

# Cocktail Recipes

## GUAVA MINT JULEP

1.5 oz Four Roses Small Batch Bourbon  
5 fresh mint leaves  
1 oz Guava Juice  
0.5 oz Sugar Cane Syrup

**Instructions:** Pick 5 mint leaves off the stem, clap and drop into a cocktail shaker. Add all other ingredients, followed by ice, shaking vigorously for 30 seconds until ice starts to get a little crushed up. Don't bother straining this one, just pour into a nice copper mug. The unstrained mint shreds will look wonderful with the crushed ice and pink guava. Garnish with some mint leaves

## COTTAGE COUNTRY ROSEMARY SMASH

2 oz Citadelle Gin  
1 oz Lemon Peel + Sage Syrup (instructions below!)  
1 oz Lemon Juice  
2 sage leaves  
Sparkling water

**Instructions:** Same idea as last time, drop a couple of sage leaves into your shaker, followed by all the other ingredients (except for sparkling water). Shake and \*strain\* into a newly iced tall glass. Fill with soda, give a quick stir, maybe throw a lemon wheel and a sprig of sage into the glass, and it's party time.

## PINATA COLADA (NON-ALCOHOLIC)

1 tsp matcha powder  
1 oz coconut milk  
3 oz pineapple juice  
1 oz lime juice  
pinch of salt  
pinch of pink peppercorn if you fancy  
Blender: optional

**Instructions:** Starbucks ain't got nothing on us. You can either add all of the ingredients to a shaker or a blender (whatever works for you). If you're shaking, just go ahead and pour the finished cocktail into a tall hurricane glass. Maybe throw a cocktail umbrella and a skewer of pineapple and coconut together.

## Shopping List

### GUAVA MINT JULEP

Four Roses Small Batch Bourbon  
5 fresh mint leaves  
Guava Juice  
Sugar Cane Syrup

### COTTAGE COUNTRY ROSEMARY SMASH

Citadelle Gin  
1 oz Lemon Peel + Sage Syrup  
1 oz Lemon Juice  
2 sage leaves  
Sparkling water

