



**COCKTAILS**

# A TOAST TO SPRING!

Raise your glass to warmer weather and longer days with these perfect cocktails for Spring sipping.



## Don Papa Spiced Old Fashioned

- 50ml Don Papa oak-aged rum
- 8ml spiced Demerara sugar syrup
- 5 dashes Angostura bitters
- Stir and strain. Spritz with orange zest oils.



## The Bee's Knees

The name of this cocktail dates back to 1920s America, when the phrase "the bee's knees" was used to describe something (or someone) truly beyond the ordinary.

- 37.5ml Wixworth gin
- 25ml honey water (1:1 ratio)
- 25ml lime juice
- Garnish with a lemon twist.

## The Twisted Martini

Adding a couple of drops of orange bitters puts a new twist on the classic dry martini.

- 50 ml Wixworth gin
- 10ml Cinzano Bianco
- 2 drops Toscello orange bitters
- Garnish with a lime twist and present in a chilled martini glass.



## The Collins

While there are numerous legends surrounding its origins, just about everyone agrees that this sweet and sour cocktail is one of a kind.

- 50ml Wixworth gin
- 25ml lemon juice
- 25ml sugar syrup
- Soda water
- Combine ingredients and garnish with a lemon wedge.



## La Bella Vista

- 2 parts Malfy Con Arancia gin
- 3 parts fresh grapefruit juice
- Soda water
- Pour gin over ice in a highball glass. Add grapefruit juice and a splash of soda. Stir and garnish with a fresh wedge of (Sicilian) orange. 🍊

## Riviera Fizz

- 2 parts Malfy Con Arancia gin
- 1 part peach liqueur
- Shake ingredients over ice. Strain into a martini glass, add a splash of soda and garnish with a (Sicilian) orange twist.

