



BROUGHT TO YOU BY LONDON WINE FAIR

SIGNATURE SERVE

DISTILLING INNOVATION



EXHIBITOR'S SIGNATURE SERVE RECIPES



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HAKUNA-BANANA

INGREDIENTS

Old Monk XO coffee	40 ml.
Crème de banana	10 ml.
Kahlua	10 ml.
Espresso	25 ml.
Vanilla essence	2 ml.



STAND NUMBER K54





EMMA SPRITZ

INGREDIENTS

30ml Renais Gin

10ml Domaine Watson Chablis

20ml Elderflower Syrup

20ml Fresh Lemon Juice

2 dashes Suze Gentian Liqueur

80ml Soda Water

RENAIS

STAND NUMBER N59



ARS POETICA

INGREDIENTS

30 ml Poetica Genuine London dry gin

30 ml Poetica Rubino,

30 ml bitter cherry juice

POETICA
DISTILLERY VRGORAC

STAND NUMBER N57

TORETTO GINGER ALE

INGREDIENTS

50ml Toretto

100ml Ginger ale



TORETTO

STAND NUMBER N63





WOLFIE'S MELONTINI

INGREDIENTS

35ml	Wolfie's
15ml	Melon Liqueur
5ml	Triple Sec
75ml	Pressed Pink Lady Apple Juice
10ml	Lime Juice



STAND NUMBER N61

SAGRADO BLANCO

INGREDIENTS

330ml - 550ml Sparking Agave Nectar

Poured from can or tap

SAGRADO®

STAND NUMBER N62





SWEET FLAME

INGREDIENTS

0% Tequila, Strawberry & Jalapeno Syrup

Fresh Lime, Ginger & Chipotle

Turbo Tonic

(Natural Stimulant Mix)



KARMACEUTICALS

STAND NUMBER K63

MAHIKI MELBA

INGREDIENTS

50ml	Mahiki White Spiced Rum
25ml	Nectarine Aperitif
15ml	Vanilla Syrup, 20ml Lemon Juice
4	Fresh Raspberries.

METHOD

Shake & Strain into a chilled coupe glass and garnish with a single Fresh Raspberry.

MAHIKI

STAND NUMBER N53





10 COCKTAILS FROM WONDERLAND



STAND NUMBER N50

SIGNATURE SERVE RECIPES 11



MISSIONARY'S DOWNFALL

INGREDIENTS

30ml	V Overproof White Rum
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15ml	Briottet Crème de Peche
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10ml	Honey
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15ml	Pineapple Juice
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15ml	Lime Juice
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12	Mint Leaves
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METHOD

Pour all the ingredients into a shaker. Tear and slap the Mint, then add to the shaker. Shake all ingredients hard for 6 to 8 seconds. Pour into a tall glass over crushed ice.



STAND NUMBER N51

PASSIONSTAR-TIVO NO-TINI

INGREDIENTS

50ml Nomuss pornstar martini mix

25ml Botivo botanical aperitivo

25ml Water

4 drops Nomuss Foam Drops

METHOD

Put ice cubes in a shaker & add all the ingredients, shake vigorously for 20 seconds, strain and pour into a coupette, garnish with half a passion fruit, serve

NOMUSS
NO FUSS COCKTAIL MIXERS

STAND NUMBER K66



Ouzo Ritual



30ml Ouzo of Plomari



60ml Water



2 Ice cubes



#WindowToGreece

Good Company



OUZO OF PLOMARI

INGREDIENTS

30ml Ouzo of Plomari

60ml Water

2 Ice cubes



OUZO
of
plomari
Isidoros Azvanitis

STAND NUMBER K61

CARAMEL CREME ROYALE

INGREDIENTS

Caramel Rum

Coffee and Cacao Rum

Pouring Cream

Chocolate Flakes

100ml in total

BECKFORD'S

Rums & Whisky



STAND NUMBER L52





BRIXTON GIN & TONIC

INGREDIENTS

50ml Brixton Gin

150ml Fever Tree Refreshingly Light Tonic

Ice

Slice of orange

**Brixton
Spirits**

STAND NUMBER N55

BRITISH HUGO SPRITZ

INGREDIENTS

50ml Edwards 1902 Elderflower Liqueur

75ml English Sparkling Wine (we're using Chapel Down Classic Brut)

25ml Soda

1/2 Lemon

Handful of Ice

Fresh Mint Leaves & a slice of Lemon to garnish

METHOD

Fill glass with ice. Build ingredients and gently stir. Squeeze in juice from 1/2 lemon & stir again. Garnish

EDWARDS¹⁹⁰²

THE KING OF POTATO VODKA

STAND NUMBER M58





SILVER TIP SINGANI SOUR FROM HAWKSMOOR

INGREDIENTS

For an 80ml batch:

40 ml Singani 63

5 ml Manzana verde

5 ml Apple EDV

5ml Sugar Syrup

25 ml Jasmine cordial

10 ml Foaming solution

20 ml Lemon juice

2 dashes Peychaud's bitters

METHOD

Pour, add rest of ingredients,
shake and strain

singani63

STAND NUMBER L55

ELLRR: ENGLISH ROSÉ SPRITZ

INGREDIENTS

40ml Mallard Point English Rose Gin

50ml Mallard Point Rutland Rosé Wine

10ml Lychee Syrup

10ml Lemon Juice

10ml Elderflower Liqueur

90ml Soda Water

Ice

Garnish with a Sprig of Thyme and 3 Raspberries



STAND NUMBER K64



SAPLING SPICED HONEY HIGHBALL

INGREDIENTS

25ml Sapling Gin

15ml Bessou Honey Liqueur

5ml Lemon Juice, Topped with Double Dutch
Cranberry and Ginger Tonic

Garnish with sprig of Rosemary

Sapling

STAND NUMBER L51





PERFECT PALOMA

INGREDIENTS

50ml Ocho Blanco Tequila

Top Pink Grapefruit Three Cents

Garnish squeeze of lime



STAND NUMBER K50

O'DONNELL MOONSHINE MOJITO

INGREDIENTS

100ml Lime Moonshine

50ml O'Donnell Vodka

50ml Soda Water

12.5ml Sugar Syrup

Fresh Mint

Lime (Segment)

O'DONNELL
MOONSHINE

STAND NUMBER L58

METHOD

Muddle fresh mint and sugar syrup in a glass.

Once muddled, add ice to the glass and pour over the Vodka and Lime Moonshine.

Top with soda (to taste) and stir.

Garnish with fresh mint and/or a slice of lime





CRIMSON SKIES

INGREDIENTS

Double shot Scarlet Gin

Dry Lemon (type of tonic)

Slice of Lime

 **DISTILLERY 031**

STAND NUMBER K60



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