



AROMATIC PINK

Ingredients

- 8 drops [Angostura Aromatic Bitters](#)
- 150 ml [Fever-Tree Aromatic Tonic Water](#)
- Orange peel, for garnish

Preparation

Fill a wine glass with ice, the Angostura Aromatic Bitters and Fever-Tree Aromatic Tonic Water and stir well. Garnish with orange peel.



EASTSIDE MOCKTAIL

Ingredients

- 2 oz [Seedlip Garden 108](#)
- .75 oz simple syrup
- .5 oz fresh lime juice
- 3 cucumber slices for garnish
- 5 mint leaves, for garnish

Preparation

Muddle cucumber slices and mint leaves in a cocktail shaker. Add Garden 108, simple syrup and lime juice to the shaker with ice. Shake and double strain into a coupe. Garnish with a cucumber ribbon.

*Simple syrup: mix one part water to one part sugar.



FLIRTY SHIRLEY

Ingredients

- ½ bottle [Betty Buzz Sparkling Lemon Lime](#)
- Splash of grenadine
- Cherry, for garnish

Preparation

Add ice to a highball glass. Add a splash of grenadine. Pour Betty Buzz Sparkling Lemon Lime over top. Stir together gently. Garnish with cherry.



FRENCH GROVE

Ingredients

- 1.5 oz [Seedlip Grove 42](#)
- .5 oz honey syrup
- .5 oz [Reäl Raspberry Puree](#)
- 1 oz pineapple juice
- Lemon peel, for garnish

Preparation

Shake and serve up. Garnish with a lemon peel.

*Honey syrup: mix one part water to one part honey.



GREEN MEDITERRANEAN

Ingredients

- 50ml [Seedlip Garden 108](#)
- 180ml [Fever-Tree Mediterranean Tonic Water](#)
- Fresh thyme, for garnish

Preparation

Fill a wine glass with ice cubes. Stir together the Seedlip Garden 108 and Fever-Tree Mediterranean Tonic Water and mix well. Garnish with some sprigs of thyme.





GOODLAND PASSION

Ingredients

- Goodland Raspberry Seltzer
- .75 oz Real Passion Fruit Puree
- .25 oz lemon juice
- Passion fruit slice, for garnish

Preparation

Serve in a highball. Garnish with a slice of passion fruit.



THE GUNNER

Ingredients

- 3 dashes Angostura Bitters
- ½ bottle Fever-Tree Ginger Ale
- ½ bottle Fever-Tree Ginger Beer
- Lemon wedge, for garnish

Preparation

Fill a large glass with ice. Add dashes of Angostura Bitters. Pour ½ bottle of Ginger Ale. Top with Ginger Beer. Squeeze Lemon over the drink. Drop in one lemon wedge.



LEMON DROP

Ingredients

- 1 oz Sweet Haven Lemon Basil Lavender Concentrate
- 5 oz sparkling water
- Basil leaf & lemon slice, for garnish

Preparation:

Add ice to a glass. Add Lemon Basil Lavender Concentrate. Top off with sparkling water and stir. Garnish with basil leaf & lemon slice.



SPICE GINGER HIGHBALL

Ingredients

- 2 oz Seedlip Spice 94
- Fever-Tree Ginger Ale
- Lime wedge, for garnish

Preparation

Build over ice. Garnish with a lime wedge.



SUNDAY BRUNCH

Ingredients

- 2 oz Seedlip Spice 94
- 1 oz carrot juice
- 1.5 oz fresh orange juice
- .5 oz local maple syrup
- Fever-Tree Premium Club Soda
- Orange peel, for garnish

Preparation

Shake and strain into a flute. Top with club soda. Garnish with an orange peel.

