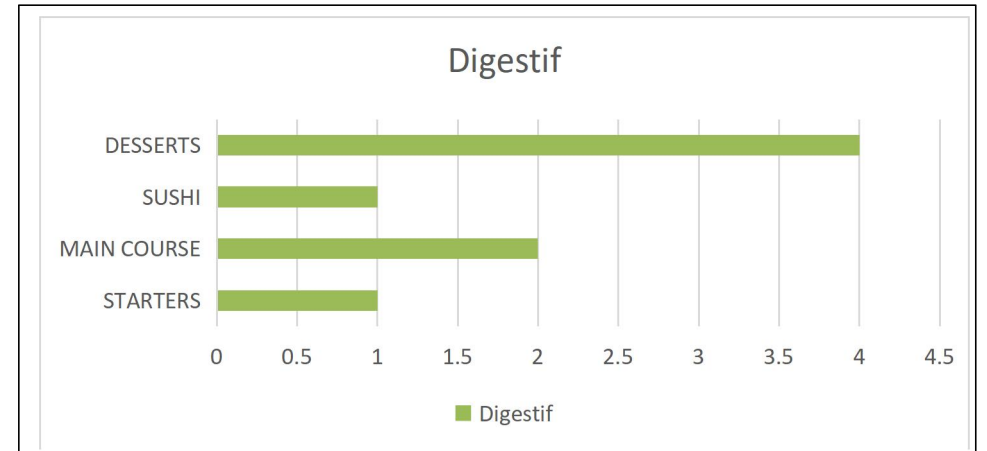
Prepare the Glass: Fill a Highball glass with ice.

Build the Cocktail: Add gin to the glass, followed by the turmeric syrup.

Top with Tonic: Slowly pour in the aloe vera tonic to complete the drink.

Stir: Gently stir to combine the ingredients

STROW	ICE
YES	YES
ABV	ML
11.4%	140 ml



Flavor Profile:

The "Golden Grove" delivers a rich and sophisticated flavor profile, blending the earthy warmth of walnut-infused gin, the spicy depth of turmeric, and the refreshing herbal notes of aloe vera tonic.

ALEO VERA MARTINI

40 ml Vodka

30 ml Aleo Vera-Chilli Pepper Syrup

10 ml Orange Infused Dry Martini

Glassware: Martini

Garnish: Lemon Peel

Method: Mixing Glass

Aprox.Calori: 161 calories



Method:

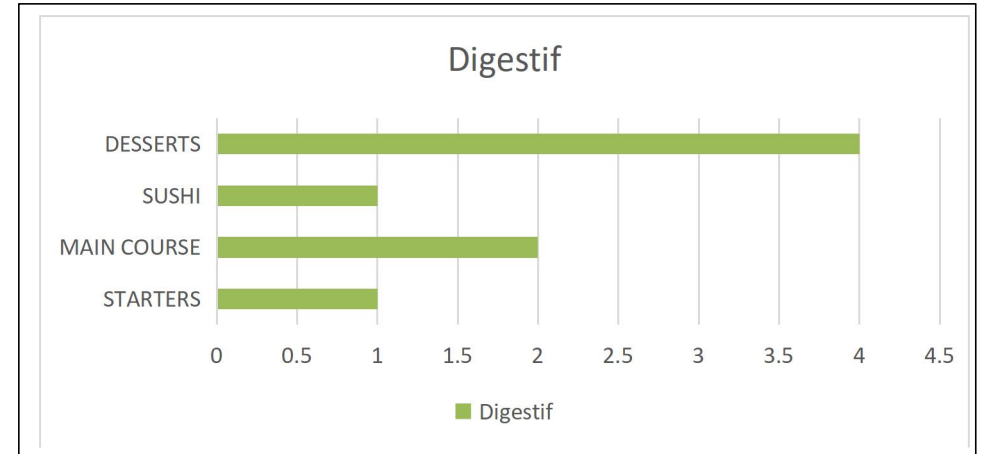
Combine Ingredients: Add vodka, aloe vera-chilli syrup, and orange-infused dry martini to a mixing glass with ice.

Mix: Stir gently to combine and chill the mixture without diluting too much.

Strain: Empty the martini glass, then strain the mixture into it.

Garnish: Express the oils of a lemon peel over the drink and place it as a garnish.

STROW	ICE
NO	NO
ABV	ML
22.2%	80 ml



Flavor Profile:

A smooth and refreshing cocktail with bright citrus zest, subtle herbal sweetness, a silky texture, and a warm, lingering chili spice finish.

SAGE MULE

40 ml Gin
20 ml Hibiskus Syrup
2 pc Sage Leaves
Top Up Mineral Water

Glassware: Highball
Garnish: Sage Leaves
Method: Shake
Aprox.Calori: 145 calories



Method:

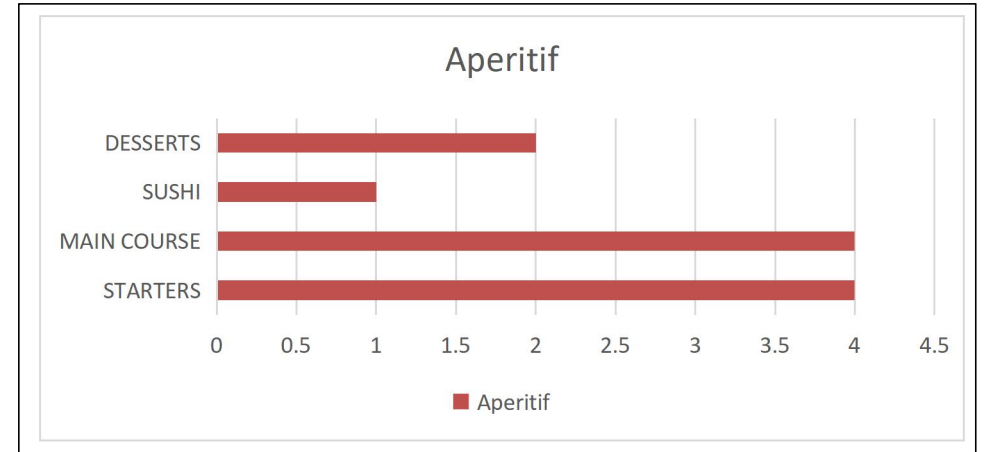
Prepare Ingredients: Add 40 ml of gin, 20 ml of hibiscus syrup and 2 sage leaves to shaker.

Shake: Shake with plenty of ice for 10-15 seconds.

Pour into Glass: Fill Highball glass with ice, strain and add shaken mixture.

Add Mineral Water: Top up the glass with mineral water.

STROW	ICE
YES	YES
ABV	ML
10.7%	150 ml



Flavor Profile:

A refreshing and herbaceous cocktail with floral sweetness from hibiscus, a botanical base from gin, and a crisp, fizzy finish enhanced by sage and mineral water.

LEMONGRASS WHISPER

40 ml Sake
20 ml Vanilla-Matcha Water
90 ml Lemongrass Soda

Glassware: Highball
Garnish: Edible Flower
Method: Build
Aprox.Calori: 116 calories



Method:

Prepare the Glass: Fill a highball glass with ice.

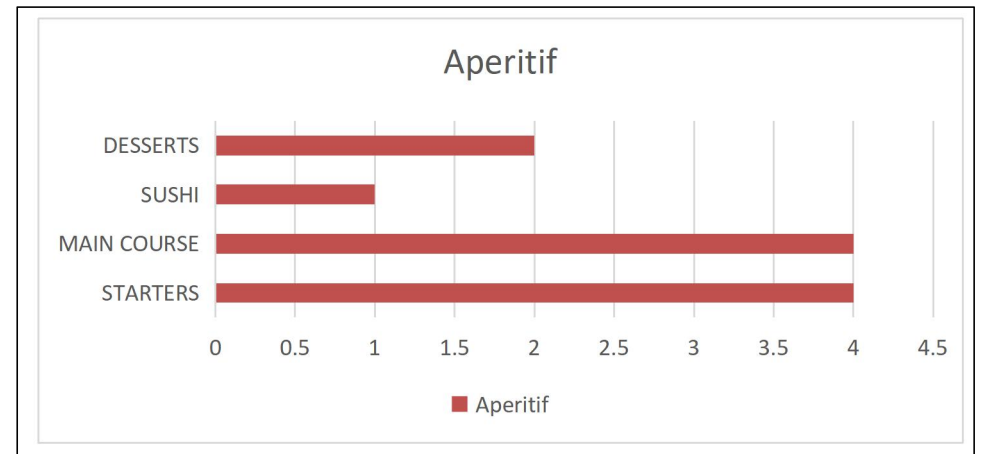
Build the Drink: Add 40ml sake, 20ml vanilla-matcha juice, and 90ml lemongrass soda to the glass in that order.

Stir: Gently stir ingredients together.

Garnish: Place an edible flower on top.

STROW	ICE
YES	YES

ABV	ML
3.7%	150 ml



Flavor Profile:

A refreshing blend of creamy matcha, bright citrusy lemongrass, and delicate floral notes with a light, smooth finish.

THYME MELT

40 ml Butter washed Rum
10 ml Thyme Water
90 ml Vanilla Tonic

Glassware: Highball
Garnish: Thyme
Method: Build
Aprox.Calori: 126 calories



Method:

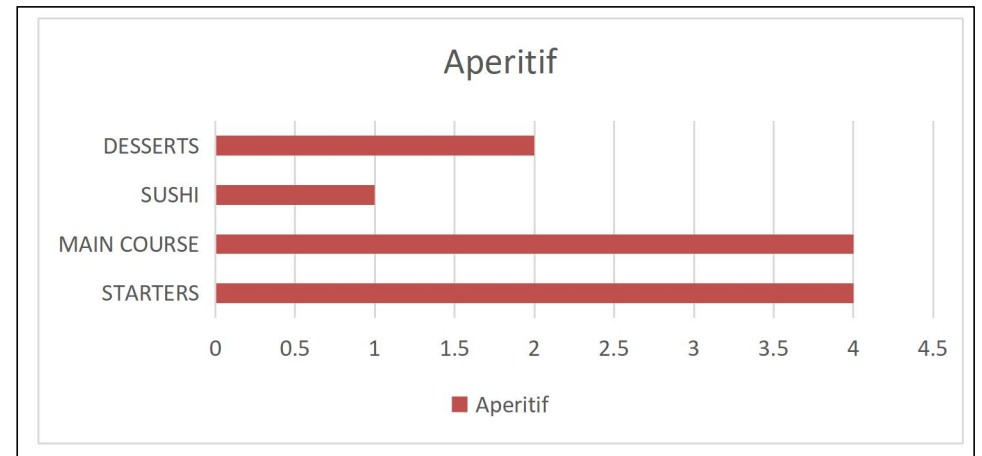
Prepare the Glass: Fill a highball glass with ice cubes to chill.

Build the Cocktail: Pour **40 ml butter-washed rum** into the glass. Add **10 ml thyme water** for an herbal hint. Top with **90 ml vanilla tonic**, filling the glass.

Stir Gently: Mix the ingredients gently to combine without losing carbonation.

Garnish: Add a sprig of fresh thyme on top for an aromatic finish.

STROW	ICE
YES	YES
ABV	ML
11.4%	150 ml



Flavor Profile:

Smooth and creamy with rich butter notes, herbal thyme aromatics, and a sweet, fizzy vanilla finish.

CITRUS BASIL CLOUD

40 ml Vodka
20 ml Basil Oleo Saccharum
20 ml Lime juice
Top Up Ginger Foam

Glassware: Coupe
Garnish: Basil Powder
Method: Shake
Aprox.Calori: 168 calories



Method:

Combine Ingredients: Add vodka, basil oleo saccharum, and lime juice into a shaker filled with ice.

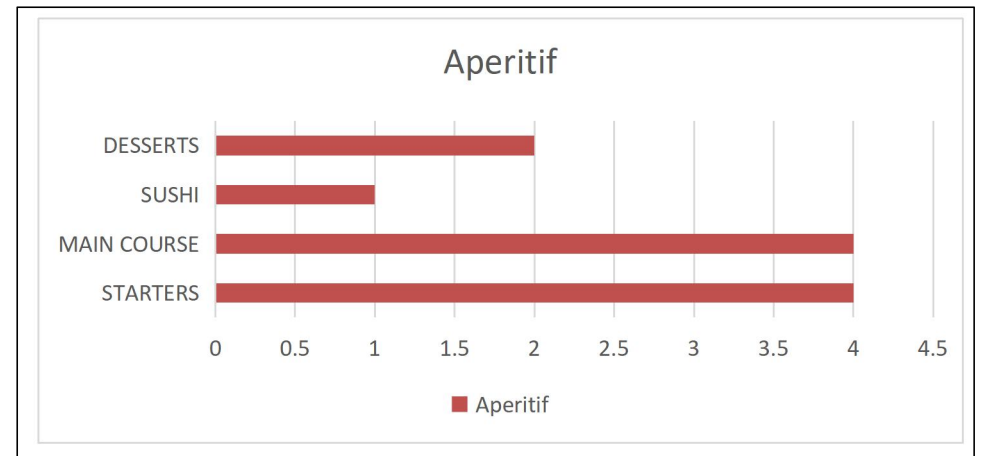
Shake: Shake vigorously to chill and combine the flavors.

Strain: Double strain the mixture into a chilled coupe glass to achieve a smooth texture.

Top with Foam: Gently layer **ginger foam** on top for an airy and aromatic finish.

Garnish: Lightly dust the surface with **basil powder** for a herbal and elegant touch.

STROW	ICE
NO	NO
ABV	ML
16%	80 ml



Flavor Profile:

A refreshing blend of zesty lime, sweet herbal basil, and airy ginger spice with a smooth, balanced finish.

FLORAL DRIFT

40 ml Rum
20 ml Lavanta winiger
90 ml Elderflower soda

Glassware: Highball
Garnish: Edible flower
Method: Build
Aprox.Calori: 125



Method:

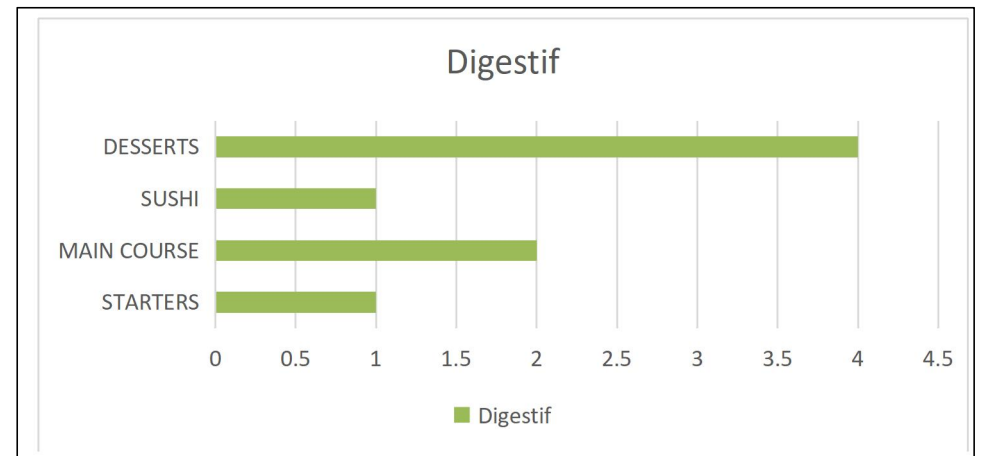
Prepare the Glass: Fill a highball glass with fresh ice cubes.

Build the Drink: Add **40 ml rum** and **20 ml lavender vinegar** directly into the glass. Top up with **elderflower soda**, filling the glass.

Stir Gently: Gently stir to combine the ingredients while preserving the soda's effervescence.

Garnish: Place an **edible flower** on top for a visually stunning and aromatic finish.

STROW	ICE
YES	YES
ABV	ML
10.7%	150 ml



Flavor Profile:

A floral and effervescent blend of lavender, sweet elderflower, and smooth rum with a refreshing citrus finish.

HORIZON

40 ml Fat-Washed Whisky
10 ml Molasses of Plum
3 drop sesame bitter
4 Spherification Orange

Glassware: Rock Glass
Garnish: None
Method: Build
Aprox.Calori: 149 calories



Method:

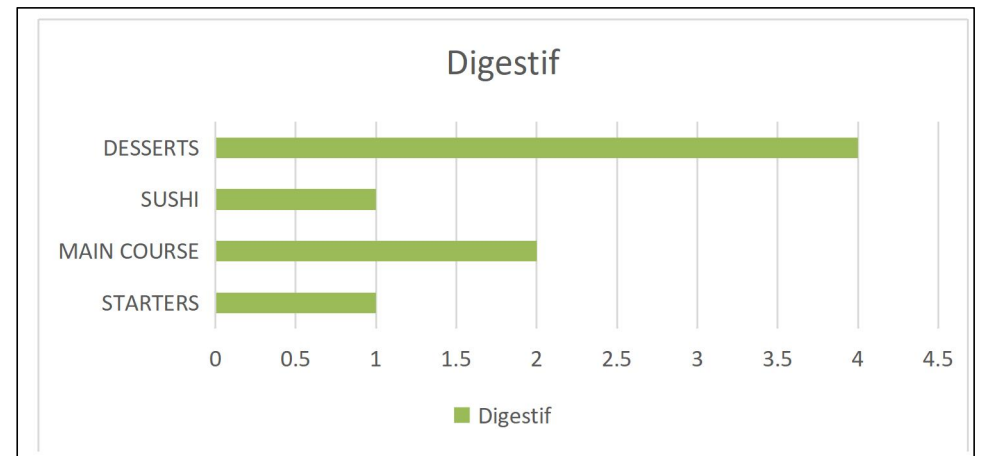
Prepare the Glass: Use a rock glass and fill it with a large ice cube or a few smaller cubes.

Build the Cocktail: Pour **40 ml fat-washed whisky** directly into the glass. Add **10 ml plum molasses** for a rich and fruity sweetness. Drop in **3 drops of sesame bitters** to introduce a nutty and aromatic depth.

Add Spherifications: Gently place the **4 spherification oranges** into the glass for a burst of citrus flavor.

Mix: Stir gently to combine the flavors without over-diluting.

STROW	ICE
NO	YES
ABV	ML
22.8%	50 ml



Flavor Profile:

Smoky and rich with sweet plum, nutty sesame, and bright citrus bursts for a balanced finish.

RUSTIC VELVET

40 ml Rye whiskey
20 ml Panela
20 ml Super Lime Juice
2 drop Saline Solution
15 ml super foam

Glassware: Rock Glass
Garnish: Orange Peel
Method: Shake
Aprox.Calori: 156 calories



Method:

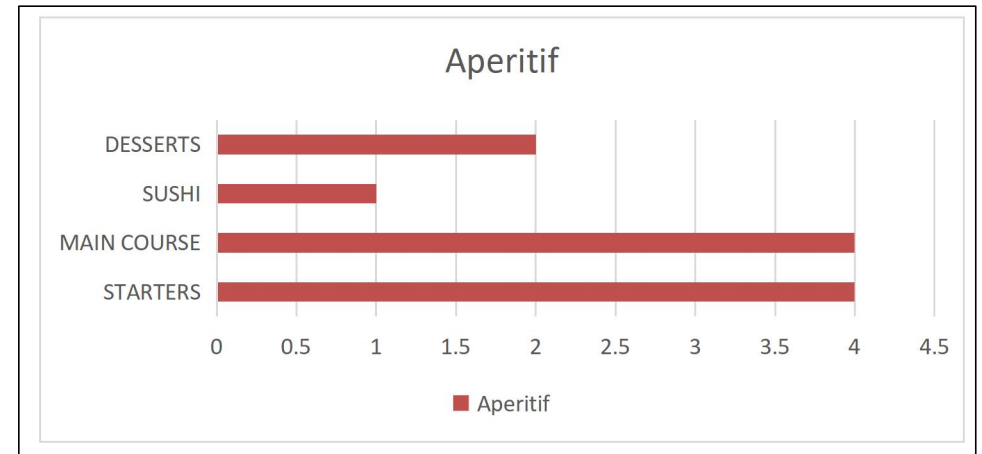
Combine Ingredients: Add **rye whiskey**, **panela syrup**, **super lime juice**, and **saline solution** into a shaker filled with ice.

Shake: Shake vigorously for about 10–15 seconds to chill and mix.

Strain: Strain the cocktail into a rock glass over a large ice cube or fresh ice.

Garnish: Twist an **orange peel** over the drink to release its aromatic oils, then place it as garnish on top or to the side.

STROW	ICE
NO	YES
ABV	ML
13.9%	95 ml



Flavor Profile:

A warm and spicy foundation from rye whiskey is balanced by the deep sweetness of panela, bright tangy lime, and a subtle savory hint of saline, all crowned with a smooth, creamy froth for a luxurious finish.

DILL-ALITA

40 ml Reposado Tequila
15 ml Agave Syrup
15 ml Super Lime juice
20ml dill water

Glassware: Coupe
Garnish: Orange Peel(for oil)
Method: Shake
Aprox.Calori: 119 calories



Method:

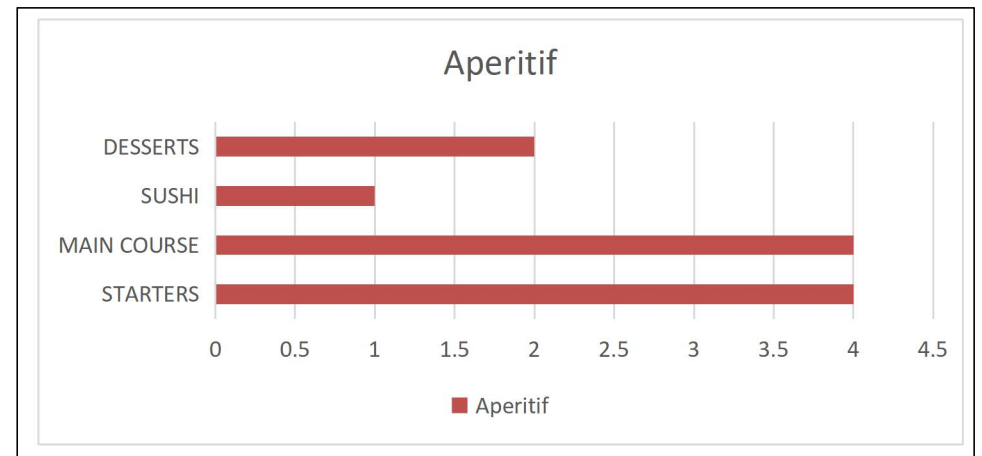
Combine Ingredients: Add reposado tequila, agave syrup, super lime juice, and dill water into a shaker filled with ice.

Shake: Shake vigorously for about 10–15 seconds to chill and combine the flavors.

Strain: Double strain the mixture into a chilled coupe glass for a smooth and refined texture.

Garnish: Express the oils of an orange peel over the surface of the cocktail and discard the peel for a fragrant finish.

STROW	ICE
NO	NO
ABV	ML
17.8%	90 ml



Flavor Profile:

A smooth blend of rich reposado tequila, sweet agave, bright lime, and refreshing herbal dill with a hint of orange zest.

PALOMA VERDE

40 ml Coconut oil Washed Tequila
 20 ml Coriander Water
 15 ml Lime Juice
 90 ml Greyfruit Soda

Glassware: Highball
 Garnish: Dry greyfruit
 Method: Build
 Aprox.Calori : 125 calories



Method:

Prepare the Glass: Fill a highball glass with fresh ice cubes.

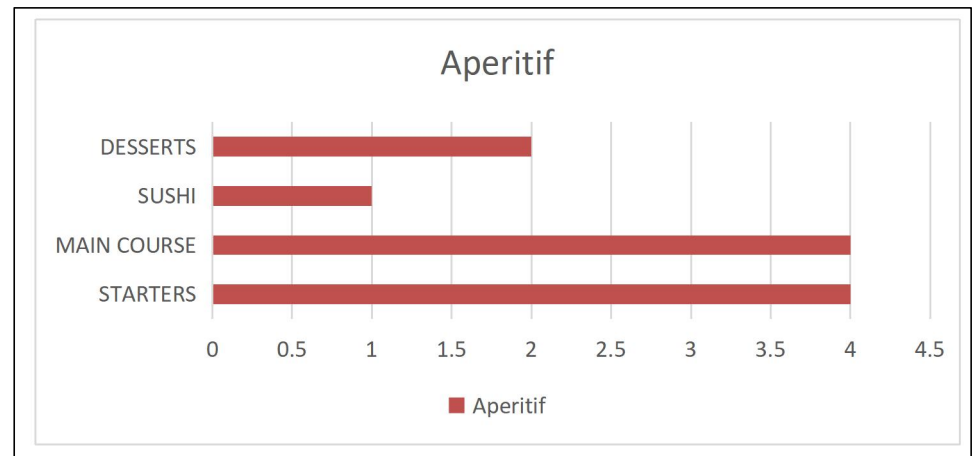
Build the Drink: Add **coconut oil washed tequila, coriander water, and lime juice** directly into the glass.

Top with Soda: Pour **grapefruit soda** into the glass, filling it to the top.

Stir: Gently stir the ingredients to combine while preserving the soda's effervescence.

Garnish: Place a **dried grapefruit slice** on the rim or float it on top for an aromatic and elegant finish.

STROW	ICE
YES	YES
ABV	ML
9.7%	165 ml



Flavor Profile:

A vibrant fusion of tropical coconut-washed tequila, herbaceous coriander water, tangy lime, and zesty grapefruit soda, creating a perfectly balanced cocktail with layers of creamy, herbal, citrusy, and effervescent flavors, rounded off with a refreshing, slightly bitter finish.

FUSION DELIGHT

40 ml chambord

Passion Fruit-Vanilla-Lemongrass Gel

Glassware: Rock Glass

Garnish: None

Method: Ready Gel Glass

Aprox. Calori : 128 calories



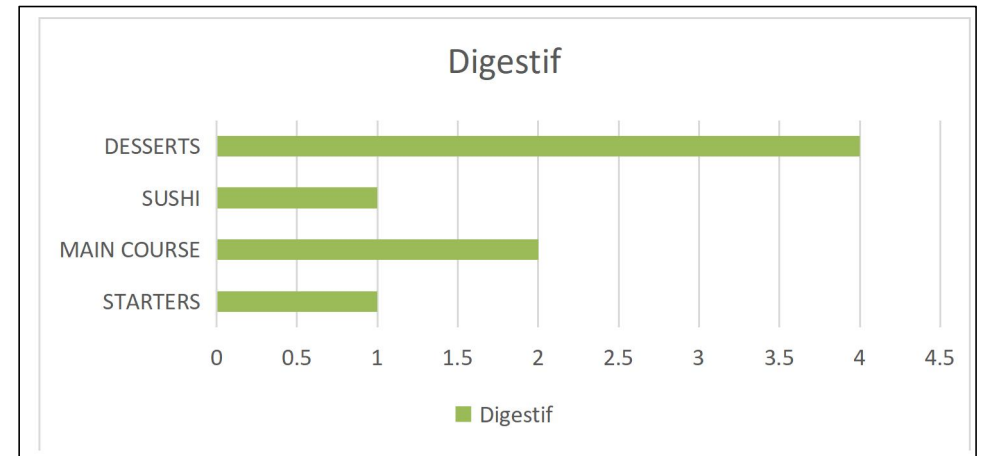
Method:

Prepare the Gel Glass: Coat the interior of the rock glass with the **passion fruit-vanilla-lemongrass gel**, ensuring an even layer.

Add Chambord: Pour **40 ml Chambord** directly into the gel-prepared glass.

Serve: Serve immediately without garnish to allow the vibrant flavors of Chambord and the gel to shine.

STROW	ICE
NO	NO
ABV	ML
6.6%	-



Flavor Profile:

A luxurious interplay of rich, sweet berry flavors from Chambord, balanced by the tropical brightness of passion fruit, the creamy warmth of vanilla, and the herbal citrus notes of lemongrass, all enhanced by the contrasting textures of the silky liquid and smooth, tangy gel for a dynamic and indulgent tasting experience.