

ENLIGHTENMENT

With each sip, ripe fruit, rich green tea and refreshing botanicals are met with bursts of tangy citrus and mild berry. The effervescence carries aromas and texture throughout, creating a playful and fulfilling sipping experience.

RECIPE

1½ oz Ketel One Family-Made Vodka infused with strawberries
1 oz lime juice
¾ oz honey syrup
1 oz Sencha green tea
1/16 oz Chareau liqueur
Carbonated
Yuzu and Strawberry pearls

PREP

Combine the first five ingredients in a shaker over ice. Pour liquid into carbonating vessel and charge with CO₂. Pour into chilled glass over yuzu and strawberry pearls. Tie flowering herbs to the outside of the glass to finish.



RADIANCE

Elegant, crisp and intriguing, it walks the line between familiar and exotic. Balanced spice, citrus and subtle floral notes meld around a crystal clear ice shard that encases an array of edible flowers, creating the pinnacle of refreshment and refinement.

RECIPE

1½ oz Ketel One Family-Made Vodka

1½ oz verjus

½ oz rosé syrup*

¼ oz grapefruit liqueur

3 dashes Bittered Sling Lem-Marrakech bitters

2 oz Mediterranean Tonic

Orange oils

Edible flowers

*rosé syrup: combine equal parts rosé wine with sugar by volume. Stir until dissolved.

PREP

Combine chilled ingredients in a Collins glass over flower ice spear. Add tonic and stir to integrate.

Mist with orange oils, place straw and garnish with edible flowers.



RESTORATION

Paying respect to the classic espresso martini, with a modern twist, this cocktail introduces of the moment ingredients, refined complexity and quilt-free richness.

RECIPE

1½ oz Ketel One Family-Made Vodka 1½ oz cold brew coffee ¾ oz NOLA coffee liqueur ½ oz raw honey 1½ oz almond-coconut milk blend 3 drops absinthe Lemon oil Dehydrated lemon round

PREP

Combine all ingredients in a shaker with ice. Shake well and strain into chilled coupe glass. Mist top of cocktail with lemon oil and clip dehydrated lemon round to the rim of the glass to garnish.