



BASIL SMASH

Ingredients

- 2 oz [Malfy Limone](#)
- .75 oz lemon juice
- .5 oz simple syrup
- 4-5 basil leaves for garnish
- Lemon for garnish

Preparation

Shake and double strain. Garnish with lemon and basil.



BITTERSWEET SYMPHONY

Ingredients

- 1 oz [Bombay Sapphire Gin](#)
- .5 oz [Martini & Rossi Fiero](#)
- 5 oz Premium Tonic Water, (try [Fever-Tree](#))
- Orange twist for garnish

Preparation

Mix gin & Fiero in a tall glass. Top with tonic and stir. Garnish with an orange twist.



CLASSIC CUP

Ingredients

- 2 oz [Green Hat Summer Cup Fruit & Herb Cordial](#)
- 4 oz lemonade
- Mint sprig, cucumber slices and berries for garnish

Preparation

Pour Green Hat Summer Cup and lemonade into a shaker tin. Add ice, shake and strain over fresh ice in a highball glass. Garnish with a mix of berries, cucumber and mint.



DOS FASHIONED

Ingredients

- 1oz [Dos Hombres Mezcal](#)
- .25 oz Maple Syrup
- 1 oz Bourbon
- 2 dashes [Orange Bitters](#)
- 4 dashes [Angostura Bitters](#)
- Orange wedge and cherry for garnish

Preparation

In a mixing glass, add all ingredients. Shake and strain into a rocks glass filled with ice. Garnish with an orange wedge and cherry.



KILLER QUEEN

Ingredients

- 1.5 oz [Tom of Finland Vodka](#)
- .5 oz [Reál Ginger Pureé](#)
- 1 barpspoon of dried hibiscus
- 2 oz [Fever-Tree Sparkling Lemon](#)
- Dehydrated lemon slice for garnish

Preparation

Add all ingredients into a cocktail shaker filled with ice. Shake and strain into a tall glass. Garnish with dried hibiscus and a dehydrated lemon slice.



LEMON DRIZZLE SPRITZ

Ingredients

- 50 ml [Sipsmith Lemon Drizzle Gin](#)
- 25 ml Elderflower liqueur (try [St. Germain](#))
- 15 ml lemon juice
- 3-4 mint leaves
- 75 ml Prosecco or Cava
- 25 ml chilled club soda (try [Fever-Tree](#))
- Lemon wheel and mint sprig for garnish

Preparation

Add the gin, elderflower cordial, lemon juice and 3-4 mint leaves to an ice-filled wine glass and stir. Top with the prosecco and soda water. Lift from the bottom of the glass with a stirrer or bar spoon to gently combine the ingredients. Garnish with a lemon wheel and a sprig of mint.



OUT TO BRUNCH

Ingredients

- 1 oz [Wheatley Vodka](#)
- .75 oz ginger purée
- .5 oz lemon juice
- 3 oz [Whispering Angel Rosé](#)
- [Fever-Tree Sparkling Lemon](#)
- Lemon peel and candied ginger for garnish

Preparation

Combine vodka, ginger purée, lemon juice and rosé into a shaker. Shake and double strain. Top with Fever-Tree Sparkling Lemon. Garnish with lemon peel and candied ginger.



RHUBY MARTINEZ

Ingredients

- 2 oz [Boodles Rhubarb & Strawberry Gin](#)
- .75 oz [Trincheri Sweet Vermouth](#)
- .25 oz [Filthy Cherry syrup](#)

Preparation

Combine all of the ingredients in a mixing glass with ice. Stir and strain into a chilled coupe glass. Garnish with a lemon twist.



SLOE RIDE

Ingredients

- 1 oz [Plymouth Gin](#)
- 1 oz [Sipsmith Sloe Gin](#)
- .75 oz fresh lemon juice
- .75 oz [Tamarelo Tamarind Liqueur](#)
- 1 oz orange blossom water
- 3 dashes [Regan's Orange Bitters](#)
- Lemon twist for garnish

Preparation

Add all ingredients into a shaker filled with ice. Shake vigorously and strain into a tall glass. Garnish with an orange slice.



SUMMER SOLSTICE

Ingredients

- 2 oz [Chopin Potato Vodka](#)
- 2 oz mango juice
- 4 oz sparkling water
- Squeeze of lime

Preparation

Combine all ingredients except the sparkling water in a shaker. Shake well and strain into a tall glass. Add ice and top with sparkling water.

