



Ketel One[®]
VODKA

— FAMILY MADE —



The Reboot Royale

The classic Cosmopolitan gets a chic sparkling wine-and-pearls update

Prep

Shake ingredients gently with ice. Pour into a small bowled white wine glass. Top with sparkling wine and enjoy the cranberry pearls on the side or toss into glass for more flavor.

Recipe

1 1/2 oz. Ketel One Family Made Vodka

3/4 oz. Calamansi Vinegar-Lemon Juice Blend

(equal parts mix of calamansi vinegar and fresh lemon juice)

1/2 oz. Simple Syrup
(1:1 ratio sugar to water)

1 1/2 oz. Sparkling Wine

Garnish

1/2 oz. cranberry pearls



Ketel One[®]
VODKA

— FAMILY MADE —



FAMILY MADE

The Café Crimson

Creamy and caffeinated with sweet hints of succulent berries

Prep

Combine ingredients in a shaker with ice and shake well. Strain contents of shaker into a chilled coupe glass. Carefully layer salted-vanilla oat milk on top. Express oils from lemon twist and place decoratively on rim of glass.

*Salted-Vanilla Oat Milk

500ml Oat Milk, Full Fat

(about 2 cups)

$\frac{3}{4}$ tsp Vanilla Extract

$\frac{1}{4}$ tsp salt

Whisk oat milk, vanilla extract & salt together in a cold bowl until creamy.

*Black cherry Kenyan cold brew

Chill 60g coarse ground coffee steeped in 500ml black cherry juice for 24 hours in the refrigerator.

Strain and keep refrigerated.

Recipe

1 $\frac{1}{2}$ oz. Ketel One Vodka Family Made Vodka

1 $\frac{1}{2}$ oz. black cherry Kenyan cold brew*

$\frac{1}{2}$ oz. unrefined coconut sugar syrup
(1:1 ratio sugar to water)

$\frac{1}{4}$ oz. raspberry liqueur

15 drops saline solution
(1:5 ratio salt to water)

Garnish

Salted-Vanilla Oat Milk*

Lemon Twist



Ketel One[®]
VODKA

— FAMILY MADE —



The Foraged Martini

An elegant, iconic serve with unexpectedly decadent flavor notes

Prep

Combine all ingredients in a mixing glass and stir. Once combined pour into chilled Nick & Nora glass. Top cocktail with one drop of truffle oil.

*Thyme and tarragon infused blanc vermouth

Pour 750ml of blanc vermouth over 8 sprigs of fresh thyme and an equal size bunch of fresh tarragon. Muddle gently and allow to macerate for 30 minutes. Be careful to not over-infuse, as these herbs can quickly take over.

**Recipe yields approximately 1.5 servings of alcohol*

Recipe

2 oz. Ketel One Family Made Vodka

1/2 oz. dry vermouth

1/2 oz. thyme and tarragon infused
blanc vermouth*

5 drops peach bitters

3 drops green chartreuse

Garnish

1 drop of truffle oil